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.
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, “kahvaltı”, means “before coffee”, while the literal translation for “kahverengi”, the Turkish word for brown, is “the colour of coffee”.

ALCOHOL FREE COCKTAILS
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
Beefeater
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 Puységur
Calvados Morin VSOP
Hennessy VSOP
Remy Martin VSOP
Couprie VSOP
Couprie XO
Hennessy XO
Remy Martin XO
**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

**BLENDDED 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