





## SOUPS

	Price	Origin
<b>Swiss Barley Soup</b> <i>Red meat pieces, vegetables and cream</i>	45	Switzerland
 <b>Red Lentil Soup</b> <i>Turkish spices and garlic croutons</i>	30	Turkey
 <b>Roasted Tomato Soup</b> <i>With grated cheese</i>	35	France

## HAND HELD'S AND WRAPS

	Price	Origin
<b>The Club Sandwich</b> <i>Chicken, tomato, lettuce, veal bacon and mayonnaise on white bread served with steak fries</i> <b>Add:</b> <i>Freshly prepared fried egg at breakfast hours</i>	55	USA
<b>The Burger</b> <i>Beef pattie, lettuce, tomato, mayonnaise and gherkin on a sesame seed bun with steak fries</i> <b>Add:</b> <i>Cheddar cheese, fried egg, mushrooms or veal bacon to your burger as you like</i>	65	Switzerland
<b>Steak Sandwich</b> <i>Grilled beef fillets, spread with English mustard, caramelized onion, mushroom and with steak fries</i>	65	USA


## NOODLES, PASTAS AND RISOTTOS

	Price	Origin
<b>Manti</b> <i>Traditional home-made mini flavours, filled with minced meat served with smoked tomato sauce, garlic yoghurt and spicy butter</i>	45	Turkey
 <b>Seafood Risotto</b> <i>With parmesan cheese and basil sauce</i>	65	Italy
 <b>Vegetable Risotto</b> <i>Risotto rice, onions, mushrooms, green peppers, fresh basil, asparagus, zucchini, cherry tomatoes</i>	50	Italy
<b>Spaghetti with a Choice of Sauce</b> <i>Bolognese, napolitana or carbonara sauce</i>	45	Italy
  <b>Penne Arrabiata</b> <i>Sautéed tomatoes in virgin olive oil, garlic, dry chili and basil</i>	45	Italy










-  **Suitable for vegan / vegetarian**
-  **Contains alcohol**
-  **Contains nuts**
-  **Gluten-free**
-  **Chili pepper**

Menu is served between 11:00am - 22:30pm  
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## COLD AND HOT APPETIZERS





	Price	Origin
 <b>Shrimp Tartar</b> <i>With red beet puree and honey mustard sauce</i>	65	Norway
 <b>Cold Mezze Collection</b> <i>Roasted eggplant salad, artichoke with olive oil, spicy muhamara, haydari and ezine cheese</i>	55	Turkey
 <b>Cheese Platter</b> <i>Selection of continental and local cheeses walnut apricot and grissini</i>	55	France
 <b>Caprese Salad</b> <i>Fresh mozzarella cheese marinated with basil sauce, garden tomato, rocket and balsamic sauce</i>	45	Italy
 <b>Stuffed Meatballs</b> <i>Served on smoked warm eggplant salad with garlic yoghurt dip</i>	40	Turkey
 <b>Vegetable Asian Rolls</b> <i>Vegetable rolls on soy marinated cucumber carpaccio, served with sweet and sour sauce</i>	40	China
 <b>Prawn Casserole</b> <i>Prawns cooked in cassarole with tomato, seasonal vegetables and fried kashar cheese</i>	70	Turkey


## SALADS

	Price	Origin
  <b>Shepherd's Salad</b> <i>Fresh vegetables cut in cubes with feta cheese with lemon and olive oil dressing</i>	35	Turkey
   <b>Swiss Garden Leaves Salad</b> <i>Fresh garden leaves with green apple, walnut, celery, fresh herbs and red wine dressing</i>	40	Switzerland
 <b>Quinoa Salad with Artichoke</b> <i>Romanian lettuce, quinoa seed, green pepper, red capia pepper, artichoke, spring onion, fresh mint, olive oil, lemon, pomegranate syrup</i>	35	Turkey
<b>Classic Caesar Salad</b> <i>Romaine lettuce, bacon bits, croutons, egg and classic Caesar dressing</i>		USA
 <b>Classic</b> <b>Chicken breast</b> <b>Lemon marinated prawns</b>	40 50 70	
  <b>Signature Salad - "Gavurdağı"</b> <i>Tomato, cucumber, green pepper, parsley, chili, dry mint, walnut, olive oil, lemon and pomegranate sauce</i>	45	Turkey

