



BRASSERIE
CHAGLAYAN

A photograph of a restaurant bar with a long row of empty wine glasses lined up on the counter. The background is softly blurred, showing a person behind the bar and warm, bokeh-style lighting from the ceiling. The overall atmosphere is warm and elegant.

This week at
BRASSERIE CHAGLAYAN

3-9 FEB

ÜMİT AKDENİZ

GÜNDÜZ PARTİSİ

8 Feb. 25

15:00

Saturday

Reservation: DM on Instagram | +90 539 113 99 99

SOLD
OUT

BRASSERIE
CHAGLAYAN

LUNCH CLUB

+90 539 113 99 99

No reservation? No problem—walk right in!



BRASSERIE
CHAGLAYAN



**KITCHEN
MENU**

12:00-00:00

TADIMLIK | AMUSE BOUCHE

Chaglayan Focaccia | Chaglayan Focaccia

şefin özel seçkisinden peynirli pate ile
with cheese pate from the chef's special selection

"Yemek servisi öncesinden BC tarafından ikram edilir."
"Served by BC before dinner."

BAŞLANGIÇLAR | STARTERS

Şefin Tereyağı | Chef's Butter

ekşi mayalı ekmek ile
with sourdough bread
240 ₺

[YENİ
NEW]

Geleneksel İtalyan Tavuk Suyu Çorbası |

Brodo di Pollo Antico
360 ₺

"Parmigiana Di Melanzane"

domates sosu, fesleğen, sarımsak, mozzarella ve parmesan ile
with tomato sauce, basil, garlic, mozzarella and parmesan
540 ₺

Ev Yapımı Hellim | Homemade Halloumi

kuru nane ve domates reçeli ile
with dried mint and tomato jam
480 ₺

Dana Carpaccio | Beef Carpaccio

parmesan, roka yaprakları, deniz tuzu, balzamik sos ile
parmesan, arugula leaves, sea salt, balsamic sauce
640 ₺

[YENİ
NEW]

Ahtapot Carpaccio | Octopus Carpaccio

wafu mayo, tütsülenmiş deniz tuzu, zeytinyağı ile
with wafu mayo with smoked sea salt, olive oil
680 ₺

[YENİ
NEW]

Trüflü Bresaola | Truffled Bresaola

Trüf mantarı tuzlu artisan bresaola,
hardallı ve krem peynirli soğan marmelat ile
Truffle salted artisan bresaola
with mustard and cream cheese onion marmalade
580 ₺

PAYLAŞIMLIKLAR | TO SHARE

[YENİ
NEW]

Chaglayan Mantı | Chaglayan Dumplings

İsli yoğurt, taze nane ve adaçayı ile
with smoky yoghurt, fresh mint and sage

480 ₺

[YENİ
NEW]

Kızarmış İçli Köfte | Fried Stuffed Meatballs

tahinli yoğurt sos ile | with tahini yoghurt sauce

540 ₺

[YENİ
NEW]

Ahtapot | Octopus

Tavada gnocchi, tereyağ, adaçayı, feslegen ve limon sos ile
Pan-fried gnocchi with butter, sage, basil and lemon sauce

900 ₺

Kabak Cips | Zucchini Chips

ve şefin özel yoğurt sosu | and chef's special yoghurt sauce

450 ₺

Patlıcan Cips | Aubergine Chips

ve şefin özel yoğurt sosu | and chef's special yoghurt sauce

450 ₺

Dana Döş Topları | Beef Brisket Balls

ve şefin özel cheddar peyniri sosu | and the chef's special cheddar cheese sauce

720 ₺

Çıtır Tavuk Parçaları | Crispy Chicken Bites

kırmızı soğan ve Chaglayan ketçap ile | red onion with Chaglayan ketchup

450 ₺

Fırınlanmış Brie Peyniri | Oven Baked Brie Cheese

konfi sarımsak ve vişne sosu ve çitlembikli bitta ile
with confit garlic and cherry sauce and hackberry bitta

