



O'GARDEN
RESTAURANT

O'GARDEN

RESTAURANT

KAHVAlTI BREAKFAST

BAHÇECİK KAHVALTI BAHÇECİK BREAKFAST

Peynir ve zeytin çeşitleri, söğüş tabağı, pastırma, reçel çeşitleri, tahin pekmez, çikolata kreması, bal, tereyağı, kaymak, kuru meyveler, pankek, kıymalı börek, patates kızartması. (Yumurta seçenekleri: omlet, haşlanmış yumurta, sahanda yumurta, çırpılmış yumurta)

Cheese and olive varieties, tomato and cucumber plate, pastrami, jam varieties, tahini molasses, chocolate cream, honey, butter, clotted cream, dried fruits, pancakes, minced meat in savoury pastry, French fries. (Egg options: omelette, boiled eggs, fried egg, scrambled eggs)

SADE YUMURTA FRIED PLAIN EGG

PEYNİRLİ YUMURTA EGGS WITH CHEESE

SUCUKLU YUMURTA EGGS WITH SAUSAGE

PASTIRMALI YUMURTA EGGS WITH PASTRAMI

MENEMEN EGGS WITH TOMATOES AND GREEN PEPPERS

OTLU PEYNİRLİ OMLET OMELETTE WITH HERBS AND CHEESE

VEGGIE OMLET VEGGIE OMELETTE

KARIŞIK OMLET MIXED OMELETTE

RANCH OMLET RANCH OMELETTE

VADİ ROLL OMLET VADİ ROLL OMELETTE

KIYMALI PUF BÖREĞİ PUFF PASTRY WITH MINCED MEAT

PAÇANGA BÖREĞİ PASTRY WITH PASTRAMI

HELLİM IZGARA GRILLED HALLOUMI

MEYVELİ PANCAKE PANCAKES WITH FRUITS

490₺

120₺

180₺

200₺

220₺

160₺

180₺

160₺

200₺

200₺

225₺

220₺

220₺

160₺

180₺

SMOOTHIE BOWL SMOOTHIE BOWL

Süzme yoğurt, yaban mersini, çilek, bal, chia tohumu, muz, badem
Strained yoghurt, blueberries, strawberries, honey, chia seeds, bananas, almonds

YULAFLI BOWL OATMEAL BOWL

Yulaf ezmesi, chia tohumu, muz, süt, çilek, tarçın
Oatmeal, chia seeds, bananas, milk, strawberries, cinnamon

AVOKADO KİNOA BOWL AVOCADO QUINOA BOWL

Avokado, киноa, lime, kaju
Avocado, quinoa, lime, cashew

BAŞLANGIÇLAR STARTERS

GÜNÜN ÇORBASI SOUP OF THE DAY

Fesleğenli ktır ekmek ile
Crusty bread with basil

BRUSCHETTA BRUSCHETTA

Fesleğenli ktır ekmek, Parmesan peyniri, domates
Crusty bread with basil, Parmesan cheese, tomato

MOZZARELLA CAPRESE

Bufallo Mozzarella peyniri, fesleğen yaprakları, bahçeden domates, pesto sos
Buffalo Mozzarella cheese, basil leaves, tomatoes from the garden, pesto sauce

LİME & PANCAR CARPACCIO LİME & BEETROOT CARPACCIO

Bebek roka, yonga parmesan, fesleğen sos
Baby arugula, chipped Parmesan, basil sauce

PREMIUM PEYNİR TABAĞI PREMIUM CHEESE PLATTER

Rokfor, Brie, Parmesan, Gouda, Emmental, fûme Frico peyniri, kuru meyveler ve grissini ile
Roquefort, Brie, Parmesan, Gouda, Emmental, smoked Frico cheese, dried fruits and grissini

KURU ET TABAĞI CURED MEAT PLATTER

Biberli roast beef, hindi fûme, pastırma, fûme dana kaburga, grissini ve kuru meyve çeşitleri
Chili roast beef, smoked turkey, pastrami, smoked beef ribs, grissini, and dried fruits

220₺

200₺

220₺

140₺

160₺

300₺

150₺

600₺

650₺

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BAŞLANGIÇLAR STARTERS

DANA CLUB

BEEF CLUB

Et parçaları, kuru domates, ceviz, fesleğen, trüf yağı, joker sos ile
Meat pieces, sun-dried tomatoes, walnuts, basil, truffle oil with joker sauce

KARİDES GUACAMOLE

SHRIMP GUACAMOLE

Tiger karides, avokado sos, limon otu sosu
Tiger shrimps, avocado sauce, lemongrass sauce

