

# I MENU DI EATALY

## PANINO



## PIADINA



## STARTERS



## ITALIAN TASTE

**PESTO & PECORINO CHEESE** 20TL  
PECORINO CHEESE, SUN DRIED TOMATOES, SAFFRAN PESTO SAUCE AND GREEN SALAD

★ **FOUR CHEESE & MUSHROOM** 22TL  
MOUNTAIN MUSHROOMS, SAUTEED LEEK, KARS KASHAR CHEESE AND FOUR CHEESES SAUCE

**CAPRESE** 22TL  
HOMEMADE FIOR DI LATTE MOZZARELLA, FRESH TOMATOES AND GENOVESE PESTO SAUCE

**CHICKEN** 22TL  
FRIED CHICKEN, GRILLED EGGPLANT AND SWEET TOMATOES SAUCE

**ROASTBEEF** 24TL  
ROASTBEEF CARAMELIZED ONION, PARMIGIANO REGGIANO DOP AND GRAVY SAUCE

**SMOKED BEEF** 26TL  
DRY MEAT, FRESH TOMATOES, PARMIGIANO REGGIANO DOP AND ROCKET



★ **TWO MINI GIOTTO** 32TL  
SPINACH AND TOMATO HAMBURGER BREAD, 75G HAMBURGER PATTIES, HOMEMADE FRESH MOZZARELLA, TOMATO, LETTUCE, GRILLED EGGPLANT, PICKLES, AND ROASTED POTATOES WITH HOMEMADE KETCHUP

**LAMB MEAT** 28TL  
SLOW COOKED LAMB MEAT, CALIFORNIAN RED PEPPER, HOT MARMALADE AND FRESH GREEN SALAD

🐱 **PROSCIUTTO PARMA** 28TL  
24 MONTHS PROSCIUTTO CRUDO DI PARMA, HOME MADE SCAMORZA CHEESE, TRABOCCO PESTO 'URSINI' SAUCE AND FRESH TOMATO



### DAILY SANDWICH

ASK YOUR SERVER FOR TODAY'S SPECIAL

24 TL

**VERDURE GRIGLIATE** 18TL  
GRILLED MARINATED SEASONAL VEGETABLES AND HOMEMADE STRACCIATELLA CHEESE

**LA CAPRESINA** 18TL  
HOME MADE FIOR DI LATTE MOZZARELLA, FRESH TOMATOES, OLIVE OIL AND BASIL

**ROAST BEEF AND TOMATO** 28TL  
HOMEMADE ROAST BEEF, GRAVY, MAYONNASIE SUN DRIED CHEERY TOMATOES AND GREEN SALAD

**BEEF AND PARMIGIANO** 30TL  
SLOW COOKED VEAL BEEF, MIXED GREEN SALAD, PARMIGIANO REGGIANO DOP AND GRAVY



**POMODORO E MOZZARELLA**  Spice available 18TL  
HOMEMADE FIOR DI LATTE MOZZARELLA AND TOMATOES SAUCE

**ERBETTE E SCAMORZA** 18TL  
SPINACH, CHARD AND HOMEMADE SCAMORZA CHEESE

**AI FORMAGGI** 22TL  
HOMEMADE FIOR DI LATTE MOZZARELLA, GORGONZOLA AND AGED KASHAR CHEESE

★ **ROTOLO CHICKEN WRAP** 24TL  
PIADINA MADE FROM DOUGH ROLLS WITH GRILLED CHICKEN, SMOKED SCAMORZA CHEESE, DRIED TOMATO SAUCE, FRESH TOMATOES AND MILD GARLIC MAYONNAISE

**ROTOLO BEEF WRAP** 28TL  
MADE WITH PIADINA DOUGH AS A WRAP SMOKED VEAL BEEF, PARMIGIANO REGGIANO, MIXED GREEN SALAD AND MUSTARD SAUCE



**PROSCIUTTO PARMA E MOZZARELLA**  28TL  
24 MONTHS PROSCIUTTO CRUDO DI PARMA HOME MADE FIOR DI LATTE MOZZARELLA AND ROCKET

### SELECTION OF DESSERT

**CIOCCOLATO** 16TL  
CRESCIONE WITH NUTELLA



**CHEF'S SOUP** 14 TL  
SOUP OF THE DAY, ASK YOUR SERVER FOR TODAY'S SPECIAL

**BRUSCHETTA** 14 TL  
RUSTIC BREAD WITH FRESH TOMATOES, CAPERS, OLIVES, FRESH BASIL, OREGANO, GARLIC WITH EXTRA VIRGIN OLIVE OIL