550 ₺

Chaglayan Humus | Chaglayan Hummus

dana bonfile dilimleri ile | with beef fillet slices

kuru incir ve çıtır ciabata ekmek ile | with dried figs and crispy ciabata bread

Tavada Tereyağlı Karides | Pan Fried Prawns

çili biberi, sarımsak, kuru domates ve rakı ile
with chilli pepper, garlic, dried tomatoes and raki

650 ₺

Burrata Peyniri | Burrata Cheese

çeri domatesler, çam fıstığı, acı tatlı sos ve kızarmış ekşi mayalı ekmek ile
cherry tomatoes, pine nuts, bittersweet sauce and toasted sourdough bread

650 ₺

Peynir Tabağı | Cheese Platter

her damak tadına uygun yerli & ithal seçkin peynir çeşitleri
a decadent selection of local & imported cheeses to suit every palate

1150 ₺

Meyve Tabağı | Fruit Platter

taze mevsim meyveleri ile
with fresh seasonal fruits

800 ₺

SALATALAR | SALADS

Izgara Tavuklu Salata | Grilled Chicken Salad

mevsim yeşillikleri, marine edilmiş ızgara tavuk ve balsamik hardal sos ile
with seasonal greens, marinated grilled chicken and balsamic mustard dressing
540 ₺

Fırınlanmış Keçi Peynirli Salata | Oven Baked Goat Cheese Salad

mevsim yeşillikleri, mevsim meyveleri, kuru incir ve yağ limon sos ile
seasonal greens, seasonal fruits, dried fig and lemon oil dressing
720 ₺

Izgara Somon ile Karabuğdaylı Salata | Pan Fried Salmon with Buckwheat Salad

marul, kaju, zeytinyağı, limon, ballı hardal ve narenciye sos ile
with lettuce, cashew, olive oil, honey mustard and citrus dressing
870 ₺

Roka Salatası | Arugula Salad

Roka yaprakları, armut dilimleri, kırmızı şarap ile karamelize edilmiş ceviz,
küflü peynir, bal ve vinegrette sos ile
Arugula leaves, pear slices, walnuts caramelised with red wine,
blue cheese, honey and vinaigrette dressing
540 ₺

[YENİ
NEW]

Misticanza Salatası | Misticanza Salad

baby marul, avokado, parmesan, çam fıstığı, wafu mayo sos ile
with baby gems, avocado, parmesan, pine nuts, wafu mayo sauce
690 ₺

[YENİ
NEW]

Kale & Çilek Salatası | Kale & Strawberry Salad

Kale yaprakları, çilek, rukola, şefin peynir ezmesi,
kavrulmuş badem, yağ ve limon sos ile
Kale leaves, strawberries, rucola, chef's cheese pate,
roasted almonds, lemon oil sauce
690 ₺

TAŞ FIRINDAN PİZZA | STONE OVEN PİZZA

Margarita Pizza
Margherita Pizza
590 ₺

Dana Döş & Küflü Peynir
Beef Brisket & Blue Cheese
690 ₺

Bresaola Pizza
Bresaola Pizza
640 ₺ [YENİ
NEW]

ANA YEMEKLER | MAIN COURSES

Dana Şnitzel | Beef Schnitzel

hardallı patates salatası, Chaglayan soğan turşusu ve tereyağı ile
with mustard potato salad, Chaglayan onion chutney and butter
890 ₺

Chaglayan Balık Köfte | Chaglayan Fish Cake

fırınlanmış balkabağı, pazı yaprakları ve şefin özel vinegrette sosu ile
with roasted pumpkin, Swiss chard, and chef's special vinaigrette
750 ₺

Tavada Somon | Pan-fried Salmon

balkabağı püresi, mevsim sebzeleri, kereviz fondan ve vişne sos eşliğinde
with pumpkin purée, seasonal vegetables, celeriac fondant and cherry sauce
940 ₺

Chaglayan Izgara Tavuk | Chaglayan Grilled Chicken

(kemiksiz but veya göğüs) fırınlanmış mevsim sebzeleri, patates püresi ve et suyu ile
(boneless thigh or breast) roasted seasonal vegetables, potato purée, and beef jus
700 ₺

