

VEGAN

VEGAN BOWL

Avocado, purslane, edamame, chickpea, dried cowpea, dried damson, cherry tomato, cashew, fresh spicy vinaigrette

VEGAN BURGER

Vegetable burger patty, dried tomato puree, pickle, French fries

VEGAN GRILL MEATBALLS

Vegetable meatballs, smoked tomato sauce, baked baby potatoes, focaccia bread with guasacaca sauce, baked confit tomatoes

MAIN COURSE

GREEN CURRY CHICKEN

Coconut Milk, Ginger Rice with Almonds, green curry sauce

CHICKEN SCHNITZEL

Potato salad, chutney

GRILLED CHICKEN

Half chicken, potato gratin, green salad

CAFÉ DE PARIS SET MENU

220g tenderloin, original cafe de Paris sauce, walnut salad with mustard, french fries

SEABASS WITH BUTTER

Seabass marinated with fresh spices, celery mash, capers, artichoke, edamame, root vegetables

GRILLED MEATBALLS

Yogurt with tarragon, focaccia bread with guasacaca sauce, smoked tomato sauce, french fries

VIENNA SCHNITZEL

Potato salad, chutney

TERIYAKI SALMON WITH SESAME

Spicy baby potatoes, sautéed spinach, glazed teriyaki sauce

LOKUM STEAK

Black peppercorn or Roquefort sauce, ratatouille, mashed potatoes with truffle

BEEF STRAGONOFF

Thinly sliced tenderloin, portobello mushroom, caramelized onion, pickled gherkins, cream sauce

SHRIMP PAD THAI

Shrimp, peanut, fresh onion, capia pepper, rice stick, spicy thai sauce

SIRLOIN STEAK

Grilled spinach root, spicy carrots, fresh mozzarella

DESSERT

ORANGE PANNA COTTA

NEW YORK STYLE CHEESECAKE

FOREST FRUIT CRUMBLE

CRÈME BRÛLÉE

STRAWBERRY MERINGUE

TIRAMISU: COFFEE CREMEUX

CANNOLI SICIALINI

FROM OUR DESSERT DISPLAY CHILLER

You can choose our daily baked cakes from our dessert display chiller

*If you have a food allergy, please specify. *Since our kitchen is not gluten-free, we do not recommend these products to celiacs and our guests with high gluten intolerance.



GLUTEN FREE



VEGETARIAN



VEGAN



HOMEMADE

strada

- FINE FOOD AND DRINK -

TO SHARE & SMALL PLATES

TOMATO SOUP

PUMPKIN SOUP

Cream mousse |

PERUAN SEABASS CEVICHE

Zucchini, lamb's-ear, arugula, caramelized pineapple, orange, chef's mayonnaise

SALMON GRAVLAX

Guacamole, mango, fresh tarragon, fennel, pickled onions

BURATTA

Purslane, caramelized grape sauce, cherry tomatoes with ginger

CHEESEBOARD

Goat cheese, roquefort, gouda, Kars's gruyere, edam cheese, smoked circassian cheese, crispy grissini, baked walnuts, cashews, halhali olives, chutney

COLD MEAT BOARD

Home-made roast beef, dry ribeye, beef shank, olives, pickled red onions, blackcurrant, pomegranete, garlic croutons, chutney

CRISPY HERB PATTY

Aegean herbs, dried tzatziki

FALAFEL

Spicy crispy thin bread, tahini foam

JUMBO SHRIMP

Hot mayonnaise, sweet sour sauce

HOT TAPASBOARD

Chicken popcorn with coconut, breaded green olives, falafel, edamame, crispy ravioli, beet chips

CRISPY DUCK

Crispy duck wrapped in baklava dough

CRISPY SHRIMP

Dynamite sauce

SALADS

ROASTED EGGPLANT & CRISPY ZUCCHINI SALAD

Roasted eggplant, crispy zucchini, pumpkin seeds, mascolin, mint, basil, coriander curd cheese

GOAT CHEESE SALAD

Maskolin, arugula, dried sour apple, vinaigrette with fresh spices

CLASSIC CAESAR SALAD

Chicken or Shrimp croutons, parmesan, and Caesar sauce

GRILLED SALMON SALAD

Muskolin, edamame, quail, eggs, turnip, cucumber, red onion, caramelized grape sauce.

