

Olea

& BAR



SIPS OF ITALY

Bar Guide

Northern Italy

APERITIVO

HUGO – ALTO ADIGE

Created in South Tyrol just two decades ago, the Hugo celebrates the aroma of alpine meadows — a delicate balance of elderflower, mint, and prosecco that feels like a toast to summer itself.

St-Germain Elderflower Liqueur, Fresh Mint, Prosecco, Soda, Lime

BELLINI – VENICE

Born at Harry's Bar in Venice in the 1940s, the Bellini was inspired by the pink hues in Giovanni Bellini's Renaissance paintings — a blend of white peach and prosecco that captures the art and beauty of La Serenissima.

White Peach Purée, Prosecco

APEROL SPRITZ – VENICE

Every terrace in Venice glows with its amber hue. The Aperol Spritz is Italy's most joyful signature — lighthearted, balanced, and instantly uplifting.

Aperol, Prosecco, Soda

AMERICANO – MILAN

Created in the 1860s at Milan's Gaspare Campari Bar, this blend of bitters, vermouth, and soda became a favorite among travelers — the first sip of modern Italian aperitivo culture.

Campari, Sweet Vermouth, Soda

NEGRONI SBAGLIATO – MILAN

Legend says a bartender at Bar Basso reached for prosecco instead of gin — and the "mistaken" Negroni was born. A happy accident that Milan has cherished ever since.

Campari, Sweet Vermouth, Prosecco





Central Italy

SIGNATURES

DA VINCI – FIRENZE

Inspired by the balance between nature and craft — like the brushwork of Leonardo Da Vinci who finds perfection in simplicity. Savory and luminous, it celebrates the golden icons of Italy: olive oil, herbs, and restraint.

Malfy Gin washed with olive oil & parmesan, clarified apple & basil cordial

AMADEI – PONTEDERA

Inspired by Amedei, the Tuscan chocolatier revered for transforming cacao into pure art. This cocktail is a tribute to their devotion — a dark, orchestral composition where rum's warmth meets the refined bitterness of true craft chocolate.

Cacao bean-washed Havana 7 Años, cacao tincture, Angostura bitters, brown sugar syrup

CARAVAGGIO – ROME

Its smoky brightness feels like the fading light of a Caravaggio painting, dramatic and alive.

Código 1530 Blanco Tequila, Ojo de Tigre Mezcal, Italicus, red beets, pomegranate, herbal tea infusion

VILLORESI – FIRENZE

Inspired by Lorenzo Villoresi, the Florentine perfumer known for his timeless blends of flowers and spice. This cocktail mirrors his craft — refined, balanced, and softly layered, like scent turned to flavor.

Monkey 47 Gin, St-Germain, Drambuie, quince, rosehip

PAVAROTTI – MODENA

Handcrafted like an Italian sonnet — warm, melodic, and unexpected. Citrus and walnut trade verses between sweetness and depth, a dance of precision and ease.

Martell VS, housemade limoncello, lemon, walnut jam



Negroni

DETOUR IN FLORENCE

NEGRONI ALL'ANICE

A bold Florentine aria with a whisper of anise.
Malfy Gin, Garrone Rosso, Campari, Sambuca

NEGRONI BIANCO

Bright, floral, and clear as marble.
Malfy Gin, Lillet Blanc, Garrone Bianco

NEGRONI AL CAFFE

Smooth and aromatic — the espresso hour reimaged.
Malfy Gin, Coffee Infused Vermouth & Bitter Liqour Blend

NEGRONI ALLE MANDORLE

Bittersweet warmth, inspired by Italian dolci.
Malfy Gin, Garrone Rosso, Amaretto

NEGRONI RESERVE

Oak-kissed depth, Florence in slow motion.
Barrel-aged: Malfy Gin, Antica Formula Vermouth, Campari

NEGRONI ROSA

A modern dialogue — agave meets Italian poise.
Codigo 1530 Rosa Tequila, Garrone Rosso, Italian Bitters

Florence, 1919 — Count Camillo Negroni asked his bartender for something stronger than his Americano. The soda was replaced with gin — and an icon was born. A century later, the Negroni endures as a symbol of Italian balance — bold yet graceful, bitter yet harmonious. At Olea, we honor that spirit through six expressions of its eternal triad: spirit, vermouth, bitter.