Signature

Dana Döş | Beef Brisket

patates pave, karamelize soğan, konfi havuç ve dömi glas sos ile
with potato pave, caramelised onions, confit carrots and demi glace sauce
1450 ₺

Dana Bonfile | Beef Fillet

patates fondan, havuç püresi, duxelle mantar porçini kreması ve dömi glas sos ile
with potato fondant, carrot purée, duxelle porcini mushroom cream, and demi-glace sauce
1450 ₺

Chaglayan Brioche Ekmeğinde Çizburger | Chaglayan Brioche Bun Cheeseburger

ince & çıtır patates çipsi ile | thin & crispy skinny fries
690 ₺

Chaglayan Köfte | Chaglayan Meatballs

mütebbel, fırınlanmış patates, mevsim yeşillikleri ve dömi glas sos ile
mütebbel, baked potatoes, seasonal greens and demi glace sauce
750 ₺

Günün Balığı | Fish of the Day

patates fondan, fırınlanmış mevsim sebzeleri, ızgara yedikule ve portakal sos ile
with potato fondant, baked seasonal vegetables, grilled baby gems and orange sauce
900 ₺

Signature

Dana Yanak | Beef Cheek

Trüf tuzlu patates püresi, mevsim sebzeleri ve dömi glas sos eşliğinde
Truffle-infused potato purée, seasonal vegetables, and demi-glace sauce
1650 ₺

[YENİ
NEW]

[YENİ
NEW]

Sous Vide Kalamar | Sous Vide Calamari

Kereviz fondan, pazı yaprakları ve langoustine sos ile
Celeriac fondant, Swiss chard, and langoustine sauce
950 ₺

MAKARNA & RISOTTO | PASTA & RISOTTO

Peynir ve Ispanaklı Ravioli | Cheese and Spinach Ravioli
pancar püresi, krema ve parmesan | beetroot purée, cream and parmesan
600 ₺

Risotto | Risotto
porcini mantarlı
with porcini mushroom
780 ₺

Lazanya | Lasagne
bolonez sos, parmesan peyniri ve fesleğen yaprakları ile
bolognese sauce, parmesan cheese and basil leaves
690 ₺

Deniz Mahsullü Tagliatelle | Tagliatelle Frutti Di Mare
beyaz kum midyesi, karides, bebek ahtapot, kalamar, parmesan, krema, maydanoz, fesleğen
vongole, shrimp, baby octopus, calamari, parmesan, cream, parsley, basil
720 ₺

[YENİ
NEW]

Pappardelle Bolonez | Pappardelle Alla Bolognese
Geleneksel Bologna sosu ile | with traditional Bologna sauce
640 ₺

[YENİ
NEW]

Chaglayan Carbonara | Chaglayan Carbonara
Spagetti, yumurta sarısı, parmesan, Chaglayan artisan bresaola
Spaghetti, egg yolk, parmesan, Chaglayan artisan bresaola
690 ₺

YAN YEMEKLER | SIDES

Patates Cipsi | Skinny Fries
deniz tuzu ile | with sea salt 280 ₺
trüf mantarı tuzu ve parmesan peyniri ile | with truffle salt & parmesan 420 ₺

Mantar | Mushroom
sarımsak ve tereyağ ile | with garlic and butter
450 ₺

Sade Makarna | Simple Pasta
parmesan peyniri ile | with parmesan
450 ₺

[YENİ
NEW]

Yeşil Salata | Green Leaves
250 ₺

[YENİ
NEW]

Klasik Fransız Patates Püresi | Classic French Potato Purée
280 ₺

[YENİ
NEW]

Patates Pave | Potato Pave
350 ₺

TATLILAR | DESSERTS

Krem Brüle | Creme Brûlée

özel kırmızı meyveler ile
with special berry fruits

390 ₺

Tiramisu | Tiramisu

italyan badem kurabiyesi, maskarpon, espresso ve konyak ile
with cantuccini, mascarpone, espresso, cognac

390 ₺

[YENİ
NEW]

