



Food Menu

A Taste of Greece
by the Sea.





Ορεκτικά & Mezeler & Appetizer



Ελένη & Eleni – 280 TL

Süzme yoğurt, krem peynir, istiridye mantarı, karamelize soğan
Strained yogurt, cream cheese, oyster mushrooms, caramelized onions

Τυροκαυτερή & Τυροκαfteri (Acılı peynir ezmesi & Spicy cheese paste)) – 280 TL

Feta, Ezine peyniri, krem peynir, köz kapya biber, ceviz, kırmızı şarap sirkesi
Feta cheese, Ezine cheese, cream cheese, roasted red peppers, walnuts, red wine vinegar

Παντζάρι με μήλο & Elmalı pancar & Beetroot Apple – 280TL

Zeytinyağlı pancar, yeşil elma, portakal, chili biber, taze nane
Beets in olive oil, green apples, oranges, chili peppers, fresh mint

Tzatziki & Cacık & Diced cucumber garlic and mint in yoghurt – 280 TL

Süzme yoğurt, salatalık, sarımsak, zeytinyağı
Strained yogurt, cucumber, garlic, olive oil

Φαβα Σαντορίνης & Santorini fava'sı & Mashed broad beans – 280 TL

Gambilya baklası, kök sebzeler püresi, zeytinyağı
Beans, root vegetable purée, olive oil

Πάστα πράσινης ελιάς & Yeşil zeytin ezmesi & Green olive paste – 280 TL

Bodrum kırma zeytin, zeytinyağı, kroton ekmeκ, limon suyu
Crushed olives, olive oil, croutons, lemon juice

Κρίταμο & Deniz börölcesi & Sea Beans – 280 TL

Deniz börölcesi, sarımsak, zeytinyağı, limon suyu
Sea Beans, garlic, olive oil, lemon juice

Ντολμαδάκια γιαλαντζί & Zeytinyağlı dolma & Stuffed vegetables, olive oil – 280 TL

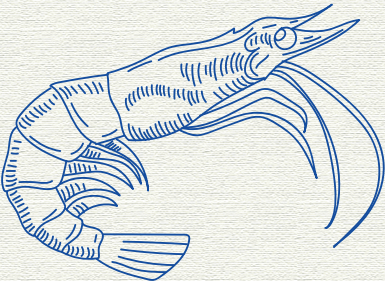
Günün dolması & Cold stuffed vegetables

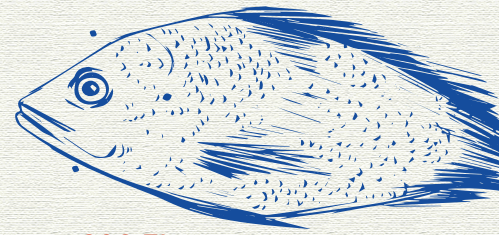
Φέτα σαγανάκι με σουσάμι & μέλι – Susamlı & ballı kızarmış feta peyniri peyniri & Sesame & Honey & Glazed Fried Feta Cheese – 280 TL

Kızarmış feta, süzme çiçek balı, kavrulmuş susam
Fried feta, strained flower honey, roasted sesame seeds

Χόρτα βλίτα & Ege otları & Greens – 280 TL

Mevsimsel Ege otları kavurması, limon suyu, sarımsak, zeytinyağı
Sautéed seasonal greens, lemon juice, garlic, olive oil





Παντζάρια με γιαούρτι & Yoğurtlu pancar & Beets, yoghurt – 280 TL

Süzme yoğurt, kırmızı pancar, zeytinyağı, sarımsak
Strained yoghurt , beets , olive oil , garlic

Γλιστρίδα με γιαούρτι & Yoğurtlu semizotu & Purslane yoghurt – 280 TL

Süzme yoğurt, semizotu, zeytinyağı, sarımsak
Strained yoghurt , purslane , olive oil , garlic

Ρεβιθοσαλάτα με γιαούρτι & Yoğurtlu nohut salatası & Yoghurt chickpea salad - 280TL

Haşlanmış nohut ezmesi, zeytinyağı, sarımsak, süzme yoğurt
Mashed boiled chickpeas, olive oil, garlic, strained yogurt

Ατόμ & Atom (Acılı yoğurt mezesi) & Spicy yoghurt dip dried chilies – 280 TL

Süzme yoğurt, kuru atom biber, zeytinyağı, sarımsak
Strained yoghurt , dried chilies , olive oil , garlic

