

ROKA

monday - sunday 18.30 to 23.30

Alerjenler veya herhangi bir diyet gereksinimi hakkında bilgi almak için lütfen garsonunuzdan yardım isteyin.

Please ask your waiter for assistance with information on allergens or any dietary requirements



snacks & salads

haşlanmış edamame, deniz tuzu ile (vg)(gf)
steamed edamame with sea salt

ızgara edamame, trüflü ponzu sos ile (vg)
grilled edamame with truffle ponzu dressing

çıtır kalamar, jalapeno ve taze soğan mayonez ile
crispy squid with jalapeno and spring onion mayonnaise

göbek salata, karamelize soğanlı wafu sos ile (vg)
iceberg lettuce with caramelized onion wafu dressing

közlenmiş domates ve mizuna salatası
tatlı soya hijiki, taze soğan ve tütsülenmiş ponzu ile
roasted tomato and mizuna salad with
sweet soy hijiki, spring onion and smoked ponzu

yengeç ve karides salatası
avokado ve yuzu tahin sos ile
crab and prawn salad with avocado
and yuzu tahini dressing

dumplings & rice

dana eti ve zencefil gyoza, sirkeli soya sos ile
beef and ginger gyoza with dark soy vinegar

morina, karides ve yengeç gyoza
közlenmiş acı biber sos ile
king crab, black cod and prawn dumplings
with roasted chilli dressing

mantarlı trüflü japon pilavı
soya glaze ve shitake miso ile (vg)
truffled mushroom hotpot with seasonal vegetables
soy glaze and shitake miso

haşlanmış pirinç (vg)(gf)
steamed rice

tempura

tatlı patates tempura, trüflü ponzu mayonez ile (v)
sweet potato tempura with truffle ponzu mayonnaise

karides tempura, wasabi çeşnisi ve acılı mayonez ile
tiger prawn tempura with
wasabi peas and chilli mayonnaise

ıstakoz tempura, acılı ponzu ve yuzu kosho mayonez ile
lobster tempura with spicy ponzu and yuzu kosho mayonnaise

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maki rolls

avokado salatalık maki, wasabi çeşnisi (v)
avocado and cucumber maki
with wasabi pea seasoning

somon avokado maki, wasabi tobiko ve yuzu mayonez
salmon avocado maki with wasabi tobiko mayonnaise

ton balığı avokado maki, acılı mayonez
spicy tuna avocado maki with chilli mayonnaise

çıtır karides avokado maki, wasabi mayonez
crispy prawn and avocado maki
with wasabi mayonnaise

kral yengeç maki, avokado
wasabi tobiko ve yuzu mayonez
king crab maki with avocado
wasabi tobiko and yuzu mayonnaise

yılan balığı avokado maki, tatlı soya sos ve sancho biberi ile
eel avocado maki with sweet soy and sancho pepper

kızarmış et tartar maki
trüflü mayonez ve ponzu incileri
panko fried beef maki
truffle mayonnaise and ponzu pearls

sashimi-nigiri sushi

(3 pieces) (2 pieces)

(3 parça) (2 parça)

yağlı ton - fatty tuna

yarım yağlı ton - semi fatty

ton - tuna

akya - yellowtail

somon - salmon

yılan - freshwater eel

levrek - seabass

çipura - seabream

3 çeşit sashimi

3 sashimi selection

5 çeşit sashimi

5 sashimi selection

tokusen & tartare

ince dilimlenmiş akya sashimi
trüflü yuzu sos ile
yellowtail sashimi, yuzu-truffle dressing

somon tataki, jalapeno ve zencefil sos ile
salmon tataki with jalapeno and ginger dressing

akya tartar, limon ve acı biber sos ile
yellowtail tartare, lemon chilli dressing

tuna tartar, oscietra havyar ve wasabi ponzu sos ile
tuna tartare with oscietra caviar and wasabi ponzu

ROKA havyar tabağı
ROKA caviar platter
10 gr of oscietra caviar
50 gr of oscietra caviar

sashimi moriawase

minimum iki kişiye servis edilir
price per person, minimum 2 people

şefin sashimi tabağı
ton balığı ve somon sashimi, levrek nigiri
ton balığı avokado maki, acılı mayonez
akya tartar, limon ve acı biber sos ile
tuna and salmon sashimi, seabass nigiri
spicy tuna avocado maki with chilli mayonnaise
yellowtail tartare, lemon chilli dressing