Chaglayan Sütlaç | Chaglayan-style Rice Pudding

kavrulmuş fındık taneleri ile
with roasted hazelnut kernels

390 ₺

[YENİ
NEW]

Kış Pavlovası | Winter Pavlova

vişne sosu, kavrulmuş badem ve krema ile
with cherry sauce, roasted almonds and cream

390 ₺



**BAR
MENU**

12:00-00:00



Kadeh - Glass



Şişe - Bottle

KIRMIZI ŞARAP | RED WINE

House Wine, Red	250 ₺	
Maison Castel, Loire, France, Cabernet Sauvignon	300 ₺	1.200 ₺
Maison Castel, Loire, France, Merlot	300 ₺	1.200 ₺
Silk & Spice, Dao, Portugal, Tauriga Nacional, Alicante Bouschet	300 ₺	1.200 ₺
Anciano, No: 7 Reserva, Rioja, Spain, Tempranillo		1.400 ₺
Cielo, Appassionante, Veneto, Italy, Corvina, Merlot		1.400 ₺
Kavaklıdere, Selection, Elazığ, Turkey, Öküzgözü, Boğazkere		1.550 ₺
Château Latour Camblandes, Cote de Bordeaux, France, Cabernet Sauvignon & Merlot		1.550 ₺
Fortant De France Terroir D'Altitude, Languedoc, France, Merlot		1.450 ₺
Fortant De France Terroir D'Altitude, Languedoc, France, Syrah		1.450 ₺
Sarafin, Thrace, Turkey, Merlot		1.950 ₺
Pasqua, Amarone della Valpolicella, Veneto, Italy, Corvina, Corvinone		2.450 ₺
Cielo, Amarone della Valpolicella, Centenero, Veneto, Italy, Corvina, Corvinone		2.550 ₺
Pasqua Desire Lush & Zin Puglia, Italy, Primitivo (Zinfandel)		1.400 ₺
Pasqua Romeo & Juliet Passimento Rosso, Veneto, Italy, Corvina, Merlot		1.400 ₺
Château Montlbert, Grand Cru, St. Emillion, Bordeaux, France, Merlot, Cab. Franc		2.950 ₺
Amiral de Beychevelle, Grand Cru, St. Julien, Bordeaux, France, Cab. Sauv.		3.750 ₺

BEYAZ ŞARAP | WHITE WINE

House Wine, White	250 ₺	
Romeo Juliet, Veneto, Italy, Pinot Grigio,	300 ₺	1.200 ₺
Maison Castel, Bordeaux, France, Sauvignon Blanc	300 ₺	1.200 ₺
Cielo, Veneto, Italy, Chardonnay	300 ₺	1.200 ₺
Fortant de France, Terroir D'Altitude, Languedoc, France, Chardonnay		1.200 ₺
Louis Jadot, Macon Villages Burgundy, France, Chardonnay		1.450 ₺
Kavaklıdere, Selection, Denizli, Turkey, Narince - Emir		1.550 ₺
Plessis~Duval Touraine, Loire, France Sauvignon, 2022		1.600 ₺
Maison Castel, Chablis, Burgundy, France, Chardonnay		1.900 ₺
Kavaklıdere, Cotes d'Avanos, Cappadocia, Turkey, Narince		2.250 ₺
Sarafin, Thrace, Turkey, Sauvignon Blanc		1.950 ₺
Sarafin, Thrace, Turkey, Chardonnay		1.950 ₺
Maison Castel, AOC Pouilly Fumé, Loire, Sauvignon Blanc		1.900 ₺