Κιόπογλου & Köroğlu & Fried eggplant yoghurt tomato sauce – 280 TL

Süzme yoğurt, patlıcan, yeşil biber, domates sos, sarımsak, zeytinyağı
Strained yoghurt , eggplant , pepper , tomato sauce ,garlic , olive oil

Μελιτζανοσαλάτα & Patlıcan ezmesi & Roasted eggplant puree & – 280 TL

Közlenmiş patlıcan, zeytinyağı, sarımsak - Roasted eggplant , olive oils , garlic

Πεπόνι / τυρί & Kavun / peynir & Melon / Cheese – 450 TL

Λαβράκι μαρινάτο & Marine levrek & Marinated Sea Bass – 450 TL

Levrek, tane hardal, limon, kuru soğan, sarımsak - Sea Bass , Mustard seed , Lemon , onion , garlic

Λακέρδα & Tuzlanmış torik (Lakerda) & Bonito pickled in brine – 550 TL

Torik lakerdası, zeytinyağı, kırmızı soğan, roka - Bonito , olive oil , onion , arugula

Καρδιές αγκινάρας μαρινάτες & Marin enginar kalbi & Marinated artichoke – 450 TL

Enginar kalbi, sarımsak, zeytinyağı - Artichoke , garlic , olive oil

Σουπιά & Sübye & Cuttlefish – 550 TL

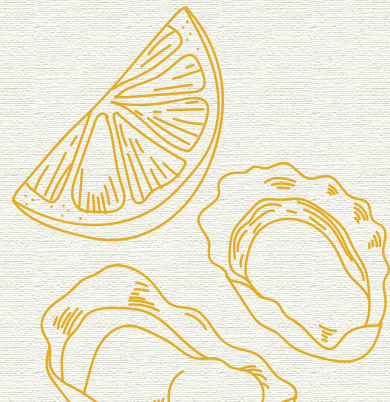
Deniz börülcesi ile / Served Sea beans

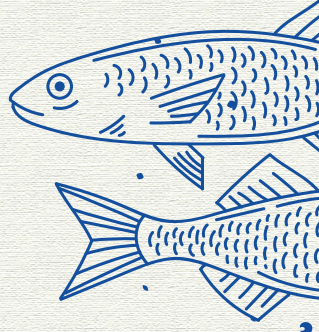
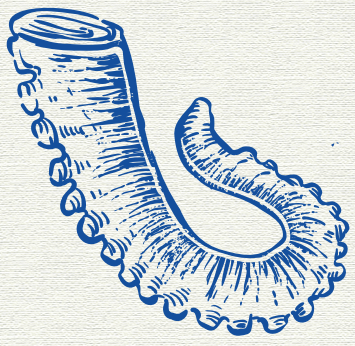
Ανθοί κολοκυθίου γεμιστοί & Kabak çiçeği dolması & Stuffed Squash Blossoms – 450 TL

Κρητική αλοιφή & Girit ezmesi & Aegean Style Maze / Cretan Paste – 280 TL

Ταραμάς & Tarama & Taramosalata / Fish Roe Dip – 550 TL

Ahtapot marin & Marinated Octopus - 750TL





Σαλάτες & Salatalar / Salads

Χωριάτικη σαλάτα & Geleneksel Yunan köy salatası & Greek Salad Feast – 550 TL

Domates, salatalık, yeşil biber, kırmızı soğan, feta peyniri, kapari, zeytinyağı, limon
Tomato , Cucumber, Green pepper , Onion , Feta cheese , Capers , Olive oil , lemon

Ρόκα με ρόδι & καρύδια & Nar taneleri ve ceviz ile roka salatası & Arugula Salad & Pomegranate – 550 TL

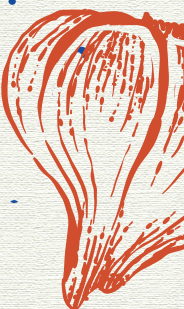
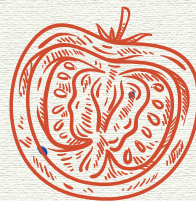
Roka, çeri domates, nar taneleri, ceviz, beyaz peynir, zeytinyağı, balzamik sirke
Arugula leaves , Tomato , Pomegranate, Walnuts , Feta cheese , Olive oil , Balsamic vinegar