**FIOR DI LATTE CAPRESE** 24 TL  
125 GR HOMEMADE FIOR DI LATTE MOZZARELLA, FRESH BASIL, TOMATOES, VIRGIN OLIVE OIL, GENOVESE PESTO SAUCE

**CAPRESE DI BUFALA** 28 TL  
HOMEMADE BUFFALA MOZZARELLA, FRESH BASIL, TOMATOES, VIRGIN OLIVE OIL

**IL CARPACCIO** 30 TL  
PAPER THIN MEAT SLICES WITH PARMIGIANO REGGIANO DOP, ROCKET AND EXTRA VIRGIN OLIVE OIL

**BURRATA** 40 TL  
HOMEMADE BURRATA CHEESE, GRILLED VEGETABLES, OLIVE OIL WITH FRESH HERBS AND TOMATOES

**MIXED CHEESE PLATE** 56 TL  
ARTISANAL AND HOMEMADE CHEESE SELECTION, HONEY, JAM, GRAPE AND WALNUT

**MIXED CHARCUTERIE PLATE** 68 TL  
PEPPERED SALAMI, SMOKED TURKEY, ROAST BEEF, BRESAOLA (ACCORDING TO YOUR REQUEST PROSCIUTTO CAN BE SERVED INSTEAD OF BRESAOLA)

### SALADS

**VEGETABLES AND MOZZARELLA** 24 TL  
HOMEMADE FIOR DI LATTE MOZZARELLA, GRILLED VEGETABLES, ROASTED ALMOND AND MIXED GREEN SALAD

★ **ROASTBEEF SALAD** 30 TL  
MEDITERRANEAN GREENS, HOMEMADE MUSTARD AND BALSAMIC DRESSING, CELERY, GREEN APPLE, KARS GRUYERE, WALNUTS AND ROAST BEEF

**RICOTTA VE BEETROOT** 26 TL  
OVEN COOKED BEETROOT, HOMEMADE RICOTTA CHEESE, ROCKET, SLICE ORANGE, FOCACCIA KRUTON AND POMEGRANATE

★ **LENTIL & CHICKEN SALAD** 28 TL  
FRESH SPICY BREADED CHICKEN, GREEN LENTILS AND MIXED GREENS

**SALMON SALAD** 28 TL  
SMOKED SALMON, PURSLAY, BEAN SPROUTS, CHERRY TOMATO, DILL, RED PEPPER

**PARMIGIANA DI MELANZANE** 24 TL  
FRIED EGGPLANT, TOMATO SAUCE, HOMEMADE FIOR DI LATTA MOZZARELLA, BASIL AND PARMIGIANO REGGIANO DOP



**LASAGNA DI VERDURE** 28 TL  
SEASONAL VEGETABLES, GENOVESE PESTO, BECHAMEL SAUCE AND TOMATO SAUCE

**VERDURE GRIGLIATE E STRACCIATELLA** 26 TL  
BOILED AND SAUTED VEGETABLES AND HOMEMADE STRACCIATELLA CHEESE

**CANNELONI ALLA BOLOGNESE** 28 TL  
HOMEMADE CANNELONI PASTA STUFFED WITH HOMEMADE RICOTTA AND SPINACH, BECHAMEL AND BOLOGNESE SAUCE

**SCALOPPINA DI POLLO AI FUNGHI** 34 TL  
CHICKEN BREAST CUTLET, MUSHROOM SAUCE AND MIXED GREEN SALAD

**BRANZINO AL CARTOCCIO** 38 TL  
SEABASS, FRESH MEDITERRANEAN HERBS AND MIXED GREEN SALAD



**SPEZZATINO CON POLENTA** 38 TL  
BEEF, CARROT AND TRADITIONAL ITALIAN STEWED WITH POTATO AND CORN POLENTA



## I VINI

GLASS and BOTTLE WINES

BOLLICINE	Producer	Region	Glass	Bottle
BOLLICINE DI PROSECCO CUVÉE 155	SERAFINI & VIDOTTO	VENETO	30 TL	118 TL
	FONTANAFREDDA	PIEMONTE		134 TL