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robata seafood

somon teriyaki, limon ve deniz tuzu ile
salmon fillet teriyaki with lemon and sea salt

levrek, kişniş ve jalapeno pesto ile
seabass with coriander and jalapeno pesto

morina balığı, yuzu miso sos ile (gf)
black cod marinated in yuzu miso

ıstakoz, yuzu kosho ve ponzu tereyağı ile
lobster with yuzu kosho and ponzu butter
yarım - half / bütün - whole

robata vegetables

kuşkonmaz, tatlı soya sos ve susam ile
asparagus with sweet soy and sesame

ROKA 'fırında' patates, yuzu krema ve çıtır patates kabuğu (v)
ROKA 'baked' potato with yuzu cream and crispy potato skin

istiridye mantarı, trüflü ponzu tereyağı ile (v)
oyster mushrooms with truffle ponzu butter

mısır, miso lime tereyağı ve furikake ile
sweetcorn with miso lime butter and furikake

robata meat

tavuk şiş, taze soğan ile
chicken skewers with spring onion

acılı dana şiş, yuzu kosho soya sos ile
spicy beef and chilli skewers
with yuzu kosho soy

**sedir ağacında fırınlanmış tavuk
limonlu sarımsaklı miso ile**
cedar roast chicken with garlic and lemon miso

bonfile, susamlı zencefilli acı sos ile
spicy beef fillet with chilli ginger and sesame sauce

**kore baharatlı ızgara kuzu pirzola
susam soslu salatalık ile**
korean spiced lamb cutlets
cucumber with sesame dressing

**300 gr rib-eye, tereyağılı istiridye mantarı ve
wasabi ponzu sos ile**
300 gr rib-eye with buttered oyster mushrooms
and wasabi ponzu sauce

Alerjenler veya herhangi bir diyet gereksinimi hakkında bilgi almak için lütfen garsonunuzdan yardım isteyin.

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kinenbi kōsu

premium tadım menüsü - premium tasting menu

kişi başı - per person

ince dilimlenmiş akya sashimi, trüflü yuzu sos ile

yellowtail sashimi, yuzu-truffle dressing

şefin sashimi tabağı

ton balığı ve somon sashimi, levrek nigiri

ton balığı avokado maki, acılı mayonez

akya tartar, limon ve acı biber sos ile

chef's sashimi platter

tuna and salmon sashimi, seabass nigiri

spicy tuna avocado maki with chilli mayonnaise

yellowtail tartare, lemon chilli dressing

yengeç, karides ve morina gyoza közlenmiş acı biber sos ile

king crab, black cod and prawn dumplings

with roasted chilli dressing

karides tempura, acılı mayonez ile

tiger prawn tempura with

wasabi peas and chilli mayonnaise

morina balığı, yuzu miso sos ile

black cod marinated in yuzu miso

kuşkonmaz, tatlı soya sos ve susam ile

asparagus with sweet soy and sesame

kore baharatlı ızgara kuzu pirzola, salatalık ve susam sos ile

korean spiced lamb cutlets with cucumber and sesame dressing

fırında patates, yuzu krema ve çıtır patates kabuğu

ROKA "baked" potato, yuzu cream and chives

ROKA tatlı tabağı

ROKA dessert platter

Alerjenler veya herhangi bir diyet gereksinimi hakkında bilgi almak için lütfen garsonunuzdan yardım isteyin.