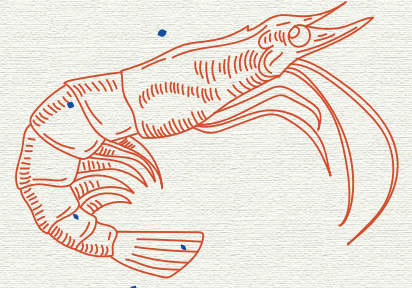
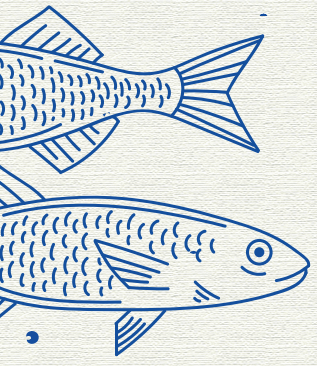
Αιγαιοπελαγίτικη σαλάτα με εσπεριδοειδή & τυριά – Ege'ye özgü narenciye aromalı peynirli salata & Aegean herbs citrus flavored cheese salad – 650 TL

Maskolin yeşillikleri, narenciye sos, beyaz peynir, zeytinyağı
Greens , Citrus Sauce , Feta Cheese , Olive oil

Μεσογειακή σαλάτα με γαρίδες & αβοκάντο & Avokado ve karides ile Akdeniz salatası & Mediterranean Salad & Avocado & Shrimp) – 825 TL

Maskolin yeşillikleri, avokado, karides, çeri domates, yeşil elma, zeytinyağı
Greens , Avcado , Shrimp , Tomato , Apple , Olive oil





Ζεστά Μεζεδάκια Paylaşımlik Sıcak Başlangıçlar Amuse Bouche

Σαγανάκι φέτας με θυμάρι & Taze kekik aromalı kızarmış feta saganaki & Fried Feta cheese fresh thyme flavored Saganaki – 550 TL

Κολοκυθάκια τηγανητά & İnce panelenmiş kızarmış kabak & Served Crispy breaded zucchini , yoghurt & garlic -- 440 TL
Sarimsaklı yoğurt ile / Served strained yoghurt , gárlıc

Μανιτάρια πλευρώτους τηγανητά & Altın çitirlikta kızarmış istiridyε mantarı & Crispy fried oyster mushrooms – 600 TL
Ekşili sarimsaklı maydanozlu zeytinyağı ile / Served garlic & parsley & olive oil & lemon sauce

Μύδια τηγανητά & Hafif çitir kaplamada kızarmış midye & Crispy fried mussels – 600 TL
Tartar sos ile / Served Tartare Sauce

Γαρίδες σαγανάκι & Taze baharatlı tereyağılı karides güveç & Shrimp Casserole - 800 TL