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<p><b>MAIN COURSES</b></p> <p> <b>Baked Salmon Fillet</b>  <i>Flavoured with olive crust, on sautéed asparagus,  with green lentil and basil</i></p>	90	Norway
<p> <b>Grilled Sea Bass</b>  <i>Sea bass fillets, grilled zucchini, mashed potatoes with basil  and capers sauce</i></p>	90	Italy
<p> <b>“Zurcher Geschnetzeltes” Veal Zurich</b>  <i>Veal emince cooked with creamy mushroom sauce and  served with “Röesti” potatoes</i></p>	95	Switzerland
<p> <b>“Beef Tournedo”</b>  <i>Beef tenderloin marinated with fresh oregano, set on zucchini carpaccio,  porcini mushroom, risotto and beef sauce</i></p>	110	France
<p><b>Chicken Schnitzel</b>  <i>Chicken breast, flour, eggs, breadcrumbs, potatoes wedges,  butter and lemon</i></p>	65	France
<p><b>Mexican Fillet</b>  <i>Veal fillet, onion, red pepper, green pepper  and tomato sauce</i></p>	110	Mexico
<p><b>Signature Dish - Lamb Loin</b>  <i>Grilled lamb loin, zucchini, mashed potatoes  with demi-glace sauce</i></p>	125	Turkey

	Price	Origin
<p><b>TURKISH SPECIALTIES</b></p> <p><b>Stuffed Vine Leaves</b>  <i>Filled with minced meat, stewed in tomato broth and  served with yoghurt</i></p>	60	Turkey
<p><b>“Ali Nazik”</b>  <i>Diced tenderloin of beef on smoked eggplant and  yoghurt combination, flavoured with herbs and butter</i></p>	95	Turkey
<p> <b>Beef on Yoghurt “Çökertme”</b>  <i>Thin sweet potatoes, yogurt, tender pieces of beef with  parsley, crushed red pepper, and butter</i></p>	95	Turkey

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## FROM THE GRILL

Price

Origin

### Mixed Grill

105

Turkey

*Lamb chops, grilled meatballs, lamb shaslik and chicken skewer, eggplant with yoghurt, onion salad and tomato salad*



### Beef Tenderloin

115

USA



### Lamb Chops

105

Turkey



### Jumbo Prawns

125

Turkey

#### **Garnishes ;**

*All grills are accompanied with ;  
Fresh garden vegetables and a choice of French fries,  
mashed potato, potato wedges or rice*

#### **Sauces;**

*With a choice of your favorite sauce ;  
Pepper corn sauce, Porto wine sauce, garlic and herb butter,  
pan gravy, creamy mushroom sauce or mustard sauce*



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**Contains alcohol**



**Contains nuts**



**Gluten -free**








**Chili pepper**

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## SALADS & COLD STARTERS

Price

 <b>Shrimp Tartar</b>	65	9.1 gr fat 30% protein 47% carbohydrate
<i>With red beet puree and honey mustard sauce</i>		
  <b>Smoked Salmon Sandwich</b>	60	14 gr fat 27% protein 47% carbohydrate
<i>Whole wheat bread with asparagus</i>		
  <b>Caprese Salad</b>	45	9.5 gr fat 4.2% protein 9.5% carbohydrate
<i>Fresh mozzarella cheese marinated with basil sauce, garden tomato, rocket and balsamic sauce</i>		

## MAIN COURSES

Price

 <b>Grilled Fillet of Sea Bass with Spaghetti</b>	90	30.8 gr fat 29% protein 51% carbohydrate
<i>Caramelized onion and garlic, sun - dry tomato, spinach, mushrooms, parmesan cheese served with volute sauce</i>		
  <b>Grilled Beef Tenderloin</b>	115	11.8 gr fat 41% protein 39% carbohydrate
<i>Vegetables ratatouille and mushroom sauce</i>		
 <b>Thai Marinated and Char Grilled Chicken</b>	65	12.2 gr fat 37% protein 40% carbohydrate
<i>Char grilled chicken, sautéed fresh spinach, artichoke and potato</i>		







