

## SIGNATURE COCKTAILS

### Anatolian Fizz

Pomegranate molasses, citrus, rose, raspberry, sparkling wine

Revered by the Ottomans, the word "rose" was used to refer to all flowers. Described as the ultimate flower, the rose was considered perfect in shape, colour, smell and taste.

### The Golden Horn

Peach, Aperol, sparkling wine

Named after paintings of the estuary waters reflecting the golden sunset with a rich yellow light, our perfect aperitif is every bit as much a work of art as these romantic interpretations of the Golden Horn.

### Torschi Martini

Gin, vodka, sumac, thyme, vermouth, Torschi pickle

Our classic martini, with its perfect marriage of gin and vermouth, draws Anatolian influence from the authentic flavours of sumac and thyme.

### Turkish Tea Garden

Citrus vodka, vermouth, mint, Turkish tea, soda, bitters

"Caysiz sohbet, aysiz gok yuzu gibidir" - Conversations without tea are like a night sky without the moon. Folk saying from Sivas, Turkey.

### Turkish Tonic

Gin, citrus, Turkish tonic

Capturing the essence of Anatolian flavours, our signature gin & tonic is light, refreshing and invigorated with detoxifying herbs.

### Kiraz Katir

Vodka, citrus, ginger, burning cherries

In celebration of Turkey's status as the world's leading cherry producer the Cherry Mule combines these sweet, succulent fruit with vodka, citrus and a dramatic fiery finish.

### The Tulum Tradition

Tulum cheese, gin, sherry, Chartreuse, vanilla

Feasting on fresh cedar bark at high altitudes, goat's milk takes on a distinct coniferous taste. Once turned into cheese, tulum's authentic flavour is accentuated by ripening in a goatskin casing, a traditional family production method passed down from mother to daughter.

### The 250 Year Old Confectionery

Rose, chocolate, vanilla

Turkish Delight is one of the world's oldest sweets dishes, dating back 250 years. Legend tells of a Sultan who believed that the way to a woman's heart was through her stomach. Amongst the recipes in his wooing armour, he always kept one for this exotic confectionery.

## Black as the Sea

Rye whiskey, cognac, rosso vermouth, raisin, cinnamon, black walnut bitters, charcoal

The bustling city of Istanbul is the only city in the world to span two separate continents. The narrow strait connecting the Black Sea to the Mediterranean Sea acts as a channel for the world's flavours.

## Kahve Kahve

Bourbon, Turkish coffee, clove, anise, vanilla

From the ancient days of the Ottoman Empire through to the modern present, coffee has played an integral part in Turkish lifestyle and culture. It is not to be rushed, only enjoyed with good conversation.

## Visne Suyu Sour

Rum, sour cherry, citrus, lemonade, bitters

Inspired by the classic Turkish soft drink "Visne Suyu" made with sour cherries native to the Anatolian peninsula, this is a long refreshing alcoholic cooler.

## Grand Bazaar

Sherry, citrus, orange juice, orange bitters, secret elixir

The Grand Bazaar... a meeting point for cultures, crafts and ingredients from around the world. As varied as the bazaar itself, this cocktail marries Anatolian flavours with our secret Grand Bazaar elixir.

## Due West

Rum, sweet vermouth, orange liqueur, hibiscus, passion fruit, citrus

Eastern flavours of passion fruit and hibiscus travel Due West to collide with western rum and vermouth. A cocktail as diverse as the streets of Istanbul themselves.

## The Last Stop

Gin, vermouth, Fernet-Branca, rose, cream, Turkish spices

For many merchants, Turkey's bazaars were the last stop for the camel caravans that travelled the Silk Road from China, India and Persia, bringing the treasures of the East to the Ottoman Empire and beyond.

## Ottoman Old Fashioned

Fig-infused rye whiskey, walnut, bay-leaf, charred orange, aromatic bitters

"There is nothing quite like biting into a fresh, perfectly ripe fig. Its honeyed fragrance hits the back of the throat, and crunchy seeds set off the pleasure of its silken flesh". Figs, walnuts and bay leaves are complemented with fiery rye whiskey and charred orange.

# ALCOHOL FREE COCKTAILS

## Mad Honey

Sumac, grapefruit, cherry, mint, honey

Dark, red and dangerous; Turkish Deli Bal is known as "Mad honey". It contains a natural neurotoxin from the rhododendron nectar feasted on by the bees that has been known to cause light-headedness and hallucinations.

## The Free Radical

Tarragon, lavender, lemon, apple

Indigenous to Eurasia, the two continents bridged by Turkey, tarragon not only provides flavour but also contains antioxidants that help neutralize free radicals making it healthy as well as delicious.

