

À LA CARTE BREAKFAST MENU

CEREAL, YOGHURT, FRUITS

Selection of dry cereal - € 5

Bircher muesli - € 6

"caramelized almonds, honey, orange juice, yoghurt, grated apple"

Warm oatmeal porridge, "honey and raisins" - € 6

Manna kasha, "semolina porridge" - € 6

Granola bowl, "yoghurt, nuts, fresh fruit and chia seeds" - € 6 Yoghurt "full fat, low fat or fruit" - € 5

Fresh fruit salad - € 6

Seasonal fresh cut fruits platter - € 8

FROM OUR BAKERY

BAKERIES & BREAD

Turkish bakery basket, "pide, acma, simit, pogaca" - € 8 Croissants "plain or chocolate" - € 6

Selection of danish pastries - € 8

Selection of muffin - € 6

Golden Brown waffles "cinnamon apple compote" - € 10

Homemade pancake "mapple syrup, strawberry and crushed pistachio" - 3 pcs / € 10

Homemade Crepe "nutella, bananas, crushed hazelnuts"

3 pcs / € 10

TOASTIE BAR

Traditional Toastie - € 10

Turkish white bread, sucuk "spicy sausage", kashar "yellow cheese", tomate paste sauce

Ayvalık Toastie - € 10

Ayvalık toast bread, veal salami, veal sausage, sucuk "spicy sausage",

kashar "yellow cheese", cornichons

Atom Toastie - € 10

Turkish white bread, fried egg, red pepper flakes, veal salami, veal

sausage, sucuk "spicy sausage", kashar cheese,

Build your own toastie - € 10

Breads: Turkish baguette, sourdough or whole grain Cheese Fillings: Cheddar, mozzarella or ezine white Meat Fillings: Sucuk "spicy sausage", veal ham or salami

MEDITERRANEAN SIDES

Fried halloumi cheese - € 5

Grilled veal sausage - € 5

Fried potatoes - € 5

Cheese platter - € 14

"manchego, gouda, maasdam, roquefort, camembert,

feta, mozzarella"

Marinated black and grilled green olives - € 6

Fried pickled green beans "chili and garlic" - € 6

Pine honeycomb & "kaymak" clotted cream - € 8

Selection of homemade jams & marmalades- per/€ 3 Cold cuts platter - € 14

"pistachio veal salami, smoked turkey ham,

veal pastrami, smoked chicken breast"

Fresh cut tomato, cucumber, pepper and fresh herbs - € 6

Hummus with pastrami - € 7

Smoked salmon "toasted bread and horseradish sauce" - € 14

EGG SPECIALTIES

Two eggs scrambled or fried eggs - € 7

Three eggs omelette - € 10

with your choice of 4 ingredients:

cheddar cheese | feta cheese | onions | mushrooms | tomatoes | bell peppers | veal ham | veal salami | veal sausage or bacon (PO)

Eggs benedict - € 10

Toasted English muffins, "beef bacon or bacon (PO)", poached egg, hollandaise sauce

Eggs florentine - € 10

Toasted English muffins, poached egg, sauteed spinach and

hollandaise sauce

Eggs royale - € 12 Toasted English muffins, smoked salmon, poached egg and

hollandaise sauce

French toast "caramelized bananas" - € 10

Spanish omelette - € 10

Two boiled eggs with toasted bread - € 5

TRADITIONAL TASTES

Menemen "scrambled eggs, tomatoes and green pepper" - € 10

Kawarma "sauteed spicy veal dish" - € 12

Sunny side up eggs "sucuk" spicy sausage and

chili-garlic tomato paste - € 10

Fried eggs with veal pastrami - € 12

Turkish cheese platter - € 12

"Kars gruyere, Van otlu, Kargi tulum, Ezine white, Çeçil"

Grilled "sucuk" spicy sausage - € 8

Selection of gozleme "filo pastries with cheese or beef" - € 8

Su Borek "tray-baked cheese pastry" - € 8

Toasted simit sandwich with "ezine" cheese and tomato - € 8

Mıhlama, "Turkish melted cheese and cornmeal" - € 8 Fried green peppers "strained yogurt and Potatoes" - € 8

Acuka, "spicy breakfast spread" - € 3



SPECIAL BREAKFAST MENU

TURKISH BREAKFAST

per set max. for 2 - € 36

Menemen, scrambled eggs, tomatoes and green pepper Su Borek "tray-baked cheese pastry" Turkish grilled 'sucuk' sausage and veal pastrami Turkish cheese selection with walnuts and apricot "aged yellow cheese, tulum, ezine, çeçil" Marinated black olives and grilled green olives Fresh cut tomato, cucumber, parsley and pepper Turkish bakery basket and butter "toasted bread, açma, simit, pogaca" Homemade strawberry jam and kumquat jam Kaymak "clotted cream" and pine honeycomb Tahini and carob molasses Acuka "spicy breakfast spread" Seasonal fresh cut fruits Selection teas or coffees Selection of fresh juices

RUSSIAN BREAKFAST

per set max. for 2 - € 32 Mushrooms and Onions Omelette Buckwheat porridge "Greçka" Cold cuts meat or smoked fish Blinis "milk jam, sour cream and strawberry" Syrniki "Russian cheese pancake" Russian pirozhki "stuffed potatoes bun" Toasted bread, patries and butter Homemade strawberry jam and blackberry jam Seasonal fresh cut fruits Selection of teas or coffees Selection of fresh juices

ENGLISH BREAKFAST

per set max. for 2 - € 32 Two fresh eggs, your choice of scrambled or fried Fried bacon (PO) or veal bacon British style veal sausage Baked beans in tomato sauce Baked baby potatoes Sauteed mushrooms, Toasted breads, patries and butter Homemade strawberry jam and raspberry jam Selection of teas or coffees Selection of fresh juices

ARABIC BREAKFAST

per set max. for 2 - € 34 Khobez Arabic breads and toasted baguettes Za'atar spice and olive oil Falafel and hummus Labneh and black olives Cracked green olives Egg kawarma "sauteed spicy veal and egg dish" Or

Oriental egg-shakshouka, "peppers, onions, garlic, tomatoes and egg" Fried haloumi cheese Foul medames "fava beans and chickpeas with lemon, garlic, tomato and cumin jus" Fresh cut tomato, cucumber, parsley and pepper Turnip, cucumber and carrot Fresh mint tea or coffees Selection of fresh juices

MORNING SHOTS

Immune zoom (4cl) "raw beet root, fresh root ginger, lime, honey, turmeric" - € 3 Body booster (4cl) "fresh root ginger, mint, green apple, cinnamon" - € 3 Pick-me-up (4cl) "black carrot, fresh root ginger, tomato, black pepper, salt" - € 3

NATURAL JUICES
Selection of fresh squeezed orange, pink grapefruit, pomegranate, apple or carrot - € 5

SELECTION OF MILKS

"full fat, skimmed, low fat, lactose-free, soya, almond, rice" - € 5

HOT DRINKS

Traditional Turkish tea - € 2 / Turkish coffee - € 3 Selection of black, herbal and fruit teas - € 3 Regular or decaf espresso - € 4 / double espresso - € 5 Regular or decaf cappuccino - € 5 Regular or decaf latte - € 5 Filter coffee - € 4 Hot nesquik - € 4