AHTAPOT CARPACCIO

OCTOPUS CARPACCIO

Ekşi elma püresi ve roka yaprakları ile
With sour apple puree and arugula leaves

DENİZDEN FROM THE SEA

KARİDES TAVA

SAUTEED SHRIMPS

Sarımsaklı tereyağı ile
With garlic butter

KADAYIF KARİDES

COATED SHRIMP

Kadayıf kaplamalı çıtır karides
Shrimp coated in shredded pastry

KARİDES GÜVEÇ

SHRIMP CASSEROLE

Mevsim sebzeleri, karides, kaşar peyniri
Seasonal vegetables, shrimps and melted cheese

KALAMAR TAVA

FRIED CALAMARI

Tartar sos ve roka yaprakları ile
Tartar sauce and arugula

DENİZ MAHSULLÜ KALAMAR DOLMA

CALAMARI STUFFED WITH SEAFOOD

Bahçeden yeşillikler ile
With garden greens

DİL PEYNİRLİ KOZALAK KALAMAR

CALAMARI WITH STRING CHEESE

Bahçeden yeşillikler ile
With garden greens

AHTAPOT IZGARA

GRILLED OCTOPUS

Bahçeden yeşillikler ve limon ile
With garden greens and lemon

AHTAPOT TANDIR

OCTOPUS TANDOORI

Sarımsak, kekikli tereyağı ve kuru domates ile
With garlic, thyme butter and dried tomatoes

BEĞENDİLİ AHTAPOT TANDIR

OCTOPUS WITH EGGPLANT PUREE

Patlıcan beğendi, ahtapot bacağı, yanık sos ile
Eggplant puree, octopus, charred sauce

270₺

5 00₺

400₺

500₺

500₺

500₺

500₺

300₺

270₺

300₺

500₺

500 ₺

ARA SICAKLAR HOT APPETIZERS

SEBZELİ SAMOSA

SAMOSA PASTRY

Köri baharatlı sebzeler ve iki adet dip sos ile
With curry-spiced vegetables and two types of dipping sauce

VİŞNE DOLGULU PEYNİR BOMBASI

CHEESE BOMB STUFFED WITH CHERRIES

Panko ile kaplanmış kaşar peyniri, vişne kompostosu, balsamik glaze ve mikro yeşillikler ile
Breaded Kashar cheese, cherry compote, balsamic glaze and micro greens

PUF PATATES

PUFF POTATOES

Dip sos eşliğinde

With dipping sauce

ANNE PATATES

MOM'S HOMEMADE POTATOES

Ev usulü çıtır patates, yoğurt ile

Homemade crispy potatoes with yoghurt

KAŞIK PATATES

SPOON POTATOES

Kaşık çıtır patates, chilimayo ile

Spoon crispy potatoes with chili mayo

DANA TACO

TACO BEEF

Dana kıyma, jalapeno biber, barbekü sos, Cheddar peyniri

Minced beef, jalapeño pepper, barbecue sauce and Cheddar cheese

TAVUK QUESADILLA

CHICKEN QUESADILLA

Izgarada pişmiş tortilla ekmeği arasında tavuk parçaları, mısır, jalapeno biberi, mevsim sebzeleri ve Cheddar peyniri, dip sos ve elma dilim patates ile

Grilled tortilla bread filled with chicken, corn, jalapeño pepper, seasonal vegetables and Cheddar cheese, served with dipping sauce and potato wedges

DANA QUESADILLA

BEEF QUESADILLA

Izgarada pişmiş tortilla ekmeği arasında bonfile parçaları, mısır, jalapeno biberi, mevsim sebzeleri ve Cheddar peyniri, dip sos ve kaşık patates ile

Grilled tortilla bread filled with beef tenderloin, corn, jalapeño pepper, seasonal vegetables and Cheddar cheese, served with dipping sauce and potato wedges

200₺

180₺

200₺

200₺

250₺

300₺

420₺

480₺

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ARA SICAKLAR HOT APPETIZERS

VEJETARYEN QUESADILLA VEGETARIAN QUESADILLA

Izgarada pişmiş tortilla ekmeği arasında mevsim sebzeleri, Cheddar peyniri, mısır, dip sos ve elma dilim patates ile

SALATALAR SALADS

BAHÇE YEŞİLLİKLERİ SALATA GARDEN GREENS SALAD

Bahçeden yeşillikler, misket Mozzarella, grissini ile
Greens from the garden, cherry Mozzarella with grissini

KAŞIK SALATA TURKISH SOON SALAD

Domates, salatalık, yeşil biber, kırmızı soğan, maydanoz, nar ekşisi sos ile
Tomato, cucumber, green pepper, red onion, parsley with pomegranate syrup sauce