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desserts

ROKA tatlı tabağı

ROKA dessert platter

şefin tatlı seçkileri, egzotik meyveler, dondurma ve sorbe ile

chef's selection of our signature desserts, served with

seasonal and exotic fruits, ice creams and sorbets

(kişi başı fiyatlandırılır - price per person)

miso crème brûlée, karamelize ayva ve fıstıklı dondurma ile

miso crème brûlée, caramelized quince, pistachio ice cream

çikolata ve yeşil çaylı lava kek, armut dondurması ile

dark chocolate and green tea lava cake, crunchy jivara, pear ice cream

tütsülenmiş hindistan cevizi parfe, çarkıfelek sos, liçi ve ahududu meyveleri ile

smoked coconut parfait, passion fruit sauce, lychee and raspberry

tonka cheesecake, miso muz dondurma ile

tonka bean baked cheesecake with miso banana ice cream

mochi dondurma çeşitleri

selection of mochi ice cream

mevsimsel ve egzotik meyve tabağı

selection of seasonal and exotic fruits

sorbe veya dondurma çeşitleri

sorbets or ice creams

Pastry Chef - Julien Philippe

dessert wine & sake

100ml

portal fine ruby port nv

douro, portugal

kavaklıdere "tatlı sert" narince 2004

tokat, turkey

ume no yado, yuzu shu

tokaji aszú "5 puttonyos" oremus 2016

tokaj, hungary

full wine list available on request

cocktail & japanese whisky

lychee gimlet

gin, lychee cordial, rosé aperitif

cin, liçi cordial, rosé aperitif

nikka from the barrel

nikka yoichi single malt

suntory yamazaki 12

full spirits list available on request

tüm içki menüsü istek dahilinde mevcuttur

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ROKA

A journey through the drink culture and flavours of Japan. Our drink menu showcases products that are inspired, crafted or produced in Japan.

Sizi Japonya'nın aromaları ve içki kültürüne dair bir yolculuğa davet ediyoruz. İçki menümüzde sergilediğimiz ürünler Japonya'da üretilmiş, tasarlanmış veya Japon kültüründen ilham alınarak hazırlanmıştır.

signature



palomita

green yuzu kosho tequila, agave
grapefruit cordial, citrus soda



watermelon spritz

aperol, watermelon, yuzu honey,
dry white wine, soda



sakura 75

roku gin, cherry blossom, koji, yuzu
sake, sparkling wine



sansho rita

yuzu kosho tequila, sansho
agave, citrus blend



natsu punch

roka blend, sesame peach, citrus
mix, mint, soda



lychee gimlet

gin, lychee cordial, aromatized
wine, rose water

bar snacks

haşlanmış edamame, deniz tuzu (vg)(gf)

steamed edamame with sea salt

ızgara edamame, trüflü ponzu sos ile (vg)

grilled edamame with truffle ponzu sauce

çıtır kalamar, jelapeno ve taze soğan mayonez ile

crispy squid with jelapeno and spring onion mayonaise

tatlı patates tempura, trüflü ponzu mayonez ile

sweet potato tempura with truffle ponzu mayonaise

dana eti ve zencefil gyoza, sirkeli soya sos

beef, ginger and sesame dumplings with dark soy vinegar

morina, karides ve yengeç gyoza,

közlenmiş acı biber sos ile

king crab, black cod and prawn dumplings
with roasted chilli dressing

robata tavuk şiş, taze soğan ile

robata chicken skewer with spring onion

acılı dana şiş, yuzu kosho soya sos ile

spicy beef and chilli pepper skewers with yuzu soy

wine by the glass

champagne & sparkling

prosecco zonin nv

moët & chandon
"imperial" brut nv

white

Nahita dokya "tek parsel"
emir 2020
cappadocia, turkey

Lucien arkas "consensus"
chardonnay 2024
zmir, turkey

cloudy bay
sauvignon blanc 2024
mosel, Germany

gavi de gavi
"etichetta nera" la scolca 2023
piedmont, italy

pascal jolivet
sancerre 2024
loire, france

red

kavaklıdere "pendore"
öküzgözü 2022
manisa, turkey

chamlıja "felix culpa"
pinot noir 2021
thrace, turkey

hâte u kalpak "bbk" 2020
şarköy, turkey

merlot oberon 2021
napa, california, usa

hâteauneuf-du-pape
e.guigal 2019
rhône, france

*karaflar 500 ml olarak servis edilir.