## DESSERTS

Price

  <b>Vanilla Panna Cotta</b>	35	9.8 gr fat 14% protein 58% carbohydrate
<i>With forest fruit sauce</i>		
  <b>Special Fruit Salad</b>	30	14 gr fat 27% protein 47% carbohydrate
<i>With fresh mint and vanilla ice cream</i>		
  <b>Assorted Sorbets</b>	35	8.8 gr fat 12% protein 38% carbohydrate
<i>With raspberries</i>		

## HEALTHY DRINKS

Price

  <b>Drink and be fit</b>	30	43 cal
<i>Cabbage, parsley and lemon juice</i>		
  <b>Ambassador fire</b>	30	92 cal
<i>Fresh mint, lemon juice, ginger and honey</i>		
  <b>Freshly squeezed fruit juice</b>	25	125 cal
<i>Orange, grapefruit, apple or carrot</i>		

 **Healthy Dishes**  
 **Contain nuts.**  
 **Gluten-free**

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## DESSERT

Price

Origin

### Baked Cheesecake

40

USA

*Red berries, raspberry sauce and whipped cream*

### Vanilla Panna Cotta

35

France

*With Forest fruit sauce*

### Mastic Rice Pudding

35

Turkey

*Served with ice cream*

### Chestnut Parfait

35

Italy

*With hazelnut crocan*

### Swiss Dark Chocolate Fondue

50

Switzerland

*With fresh fruits*

### Signature Dessert - Warm Chocolate Souffle

50

France

*Raspberry sauce and vanilla chocolate*

### Seasonal Cut Fruits

36

Turkey

### Selection of Ice Creams and Sorbets

36

Italy

*3 Scoop*

### Swiss Chocolate Cake

40

Switzerland

*With seasonal fruits and vanilla ice cream*

## KIDS MENU

Price

Origin

### Superman

45

Italy

*Spaghetti with tomato or bolognese sauce*

### Cowboy's Favourite

50

USA

*Mini beef burger with vegetables and french fries*

### Nemo

65

Italy

*Grilled fillet of sea bass set on spaghetti, caramelized onion, garlic, sun - dried tomato, spinach, mushrooms with volute sauce*

### Angry Longhorn

95

France

*Beef medallion, vegetables, ratatouille and French fries*

### Foghorn Leghorn

65

Thailand

*Thai marinated and char grilled chicken, sautéed fresh spinach artichoke and potato*

### The Smurfs

24

Italy

*Selection of ice creams (two scoops)*

### Pingu's Dream

30

Turkey

*Fresh fruit salad*

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DRINKS	Price (5 cl)
<b><u>Aperatif</u></b>	
Martini	45
<i>Dry, Bianco or Rosso</i>	
Campari	40
<b><u>Liqueurs</u></b>	
Safari	40
Bailey's	40
<b><u>Scotch Whiskey</u></b>	
JW Red Label	48
J&B	48
Dimple	68
Chivas Regal 12	68
JW Black Label	68
JW Gold Label	78
JW Blue Label	300
Chivas Regal 25	375
<b><u>Bourbon Whiskey</u></b>	
Jim Beam	55
Jack Daniels	55
Bulleit Bourbon	70
Jack Daniel's Gentleman	70
<b><u>Vodka</u></b>	
Grey Goose	90
Belvedere	75
Absolut	48
Smirnoff	48
<b><u>Gin</u></b>	
Hendrick's	80
Gordon's Dry Gin	48
Bombay Sapphire	44
<b><u>Rum</u></b>	
Captain Morgan	48
Bacardi	48
<b><u>Tequila</u></b>	
Patron	95
Olmecca Altus	68
Olmecca Gold	55
Olmecca	44
Mariachi	44

## LOCAL DRINK Price

### Raki

Yeni Raki	40
Tekirdağ	40
Tekirdağ Gold	45
Yeşil Efe	40
Altınbaş	40

### Beer

Efes Pilsen	36
Beck's	36
Miller Genuine Draft	36
Heineken	45
Bomonti	36
Corona Cerveza	45
Bomonti Filtresiz	40
Grolsch	50
Erdinger	45

### Soft Drinks

Coca Cola, Light, Zero	18
Sprite	18
Fanta	18
Fusetea	18
Ayran	12
Pellegrino 75cl	30
Mineral Water	12
Water 75cl	15

### Chilled Fruit Juice

Orange, apple, cherry or peach	18
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### Freshly Squeezed Fruit Juice 25