BABY İSPANAK SALATASI BABY SPINACH SALAD

Bebek ıspanak, fümelenmiş dana kaburga, limon otu sos ile
Baby spinach, smoked beef ribs with lemon grass dressing

ROKA SALATASI ARUGULA SALAD

Domates ve zeytinyağlı sos ile
Tomatoes and olive oil dressing

AVOKADOLU EKŞİLİ SALATA SOUR AVOCADO SALAD

Avokado dilimleri, susam, maskolin yeşillikler, Parmesan peyniri ile
Sliced avocado, sesame, mesclun greens with Parmesan cheese

BONFİLE SALATA BEEF FILLET SALAD

Bonfile dilimleri, karışık bahçe yeşillikleri, kiraz domates, Parmesan peyniri, limon sos, grissini ile
Julien beef fillet, mesclun greens, cherry tomatoes, with Parmesan cheese, lemon souce and grissini

TON BALIKLI SALATA TUNA FISH SALAD

Ton balığı, karışık bahçe yeşillikleri, kiraz domates, kırmızı soğan, kapari, salatalık, mısır, limon sos, grissini ile
Tuna fish, mesclun greens, cherry tomatoes, red onion, çapari, cucumber, corn, lemon souce and grissini

TAVUKLU SEZAR SALATA CEASAR SALAD WITH CHICKEN BREAST

Izgara tavuk göğsü, el yapımı Sezar sos, iceberg marul, kiraz domates, Parmesan peyniri, kruton ile
Grilled chicken breast, handmade Caesar sauce, iceberg lettuce, cherry tomato, Parmesan cheese, with croutons

ANA YEMEKLER MAIN COURSE

300₺

KAŞARLI KÖFTE MEATBALLS WITH KASHAR

Taze baharatlarla harmanlanmış, peynir dolgulu yekpare köfte, ızgara sarımsak ve sebzeler ile
One-piece meatball seasoned with fresh herbs, filled with cheese served with grilled garlic and vegetables

200₺

VİYANA ŞNİTZEL WIENER SCHNITZEL

Taze baharatlar, peynir ve Panko ile kaplanmış dana şnitzel, elma dilim patates, tereyağı ve limon ile
Breaded veal schnitzel coated with fresh herbs and cheese served with potato wedges, butter, and lemon

200₺

DANA FAJITA BEEF FAJITA

Dana bonfile parçaları, jalapeno biberi, mevsim sebzeleri, dip soslar ve Tortilla ekmeği ile
Grilled beef fillet, jalapeño peppers, seasonal vegetables with dipping sauces, and Tortilla bread

300₺

DANA BURRITO BEEF BURRITO

Üzerinde eritilmiş cheddar peyniri ile Tortilla ekmeğine sarılmış dana bonfile parçaları, jalapeno biberi, mevsim sebzeleri, mısır ve Meksika fasulyesi, dip soslar ve patates kızartması ile
Beef fillet pieces, jalapeno pepper, seasonal vegetables, corn and Mexican beans, wrapped in tortilla bread, melted cheddar cheese on top, with dip sauces and French fries

250₺

KUZU PİRZOLA LAMB CHOPS

Izgarada pişirilmiş kuzu pirezola, gravy sos ve mevsim sebzeleri ile
Grilled lamb chops served with gravy sauce and seasonal vegetables

300₺

KUZU İNCİK LAMB SHANK

Confit pişirme tekniği ile ağır ateşte pişirilmiş kuzu incik, Vadi'den incirli dömi glas sos ile
Confit-cooked lamb shank served with Vadi's fig-infused demi-glace sauce

270₺

IZGARA KÖFTE GRILLED MEATBALLS

Elma dilim patates, sebze ve pilav ile
With potato wedges, vegetables and rice

270₺

IZGARA DANA ANTRİKOT GRILLED VEAL ENTRECOTE

Dömi glas sos ve mikro filizler eşliğinde
With demi-glace sauce and micro sprouts

BALIK FISH

Günlük deniz ürünleri için lütfen servis personeline danışın.

Please consult the service staff for the daily seafood options.