SALMON GRAVLAX SALAD

Maskolin, sour apple, orange segment, capers, fennel, celery stalk, vinaigrette

STEAK SALAD

Arugula, lettuce, cherry tomato, apple, glazed teriyaki, caramelized raisin sauce

GRILLED ARTICHOKE SALAD

Gorgonzola, spinach, baked red onion, orange segment, caramelized walnuts

BEET & KINOA

Maskolin, avocado, fennel, dried figs, caramelized walnuts, freshly spiced vinaigrette, crispy grissini

PIZZETTA FROM STONE OVEN

** Made with sourdough*

WITH MEAT & PARMESAN CHEESE

Mozzarella, sliced beef, rocket, tomato sauce

MEDITERRENIAN

Mozzarella in water, olive paste, feta cheese, cherry tomatoes, green olives, tomato sauce

SANDWICH & BURGER

FRIED CHICKEN SANDO

Fried chicken, red cabbage coleslaw, truffle parmesan, omelette, crispy lettuce with hot mayonnaise, french fries

BURGER WITH TRUFFLE CHEESE

Grilled burger meat (180g), burned & dried tomato puree, caramelized onion, cheddar, french fries

SALMON GRAVLAX FOCACCIA

Spicy cream cheese, dill, pickled onions, maskolin, scallion

RIB BURGER

Braised beef ribs, burned, dried tomato puree, mixed mushrooms, caramelized onions, cheddar, french fries

BEEF FOCACCIA SANDWICH

Focaccia bread, sliced beef, caramelized onion, cheddar, mixed greens, fries

*Dear Customers,
Due to the extraordinary economic situation that our country is facing, we are not able to update our English menu immediately. Therefore, please take Turkish menu as a true reference for prices and this menu for food selection*



GLUTEN FREE



VEGETARIAN



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HOMEMADE

PIZZA FROM STONE OVEN

**With your choice of sourdough or crispy pizza dough*

MARGHERITA

Fresh mozzarella, basil, tomato sauce

WITH FOREST MUSHROOM

Mixed mushrooms, basil leaves, aromatic olive oil, fresh mozzarella, tomato sauce

ARTICHOKE & BEET & CHÈVRE

Dried tomatoes, fresh mozzarella, tomato sauce

ROBESPIERRE

Thinly sliced beef, fresh mozzarella, parmesan, demi-glace sauce

STRACCIATELLA

Arugula leaves, truffle flavour, stracciatella or buffalo, comb honey

QUATTRO FORMAGGI

Gouda, Roquefort, chèvre, fresh mozzarella

DIABOLO

Italian sausage, capia pepper, fresh mozzarella, tomato sauce & hot sauce

WITH SEAFOOD

Salmon, seabass, calamari, shrimp, vongole, fresh mozzarella, tomato sauce

WITH BEEF RIBS

Fresh mozzarella, beef ribs, tomato sauce

MEAT FROM STONE OVEN

LAMB BRAISED FOR 12 HOURS

Firik rice, smoked mashed eggplant, bone marrow sauce

BEEF RIB BRAISED FOR 12 HOURS

Risotto, smoked mashed eggplant, caramelized shallots

RISOTTO

ASPARAGUS & ARTICHOKE

Asparagus, grilled artichoke, mascarpone

SEAFOOD RISOTTO

Vongole, octopus, squid, shrimp, tomato bisque sauce

WILD MUSHROOM RISOTTO

Mixed forest mushrooms, parmesan

FRESH PASTA

CHEESE RAVIOLI

Ravioli filled with spinach and mascarpone cheese

VEGETABLE & CHICKEN TAGLIATELLE

Seasonal vegetables, wild mushrooms, sage cream sauces

RAVIOLI WITH SMOKED DUCK

Citrus butter sauce flavored with currants and roasted almonds

SEAFOOD LINGUINE

Vongole, octopus, squid, shrimp

PAPPARDELLE BOLOGNESE

Tomatoes, beef bacon, chopped rib steak, basil, parmesan, amatriciana sauce

MUSHROOM RIGATONI

Truffle, Parmesan, Coriander, Basil, Cream



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HOMEMADE