BIANCHI	Producer	Region	Glass	Bottle
TREBBIANO 2012	TERRE DI ROMAGNA	PIEMONTE	14 TL	56 TL
ZAMO BIANCO 2012	FRUILI	VENEZIA	18 TL	68 TL
BIANCO MAGNO 2012	FONTANAFREDDA	PUGLIA	20 TL	72 TL
BOMBINO CASTEL 2012	ALLERGRINI	PUGLIA	24 TL	90 TL
IL BIANCO SAUVIGNON	SERAFINI&VIDOTTO	VENETO	24 TL	96 TL

ROSATI	Producer	Region	Glass	Bottle
SOLE ROSE 2012	FONTANAFREDDA	PIEMONTE	16 TL	62 TL

ROSSI	Producer	Region	Glass	Bottle
DOLCETTO	TERRE DI PIEMONTE	PIEMONTE	22 TL	82 TL
SERRALUNGA D'ALBA 0,5lt	BAROLO	VENETO	38 TL	108 TL
UOMO	CALATRAS&MICCICHE	SICILIA	18 TL	72 TL


## LE BIRRE


Bottle Beers

EFES PILSEN 5,0% 330ML 12TL 

MALT 5,0% - LIGHT 3,0%

BOMONTI 4,8% 12TL 

PERONI 5,1% 330ML 14TL 

DUVEL 8,5% 16TL 

NUTS



6TL

★ NEW

## CLASSICS

ESPRESSO ILLY	6,00 TL
ESPRESSO ILLY LUNGO	7,50 TL
FILTER COFFEE	8,00 TL
ESPRESSO ILLY MACCHIATO CALDO	8,50 TL
ESPRESSO ILLY DECAFFEINATO	9,00 TL
ESPRESSO ILLY ALL'AMERICANA	9,00 TL
ESPRESSO ILLY AL GHIACCIO	8,50 TL

ESPRESSO ILLY DOPPIO	10,00 TL
ESPRESSO ILLY CON PANNA	10,00 TL
LATTE MACCHIATO	11,00 TL
CAPPUCCINO	11,00 TL
MAROCCHINO	9,00 TL
CAPPUCCINO VIENNESE	14,00 TL

## HOT SPECIAL

ESPRESSO BICERIN CHOCOLATE FRESH MIXED CREAM ESPRESSO	12,00 TL
ONDA AL CIOCCOLATO HOT CHOCOLATE AND ESPRESSO WITH MILK, COVERD	12,00 TL
NEVE FONDENTE ÜSTÜ SOĞUK SÜT KÖPÜĞÜYLE KAPLI, SICAK SÜT VE KAKAOLU ESPRESSO	12,00 TL
HALF AND HALF WINTER FRAPPÉ OF ESPRESSO ILLY AND CHOCOLATE	14,00 TL
COCCOLA AL CAFFÈ ESPRESSO WITH COCONUT MILK, CREAM AND SPICES	14,00 TL
AMORE ESPRESSO WITH LIQUEUR, AMARETTO AND CREAM	26,50 TL
BEATRICE ESPRESSO WITH VODKA, GRAND MARNIER AND CREAM	24,00 TL
GIAMAICANO ESPRESSO WITH RUM, COFFEE LIQUORE AND CREAM	24,00 TL
ILLY'S IRISH COFFEE ESPRESSO WITH IRISH WHISKY AND CREAM	26,00 TL

## COLD SPECIALS

CAPPUCCINO FREDDO COLD MILK AND MILK FOAM ESPRESSO	14,00 TL
ESPRESSO ILLY FREDDO 2 CHILLED ESPRESSO	14,00 TL
ESPRESSO ILLY SHAKERATO 2 SHAKED ESPRESSO	14,00 TL
HALF AND HALF SUMMER FRAPPÉ OF ESPRESSO ILLY AND CHOCOLATE	14,50 TL

TÈ Classic Turkish tea and herb tea	
TURKISH TEA	6.00 TL
HERB TEA (TEA BAGS)	10.00 TL



TRADITIONAL	6.00 TL
OKKALI	7.00 TL
CHOCOLATE	7.00 TL
CINNAMON	8.00 TL



CARDAMOM	8.00 TL
MASTIC	8.00 TL
DECAFFEINATED	8.00 TL
DOUBLE MILK	14.00 TL

## LE BIBITE NATUREL DRINKS

ARANCIATA SAN PELLEGRINO	8TL
ARANCIA ROSSA SAN PELLEGRINO	8TL
POMPELMO SAN PELLEGRINO	8TL
LIMONATA SAN PELLEGRINO	8TL
NİĞDE GAZOZU (SODA)	8TL
EATALY LEMONADE (BASIL, MINT AND SIMPLE)	8TL
HOMEMADE AYRAN	12TL