450₺

600₺

725₺

480₺

850₺

850₺

400₺

850₺

O'GARDEN

RESTAURANT

ANA YEMEKLER MAIN COURSE

KONFİT DANA KABURGA

CONFIT BEEF RIB

Confit pişirme tekniği ile ağır ateşte pişirilmiş dana kaburga, buğday risotto, mevsim sebzeleri, demi-glase sos ile

Confit-cooked beef rib served with wheat risotto, seasonal vegetables and demi-glace sauce

1300₺

DANA YANAK

BEEF CHEEK

Arpa suyunda dinlendirilmiş ve confit pişirme tekniği ile ağır ateşte pişirilmiş dana yanağı, patlıcan beğendi, mevsim sebzeleri ve vişne sosu ile

Beef cheek marinated in barley water and cooked over low heat using the confit cooking technique, served with eggplant, seasonal vegetables and cherry sauce

1200₺

VADİ SPESİYAL

VADİ SPECIAL

Izgarada pişirilmiş kuzu küşleme & şerit köfte, patlıcan beğendi, domates sos, tereyağı, izgara domates ve biber ile

Grilled lamb tenderloin & stick meatballs with roasted eggplant, tomato sauce, butter, grilled tomatoes and peppers

1000₺

VADİ TAGLIATA (GLÜTENSİZ)

VADİ TAGLIATA (GLUTEN-FREE)

Dilim kesilip tereyağında pişirilmiş dana bonfile, süzme yoğurt, kibrit patates ile

Sliced beef tenderloin cooked in butter with strained yoghurt and potatoes

800₺

CAFE DE PARIS SOSLU BONFİLE

BEEF FILLET WITH CAFE DE PARIS SAUCE

Kaşık dilim patates ile

With potato wedges

850₺

İNCİR SOSLU BONFİLE

BEEF FILLET WITH FIG SAUCE

Izgara dana bonfile, taze Ege otları kavurması ve incir sosu ile

Grilled beef fillet with sautéed fresh Aegean herbs and fig sauce

850₺

PEPPER STEAK

Izgara dana bonfile, öğütülmüş tane

karabiber sosu ve elma dilim patates ile

Grilled beef fillet with crushed peppercorn sauce and potato wedges

800₺

KUZU ŞİŞ

LAMB SKEWER

Taze otlarla marine edilmiş kuzu eti parçaları, kaşık patates ve mevsim sebzeleri ile

Lamb meat pieces breaded with fresh herbs served with potato wedges and seasonal vegetables

750₺

KARIŞIK IZGARA

MIXED GRILL

2 adet izgara köfte, 1 adet tavuk şiş, 1 adet kuzu şiş, 2 adet kalem pırzola, kaşık patates, pilav ve mevsim sebzeleri ile

2 grilled meatballs, 1 lamb skewer, 1 chicken skewer, 2 lamb chops served with potato wedges, vegetables and rice

950₺

KUZU BEYTİ KEBAP

LAMB COUPLET KEBAB

Izgarada pişirilmiş kemiksiz kuzu beyti,

domates sos, pilav ve mevsim sebzeleri ile

Grilled boneless lamb beyti with tomato sauce, rice and seasonal vegetables

1300₺

BAHÇECİK ÇÖKERTME

BAHÇECİK ÇÖKERTME KEBAB

Mevsiminde Ege otları yatağında parça bonfile, domates sos ve süzme yoğurt ile

Grilled beef pieces on seasonal Aegean herbs, served with tomato sauce and strained yoghurt

700₺

TAVUKLAR CHICKEN

KÖZDEN KÖRPE PİLİÇ

ROASTED BABY CHICKEN

Izgara sebzeler ile

With grilled vegetables

450₺

CRISPY TAVUK

CRISPY CHICKEN

Mevsim sebzeleri ve mozzarella peyniri dolgulu tavuk roll, balkabağı püresi ve gravy sos ile

Chicken roll filled with seasonal vegetables and mozzarella cheese, with pumpkin puree and gravy sauce

500₺

TAVUK FAJİTA

CHICKEN FAJİTA

Jülyen doğranmış tavuk göğsü, jalapeno biberi, mevsim sebzeleri, dip soslar ve

Tortilla ekmeği ile

Grilled chicken, jalapeño peppers, seasonal vegetables with dipping sauces and Tortilla bread

600₺

TAVUK ENCHILADA

CHICKEN ENCHILADA

Üzerinde domates sos ve cheddar peyniri ile

fırınlanmış Tortilla ekmeğine sarılı, tavuk göğsü, jalapeno biberi ve mevsim sebzeleri

Chicken breast, jalapeno pepper and seasonal vegetables wrapped in a baked Tortilla bread with tomato sauce and cheddar cheese on top

420₺

TAVUK ŞNİTZEL

CHICKEN SCHNITZEL

Taze baharatlar, peynir ve galeta unu ile

kaplanmış tavuk şnitzel, patates kızartması, tereyağı ve limon ile

Breaded chicken schnitzel coated with fresh herbs and cheese served with French fries, butter, and lemon

600₺

TAVUK ŞİŞ

CHICKEN SKEWER

Taze otlarla marine edilmiş tavuk parçaları, kaşık patates ve mevsim sebzeleri ile