☞ Orange, grapefruit, apple or carrot

### Tea and Coffee

Freshly brewed Turkish tea	12
Selection of herbal teas	12
Filter coffee, Nescafé or Americano	16
Decaffeinated coffee	16
Turkish coffee	16

### Espresso

Single	16
Double	20
Cappuccino, Mocha or Latte	20
Hot chocolate	20

## vitality Healthy Corner

### Drink and be fit 30

☞ Cabbage, parsley and lemon juice - 43 cal

### Ambassador fire 30

☞ Fresh mint, lemon juice, ginger and honey - 92 cal

### Freshly squeezed fruit juice 25

☞ Orange, grapefruit, apple or carrot - 125 cal



<b>Türk Kırmızı Şarapları</b> Turkish Red Wines	<b>Kadeh</b> Glass	<b>Şişe</b> Bottle
<b>Vinart, Kavaklıdere</b> Kalecik Karası & Syrah Kırşehir & Aegean - Turkey	40	190
<b>Yakut, Kavaklıdere</b> Öküzgözü, Boğazkere & Carignan Alicante Southeast Anatolia, Aegean - Turkey	40	190
<b>Ancyra, Kavaklıdere</b> Merlot Aegean - Turkey		190
<b>Ancyra, Kavaklıdere</b> Kalecik Karası Kırşehir - Turkey		190
<b>Ancyra, Kavaklıdere</b> Cabernet Sauvignon & Syrah Aegean - Turkey		190
<b>Angora, Kavaklıdere</b> Cabernet Sauvignon, Merlot & Carignan Alicante Aegean - Turkey		190
<b>Selection, Kavaklıdere</b> Öküzgözü & Boğazkere, Elazığ, Diyarbakir - Turkey		260
<b>Mahrem</b> Corinto Urla - Turkey		275
<b>Sevilen, Premium</b> Syrah & Merlot Saroz - Turkey		310
<b>Sarafin, Doluca</b> Cabernet Sauvignon Saroz Körfezi - Turkey		310
<b>Nif Bağlan</b> Sangiovese Aegean - Turkey	65	310
<b>Nif Bağlan</b> Montepulciano & Shiraz Aegean - Turkey		310

**Türk Kırmızı Şarapları**  
Turkish Red WinesKadeh  
GlassŞişe  
Bottle

<b>Pendore, Kavaklıdere</b> Öküzgözü Aegean, Turkey		310
<b>Kavaklıdere</b> Kalecik Karası Ankara - Turkey		310
<b>Kavaklıdere</b> Boğazkere Diyarbakır - Turkey		310
<b>Egeo, Kavaklıdere</b> Merlot Aegean - Turkey		290
<b>Egeo, Kavaklıdere</b> Syrah Aegean - Turkey		290
<b>Egeo, Kavaklıdere</b> Blend Aegean - Turkey		290
<b>Egeo, Kavaklıdere</b> Malbec Aegean - Turkey	60	290
<b>Mahrem</b> Petit Verdot & Rebo Aegean - Turkey		350
<b>Büyülübağ</b> Cabernet Sauvignon Avşa Adası, Turkey		300
<b>Centum, Sevilen</b> Syrah Denizli - Turkey		300
<b>Corvus</b> Merlot, Karalahna Bozcaada - Turkey		290
<b>Suvla Kirte</b> Syrah, Karasakız, Cabernet Sauvignon Çanakkale -Turkey		275
<b>Suvla</b> Cabernet Sauvignon, Merlot Çanakkale -Turkey		275

Fiyatlar Türk Lirası'dır ve KDV dahildir.

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<b>İthal Kırmızı Şarapları</b> Imported Red Wines	<b>Kadeh</b> Glass	<b>Şişe</b> Bottle
<b>Chateau Seguin</b> Merlot & Cabernet Sauvignon & Cabernet Franc France		325
<b>Frontera, After&amp;Midnight</b> Cabernet Sauvignon & Merlot & Shiraz Chile		200
<b>Frontera</b> Merlot Chile		200
<b>Lamberti Valpolicella Classicc Doc</b> Rondinella, Molinara & Merlot Italy	55	250
<b>Bodegas Muriel Seleccion-Rioja</b> Tempranillo Spain		300
<b>Alamos</b> Malbec Argentina		300
<b>Baron De Lestac Bordeaux</b> Merlot & Cabernet Sauvignon France		350
<b>Cotes Du Rhone Grand Reserve</b> Garnacha & Shiraz France		350
<b>Casillero Del Diablo</b> Cabernet Sauvignon Chile	55	250
<b>Two Oceans</b> Pinotage South Africa		225
<b>Callia Alta</b> Shiraz & Malbec Argentina		375
<b>F.Remole Toscana</b> Cabernet Sauvignon & Sangiovese Italy		250
<b>Belair Premium Selection</b> Cabernet Sauvignon Moldova		150