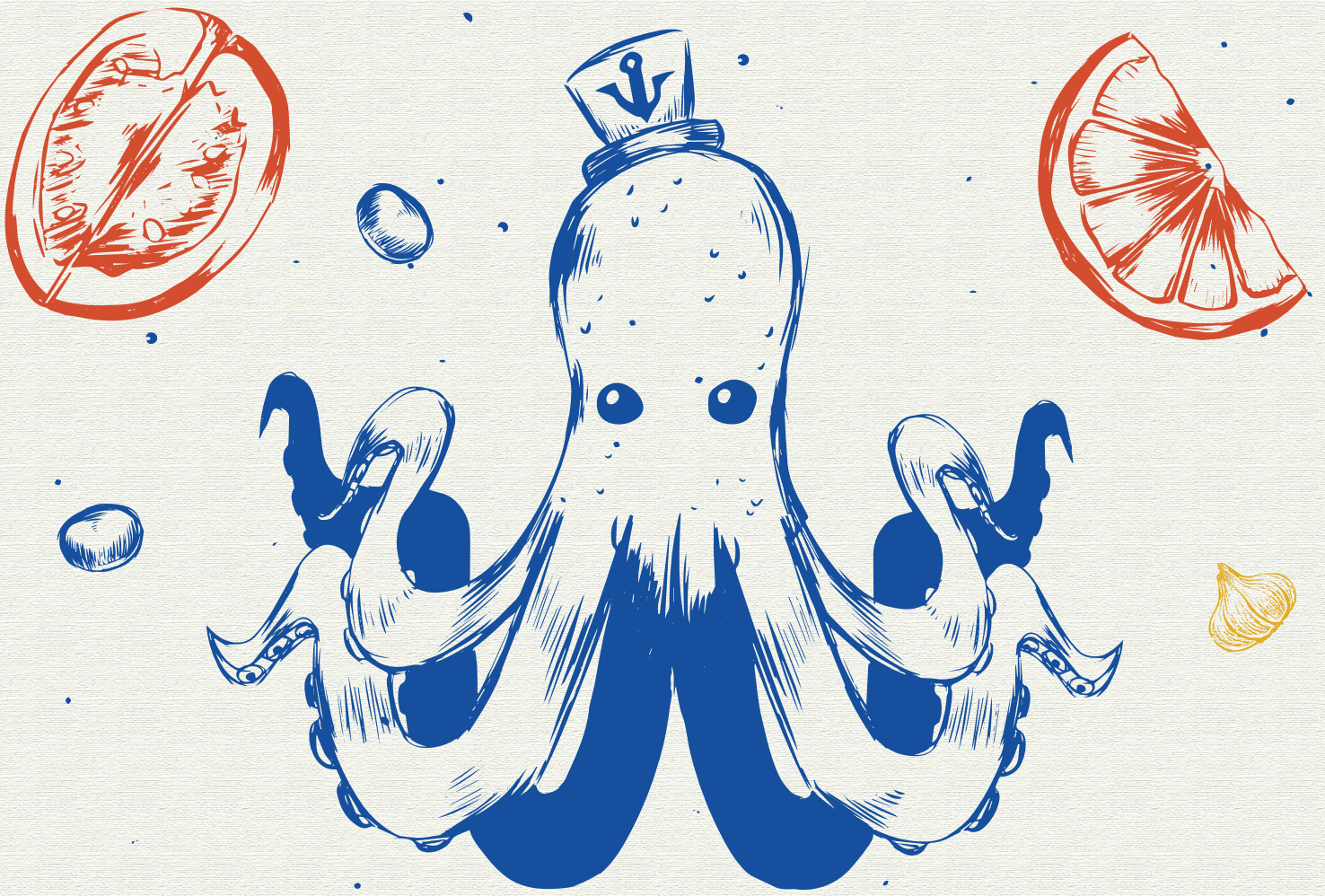
Καλαμαράκια τηγανητά & Hafif un kaplamalı çitir kalamar & Crispy fried calamari – 800 TL

Kalamar tava, tartar sos, roka, limon, kırmızı soğan / Fried calamari , Tartare Sauce , Arugula , Lemon , Onion

Μπουρέκι με θαλασσινά – Deniz mahsulleri ile hazırlanmış geleneksel börek & Traditional Seafood pastry – 600 TL

Levrek, karides, mantar ve peynirli börek, domates sos ile / Sea Bass , Shrimp , Mushroom , Pastry filling feta cheese





Κυρίως Πιάτα & Ana Yemekler & Main Course

Λαβράκι στα κάρβουνα – Kömür izgarasında levrek / Grilled Sea Bass – 925 TL
Levrek, roka, limon, kırmızı soğan / Sea Bass , arugula , lemon , onion

Τσιπούρα στα κάρβουνα – Kömür izgarasında çipura / Grilled Sea Bream – 925 TL
Çipura, roka, limon, kırmızı soğan, / Sea Bream , arugula , lemon , onion

Σολομός ψητός – Özenle pişirilmiş izgara somon / Grilled Salmon – 1250 TL
Somon, roka, limon, kırmızı soğan / Salmon , arugula , lemon , onion
Γλώσσα με βούτυρο – Tereyağında pişirilmiş dil balığı / Butter fried Sole – 1800 TL Roka ve limon ile / Served arugula lemon

Χταπόδι ψητό – Yanaş izgarada ahtarot / Grilled octopus – 1500 TL
Karamelize limon ile / Served caramelised lemon

Αρνί παιδάκια – Özel marine edilmiş kuzu pizola / Marinated Lamb Chops – 1800 TL
izgara edilmiş ballı susamlı beybi sebzeler / Lamb chop , Asparagus , Potato , Demi glace

Μοσχαρίσιο φιλέτο & Dana bonfile & Beef Tenderloin – 1800 TL
Izgara edilmiş ballı susamlı beybi sebzeler / Served with grilled honey-sesame vegetables

Κεφτέδες σχάρας & Izgara köfte & Grilled Meatball 800 TL
Köz patlıcan, patates cips ve domates biber ile / Served with roasted eggplant, potato chips, and tomatoes & peppers.