Chicken pieces breaded with fresh herbs served with potato wedges and seasonal vegetables

400₺

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MAKARNA & PIZZA PASTA & PIZZA

LINGUINE AL FRUTTI DI MARE

Izgara karides, ızgara levrek, kalamar ve kremalı beyaz şarap sos ile
Grilled shrimp, grilled sea bass, calamari and creamy white wine sauce

500₺

FETTUCINE AL FUNGHI

Mantar ve kremalı şarap sos ile
Mushrooms and creamy wine sauce

375₺

RIGATONI ALLE MELANZANE

Köz patlıcan, domates sos ve Parmesan peyniri ile

Roasted eggplants, tomato sauce and Parmesan cheese

375₺

SPAGHETTI BOLOGNESE

Bolonez sos ve Parmesan peyniri ile
Bolognese sauce and Parmesan cheese

450₺

TAGLIATELLE CON PETTO DI POLLO

Tavuk ve kremalı şarap sos ile
Chicken and creamy wine sauce

430₺

RAVIOLI AGLI SPINACI

Ispanak dolgulu ravioli, Gorgonzola sos ile
Spinach-filled ravioli with Gorgonzola sauce

430₺

PENNE ARABIATA

Domates soslu penne, siyah zeytin, acı sos ve Parmesan peyniri ile
Penne with tomato sauce, black olives, hot sauce and Parmesan cheese

320₺

CANNELLONI

Deniz ürünleri ve balkabağı püresi dolgulu cannelloni, domates sos ve Parmesan peyniri ile

Cannelloni filled with seafood and pumpkin puree with tomato sauce and Parmesan

375₺

TORTELLINI TRICOLORE

Kremalı pesto sos ve Parmesan peyniri ile
Creamy pesto sauce and Parmesan cheese

430₺

GULUTENSİZ MAKARNA

GLUTEN-FREE PASTA
Mevsim sebzeleri ile
With seasonal vegetables

430₺

AEGEAN MARGHERITA

Mevsim sebzeleri ve Mozzarella peyniri ile
With seasonal vegetables and Mozzarella cheese

390₺

MANZO AFFUMICATO

Mozzarella peyniri, mevsim sebzeleri, dana prosciutto
Mozzarella cheese, seasonal vegetables, beef prosciutto

450₺

BISTECCA PIZZA

Bonfile parçaları, roka yaprakları ve Mozzarella peyniri ile
Beef tenderloin, arugula and Mozzarella cheese

450₺

PIZZA AL TONNO

Ton balığı, kırmızı soğan, dilimlenmiş siyah zeytin, mısır ve Mozzarella peyniri ile
Tuna fish, red onion, sliced black olives, corn and Mozzarella cheese

400₺

BEEF MEXICAN PIZZA

Bonfile dilimleri, jalapeno, mısır, kırmızı soğan, renkli biberler, Mozzarella peyniri ile
Beef slices, jalapeno, corn, red onion, colorful peppers and Mozzarella cheese

450₺

CHICKEN MEXICAN PIZZA

Tavuk göğsü dilimleri, jalapeno, mısır, kırmızı soğan, renkli biberler, Mozzarella peyniri ile
Chicken breast slices, jalapeno, corn, red onion, colorful peppers and Mozzarella cheese

450₺

VADİ SPECIAL PIZZA

Vadi'den dana pastırma ve sucuk, Ege otları, Mozzarella peyniri ile
Beef pastrami and sausage from the Vadi, Aegean herbs, with Mozzarella cheese

450₺

QUATTRO FORMAGGI PIZZA

Mozzarella, Parmesan, Gorgonzola, Fontina peynirleri ile
With Mozzarella, Parmesan, Gorgonzola, Fontina cheeses

400₺

TATLILAR DESSERTS

ÇİKOLATALI SUFLE

CHOCOLATE SOUFFLE

200₺

KIZARMIŞ DONDURMA

FRIED ICE CREAM

200₺

CHEESECAKE

170₺

ÇİKOLATALI KEK

CHOCOLATE CAKE

170₺

DONDURMALI MEYVE SALATASI

FRUIT SALAD WITH ICE CREAM

170₺

MEYVE TABAĞI

FRUIT PLATTER

250₺

FIRIN HELVA

BAKED TAHINI HALVA

200₺

Süt ve terayağı ile karılarak, üstünde ceviz ve susam ile fırınlanmış tahin helvası
Baked tahini halva mixed with milk and butter, walnuts and sesame seeds on top