seasonal



mikan sour

jasmin bourbon, mandarin cordial
lemon, simple syrup, egg white



pedasa negroni

aperol, watermelon, yuzu honey,
dry white wine, soda

non alcoholic



pink lotus

lychee, dragon fruit
strawberry, yuzu



ginger ninja

lychee, mint, lime, ginger ale



hoto san

passion fruit, vanilla, apple,
shichimi turmeric

spirits

gin

tanqueray
hendricks
tanqueray no: 10
roku
nikka coffey
gin mare
monkey 47
seventy one gin

vodka

ketel one
belvedere
tito's
haku
grey goose
grey goose altius
belvedere 10

rum

plantation 3 stars
plantation original dark
zacapa solera 23
diplomatico reserva

cognac – brandy

hennessy vs
hennessy x.o
hennessy paradis

tequila – mezcal

san cosme mezcal
don julio blanco
mijenta blanco
patron reposado
mijenta gran reserva
don julio 1942
clase azul reposado
clase azul durango

spirits

whisky

johnnie walker black label
bulleit bourbon
talisker 10
jack daniel's single barrel
macallan 12 double cask
chivas regal 18
michter's straight bourbon
michter's kentucky rye
johnny walker blue label
macallan 18 sherry cask

japanese whisky

nikka from the barrel
taketsuru pure malt
yoichi single malt
hibiki harmony
yamazaki 12

beer

torch brewery tokyo zen (lager)
asahi (japanese lager)

sake & wine list

wine by the glass & carafe

champagne & sparkling 125ml glass

prosecco zonin nv

moët & chandon “imperial” brut nv

ruinart blanc de blancs nv

white wine 175ml glass 500ml carafe

nahita dokya “tek parsel” emir 2023
cappadocia, türkiye carafe

lucien arkas “consensus” chardonnay 2024
izmir, türkiye carafe

cloudy bay sauvignon blanc 2024
marlborough, new zealand carafe

gavi di gavi “etichetta nera” la scolca 2023
piedmont, italy carafe

sancerre pascal jolivet 2024
loire, france carafe

chablis 1er cru “vaillons”
raoul gautherin & fils 2021
burgundy, france carafe

red wine 175ml glass 500ml carafe

all red wines by the glass are served chilled

kavaklıdere “pendore” öküzgözü 2022
manisa, türkiye carafe

chamlıca “felix culpa” pinot noir 2021
thrace, türkiye carafe

château kalpak “bbk” 2020
şarköy, türkiye carafe

merlot oberon 2021
napa, california, usa carafe

sancerre rouge comte lafond 2022
loire, france carafe

châteauneuf-du-pape e.guigal 2019
rhône, france carafe

rosé wine 175ml glass 500ml carafe

portal caeli “felici” rosé 2023
eceabat, türkiye carafe

château d’esclans “whispering angel” 2023
côtes de provence, france carafe

cold sake by glass & carafe

kozaemon “shinano” miyamanishiki, tokubetsu junmai 100 ml
light and fresh with notes of green apple, melon and a touch of umami on the palate 250 ml
gifu

nanbu bijin “roka” ginjo nama chozo 100 ml
well balanced rich, textural sake with notes of fresh fig, winter chestnut and a long savoury finish 250 ml
iwate

kozaemon “banshu” yamadanishiki, junmai ginjo 100 ml
elegant and mouthwatering, with notes of nashi pear and citrus fruits 250 ml
gifu

dassai 45%, junmai daiginjo 100 ml
rich by dassai’s standards, citrus fruits dance with tropical notes 250 ml
yamaguch

toyo bijin “ichiban matoi”, junmai daiginjo 100 ml
fruity and aromatic, refreshing notes of juicy apple and mango 250 ml
yamaguchi