Southern Italy

SIGNATURES

SIROCCO – SICILY

*The desert wind that sweeps through Sicily, carrying warmth, spice, and distant dreams.
Pineapple and rum bring the sun; Pinot Noir and sour cherry lend the storm.
A moving harmony of heat and cool — the island's restless spirit caught in a single breath.*
Bumbu Rum, pineapple, lemon, sour cherries, cinnamon, cloves, Pinot Noir

MATERA ROSA – MATERA

*From the ancient stones of Matera, where the sun turns limestone to rose.
Bourbon and raspberries weave warmth and color; vermouth and herbal tea bring quiet depth.*
Jim Beam Bourbon, raspberries, lime, lemon foam, agave, vermouth bianco, herbal tea

ALBA – AMALFI

*Where the morning sun touches the lemon groves and the sea blushes gold, Alba is born.
It's the taste of an Amalfi dawn — serene, radiant, and full of promise.*
Coconut-washed Havana 3 Años, clarified passion fruit, clarified yuzu cordial

ALTA MAREA – PUGLIA

*Born on the shores of southern Puglia, where the Adriatic meets the Ionian and the wind carries salt
and citrus through the air. Tequila and mezcal echo the sun-baked earth, while yuzu hibiscus and
grapefruit shimmer like sea foam at dusk.*
Código 1530 Blanco Tequila, Ojo de Tigre Mezcal, yuzu hibiscus cordial,
saline solution, grapefruit soda

SETA BIANCA – CAPRI

*Smooth and luminous, Seta Bianca drifts like a breeze over Capri's turquoise bays.
A sip of pure coastal elegance — light as silk, touched by sun, and kissed by the sea.*
Absolut Elyx Vodka, Olea House Menthe, pineapple purée, coconut purée, yuzu juice

SOTTOVOCE – SICILY

*A tender farewell in liquid form, Sottovoce captures the hush of Sinatra's "Softly, as I Leave You."
It's Sicily's whisper to the night — smooth, wistful, and impossibly gentle.*
Pear & vanilla-infused Absolut Elyx, St-Germain, sweet basil cordial, clarified citrus blend

La Vita Luminosa

THE BRIGHT LIFE

GIARDINO

Sorrel, Green Apple Juice, Lemon Juice, Agave

WHISPER

St. Maria Pears, Sweet Basil, Lemon Juice

WHITE SILK

Pineapple Puree, Coconut Puree, Yuzu Juice

GRANATA

Red Beets, Pomegranate, Melez Bodrum Sunset Tea

O SOLE MIO

Passionfruit Puree, Pineapple Puree, Tangerine Juice, Mint



*Grazie mille for joining us on this journey. From the Alps to Sicily, every sip was a step through Italy's living spirit.
As our travels pause, the road continues — in every bottle that tells its own story.
Benvenuti to our collection of fine spirits.*



Whiskey

CHIVAS REGAL 12
CHIVAS XV
CHIVAS REGAL 18
CHIVAS ULTIS XX
CHIVAS MIZUNARA
CHIVAS SMOOTH & SMOKY
CHIVAS REGAL 25
ROYAL SALUTE 21
BALLANTINE'S 21
J.W BLACK LABEL
J.W GOLD LABEL
J.W DOUBLE BLACK
J.W GREEN LABEL
J.W 18
J.W BLUE LABEL
DIMPLE 15
MONKEY SHOULDER

Single Malt Whiskey 5cl

GLENLIVET 12
GLENLIVET 15
GLENLIVET 18
GLENLIVET 21
ABERLOUR 12
ABERLOUR 18
SCAPA GLANSA
LAGAVULIN 8
LAGAVULIN 16
GLENMORANGIE SIGNET
GLENMORANGIE ORIGINAL 10
GLENMORANGIE QUINTA RUBAN 14
GLENMORANGIE 18
THE MACALLAN CLASSIC CUT
MACALLAN 12
MACALLAN 15
MACALLAN 18
GLENFIDDICH 12
GLENFIDDICH 15
GLENFIDDICH 18
GLENFIDDICH 21
GLENFIDDICH 23
GLENFIDDICH 26
GLENFIDDICH 30
LAPHROAIG
TALISKER 10
ARBEG AN OA

Japanese & Taiwanese Whiskey

5cl

KAMIKI
AKASHI
HIBIKI JAPANESE HARMONY
THE CHITA
KAVALAN
YAMAZAKI 12

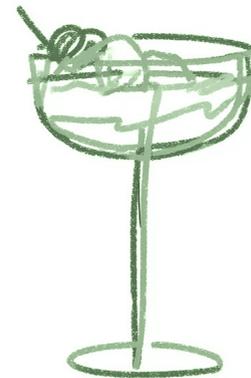


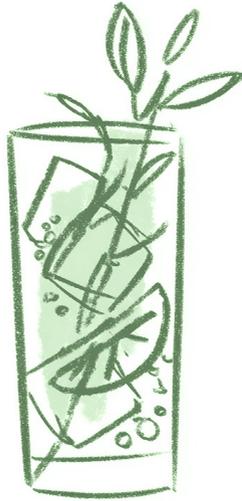
*American, Irish & Canadian
Whiskey*

LOT NO. 40
JAMESON
JAMESON BLACK BARREL
JAMESON CASKMATES
JACK DANIEL'S
JACK DANIEL'S SINGLE BARREL
JACK DANIEL'S GENTLEMAN JACK
MAKER'S MARK
WOODFORD RESERVE KENTUCKY
STRAIGHT RYE
WOODFORD RESERVE KENTUCKY
STRAIGHT BOURBON
BULLEIT BOURBON
WHISTLE PIG OLD FASHIONED