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Hot Beverages

AMERICANO	90₺
CAPPUCCINO	100₺
CAFE LATTE	100₺
ESPRESSO	90₺
DOUBLE ESPRESSO	140₺
TURKISH COFFEE	70₺
TURKISH TEA	35₺
ENGLISH TEA	50₺
INFUSED HERBAL TEA	80₺
Mint And Lemon, Jasmin Pearl, Sage, Cinnamon And Hibiscus, Chamomile, Green Tea, Linden	

Soft Drinks

COCA COLA	75₺
COCA COLA ZERO	75₺
FANTA	75₺
SPRITE	75₺
TONIC	100₺
SPARKLING WATER 25CL	60₺
WATER 33CL	35₺
WATER 1L	75₺
RED BULL	120₺
AYRAN	75₺
ICE TEA	75₺
Lemon Or Peach	
FRUIT JUICE	100₺
Cherry, Apple, Peach, Pineapple, Cranberry, Mix	

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Cocktails

VADI SPECIAL	490₺
Grey Goose, Cardinal Melon, Home Made Lemonade, Basil, Cucumber, Blueberry	
LONG ISLAND ICED TEA	510₺
Bacardi Smirnoff, Triple Sec, Olmeca, Gordon's Gin, Sweet And Sour, Coke	
LYNCHBURG LEMONADE	510₺
Jack Daniel's, Triple Sec, Sweet And Sour, Sprite, Lime	
COSMOPOLITAN	490₺
Absolut Citron, Triple Sec, Cranberry Juice, Lime	
CUBA LIBRE	490₺
Bacardi, Coke, Fresh Lime	
MANHATTAN	490₺
Jim Beam, Martini Rosso, Angosturo Bitters, Orange Zest	
OLD FASHIONED	490₺
Jim Beam, Brown Sugar, Angostura Bitters, Orange Zest	
MAI TAI	490₺
Bacardi, Havana Gold, Triple Sec, Amaretto Apricot Infused Vodka, Pomegranate, Lime	
WHISKEY SOUR	490₺
Jim Beam, Sweet And Sour, Simple Syrup, Fresh Lime Juice, Egg White, Orange Zest	
TOM COLLINS	490₺
Gordon's Gin, Fresh Lime Juice, Simple Syrup, Sparkling Water	
TROPICAL DREAM	490₺
Campari, Gordon's Gin, Fresh Orange Juice, Passion Fruit Puree	

NEGRONI	490₺
Gordon's Gin, Campari, Martini Rosso, Orange Zest	
BLOODY MARY	490₺
Smirnoff, Fresh Tomato Juice, Worcestershire, Lemon Juice, Black Pepper, Tabasco, Salt	

Champagne & Prosecco

HUGO	380₺
Prosecco, St Germain Elder Flower, Fresh Mint, Fresh Lime, Sparkling Water	
KIR ROYALE	380₺
Prosecco, Creme De Cassis	
BELLINI	380₺
Prosecco, White Peach Puree	
APEROL SPRITZ	490₺
Aperol, Prosecco, Bitter Touch, Fresh Lime, Sparkling Water	
CHAMBULLS	490₺
Prosecco, Chambord, Redbull	
SANGRIA (RED OR WHITE)	380₺
Cognac Or Rum, Fresh Fruit Slices	
WHITE WINE SPRITZ	380₺
Dry White Wine, Sparkling Water	

Martini

PORN STAR MARTINI	490₺
Absolut Vanilla, Passoa, Fresh Lime, Passion Fruit With A Shot Of Prosecco	
DIRTY MARTINI	490₺
Vodka Or Gin, Green Olive Juice, Fresh Lime	
ESPRESSO MARTINI	490₺
Smirnoff, Kahlua, Espresso Shot	
MARTINI COCKTAIL	490₺
Vodka Or Gin, Olive Or Lemon Zest	

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Frozen

MARGARITA	490¢
DAIQUIRI	490¢
CAIPIRINHA	490¢
MOJITO	490¢
PINA COLADA	490¢
Passion Fruit, Strawberry, Mango, Cucumber And Lime, Honey Melon, Or Classic	

Hot Alcoholic

IRISH COFFEE	330¢
FRENCH COFFEE	330¢
BAILEYS COFFEE	330¢
AMARETTO COFFEE	330¢

Digestives & Shots

MENTHOL SAMBUCA	350¢
Sambuca, Frozen Fresh Mint Ice cream	
SEE YOU NEXT TUESDAY	410¢
Infused Cinnamon Vodka, Sambuca, Absinthe	
JACKIE	410¢
Infused Cinnamon Whisky, Martini rosso	