sparkling & sweet sake

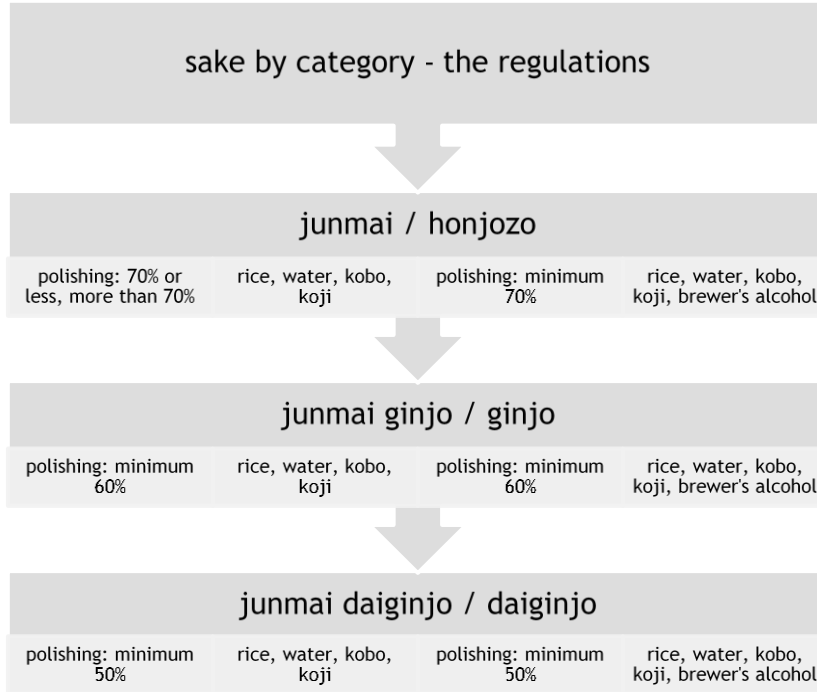
ume no yado, yuzu shu 100 ml
tart, refreshing blend of sake and yuzu juice, like japanese limoncello 250 ml
nara 720 ml

shirakabegura “mio”, sparkling 300 ml
similar to moscato, soft fruity aroma with hints of nashi pear
hyogo

sake by the bottle

sake is the national drink of japan and it goes without saying that we love it and in turn, it loves our food.

our list is presented by category, the production of each governed by specific rules as shown below - our sommelier teams would be delighted to provide further information and to talk all things sake with you



ginjo

minimum polishing ratio of 60% and produced using the addition of brewer's alcohol, expect to find styles ranging from savory to crisp and fresh

nanbu bijin "roka" ginjo nama chozo

500 ml

well balanced rich, textural sake with notes of fresh fig, winter chestnut and a long savoury finish
iwate

junmai & junmai ginjo

without legal definition, junmai is usually polished to 70% with junmai ginjo being polished to a minimum of 60%; the category is that of the sake purists and the consumer will enjoy a more "ricey" flavour profile

kozaemon "shinano" miyamanishiki, tokubetsu junmai

720 ml

light and fresh with notes of green apple, melon and a touch of umami on the palate
gifu

kozaemon "banshu" yamadanishiki, junmai ginjo

720 ml

elegant and mouthwatering, with notes of nashi pear and citrus fruits
gifu

mizubasho, junmai ginjo

720 ml

fresh and elegant, with notes of melon and white flowers, clean and crisp finish
gunma

nanbu bijin, tokubetsu junmai

720 ml

dry, rich and refreshing sake with floral characteristics, velvety texture and long finish
iwate

junmai daiginjo

within both of these categories, the minimum polishing ratio is 50% - making them arguably the “premier cru” of the sake world; the daiginjo’s are also produced with the addition of brewer’s alcohol and styles range from the truly ethereal to magnificent and complex

dassai 45%, junmai daiginjo 720 ml
rich by dassai’s standards, citrus fruits dance with tropical notes
yamaguchi

nanbu bijin “sakemirai”, junmai daiginjo 720 ml
refined and fragrant, with tropical notes of ripe citrus, smooth and clean finish
iwate

keigetsu “sake nature”, junmai daiginjo 720 ml
stone fruit and blossom on the nose, with refreshing hints of juicy pear and peach on the palate
kochi

toyo bijin “ichiban matoi”, junmai daiginjo 720 ml
fruity and aromatic, refreshing notes of juicy apple and mango
yamaguchi

dassai “23%”, junmai daiginjo 720 ml
famous dassai’s ultimate sake, very clean and velvety with notes of ripe melon and peach
yamaguchi

matsu hassen “hanaomoi”, junmai daiginjo 720 ml
subtle notes of kiwi and golden raisin, with a creamy floral finish
aomori

ganji “sekirei”, junmai daiginjo 720 ml
smooth and graceful, like the sekirei birds; elegant, satisfying aroma and a beautiful, long finish
yamaguchi

junmai daiginjo

within both of these categories, the minimum polishing ratio is 50% - making them arguably the “premier cru” of the sake world; the daiginjo’s are also produced with the addition of brewer’s alcohol and styles range from the truly ethereal to magnificent and complex