Kadeh - Glass



Şişe - Bottle

ROZE ŞARAP | ROSE WINE

House Wine, Rose	250 ₺	
Maison Castel, AOC Rose D'anjou, Rhone Valley, France, Gamay, Grolleau	300 ₺	1.200 ₺
Pasqua, 11 Minutes, Veneto, Italy Carmenere, Syrah, Trebbiano		1.600 ₺
Château Cavalier Cuvée Marafiance, Provence, France, Cinsault, Grenache		1.600 ₺
Maison Fortant Gris De Grenache, Languedoc, France, Grenache		1.450 ₺
Château d'Esclans, Whispering Angel, Provence, France, Cinsault, Grenache, Rolle		2.500 ₺
Pasqua, 11 Minutes MAGNUM [150 CL], Veneto, Italy, Carmenere, Syrah, Trebbiano		2.950 ₺
STUDIO by MIRAVAL, Provence, France, Cinsault, Grenache, Rolle		2.000 ₺
MIRAVAL, Provence, France, Cinsault, Grenache, Rolle		2.450 ₺

KÖPÜKLÜ ŞARAP | SPARKLING WINE

Pasqua, PLAI Prosecco DOC, Veneto, Italy, Glera	250 ₺	1.200 ₺
Pasqua, Romeo & Juliet Prosecco Rose, Veneto, Italy, Glera, Pinot Noir		1.200 ₺
Cielo, Prosecco Rose, Veneto, Italy, Glera		1.300 ₺
Cielo 9° Frizzante Bianco, Veneto, Italy Garganega		1.300 ₺
Maison Castel, Crémant De Bourgogne		1.500 ₺

ŞAMPANYA | CHAMPAGNE

Moët & Chandon, Brut Impérial, Champagne, France, Chardonnay, Pinot Noir, Meunier		4.500 ₺
Moët & Chandon, Brut Rose Impérial, Champagne, France, Pinot Noir, Meunier, Chardonnay		5.000 ₺

İMZA KOKTEYLLER SIGNATURE COCKTAILS

450 ₺

[YENİ
NEW]

Day Dreamer

bittersweet / fruity / herbal

Jager | Chambord | Sweet Vermouth | Orange Bitter

Roksen

sweet / fruity / easygoing

Gin | Aperol | Peach Puree | Pineapple Juice | Fresh Lime Juice

Mira

strong / floral

Gin | Triple Sec | Fresh Lime Juice | Rose Syrup

Cosy

sweet & sour / casual

White Rom | Blackberry Puree | Fresh Lime | Orange Juice | Lemon Soda

Aviation

spicy / experimental

Gin | Fresh Cut Chili Pepper | Apple Juice | Lychee Puree | Fresh Lime Juice | Triple Sec

Hera

strong / tropic / well balanced

Monkey Shoulder | Apricot Jam | Fresh Lime Juice | Pistachio | Passion Fruit

Mind | Body | Soul

sweet & earthy

Pear Infused Vodka | Cinnamon | Passion Fruit | Fresh Lime Juice | Mint | Simple Syrup

Nicosia Slings

earthy / casual / local

Hendrick's Gin | Coriander | Cucumber | Salt | Fresh Lime Juice | Simple Syrup

Bliss

sweet & sour and clear

Gin | Vermouth | Raspberries | Foam | Fresh Lime Juice

Sympathy

sparkling & floral

Gin | Elderflower | Fresh Lime | Prosecco | Mint

Butterfly

boozy & sour

Tequila | Campari | Raspberry Purée | Fresh Lime Juice | Aquafaba

Sunset Serenade

citrussy & fresh

Gin | Fresh Lime Juice | Lemonade | Green Apple | Aquafaba



CHAGLAYAN INFUSION & HANDMADE CORNER

Local Ingredients ~ Infused Premium Spirits ~ Unexpected Experiences

450 ₺

Peach Blossom

Fruity & Easy Going

Greygoose Infused With Cherry | Cherry Juice | Peach Purée |
Fresh Lime Juice | Crème de Cassis

[YENİ
NEW]

Whiskey Whisper

Elijah Craig Rye Whiskey Infused with oak |
Sweet Vermouth | Angostura Bitter | Simple Syrup

[YENİ
NEW]

Island Bloom

Campari Infused with Banana | Gin | Fresh Lime Juice | Vanilla
Syrup | Mapple Syrup | Sparkling Water

[YENİ
NEW]

Hibiscus Flame

Tequila infused with Hibiscus | Handmade Honey Chilli Syrup |
Fresh Lime Juice | Triple Sec