Non-Alcoholic & Detox

HOMEMADE LEMONADE	110¢
Cucumber, Basil, Mint, Strawberry Or Classic	
VEGETABLE DETOX	160¢
Cucumber, Green Apple, Parsley, Lime, Ginger	
FOREST FRUITS DETOX	220¢
Blueberry, Raspberry, Strawberry, Blackberry, Cranberry	
ORANGE DETOX	160¢
Fresh Orange, Carrot, Mango, Honey Melon	
FRESH HERBS AND CHIA	110¢
Sage, Linden, Mint, Green Tea, Lime, Chia Seeds Hibiscus	
POMEGRANATE & CHIA	160¢
Infused Hibiscus, Pomegranate, Chia Seeds	
VIRGIN MARY	160¢
Fresh Tomato Juice, Worcestershire, Lime Juice, Celery, Salt, Chili, Black Pepper	
FRESH JUICES	120¢
Orange, Carrot, Pomegranate, Green Apple, Watermelon Or Mix	
ICED AMERICANO	150¢
ICED LATTE	150¢

Kids

BANANA COLADA	200¢
Fresh Banana, Fresh Pineapple, Coconut Milk, Coconut Puree	
VIRGIN FRUIT MOJITO	200¢
Cucumber, Strawberry, Green Apple, Passion Fruit, Mango Or Classic	
MILKSHAKE	200¢
Banana, Chocolate, Strawberry, Caramel, Vanilla	
WHITE CHOCOLATE SHAKE	220¢
White Chocolate, Vanilla Ice Cream, Flat Cream	
RAINBOW	220¢
Fresh Orange, Pineapple, Mango, Pomegranate, Kiwi	
SNICKER	290¢
Peanut butter, caramel, vanilla, ice cream, chocolate	

O'GARDEN

RESTAURANT

Hot Beverages

AMERICANO	90₺
CAPPUCCINO	100₺
CAFE LATTE	100₺
ESPRESSO	90₺
DOUBLE ESPRESSO	140₺
TURKISH COFFEE	70₺
TURKISH TEA	35₺
ENGLISH TEA	50₺
INFUSED HERBAL TEA	80₺
Mint And Lemon, Jasmin Pearl, Sage, Cinnamon And Hibiscus, Chamomile, Green Tea, Linden	

Soft Drinks

COCA COLA	75₺
COCA COLA ZERO	75₺
FANTA	75₺
SPRITE	75₺
TONIC	75₺
SPARKLING WATER 25CL	60₺
WATER 33CL	35₺
WATER 1L	75₺
RED BULL	120₺
AYRAN	75₺
ICE TEA	75₺
Lemon Or Peach	
FRUIT JUICE	100₺
Cherry, Apple, Peach, Pineapple, Cranberry, Mix	

Gin 5cl

GORDON'S	290₺
TANQUERAY	300₺
TANQUERAY NO. 10	400₺
TANQUERAY SEVILLA	400₺
MONKEY 47	550₺
BOMBAY SAPPHIRE	330₺
STAR OF BOMBAY	400₺
BEEFEATER	290₺
BEEFEATER PINK	300₺
HENDRICK'S	400₺

Vodka 5cl

SMIRNOFF RED	290₺
GREY GOOSE	400₺
BELVEDERE	400₺
BELUGA CELEBRATION	455₺
ABSOLUT	290₺
RUSSIAN STANDART	365₺

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Whisky 5cl

JW RED LABEL	325¢
JW BLACK LABEL	365¢
JIM BEAM	325¢
JACK DANIEL'S	365¢
JACK DANIEL'S SINGLE BARREL	455¢
CHIVAS REGAL 12 Y	365¢
CHIVAS REGAL 18 Y	415¢
J&B	290¢
BULLEIT BOURBON	325¢
JAMESON	325¢
JAMESON BLACK BARREL	365¢

Single Malt 5cl

SINGLETON 12 Y	415¢
TALISKER 10 Y	490¢
LAGAVULIN 12 Y	900¢
BUSHMILLS	365¢
ABERLOUR 12 Y	415¢
ABERLOUR 18 Y	500¢
MONKEY SHOULDER	455¢

Japanese Whisky

HIBIKI	890¢
YAMAZAKI	1170¢

Liqueur 5cl

AMARETTO	325¢
COINTREAU	520¢
TRIPLE SEC	290¢
BAILEYS	325¢
ST-GERMAIN	325¢
JAGERMEISTER	325¢
SAMBUCA	325¢
CHAMBORD	325¢
ARCHERS	325¢
PASSOA	325¢
SAFARI	325¢
KAHLUA	325¢
TIA MARIA	365¢
LIMONCELLO	260¢
CARDINAL MELON	325¢
SOUTHERN COMFORT	325¢
MALIBU	325¢
APEROL	260¢
CAMPARI	325¢
ABSINTHE	520¢

