

SPIRITS

VODKA

Absolut
Absolut Citron
Zubrowka
Ketel One
Williams Chase Potato
Belvedere
Grey Goose
U'Luvka
Absolut Elyx
Beluga Gold

GIN

Bols Aged Genever
Bombay Sapphire
Hayman's Old Tom
Beefeater
Bulldog
Plymouth
Portobello Road
Tanqueray
The Botanist
Hendrick's
Tanqueray No.10
Opikr Spiced

RUM

Havana Club 3 Yr
Appleton Estate VX
Sagatiba Pura
Angostura 7 Yr
Bacardi 8 Yr
Kraken Spiced
Matuzalem 15 Yr
Gosling's
Havana Club 7 Yr
Zacapa 23 Yr

SPIRITS
CONTINUED

TEQUILA

Patron XO Café
Herradura Plata
Patron Silver
Herradura Reposado
Olmeca Tezon Añejo
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
Couprie VSOP
Couprie XO
Hennessy XO

SPIRITS

CONTINUED

SINGLE MALT WHISKY

Springbank Cask Strength 12 Yr
Auchentoshan American Oak
Kilchoman Machir Bay
Ledaig 10 Yr
Glenfiddich 12 Yr
Laphroaig 10 Yr
Ardbeg 10 Yr
Balvenie Doublewood 12 Yr
Auchentoshan Three Wood
Glenfiddich 15 Yr Solera
Macallan 12 Yr
Macallan 15 Yr

BLENDED WHISKY

Monkey Shoulder
Chivas Regal 12 Yr
Johnnie Walker Black Label
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
Four Roses
Elijah Craig
Jack Daniel's Barrel Proof
Maker's Mark
Bulleit Bourbon
Bulleit Rye
Woodford Reserve
Knob Creek

SPIRITS

CONTINUED

JAPANESE WHISKY

Taketsuru Non-Age

Hibiki Harmony

Yamazaki Distillers Reserve

APERITIFS & DIGESTIVES

Arak

Raki Efe

Ouzo

Ricard

Averna

Fernet Branca

Absinthe

Jagermeister

Limoncello

Sambuca

Disaronno Amaretto

Drambuie

Frangelico

Hierbas Mari Mayans Ibicencas

Grand Marnier

Kahlua

Baileys

BEER

Efes Pilsener

NON-ALCOHOLIC

FRESH JUICE SELECTION

WATER

Uludag still

Uludag sparkling

SOFT DRINKS

Salgam

Coca-Cola

Coca-Cola Light

Ginger ale

Soda

Ginger beer

Lemonade

Tonic

COFFEE

Turkish coffee

Espresso

Latte

Cappuccino

Macchiato

Double espresso

TEA SELECTION

Cay/Turkish Tea

English breakfast

Earl Grey

Jasmine

Green tea

Chamomile

Blackcurrant & hibiscus fruit

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.

Golden Horn

Peach, Aperol, Sparkling Wine

Paintings of the estuary waters reflecting the golden sunset with a rich yellow light. This perfect aperitif is every bit as much a work of art as these romantic interpretations of the Golden Horn.

Turkish Tea Garden

Vodka, Sherry, Citrus, 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, this signature Gin & Tonic is light, refreshing and invigorating through detoxifying herbs.

Kiraz

Gin, 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 fiery finish.

250

Vanilla Vodka, Rose, Chocolate

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 armor, he always kept one for this exotic confectionary.

Black Sea

Rye whiskey, Cognac, Vermouth, Raisin, Cinnamon, Bitters

Mysterious. Powerful. Inspiring.

Kahve Martini

Turkish Coffee, Bourbon, Clove, Anise, Vanilla

Sip. Relax. Talk.

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 melting pot of cultures, crafts, flavours and spices. As varied as the bazaar itself, this cocktail marries Anatolian flavours with our secret Grand Bazaar elixir.

Due West

Rum, Vodka, Campari, Hibiscus, Passionfruit, 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, 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, aromatic Bitters

Fresh, perfectly ripe fig married with the honeyed fragrance of orange, walnuts and bay leaves. Strengthened with rye whiskey.

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

Deliciously Healthy!

The Great Silk Road

Apricot, Orange, Citrus, Jam, Wild Flower Honey

Cultivated in Anatolia, Apricot has secured its place for more than 2,300 years. Taste it!

Oya

Earl Grey, Apple, 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, "kahvaltı", means 'before coffee', while the literal translation for "kahverengi", the Turkish word for brown, is 'the colour of coffee'.