[YENİ
NEW]

Ginger Berry Breeze

Vodka infused with Ginger | Fresh Lemon Juice |
Raspberry Puree | Sparkling Water

BRASSERIE CHAGLAYAN x Kombos

[YENİ
NEW]

Like a Star

Elijah Craig Bourbon Whiskey | Disaronno Amaretto Liqueur |
Grand Marnier Cordon Rouge Liqueur | Fresh Apple Juice |
Fresh Lemon Juice | Sugar

500 ₺

*Yıldızlar gibi parlayan bir lezzet: Like a Star, her yudumunda
Mercedes-Benz'in zamansız zarafetini hissettiriyor.*

KLASİK KOKTEYLLER

CLASSIC COCKTAILS

350 ₺

Mojito
Daiquiri
Margarita
Negroni
Americano

Boulevardier
Paloma
Cosmopolitan
Whiskey Sour
Old Fashioned



[YENİ | NEW]

**APERITIF &
SPRITZ COCKTAILS**

350 ₺

Aperol Spritz
Campari Spritz
Lemoncello Spritz

**MARTINI KOKTEYLLER
MARTINI COCKTAILS**

350 ₺

Pornstar Martini
Espresso Martini
Vodka Martini
Gin Martini

**BRUNCH KOKTEYLLER
BRUNCH COCKTAILS**

350 ₺

Kir Royale
Bellini
Mimosa
French 75

CHAGLAYAN PREMIUM GIN & TONIC SELECTIONS

Roku The Japanese Craft Gin

Cinnamon, Anise, Premium Elderflower Tonic

425 ₺

Hendrick's Gin

Organic Cucumber & Lime Cordial, Dried Rose, Premium Low Cal Tonic

425 ₺

Tanqueray No 10

Fresh Basil & Lime, Premium Ginger Ale, Dried Lemon

425 ₺

Monkey 47 Dry Gin

Apple & Blackcurrant Cordial, Fresh Lime Juice, Premium Raspberry Tonic

425 ₺

Gin Mare Mediterranean Gin

Apple & Blackcurrant Cordial, Grapes, Thyme, Premium Raspberry Tonic

475 ₺

The Gardener French Riviera Gin

Juniper, Fresh Mint, Fresh Lime Juice, Premium Bitter Lemon Tonic

550 ₺

[YENİ
NEW]

Portofino Dry Gin

Orange Bitter, Fresh Lime Juice, Elderflower Syrup, Sanpellegrino

550 ₺

CİN | GIN

[YENİ NEW]	Gordon's Pre. Pink	350 ₺
	Gordon's London Dry	350 ₺
	Bombay Sapphire	350 ₺
	Fords	375 ₺
	Botanist	375 ₺
	Bottega Bacûr	375 ₺
	Tanqueray No TEN	400 ₺
	Roku	400 ₺
	Monkey 47	400 ₺
	Hendrick's	400 ₺
	Gin Mare	450 ₺
	Hendrick's Lunar	450 ₺
	Hendrick's Neptunia	450 ₺
	Gunpowder Irish Gin	450 ₺
	The Gardener French Riviera	500 ₺
[YENİ NEW]	Portofino Dry Gin	500 ₺

VOTKA | VODKA

[YENİ NEW]	Smirnoff	350 ₺
	Nemiroff	325 ₺
	Absolut	350 ₺
	Ketel One	400 ₺
	Grey Goose	400 ₺
	Belvedere	450 ₺

MEZCAL & TEQUILA

	Milagro Silver	250 ₺
	Lunazul Gold	250 ₺
	Patron Silver	350 ₺
[YENİ NEW]	Mitre Mezcal Black Jaguar	350 ₺
[YENİ NEW]	Clase Azul Reposado	24000 ₺ 🍷

ROM | RUM

	Captain Morgan Dark	300 ₺
	Captain Morgan	300 ₺
	Bacardi	350 ₺
	Havana Club No 7	375 ₺