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Rum 5cl

BACARDI	310₺
HAVANA CLUB ANEJO 3 ANOS	325₺
HAVANA CLUB ANEJO 7 ANOS	455₺
CAPTAIN MORGAN SPICED	325₺
CAPTAIN MORGAN DARK	325₺
ZACAPA SOLERA 23	520₺
CACHAÇA	325₺

Cognac & Brandy 5cl

NAPOLEON	325₺
HENNESSY VS	390₺
METAXA 5 STARS	390₺
MARTELL VSOP	520₺
GRAPPA	390₺

Vermouth 5cl

MARTINI BIANCO	260₺
MARTINI EXTRA DRY	260₺
MARTINI ROSSO	260₺

Tequila 5cl

OLMECA SILVER	290₺
OLMECA GOLD	325₺
OLMECA FUSION COFFEE	325₺
OLMECA CHOCOLATE	325₺
PATRON SILVER	490₺
DON JULIO RESERVA ANEJO	320₺

Rakı Tek/Duble

YENİ RAKI	195₺ - 290₺
EFE GOLD	195₺ - 290₺
TEKİRDAĞ YAŞ ÜZÜM	195₺ - 290₺
TEKİRDAĞ GOLD	195₺ - 290₺
BEYLERBEYİ GÖBEK	195₺ - 290₺

Beer

EFE 33CL	145₺
EFE 50CL	175₺
TUBORG 33CL	145₺
TUBORG 50CL	175₺
BECK'S 33CL	175₺
CARLSBERG 50CL	190₺
EFE MALT 33CL	145₺
TUBORG FİLTRESİZ 50CL	190₺
HEINEKEN 33CL	155₺
SOL 33CL	190₺
TUBORG AMBER 50CL	190₺
BUDWEISER 33CL	190₺
CORONA 33CL	190₺
DESPERADO 33CL	190₺
GUINNESS 44CL	230₺
KRONENBOURG 1664 BLANC 33CL	200₺
BOMONTI 50CL	190₺
EFE GLUTEN FREE 50CL	200₺
APPLE CIDER 33CL	190₺
WEIHENSTEPHANER 33CL	210₺
MILLER 33CL	190₺

O'GARDEN

RESTAURANT

Şişeler / Bottle

	<u>20 cl</u>	<u>35 cl</u>	<u>50 cl</u>	<u>70 cl</u>
Rum				
BACARDI				2.200₺
HAVANA CLUB ANEJ O 3 ANOS				2.200₺
HAVANA CLUB ANEJ O 7 ANOS				3.250₺
ZACAPA SOLERA 23 -				3.600₺
Whisky				
YAMAZAKI				16.000₺
HIBIKI				12.000₺
JOHNNIE WALKER BLUE LABEL				19.500₺
JOHNNIE WALKER BLACK LABEL				3.750₺
JOHNNIE WALKER RED LABEL		1.950₺	2.400₺	3.000₺
CHIVAS REGAL 12 YO			2.400₺	3.900₺
CHIVAS REGAL 18 YO			2.700₺	4.250₺
JACK DANIEL'S				3.750₺
JACK DANIEL'S SINGLE BARREL				4.250₺
ABERLOUR 12 YO				4.000₺
ABERLOUR 18 YO				5.200₺
TALISKER 10 YO				5.600₺
MONKEY SHOULDER				6.500₺
SINGLETON 12 YO				4.650₺

O'GARDEN

RESTAURANT

Şişeler / Bottle

	<u>20 cl</u>	<u>35 cl</u>	<u>50 cl</u>	<u>70 cl</u>
Rakı				
YENİ RAKI	450₺	700₺		1.200₺
EFE GOLD	550₺	750₺		1.400₺
TEKİRDAĞ YAŞ ÜZÜM	490₺	720₺		1.350₺
TEKİRDAĞ GOLD	550₺	760₺		1.450₺
BEYLERBEYİ GÖBEK	570₺	1.000₺		1.700₺
ALTINBAŞ RAKI				1.700₺
KULÜP RAKI				1.700₺
Vodka				
BELVEDERE				4.250₺
GREY GOOSE				4.250₺
ABSOLUT	600₺			2.300₺
SMIRNOFF		1.400₺	1.600₺	2.200₺
Gin				
GORDON'S				2.300₺
BOMBAY SAPPHIRE				2.400₺
HENDRICK'S				4.500₺
Tequila				
OLMECA SILVER				2.400₺
DON JULIO RESERVA ANEJO				4.500₺
PATRON SILVER				4.000₺



O'GARDEN
RESTAURANT