sharaku “shizukudori”, junmai daiginjo

720 ml

elegant and aromatic, with 40% polishing ratio, notes of orchard fruit with a hint of lychee on the nose
fukushima

born “wing of japan”, junmai daiginjo

720 ml

served in japan airlines first class cabin, and created using a blend of 20% and 35% polished junmai daiginjo’s, resulting in an aromatic but dry, umami rich sake
fukui

tatenokawa “nehan black”, junmai daiginjo

720 ml

created using newly revived soube wase rice polished to 18%, this delicate and serene sake shows gentle floral notes and subtle complexity
yamagata

niizawa “zankyo super 7”, junmai daiginjo

720 ml

a project to push the boundaries of polishing, “zankyo super 7” is polished to 7%, retaining notes of white flower, honey and fresh herbs
miyagi

dassai “beyond”, junmai daiginjo

720 ml

famous dassai’s ultra-premium sake, unparalleled smoothness and clean, complex flavours.
floral water on the nose, sweet notes of sloe, rhubarb, wild rose and honey
yamaguchi

wine by the bottle

champagne & sparkling

prosecco zonin nv
veneto, italy

veuve clicquot “yellow label” brut nv

moët & chandon “imperial” brut nv

billecart-salmon “le réserve” extra brut nv

bollinger “special cuvée” brut nv

ruinart blanc de blancs nv

ruinart rosé nv

billecart-salmon “le rosé” extra brut nv

laurent-perrier “cuvée” rosé nv

taittinger “prelude” grand crus nv

dom pérignon 2013

louis roederer “cristal” 2014

dom pérignon rosé 2008

dom pérignon “p2” 2006

louis roederer “cristal” rosé 2013

white wine aromatics

riesling “blue slate” dr. loosen 2024
mosel, germany

roussanne-marsanne “réservé” сувла 2021
eceabat, türkiye

pinot grigio livio felluga 2021
veneto, italy

gerwürztraminer hugel et fils 2019
alsace, france

**grüner veltliner “ried renner”
schloss gobelsburg 2020**
kamptal, austria

condrieu “invitare” m. chapoutier 2021
rhône, france

**pinot gris “turckheim”
domaine zind-humbrecht 2022**
alsace, france

sauvignon blanc & sémillon

**kavaklıdere “côtes d’avanos”
sauvignon blanc 2024**
cappadocia, türkiye

cloudy bay sauvignon blanc 2024
marlborough, new zealand

chamlija “quartz fumé” sauvignon blanc 2023
thrace, türkiye

sancerre pascal jolivet 2024
loire valley, france

terlan “quarz” sauvignon 2022
alto adige, italy

poggio alle gazze dell’ornellaia 2021
bolgheri, italy

pouilly fumé “baron de l” ladoucette 2020
loire valley, france

le petit cheval blanc 2019
st. emilion, bordeaux, france

white wine chardonnay & white burgundy

prodom chardonnay 2023
denizli, türkiye

lucien arkas “consensus” chardonnay 2023
izmir, türkiye

craggy range “kidnappers” chardonnay 2023
hawke’s bay, new zealand

massolino “langhe” chardonnay 2023
piedmont, italy

chamlija “thracian” chardonnay 2021
thrace, turkey

montagny domaine faiveley 2021
burgundy, france

**chablis 1er cru “vaillons”
raoul gautherin & fils 2021**
burgundy, france

gaja rossj-bass 2022
piedmont, italy

the hilt chardonnay 2020
napa, california, usa

**chablis grand cru “grenouilles”
le chablisienne château grenouille 2021**
burgundy, france

**chassagne-montrachet 1er cru “blanchots dessus”
olivier leflaive 2019**
burgundy, france

**puligny-montrachet 1er cru “sous le puits”
louis latour 2020**
burgundy, france

**meursault 1er cru “blagny”
joseph faiveley 2021**
burgundy, france

gaja gaia&rey 2020
piedmont, italy

**corton charlemagne grand cru
joseph drouhin 2020**
burgundy, france

white wine regional varieties

nahita dokya “tek parsel” emir 2023
cappadocia, türkiye

albariño chamlija 2023
