

*Olea*  
& B A R



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 Gaspere 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 reimagined.*

Malfy Gin, Coffee Infused Vermouth & Bitter Liqueur 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

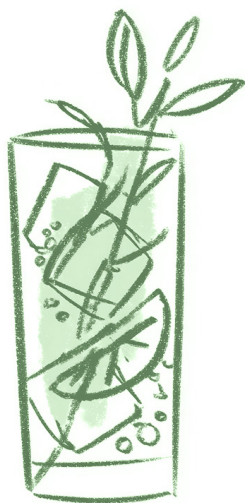
BELUGA

BELUGA GOLD

KAUFFMAN

BELVEDERE 10





*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

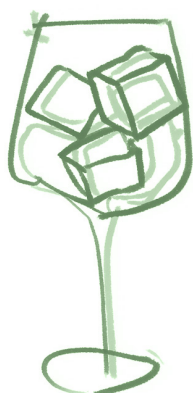


## *Tequila* 5cl

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*

GARRONE (BIANCO, ROSSO, EXTRA DRY)  
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.  
Bütün fiyatlarımız TL cinsindendir. Fiyatlarımıza tüm vergiler dahildir.

Hesabınıza %10 servis ücreti eklenecektir.

Herhangi bir gıda alerjiniz varsa, lütfen servis ekibini bilgilendirin.

Bu menü 17.11.2025 tarihinde güncellenmiştir.

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

All our teas and coffees are sustainably sourced.

All prices are in TL and include all taxes.

A 10% discretionary service charge will be added to your bill.

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

This menu was revised on 17.11.2025.

☞ Sağlıklı / Healthy

olea  
& BAR