**Türk Beyaz Şarapları** Kadeh Şişe  
Turkish White Wines Glass Bottle

<b>Angora, Kavaklıdere</b> Sultaniye Aegean - Turkey		190
<b>Vin-Art, Kavaklıdere</b> Narince & Chardonnay Cappadocia - Turkey	40	190
<b>Doluca</b> Sultaniye & Emir Cappadocia, Aegean - Turkey		275
<b>Çankaya, Kavaklıdere</b> Sultaniye, Emir & Narince Cappadocia, Denizli & Tokat - Turkey	40	190
<b>Egeo, Kavaklıdere</b> Sauvignon Blanc Aegean - Turkey		260
<b>Selection, Kavaklıdere</b> Narince & Emir Cappadocia & Tokat - Turkey		240
<b>Cotes d'Avanos, Kavaklıdere</b> Narince Cappadocia - Turkey		310
<b>Egeo, Kavaklıdere</b> Chardonnay Aegean - Turkey		240
<b>Umurbey</b> Sauvignon Blanc Thracian - Turkey		300
<b>Sarafin, Doluca</b> Fumé Blanc Saroz Körfezi - Turkey		325
<b>Nif Bağlan</b> Bornova Misketi Aegean - Turkey		310
<b>Mahrem, Derya</b> Sangiovese Aegean - Turkey	45	210
<b>Ancyra, Kavaklıdere</b> Narince Tokat - Turkey		190
<b>Suvla</b> Kınalı Yapıncak Gelibolu Yarımadası / Çanakkale -Turkey	45	210

**İthal Beyaz Şaraplar** Kadeh Şişe  
Imported White Wines Glass Bottle**Belair-Premium Selection** 150Chardonnay  
Cricova, Moldova**Frontera** 45 210Sauvignon Blanc  
Concha Y Toro-Central Valley, Chile**Frontera** 210Chardonnay  
Concha Y Toro-Central Valley, Chile**Two Oceans** 50 225Fresh & Fruity  
Stellenbosh, South Africa**Lamberti, Delle Venezie IGT** 240Pinot Grigio  
Veneto, Italy**Dr Loosen** 425Riesling  
Mosel, Germany**Pascal Chablis Classique** 350Chardonnay  
France**Porto Şarapları** Kadeh Şişe  
Port Wines Bottle**Quinta Do Portal Fine Tawny** 375Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca  
Porto, Portugal**Roze Şaraplar** Kadeh Şişe  
Rosé Wines Glass Bottle**Verano, Doluca** 275Öküzgözü & Cabernet Sauvignon  
Thrace Region - Turkey**Casal Mendes** 45 210Baga, Jaen, Tinta Roriz (Tempranillo)  
Beiras, Portugal**Lamberti Blush** 45 210Pinot Grigio  
Italy

<b>Köpüklü Şarap &amp; Şampanya</b> Sparkling Wines & Champagnes	<b>Kadeh</b> Glass	<b>Şişe</b> Bottle
<b>Dom Perignon</b> Chardonnay & Pinot Noir France		3250
<b>Moët &amp; Chandon Brut Impérial</b> Chardonnay & Pinot Noir France		1500
<b>Cordon Rouge</b> Pinot Noir France		1750
<b>La Pive Prosecco</b> Prosecco Italy		750
<b>Altın Köpük</b> Emir Turkey		400
<b>Belair Grand Cuve Rose</b> Muscat Blanc Moldova		250
<b>Henkell Trocken 20 cl</b> Chardonnay & Pinot Noir Germany	80	160

<b>Beyaz Yarı Sek Şaraplar</b> White Demi-Sec Wines	<b>Kadeh</b> Glass	<b>Şişe</b> Bottle
<b>Moscado, Doluca</b> Misket Aegean - Turkey		260
<b>Doluca</b> Riesling Thracian Region - Turkey		280