thrace, türkiye

assyrτικο alpha estate 2021
amyndeon, greece

albariño feñiñanes 2022
rias baixas, spain

turbiana “i frati” ca dei frati 2022
lugana, italy

gavi di gavi “etichetta nera” la scolca 2023
piedmont, italy

rosé wine

porta caeli “felici” rosé 2023
eceabat, türkiye

château d’esclans “whispering angel” rosé 2023
côtes de provence, france

château d’esclans “rock angel” rosé 2022
côtes de provence, france

domaine ott “château de selle” rosé 2021
côtes de provence, france

château d’esclans “garrus” rosé 2020
côtes de provence, france

red wine pinot nero, pinot noir & red burgundy

chamlija “felix culpa” pinot noir 2021
thrace, türkiye

terlan “tradition” pinot noir 2022
alto adige, italy

cloudy bay pinot noir 2020
marlborough, new zealand

sancerre rouge comte lafond 2022
loire, france

**bourgogne rouge “cuvée margot”
olivier leflaive 2022**
burgundy, france

pommard maison louis latour 2019
burgundy, france

the hilt pinot noir 2020
napa, california, usa

**nuits-saint-georges 1er cru “les cailles”
bouchard pere et fils 2019**
burgundy, france

**gevrey chambertin 1er cru “les cazetiers”
domaine faiveley 2021**
burgundy, france

corton grand cru olivier leflaive 2018
burgundy, france

syrah, grenache & other rhône styles

sevilen “centum” syrah 2020
denizli, türkiye

côtes du rhône “réserve” famille perrin 2020
rhône, france

suvla “reserve” syrah 2021
eceabat, türkiye

boekenhoutskloof the chocolate block 2021
franschhoek, south africa

châteauneuf-du-pape e.guigal 2019
rhône, france

côte-rotie “brune et blonde” e.guigal 2018
rhône, france

red wine cabernets, malbec & claret blends

urla “tempus” 2022
izmir, türkiye

château kalpak “bbk” 2020
şarköy, türkiye

chamlıja “nev’i şahsına münhasır” 2021
thrace, türkiye

merlot oberon 2021
napa, california, usa

yedi bilgiler polemos 2021
izmir, türkiye

tenuta di biserno “il pino” 2020
tuscany, italy

castello di querceto “cignale” 2019
tuscany, italy

catena zapata malbec argentino 2021
mendoza, argentina

nicolas catena zapata 2019
mendoza, argentina

georges de latour “beaulieu vineyard”
cabernet sauvignon 2018
napa valley, usa

château lynch bages 2019
pauillac, bordeaux, france

solaia marchesi antinori 2019
tuscany, italy

château la fleur-pétrus 2020
pomerol, bordeaux, france

château lafite rothschild 2015
pauillac, bordeaux, france

opus one 2017
napa valley, usa

château margaux 2011
margaux, bordeaux, france

château angelus 2018
st. emilion, bordeaux, france

château mouton rothschild 2015
pauillac, bordeaux, france

red wine mediterraneans

kavaklıdere “pendore” öküzgözü 2022
manisa, türkiye

barbera d’alba prunotto 2022
piedmont, italy

urla nero d’avola & urla karası 2022
izmir, türkiye

porta caeli “sestos” 2023
eceabat, türkiye

barolo “serralunga d’alba” rivetto 2018
piedmont, italy

donna fugata mille e una notte 2018
sicily, italy

**brunello di montalcino “luce”
frescobaldi 2017**
tuscany, italy

bodegas aalto “ps” 2020
ribera del duero, spain

tignanello marchesi antinori 2021
tuscany, italy

vega-sicilia “valbuena 5” 2017
ribera del duero, spain

rioja “cirsion” bodegas roda 2019
rioja, spain

viña almaviva 2016
puente alto, chile

**amarone della valpolicella
dal forno romano 2017**
veneto, italy

dessert & fortified wine

portal fine ruby port nv	100 ml
douro, portugal	750 ml

kavaklıdere “tatlı sert” narince 2004	100 ml
tokat, türkiye	750 ml

tokaji aszú “5 puttonyos” oremus 2016	100 ml
tokaj, hungary	500 ml

château d’yquem 2016	
bordeaux, france	375 ml