

## Beverages

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### Nonalcoholic Drinks

1.	Table water	0,75l	3,50 TL.
2.	Soda	0,2 l	2,- TL.
3.	Coca Cola	0,25l	4,- TL.
4.	Fanta	0,25l	4,- TL.
5.	Fruit juice	0,25l	4,- TL.
6.	Fresh Orange juice	0,25l	6,- TL.

### Hot Drinks

7.	Espresso		4,- TL.
8.	Cappuchino		5,- TL.
9.	Filter coffee		3,- TL.
10.	Turkish coffee		3,- TL.
11.	Nescafé		3,- TL.

### Beer

12.	Efes	0,5 l	6,- TL.
13.	Gusta	0,33l	7,- TL.
14.	Carlsberg	0,5 l	6,- TL.

## Red Wine

- 15. Angora Kavaklıdere.** Dry red wine. Fruity and spicy. Round, bodied, lasting and fresh.  
0,75 l 35,- TL.  
0,25 l 12,- TL.
- 16. Villa Doluca.** Dry red wine. Produced from Boğazkere, Öküzgözü and Kalecik Karası red grapes.  
0,75 l 35,- TL.
- 17. Antik Doluca.** Antik Red is aged for another two years upon completing 8 months in French oak barrels to attain its characteristic bouquet and long finish.  
0,75 l 40,- TL.
- 18. Kav Doluca.** A balanced blend of Boğazkere and Öküzgözü grapes. Kav is aged for 12 months in small French oak barrels and kept in bottles for two more years to attain its full body, rich bouquet, unique taste.  
0,75 l 48,- TL.
- 19. KARMA Doluca. Cabernet Sauvignon - Öküzgözü.**  
This wine is aged for 12 months in French oak barrels. With its full body, long finish and powerful, tannic structure it involves the aromas of red fruits, vanilla, cinnamon and caramel. It is a balanced combination of Öküzgözü with its unique aroma and Cabernet Sauvignon "The King of red Grapes" with its strong character.  
0,75 l 75,- TL.
- 20. Kalecik Karası Kavaklıdere.** This special prestige wine has a lasting and charming aroma of red fruit, vanillin and cocoa. It has a light, fresh and elegant finish.  
0,75 l 80,- TL.
- 21. SARAFİN Cabernet Sauvignon.** This noble grape with its own unique structure, rested for 18 months in small French oak barrels, result in a SARAFİN Cabernet Sauvignon with a soft flow. With its aromas related to the red fruits, this wine also provides a sense of vanilla flavour with a strong body to it.  
0,75 l 80,- TL.
- 22. SARAFİN Merlot.** A dry red wine produced only from grapes from SARAFİN vineyards in the Saroz region. As one of the two for centuries most famous vines of the Bordeaux region Merlot, is now about to conquer the world in popularity.  
0,75 l 75,- TL.
- 23. CENTUM Syrah Sevilen.** An uncommon style of Syrah. On the palate, this wine shows intense blueberry and blackberry flavors along with intriguing notes of smoked meat, caramel, toast and a racy streak of minerality. Soft tannins and nice natural acidity make this wine very well balanced.  
0,75 l 110,- TL.
- 24. Signium 2006 Doluca.** Signium is a luscious blend of three different varieties, acquiring its powerful structure from Shiraz, fruity taste from Merlot and long finish character from Boğazkere. It has a round and balanced structure, since it is aged for 12 months in both French and American oak barrels. Signium invokes the aromas of vanilla, raspberry, ripe cherry, roasted nut, cornelian cherry and smoke.  
0,75 l 120,- TL.

## White Wine

**25. Angora Kavaklıdere.** Dry white wine. This light yellow wine is fruity, structured, round and lasting.

0,75 l	35,- TL.
0,25 l	12,- TL.

**26. Villa Doluca.** Dry white wine, produced with grapes of Sultaniye and Semillon.

0,75 l	35,- TL.
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**27. Çankaya Kavaklıdere.** A white wine produced with grapes of Narince, Emir, Semillon and Sultaniye. Thanks to the structure and production, conditions of the grapes used in making Çankaya, it is a light coloured, elegant, full-bodied and very fresh wine. It has a strong aroma of fresh fruit, apple, pear, melon, citrus fruit and flowers.

0,75 l	40,- TL.
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**28. Riesling Doluca.** Riesling is a prestigious white wine with a limited production, exclusively made from Riesling grapes grown in Doluca's vineyards. A slightly sweet wine emphasizing its fruity flavours and characteristic aromas.

0,75 l	45,- TL.
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**29. Kav Narince Doluca.** Kav Narince is made from the Narince varieties of central Anatolia. It is an elegant and refined wine emphasizing the fruity characteristics of the variety, suitable for aging. Kav Narince, with its fruity structure, invokes the aromas of bay-tree, lemon flowers and pine.

0,75 l	48,- TL.
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**30. SARAFİN Chardonnay.** SARAFİN Chardonnay vineyard, only 1.5 hours away from DOLUCA premises is one of the strongest assets of the SARAFİN project. Regardless of this close distance, still all Chardonnay grapes are transported in frigorific trucks. To preserve its mild character, Chardonnay grapes are crushed very gently. The malolactic fermentation that is normally used for red wines, was applied to Chardonnay grapes which results a "buttery" flavour of the wine. Due to this flavour combined with the sophistication generated from aging for 12 months in French oak barrels, SARAFİN Chardonnay will taste long on your palate.