## DETOX

GREEN POWER	14TL
LETTUCE, CELERY, PARSLEY, KIWI, SPINACH, CUCUMBER, GREEN APPLE	
BODY REFRESHER	14TL
RED CABBAGE, BEETS, GREEN APPLE	
ORANGE TRIO	14TL
GINGER, CARROT, ORANGE	



## L'ACQUA WATER

SIRMA	330 ML	4TL
SIRMA MINERAL WATER	330 ML	4TL
STILLE ALLUMINIUM	500 ML	6TL
BOLLE ALLUMINIUM	500 ML	6TL
SIRMA	750 ML	8TL
SIRMA MINERAL WATER	750 ML	8TL
STILLE ALLUMINIUM	750 ML	8TL
BOLLE ALLUMINIUM	750 ML	8TL



## I SUCCHI DI FRUTTA

FRESH SQUEEZED FRUIT JUICES (ORANGE, APPLE, GRAPEFRUIT, MIX)	330ML	12 TL
---	-------	-------



POMEGRANATE JUICE	330ML	16 TL
ICE TEA (MINT, LEMON, GINGER)	330ML	12 TL



## DESSERT MENU

TORTA DI CAROTE CARROT CAKE WITH RAISIN	10,00 TL
TORTINA DAMA HAZELNUT CREAM GANACHE FILLED BETWEEN TWO DELICIOUS BISCUITS WHICH MADE WHEAT FLOUR AND GROUNDED HAZELNUTS	10,00 TL
APPLE STRUDEL	12,00 TL
PANNA COTTA NATURAL VANILLA PANNA COTTA WIHT RASPBERRY SAUCE, SERVED WITH CRISPY BISCUITS, FRESH RASPBERRY AND BLUEBERRY	14,00 TL
★ CANNOLI	12,00 TL
FRIED PASTRY DOUGH WITH RED WINE STUFFED RICOTTA CHEESE CHOCOLATE CRUNCH AND CREAM WITH ORANGE PEEL	
GIARDINO DI FRAGOLE	14,00 TL
STRAWBERRY MOUSSE, YOGHURT JELLY AND SPONGE CAKE MADE WITH RICE FLOUR TOPPED WITH FRESH STRAWBERRY	
TIRAMISU	14,00 TL
LIGHT MASCARPONE CREAM WITH SPONGE CAKE SOFTENED IN COFFEE SYRUP, SPONGE CAKE MADE OF WITH RICE FLOUR	
★ MILLEFOGLIE	12,00 TL
FRIED MILLE-FEUILLE AND FRESH PASTRY CREAM	
★ BROWNI "HAZELNUT"	12,00 TL
MACARON (4 pieces 12 TL)	3,50 TL
CHEESECAKE "CLASSIC AND LEMON"	14,00 TL



SPUMONE AL MASCARPONE E CAFFE SPONGE CAKE SOKED IN COFFEE SYRUP FILLED WITH MASCARPONE AND COFFEE CREAM	14,00 TL
MONTE BIANCO CHOCOLATE SPONGE CAKE MADE WITH RICE FLOUR AND CANDIED CHESNUT WITH LIGHT CHESNUT CREAM AND MERIGUE	12,00 TL
CASSATA ALMOND AND HAZELNUT MARZIPAN, FRESH RICOTTA CHEESE, CANDIED ORANGE CHOCOLATE CHIPS AND CINNMON	12,00 TL
DIABELLA MILK CHOCOLATE AND HAZELNUT MOUSSE, CHOCOLATE GANACHE MADE WITH RICE FLOUR	14,00 TL
ARLECCHINO LEMON CREAM AND RASPBERRY JELLY, LAYERED BETWEEN SPONGE CAKE MADE WITH RICE FLOUR	14,00 TL
TORTA DI RICOTTA E AMERENE TART FILLED WITH CREAM CHEESE MADE OF FRESH RICOTTA AND CHERRY JAM	14,00 TL
TORTA DI MANDORLE E CILIEGIE TART WITH SOUR CHERRY AND ALMOND	16,00 TL

CREPS	
NUTELLA	11,00 TL
VANILLA CREAM	13,00 TL

EXTRA FRUIT +2,50 TL (BANANA, STRAWBERRY, KIWI)  
EXTRA ICE CREAM +6,50 TL