APERİTİF | APPETIZER

	Aperol	350 ₺
	Campari	350 ₺
	Martini Dry	350 ₺
	Martini Bianco	350 ₺
	Martini Rosso	350 ₺
	Martini Fiero	350 ₺

LİKÖR | LIQUER

	Fernet Branca	350 ₺
	Jägermeister	300 ₺
	Kahlua	300 ₺
	Malibu	300 ₺
	Baileys	300 ₺
	Disaronno	300 ₺

ZIVANIA

	Loel Zivania Shot 4cl	150 ₺	[YENİ NEW]
	Loel Zivania Şişe 20cl	600 ₺	[YENİ NEW]
	Loel Zivania Şişe 70cl	1.800 ₺	[YENİ NEW]

KONYAK | COGNAC

	Remy Martin VSOP	600 ₺
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BİRA | BEER

	Budweiser	200 ₺
	Heineken	200 ₺
	Carlsberg	200 ₺
	Tuborg Gold	200 ₺

VIŠKI | WHISKEY

SINGLE MALT

Glenfiddich 12 YO	300 ₺
Glenfiddich 15 YO	400 ₺
Glenmorangie 10 YO	400 ₺
Talisker 10 YO	450 ₺
The Macallan Double Cask 12 YO	475 ₺
Lagavulin 16 YO	475 ₺
Tamnavulin Sherry Cask Edition	325 ₺
Aberlour Double Cask	400 ₺

BLENDED SCOTCH

JW Red Label	300 ₺
JW Black Label	350 ₺
JW Blue Label	1.750 ₺
Chivas Regal 12 YO	350 ₺
Chivas Regal 18 YO	450 ₺
Chivas Regal Royal Salute 21	1.250 ₺
Monkey Shoulder Batch 27 "malt"	450 ₺
Grant's Triple Wood 12	300 ₺
Dimple 15 YO	450 ₺

TENNESSEE / BOURBON

Evan Williams	300 ₺
Jack Daniel's Old No.7	350 ₺
Jack Daniel's Gentleman	400 ₺
[YENİ NEW] Elijah Craig Rye Whiskey	400 ₺

IRISH

Jameson Triple Distilled	350 ₺
Jameson Black Barrel	375 ₺
Tullamore D.E.W Triple Distilled	350 ₺

ALKOLSÜZ İÇECEKLER | SOFT BEVERAGES

SU - SODA | WATER - MINERAL WATER

Su Water (330 ml)	50 ₺
Su Water (750 ml)	100 ₺
Beypazarı Doğal Maden Suyu Mineral Water (200 ml)	60 ₺
Beypazarı Doğal Maden Suyu Mineral Water (750 ml)	120 ₺
Uludağ Premium Doğal Maden Suyu Mineral Water (250 ml)	75 ₺
Uludağ Premium Doğal Maden Suyu Mineral Water (750 ml)	150 ₺
Perrier (200 ml)	100 ₺
Perrier (750 ml)	200 ₺
S. Pellegrino (250 ml)	100 ₺
S. Pellegrino (750 ml)	200 ₺

MEŞRUBAT | BEVERAGE

Coca Cola / Zero / Fanta / Sprite	75 ₺
Britvic Tonic	100 ₺
Indian / Low Calorie / Elderflower / Bitter Lemon / Raspberry / Gingerale	
Churchill	100 ₺
Red Bull	100 ₺
Taze Sıkılmış Meyve Suyu Fresh Fruit Juice	100 ₺
Limonata by Chaglayan Lemonade By Chaglayan	100 ₺

SICAK İÇECEKLER | HOT BEVERAGES

KAHVE | COFFEE

Türk Kahvesi / Turkish Coffee	60 ₺
Espresso	80 ₺
Double Espresso	120 ₺
Americano	150 ₺
Caffè Latte	150 ₺
Cappuccino	150 ₺
Latte Macchiato	150 ₺
Espresso Macchiato	150 ₺
Flat White	150 ₺
Iced Americano	150 ₺
Iced Latte	150 ₺
Espresso Freddo	150 ₺
Filtre Kahve / Filter Coffee	150 ₺
Cold Brew	150 ₺

