



ALIA

APPETIZERS & SOUPS

- Edamame - 4 Eur**
Sea Salt
- Falafel Sticks - 6 Eur**
Sesame, tahini, yoghurt and honey sauce
- Beer Platter - 10 Eur**
Corn Tempura, Eggplant Chips, Mini Okra, Wasabi Peas and Lupin
- Beef Borscht - 8 Eur**
Red Cabbage and Sour Cream Sauce
- Gazpacho - 6 Eur**
Chilled Green Tomato Soup with Vegetables, Bulgur and Chili Sauce
- Vegetables Bouillon - 6 Eur**
Carrot, Zucchini, Onion, Garlic, and Parsley

COLD DISHES & SALADS

- Sea Bass Ceviche - 12 Eur**
Mango, Coriander, Red Onion, Citrus Dressing and Chili Sauce
- Eggplant Roll - 6 Eur**
Ricotta, Ezine Cheese, Feta Cheese
- Burrata - 18 Eur**
Prosciutto Ham (PO), Grilled Fruits and Rucola
- Alia Green Salad - 12 Eur**
Pan-Seared Tuna, Baby Lettuce, Cucumber Leaves, Baby Radish, Grilled Avocado, Asparagus, Honey Ponzu Sauce
- Baby Calamari Salad - 12 Eur**
Mesclun, Baby Spinach, Miso Baby Squid Tempura
- Quinoa Salad - 10 Eur**
Black Quinoa, Red Onion, Purslane, Cherry Tomato, Grilled Pineapple
- Ada Salad - 8 Eur**
Rocket, Red Beetroot, Walnut, Dried Tomato and Pomagraned-Olive Oil Sauce
- Chickpea Salad with Grilled Halloumi - 8 Eur**
Tahini-Yogurt, Buckwheat and Grilled Eggplant
- King Crab Caesar Salad - 26 Eur (Extra Charge)**
Tomato, Radish, King Crab and Spicy Caesar Sauce

RAW BAR

- Oyster "dozen/12pcs" - 100 Eur (Extra Charge)**
Served with Mignonette Sauce
- Oyster "half dozen/6 pcs" - 50 Eur (Extra Charge)**
Served with Mignonette Sauce
- Caviar Black Pearl Beluga 50gr - 320 Eur (Extra Charge)**
Served with Bilini, Crème Fraiche, Sliced Boiled Egg, Onions, Lemon and Capers
- Caviar Golden Sturgeon Osetra 50gr - 265 Eur (Extra Charge)**
Served with Bilini, Crème Fraiche, Sliced Boiled Egg, Onions, Lemon and Capers

HOT DISHES

- Grilled Saganaki Cheese - 8 Eur**
Honey and Parsley
- Goi Cuon "Vietnamese Rice Paper Rolls" - 8 Eur**
Ginger, Garlic Paste and Ponzu Sauce
- Fried Mussels Skewers - 8 Eur**
Tartare Sauce
- Patatas Bravas - 4 Eur**
Spicy Mayo Sauce
- Hot-Spicy Chicken Wings - 10 Eur**
Celery Root, Korean Chili Pepper Paste

PASTAS

- Farfalle Bolognese - 8 Eur**
Bolognese Sauce and Parmesan
- Spaghetti Alle Vongole - 10 Eur**
Tomato Sauce, Chili Garlic and White Wine
- Chicken Carbonara Penne - 8 Eur**
Chicken Breast and Carbonara Sauce (Spicy)
- Casarecce Aglio E Olio - 8 Eur**
Parsley, Garlic, Chili Pepper
- Pelmeni - 10 Eur**
Lamb, Veal and Sour Cream
- Vegetables Noodle - 10 Eur**
Mixed Vegetables, Soy Sauce and Sesame Oil
- Cheese & Walnut Erişte - 8 Eur**
Ezine Cheese and Walnut Nudeln
- Truffle Linguine - 30 Eur (Extra Charge)**
Truffle, White Wine and Creamy Mushroom Sauce
- Lobster Capellini 450gr - 75 Eur (Extra Charge)**
Butter-Chumiccurih and Tomato Sauce