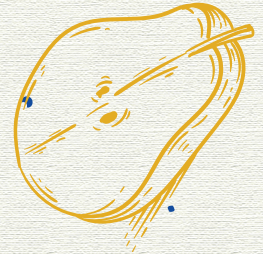
Επιδόρπια | Tatlılar / Dessert

Πιάτο με φρούτα εποχής –
Mevsim meyve tabađı / Seasonal Fruit Platter – 450 TL

Καλοκαιρινό γλυκό του σεφ – Şefin özel gaz tatlısı &
The chef's signature summer dessert – 450 TL

(Beyaz çikolata çorbası, karadutlu dondurma ile)

(Served white chocolate , blackberry ice cream)





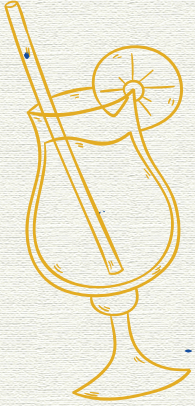
BEVERAGES

SOFT İÇECEKLER - SOFT DRINK

Perrier.....	150
San Pellegrino.....	250
Redbull.....	150
Cola & Cola light & Fanta & Sprit.....	150
Ice Tea Peach & Ice Tea Lemon.....	150
Schwepes Tonic.....	150
Salgam Acılı / Acısız.....	150

BIRA - BEERS

Duvel.....	300
Hoegaarden.....	250
Weihenstephaner.....	250
Erdinger.....	250
Corona.....	250
Miller.....	200
Efes.....	200
Tuborg.....	200



APERATİFLER & APERTIVES

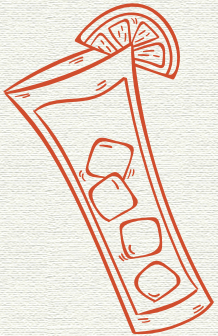
Jagermaister.....	250 / 2800
Cointreau.....	250 / 2800
Disaranno.....	250 / 2800
Campari.....	200 / 2000
Aperol.....	200 / 2000
Martini Bianco&.....	200 / 2000

EXTRA DRY & ROSSO

Luxardo Antico (Vemuth)	200 / 2000
Luxardo Cherry	200 / 2000

RAKI ÇEŞİTLERİ & TURKISH RAKI

Efe Gold.....	250 / 1100 / 2200
Tekirdag Altın Seri.....	250 / 1100 / 2200
Beylerbeyi Göbek.....	300 / 1250 / 2500
Saki Raki Delux.....	400 / 1500 / 3000
Saki Zeybek.....	400 / 2400 / 3000
Yeni Raki Giz.....	450 / 2750 / 3500
Yeni Raki Uzun Demleme.....	200 / 800 / 1600





UZO

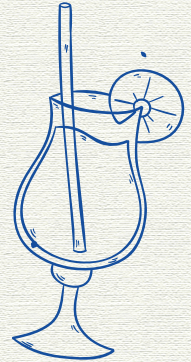
Gatsios Meltemi..... 250 / 3000

CIN - GIN

Monkey 47..... 400 / 3000
Hendrick's..... 450 / 3600
Tanqueray Dry Gin..... 300 / 2200
Bombay Sapphire..... 400 / 3000
Roku Gin..... 350 / 3400

VOTKA - VODKA

Beluga Noble..... 350 / 3200
Grey Goose..... 450 / 3800
Belvedere..... 450 / 3600
Ketel One..... 300 / 2200
Russian Standart..... 300 / 2200
Stolichnaya..... 250 / 2000



ROM

Brugal 1888..... 300 / 3000
Bacardi Carta Blanca Rum..... 300 / 2200
Captain Morgan Gold..... 200 / 1800

TEKILA - TEQUILA

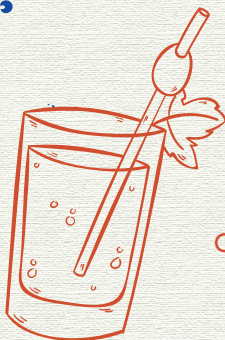
Patron Silver..... 350 / 3200
Olmecca Gold..... 300 / 2200
Olmecca Bianco..... 200 / 1800