ÇAY | TEA

English Breakfast

siyah çay, kafeinli | black tea, caffeined

Poşet / Tea bag

80 ₺

Yaprak / Leaf

120 ₺

Earl Grey

siyah çay, kafeinli | black tea, caffeined

80 ₺

120 ₺

Blue Flowers

siyah çay, kafeinli | black tea, caffeined

120 ₺

Chai Masala

siyah çay, kafeinli | black tea, caffeined

120 ₺

Milky Oolong

Oolong, az kafeinli | low caffeined

80 ₺

120 ₺

Tropical Green

yeşil çay, az kafeinli | green tea, low caffeined

80 ₺

120 ₺

Jasmine Green

yeşil çay, kafeinli | green tea, low caffeined

80 ₺

120 ₺

Rooibos Vanilla

bitkisel çay, kafeinsiz | herbal tea, decaf

80 ₺

120 ₺

Koi [Love Blend]

bitkisel çay, kafeinsiz | herbal tea, decaf

120 ₺

FERAHLATICI İÇECEKLER | REFRESHING DRINKS

Çilek | Ananas | Limon

Strawberry | Pineapple | Lemon

150 ₺

Yeşil elma | Maydonoz | Limon | Tarçın

Green apple | Parsley | Lemon | Cinnamon

150 ₺

Yeşil elma | Tarçın | Limon

Green apple | Cinnamon | Lemon

150 ₺

Portakal | Nane | Limon | Salatalık

Orange | Mint | Lemon | Cucumber

150 ₺

ALERJENLER / ALLERGENS

1. Glutenli Tahıllar

Ekşi Mayalı Ekmek | Viski Sos | Chaglayan Ketçap | Mini Krutonlar | Ciabata Ekmek | Pizza | Brioche Çizburger | Pavlova | Dana Döş Topları | Chaglayan Balık Köfte | Dana şnitzel

2. Kabuklular (Crustacea)

Tavada Karides | Yeşil risotto karides | Kum Midyeli Linguini

3. Yumurta ve Yumurta Ürünleri

Dana Döş Topları (pane) | Dana şnitzel (pane) | ince & çıtır patates cipsi (pane) | Chaglayan balık köfte (pane) | Brioche Çizburger (burger ekmeği) | Makarna çeşitleri | Pavlova | Krem Brüle

4. Süt ve Süt Ürünleri

Krem Brüle | Tuzlu Karamelli Bademli Panna Cotta | Şefin yeşil tereyağı | Fırınlanmış Brie peyniri | Peynir Tabağı | Burrata Peyniri fesleğen pesto sos | Köz patlıcan ezme (labne) | Keçi Peynirli Salata | Yeşil Risotto Keçi Peynirli | Izgara tavuklu ve beyaz peynirli kinoa bowl

5. Balık ve Balık Ürünleri

Tavada Somon | Chaglayan balık köfte | Fish & Chips | Izgara Somon Salata

6. Hardal ve Hardal Ürünleri

Tatlı hardal sosu | Portakal Narenciye Sosu | Ballı Hardal Sos

7. Yerfıstığı ve Yerfıstığı Ürünleri

Izgara somon (yeşil sos içinde çam fıstığı)

8. Soya Fasulyesi ve Soya Fasulyesi Ürünleri

9. Kereviz ve Kereviz Ürünleri

Risotto (Sebze Stok) | Chaglayan balık köfte (Coleslaw Salata)

10. Acı Bakla ve Acı Bakla Ürünleri

11. Sert kabuklu Meyveler ve Bunların Ürünleri

Izgara somon ile karabuğdaylı marul salata (kaju) | tiramisu (sosu kahve) | Fırınlanmış keçi peynirli salata (ceviz)

12. Kükürt Dioksit ve Sülfidler

13. Yumuşakçalar ve Ürünleri

Kum Midyeli Linguini (midye)

14. Susam Tohumu ve Susam Tohumu Ürünler

Izgara somon ile karabuğdaylı marul salata (siyah susam)



BRASSERIE
CHAGLAYAN