## The Great Silk Road

Orange, apricot, citrus, jam, wild flower honey

Now thought to be the "golden apple" of Greek mythology, apricots migrated down the Great Silk Road through the hands of Chinese merchants who traded them with the Persians for their spices. They found their way to Anatolia 2,300 years ago during the voyages of Alexander the Great.

## Oya

Earl Grey, apple, lavender, jasmine

The decorative edging known as oya can be found all across Anatolia and most impressively inside the Ottoman palace. Young maidens and newlywed brides wear floral oya around their heads full of roses, carnations, violets and jasmine.

## From Yemen, with Love

Turkish espresso, cream, spiced nectar

Coffee is so ingrained in Anatolian culture that the Turkish word for breakfast, "kahvalt", means "before coffee", while the literal translation for "kahverengi", the Turkish word for brown, is "the colour of coffee".

## SPIRITS

### VODKA

Zubrowka

Ketel One

Belvedere

Grey Goose

U'Luvka

Absolut Elyx

Belvedere Unfiltered

Williams Chase Potato Vodka

Beluga Gold

### GIN

Bols Aged Genever

Bombay Sapphire

Hayman's Old Tom

Beafeater

Bulldog

Plymouth

Portobello Road

Tanqueray

The Botanist

Hendrick's

Tanqueray No.10

Ophir Spiced

Gin Mare

### RUM

Appleton Estate VX

Bacardi Superior

Sagatiba Pura

Havana Club 3 Yr

Bacardi 8 Yr

Kraken Spiced

Gosling's

Havana Club 7 Yr

Zacapa 23 Yr

El Dorado 15 Yr

## SPIRITS

CONTINUED

### TEQUILA

Patron XO Café  
Herradura Plata  
Patron Silver  
Herradura Reposado  
Herradura Añejo  
Patron Reposado  
Patron Añejo  
JC Reserva de la Familia

### BRANDY

Hennessy VS  
Pisco Payet Acholado  
Armagnac Marquis de Puysegur  
Calvados Morin VSOP  
Hennessy VSOP  
Remy Martin VSOP  
Couprie VSOP  
Couprie XO  
Hennessy XO  
Remy Martin XO

## **SPIRITS**

CONTINUED

### **SINGLE MALT WHISKY**

Glenffidich 12 Yr  
Laphroaig 10 Yr  
Ardbeg 10 Yr  
Balvenie Doublewood 12 Yr  
Auchentoshan Three Wood  
Glenffidich 15 Yr Solera  
Macallan 12 Yr  
Caol Ila 12 Yr  
Springbank Cask Strength 12 Yr  
Macallan 15 Yr

### **BLENDED WHISKY**

Chivas Regal 12 Yr  
Johnnie Walker Black Label  
Monkey Shoulder  
Johnnie Walker Gold Label  
Chivas Regal 18 Yr  
Johnnie Walker Blue Label

### **IRISH WHISKEY**

Kilbeggan  
Tullamore Dew  
Redbreast 12 Yr

### **AMERICAN WHISKEY**

Rittenhouse Bottled in Bond  
Elijah Craig  
Four Roses  
Jack Daniel's Barrell Proof  
Maker's Mark  
Trybox Rye  
Bulleit Bourbon  
Bulleit Rye  
Woodford Reserve  
Knob Creek

## SPIRITS

CONTINUED

### JAPANESE WHISKY

Yamazaki Distillers Reserve

Hibiki Harmony

Taketsuru Non-Age

### APERITIFS & DIGESTIVES

Arak

Raki Efe

Ouzo

Averna

Fernet Branca

Absinthe

Jagermeister

Limoncello

Ricard 50ml

Sambuca

Disaronno Amaretto

Drambuie

Frangelico

Hierbas Mari Mayans Ibicencas

Grand Marnier

Kahlua

Baileys

## BEER

Corona

Peroni

# NON-ALCOHOLIC

## FRESH JUICE SELECTION

### WATER

Sirma still

Sirma sparkling

### SOFT DRINKS

Coca-Cola

Coca-Cola Light

Bitter lemon

Ginger ale

Soda

Ginger beer

Lemonade

Tonic

### COFFEE

Turkish coffee

Espresso

Latte

Cappuccino

Macchiato

Double espresso

### JING TEA SELECTION

English breakfast

Earl Grey

Jasmine silver needle

Organic & fairtrade jade sword green tea

Chamomile flowers

Blackcurrant & hibiscus fruit