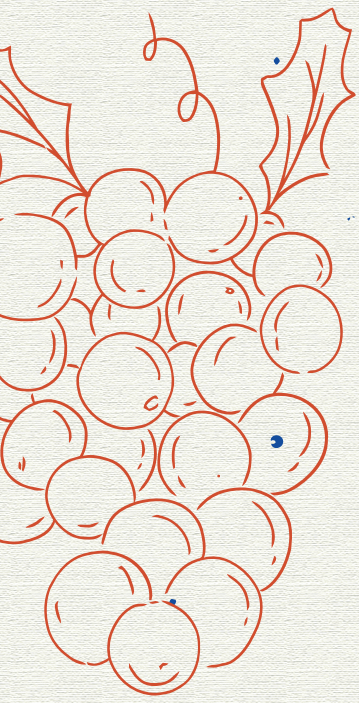
COGNAC

Martell V.O.S.P..... 350 / 3400
Remy Martin V.O.S.P..... 300 / 2400
Hennessy V.S..... 350 / 3400

VISKI - WHISKEY

Macallan 12 Y.O..... 550 / 4500
Chivas Regal 18 Y.O..... 450 / 3600
Chivas Regal 12 Y.O..... 350 / 2200
Glenfiddich..... 450 / 3300
Aberlour..... 450 / 3200
Glenlivet..... 350 / 2300
Gentlemen Jack..... 400 / 2800
Bulleit Bourbon..... 350 / 2200
Lagavulin..... 800 / 6000





WINE BY THE GLASS

Vinkara Kalecik Karasi
300

7 Bilgeler Khilon Sauvignon Blanc
300

Sartori Pinot Grigio Blush
300

RED WINES

Vinkara Kalecik Karasi
1400

Egeo Merlot & Syrah & Cabernet Franc
1600

Sarafin Cabernet Sauvignon
1800

Chateau Kalpak Merlot & Cabernet Sauvignon
1800

Kir - Yianni "The Fallen Oak"
2200

Pendore Syrah (Local Wine)
2300

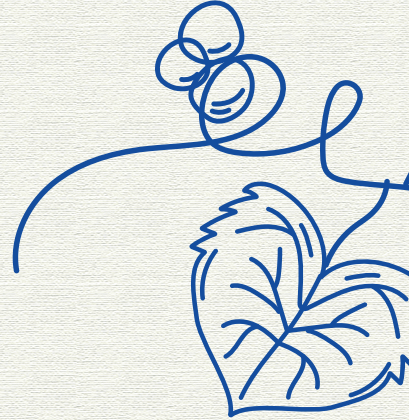
Pendore Öküzgözü
2300



OTHER COUNTRIES

Hans Beer Pinot Noir
1500

Montes Classic Series Malbec 2020
1600

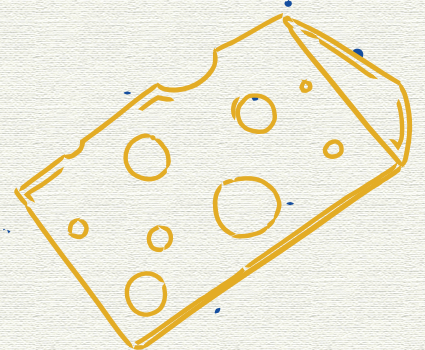


ROSE & BLUSH WINES

Prodom Barudi Blush Shiraz
1200

Sartori Pinot Grigio Blush
1300

Vivace Syrah Blush (Local Wine)
1400



CHAMPAGNES

Moet & Chandon Imperial Brut
3100

Moet & Chandon Ice Imperial
3100

PROSECCO & SPARKLING WINES

Vinkara Yasasin Kalecik Karasi
1200

Vinkara Yasasin Rose
1200

Kalecik Karasi La Tordera ProseccoFrizzante
1600

WHITE WINES

Mor Salkim Volante Bornova Misket (Local Wine)
1300

7 Bilgeler Khilon Sauvignon Blanc
1400

Vinkara Atelier Hasandede 2022
1500

Vinkara Atelier
1700

Sarafin Fume Blanc
1800

Cotes D'avanos Narince
2100

"Kir - Yianni" Assyrtiko The North White
2200

OTHER COUNTRIES

Sartori Pinot Grigi
1300

Chablis "Moillard" Chardonnay
2600

Yasalar geregi 18 yasini doldurmamis misafirlerimize alkollu iccek satisi ve sunumu yapilmamaktadır.

Required by law, alcoholic beverages are not sold or served to our guests under the age of 18

Fiyatlarımıza kdv dahildir. / Vat is included in our prices.



 /solyragreektavern