0,75 l	75,- TL.
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**31. SARAFİN Sauvignon Blanc.** Quickly adapting to its environment in Saroz region, SARAFİN Sauvignon Blanc reflects the region's climatic and soil characteristics to its taste very successfully. To preserve the unique characteristics, grapes get transferred to Doluca premises with specially cooled frigorific trucks. With its lively and cooling fruity flavor, SARAFİN Sauvignon Blanc is a refreshing wine, that invokes aromas ranging from green apple, green plum to fresh green herbs.

0,75 l	75,- TL.
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**32. SARAFİN Fumé Blanc.** SARAFİN Fumé Blanc is produced from the late-harvest SARAFİN Sauvignon Blanc grapes. The wine is put in small French oak barrels, initially with its sediment - a process known as "sur lié", and is aged 8 months. The oak aging adds depth to SARAFİN Fumé Blanc resulting in a complex, well-balanced and textured wine with a unique bouquet and aroma.

0,75 l	80,- TL.
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## Rosé Wine

**33. Villa Doluca.** This dry rosé wine is produced of Grenache and Çalkarası grapes.

0,75 l

35,- TL.

0,25 l

12,- TL.

**34. Lal Kavaklıdere .** This dry rosé wine bearing all peculiarities of Çalkarası grape of the Denizli region, has the vivid colour of pomegranate, the flower and the aroma of strawberry and red currants and a finish of fruit and rose hip.

0,75 l

40,- TL.

**35. Verano Doluca .** A dry rosé wine, produced of Cabernet Sauvignon and Öküzgözü grapes.

0,75 l

50,- TL.

## Starters

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| 38. Freshly made pasta<br>filled with a spicy vegetarian stuffing,<br>hot chilli-butter and yoghurt with garlic | 12,- TL. |
| 39. Freshly made pasta<br>filled with spinach, with a feta cheese sauce   | 12,- TL. |
| 40. Freshly made pasta<br>filled with a mushroom (porcini) stuffing,<br>with safran sauce                       | 12,- TL. |
| 41. Zucchini flowers<br>with a fish and prawn stuffing  | 18,- TL. |
| 42. Fried Calamars  | 20,- TL. |
| 43. Jumbo-Prawns<br>fried together with ginger and chili  | 32,- TL. |
| 44. Fried aubergines<br>together with a tomato-sauce  | 12,- TL. |
| 45. Soup of the day   | 7,- TL.  |
| 46. Cheese variations   | 18,- TL. |

## Salads

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| 48. Tomato salad with onions and parsley                              | 7,- TL.  |
| 49. Mixed salad   | 7,- TL.  |
| 50. Mixed salad with feta cheese and olives                           | 9,- TL.  |
| 51. Rocket salad with balsamico-dressing<br>and dry roasted pine-nuts | 7,- TL.  |
| 52. Mixed salad<br>with chicken-breast fillet                         | 15,- TL. |
| 53. Mixed salad<br>with slices from fillet of beef                    | 15,- TL. |
| 54. Mixed salad<br>with fillet of sea bass                            | 15,- TL. |

## Main Courses

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55. Sea bass 25,- TL.  
Fillet of sea bass in white wine and cream sauce  
together with spinach and potatoes
56. Sea bream 25,- TL  
Fillet of sea bream in a lemon-butter-sauce  
together with spinach and potatoes
57. John Dory (St.Pierre) 38,- TL  
Fillet of John Dory in a lemon-butter-sauce  
together with spinach and potatoes
58. Sea perch 38,- TL  
Fillet of sea perch in a safran-sauce  
together with vegetable-fettucine

## Main Courses

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60. Fillet of beef 34,- TL.  
Fillet steak with mushroom sauce (porcini),  
fried potato slices and vegetables
61. Fillet of beef 32,- TL.  
Fillet steak with home made herb butter  
and fried potato slices
62. Fillet of beef 34,- TL.  
Fillet steak in mustard-tarragon-sauce  
and fried potato slices
63. Saddle of lamb 32,- TL.  
Lamb steak fried in olive oil  
with onion and red wine sauce,  
vegetables and fried potato slices
64. Fillet of lamb 38,- TL.  
Fillets of lamb fried in olive oil  
with porcini mushroom and white wine sauce  
together with fried potato slices and vegetables
65. Lambchops 32,- TL.  
together with vegetables and rice

## Main Courses

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67. Duck fillet 38,- TL.  
Duck breast together with rice and vegetables
68. Coq en vin 25,- TL.  
Chicken legs in white wine sauce  
together with home made pasta
69. Chicken fillet 20,- TL.  
Chicken breast in lemon and olive oil sauce  
together with fried potato slices
70. Chicken fillet 20,- TL.  
Chicken breast in mushroom and cream sauce  
together with rice
71. Chicken fillet 20,- TL.  
Chicken breast in a hot and sweet tomato-sauce  
together with rice

## Spaghetti

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73. Fettucine with mushroom (porcini) sauce	20,- TL.
74. Spaghetti with shrimps sauce	22,- TL.
75. Spaghetti with tomato sauce	15,- TL.
76. Spaghetti Bolognese	20,- TL.

## Vegetarian Courses

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77. Stuffed aubergine together with rice	20,- TL.
78. Fried vegetables together with rice	18,- TL.

## Dessert

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79. Semifreddo	12,- TL.
80. Mousse au chocolat TL.	12,-
81. Yoghurt with honey and roasted almonds	10,- TL.
82. Peach melba	12,- TL.
83. Dessert Variations	25,- TL.