Vodka

ABSOLUT ELYX
KETEL ONE
TITO'S GLUTEN FREE
STOLICHNAYA ELITE
GREY GOOSE
BELVEDERE
BELUGA
BELUGA GOLD
KAUFFMAN
BELVEDERE





Gin 5cl

KI NO BI
MONKEY 47
MONKEY 47 BARREL CUT
MALFY
MALFY LIMONE
MALFY ROSA
BOMBAY SAPPHIRE
GIN MARE
TANQUERAY NO TEN
HENDRICK'S
AVIATION
ROKU
GIN SEVENTY ONE
GARDENER GIN
GUNPOWDER IRISH GIN

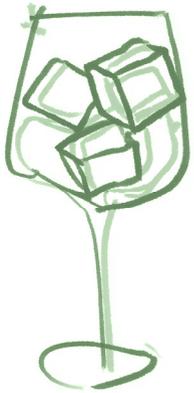


Tequila 5cl

CODIGO 1530 BLANCO
CODIGO 1530 REPOSADO
CODIGO 1530 ROSA
AVION SILVER
AVION REPOSADO
AVION RESERVA 44
AVION RESERVA CRISTALINO
DON JULIO BLANCO
DON JULIO 1942
PATRON ANEJO
PATRON SILVER
PATRON XO CAFÉ
CLASE AZUL PLATA
CASAMIGOS BLANCO

Mezcal

OJO DE TIGRE JOVEN
DEL MAGUEY VIDA MEZCAL
ILEGAL MEZCAL JOVEN



Digestive 5cl

VILLA MASSA LIMONCELLO
CHAMBORD
KAHLUA
FERNET BRANCA
MOLINARI SAMBUCA
GRAPPA MORBIDA
BAILEY'S
SKINOS
DRAMBUIE
DISARONNO AMARETTO
AMARULA
JAGERMEISTER
SAFARI
COINTREAU
ST. GERMAIN
LILLET BLANC
MALIBU
GRAND MARNIER



Rum 5cl

HAVANA CLUB 3 ANOS
HAVANA CLUB 7 ANOS
HAVANA CLUB UNION
RON ZACAPA 23
BACARDI BLANCA
DIPLOMATICO RESERVA
JANEIRO CACHACA

Raki

MERCAN
BEYLERBEYİ GÖBEK
TEKİRDAĞ NO.10

Beer

EFES PILSEN 33 CL
HEINEKEN 33 CL
CORONA 35 CL

Apéritifs

MARTINI (BIANCO, ROSSO, EXTRA DRY)



Cognac

MARTELL VS
MARTELL VSOP
MARTELL XO
HENNESSY VS
HENNESSY VSOP
HENNESSY XO
LA FONTAIN DE LA POUYADE
REMY MARTIN VSOP
REMY MARTIN XO



Water, Soft Drinks & Fresh Juices

COCA COLA / ZERO / SPRITE / FANTA
REDBULL ŞEKERSİZ / SUGARFREE
PORTAKAL SUYU / ORANGE JUICE
GREYFURT SUYU / GRAPEFRUIT JUICE
ULUDAĞ SODA / MINERAL WATER 20CL
MILA SU / WATER 33CL/75CL
S. PELLEGRINO 25CL/75CL
PERRIER 33CL
ULUDAĞ ZERO TONIC



Hot Beverages

ESPRESSO
DOUBLE ESPRESSO
AMERICANO
CAPPUCCINO
TÜRK KAHVESİ / TURKISH COFFEE
TÜRK ÇAYI / TURKISH TEA

Melez Tea Selection

WAKE UP

Black Tea, Bergamot, Orange

BEAUTY

White Tea, Rose, Jasmine

BLACK TEA

English Breakfast Tea

WHITE

White Peony Tea

GREEN TEA / YEŞİL ÇAY

MINT / NANE

CHAMOMILE / PAPATYA

LINDEN / IHLAMUR



Tüm kokteyller minimum 5 cl alkol içerir.

Tüm çay ve kahvelerimiz sürdürülebilir kaynaklardan elde edilmektedir.

All prices are in TL and include all taxes.

All tips paid by customers are distributed to employees in accordance with Article 51 of the Turkish Labor Law No.4857.

Herhangi bir gıda alerjiniz varsa, lütfen servis ekibini bilgilendirin.

Bu menü 09.02.2026 tarihinde güncellenmiştir.

All cocktails are prepared with a minimum of 5 cl of spirits.

Bütün fiyatlarımız TL cinsindedir. Fiyatlarımıza tüm vergiler dahildir.

Bu İşyerinde, müşterilerce ödenen bahşışler, 4857 Sayılı İş Kanunu'nun 51.Maddesi kapsamında çalışanlara dağıtılmaktadır.

If you are allergic to any food product, please inform the service team.

This menu was revised on 09.02.2026.

🌿 Sağlıklı / Healthy

olea
& B A R