ALIA

MAIN COURSES

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| Turkish White Bean Stew with Lamb - 16 Eur
<i>Crushed Onion, Pickled Peppers and Orzo-rice</i> | Miso Black Cod - 56 Eur (Extra Charge)
<i>Butter- Milk</i> |
| Chili Garlic Red Prawn - 32 Eur
<i>Chimichurri Sauce</i> | King Crab 1kg - 150 Eur (Extra Charge)
<i>Served with Mignonette Sauce</i> |
| Beef Stroganoff - 24 Eur | Lobster 1kg - 150 Eur (Extra Charge)
<i>Grilled, Boiled or Thermidor</i> |
| Chicken Kievski Drumstick - 16 Eur
<i>Buckwheat</i> | Chilean Sea Bass - 52 Eur (Extra Charge)
<i>Butter-Grape Molasses Sauce</i> |
| Asian Lamb Chops Kimchi - 36 Eur
<i>Pickled Cabbage</i> | King Prawn 1kg - 100 Eur (Extra Charge)
<i>Grilled, Boiled or Pan-Fried</i> |
| Sea Bass Skewers - 24 Eur
<i>Tartare Sauce and Garden Greens</i> | Dry Aged Rib Eye Steak 450gr - 48 Eur (Extra Charge)
<i>Fried Potatoes and Garden Greens</i> |
| | Langoustine - 1kg - 150 Eur (Extra Charge)
<i>Grilled, Boiled or Pan-Fried</i> |

SIDES

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| Chicken Stock Pilaf - 4 Eur | Cajun Spiced Broccoli - 4 Eur |
| Jasmine Fried Rice - 5 Eur | Celery Puree - 4 Eur |
| Truffle Potatoe - 6 Eur | Grilled Asparagus - 9 Eur |

FROM OUR OVEN

LAHMACUN PIDE

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| Mini "Findik" 3pcs - 10 Eur
<i>Minced Beef & Lamb, Onion, Pepper, Tomato, Parsley, Pepper</i> | Four Cheese Mini Flatbreads 3pcs - 10 Eur
<i>Ezine Cheese, White Cheese, Mozzarella and Roquefor</i> |
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PIZZAS

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| Alia Margherita - 16 Eur
<i>Cherry Tomato, Burrata Cheese and Pesto Sauce</i> | Truffle Funghi - 20 Eur
<i>White Pizza with Truffle, Porcini and Chestnut Mushroom and Creamy Eggplant Sauce</i> |
| Sucuk "Spicy sausage" - 12 Eur
<i>Sucuk and Parmesan</i> | Pollo - 12 Eur
<i>Grilled Chicken, mushroom, sweet corn, pepper and BBQ Sauce</i> |
| Salmon Black - 16 Eur
<i>Squid ink dough with Smoked Salmon and Rucola</i> | Pumpkin Beef - 12 Eur
<i>Ground Beef and Fresh Mint</i> |
| Hawaiian - 16 Eur
<i>Prosciutto Cotto (PO), Pineapple, Parmesan and Rucola</i> | |

STREET TASTES

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| Kokoretsi - 14 Eur
<i>Roasted Lamb Intestines, Spices, Chili Pepper</i> | Adana Burger 2pcs - 12 Eur
<i>Caramelized Onion, Muammara, Grilled Chili Pepper</i> |
| Pan-Fried Fish Sandwich - 8 Eur
<i>Tartare Sauce</i> | Izmir Bun - 6 Eur
<i>Pan-fried Sausage, Fried Onion and Mayo Sauce</i> |
| Wet Burger 2pcs - 12 Eur
<i>Beef Burger and Tomato Sauce</i> | |

DESSERTS

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| Chilled Baklava with White Chocolate - 14 Eur | Lemon & Mint Summer Halva - 10 Eur |
| Chocolate Lava Cake - 12 Eur | Churros with Chocolate and Vanilla Sauce - 12 Eur |
| New Style Tres Leches - 10 Eur | Seasonal Fruit Platter - 12 Eur |
| San Sebastian Cheesecake with Forest Fruits - 12 Eur | Ice Cream Selection "one scoop" - 3 Eur |
| Pancake with Milk Jam - 10 Eur | Fruits with Yogurt - 6 Eur |