

## BAŞLANGIÇLAR

### ŞARAP TABAĞI 1.050 ₺

Danish blue peyniri, isli peynir, gouda peyniri, gravyer peyniri, ezine peyniri, ceviz, kuru incir, kuru kayısı, kuru üzüm, üzüm, füme et, marmelat ile.

### DANA CARPACCIO 1.280 ₺

Dana bonfile, fajita baharatı, şefin özel sosu, pesto sos, roka, parmesan

### TRÜF VE PARMESAN PEYNİRLİ PATATES KIZARTMASI 340 ₺

Trüf yağı, parmesan, fajita baharatı, ranch sos, sweet chili sos ile

## SICAK BAŞLANGIÇLAR

### GÜNÜN ÇORBASI 250 ₺

Lütfen garsona sorunuz

### BALLI MANDA BURATTA 990 ₺

Beef domates, ballı manda buratta, fesleğen yağı. Bezelye mikro filiz

### SARIMSAKLI EKMEK 275 ₺

Kızarmış baget, tereyağı, sarımsak, kaşar peyniri ve parmesan.

### AHTAPOT TANDIR 1.440 ₺

Ahtapot, Süzme yogurt, Tahin, Tereyağı, Ekşi mayalı artizon ekmeği, soğan turşusu

### KARİDES SALATA 680 ₺

Karides, çeri domates, salatalık, marul, lolorosso, endivyen, havuç, parmesan ve salata sosu.

### LAZANYA 620 ₺

El yapımı lazanya, beşamel sos, bolonez sos, kaşar peyniri, parmesan peyniri

### CHEESE BURGER 640 ₺

Ev yapımı hamburger ekmeği, 120 gr. hamburger köftesi, cheddar peyniri, karamelize soğan, burger sosu

### IZGARA BONFİLE 1.650 ₺

200 gr. dana bonfile, patates fondan, demi glace sos eşliğinde ve orman meyvesi kreması ile

### ŞEFİN KEŞKEKLİ KÖFTESİ 790 ₺

İsli keşkek yatağında 200 gr. kaburga köfte

### DANA KABURGA TANDIR 2.100 ₺

Demiglace soslu 200 gr. dana kaburga, polenta eşliğinde (18 Saat pişme süresi )

### MARGARİTA 510 ₺

Elde açılmış pizza hamuru üzerine, el yapımı pizza sosu, Mozzarella peyniri, pesto sos, parmesan.

### PIZZA FIABA 770 ₺

Elde açılmış pizza hamuru üzerine, el yapımı pizza sosu, jambon, Mozzarella peyniri, sucuk, mantar, mısır, yeşil biber, kırmızı biber, soğan, pesto sos, parmesan

### 4 PEYNİRLİ 630 ₺

Elde açılmış pizza hamuru üzerine pesto sos, mozzarella, gouda, rokfor ve parmesan peynirleri.

### PIZZA Dİ MONZA 1.100 ₺

Elde açılmış pizza hamuru üzerine, el yapımı pizza sosu, Mozzarella peyniri, bonfile, yeşil biber, kırmızı biber, soğan, pesto sos, parmesan

## 6'LI MEZE / 1.600 ₺

Mütebbel, Kaya Kuruğu, Yağlı Biber, Modern Atom, Girit Ezme, Nar Güzeli



"LÜTFEN ALERJİNİZ OLAN ÜRÜNLERİ BELİRTİNİZ."

### BRUSCHETTA 410 ₺

Kızarmış baget ekmek üzerine pesto soslu domates parçaları, parmesan ile.

### ORMAN MEYVELİ PANCAR CARPACCIO 490 ₺

Portakal ve limon ile marine edilmiş pancar, Divle Obruk peyniri, orman meyveleri kreması eşliğinde

### TEREYAĞLI KARİDES 680 ₺

Tereyağ, sarımsak, toz biber, karides

### BALLI PEKİN ÖRDEĞİ 920 ₺

Ballı baklava yufkasına sarıllı Pekin ördeği, Divle Obruk peyniri kreması ve fırınlanmış pancar kreması ile.

### KABAK SPAGETTI SALATA 590 ₺

Kabak spaghetti şefin özel sosu ile birlikte

## MAKARNALAR

### SIYAH SPAGETTI Dİ MARE 810 ₺

Mürekkkep balıklı spaghetti, vongole, kalamar, karides, frenk soğanı eşliğinde

### TAGLIATELLE ALFREDO 520 ₺

El yapımı tagliatelle, Tavuk, mantar, krema, pesto sos, parmesan

### TAGLIATELLE Dİ MONZA 890 ₺

El yapımı tagliatelle, Bonfile parçaları, mantar, krema, pesto sos, parmesan

## HAMBURGERLER

### FIABA BURGER 795 ₺

Ev yapımı hamburger ekmeği, 120 gr. hamburger köftesi, cheddar peyniri, karamelize soğan, burger sosu, füme kaburga eti

### CHICKEN BURGER 470 ₺

Ev yapımı hamburger ekmeği, 120 gr. tempura tavuk üst but, hardallı mayonez sos, iceberg marul

## ANA YEMEK

### KUZU PİRZOLA 1.670 ₺

Siyah pirinç yatağında 330 gr. kalem kuzu pizola, demi glace sos eşliğinde

### RULO IZGARA LEVREK 1.050 ₺

220 gr. fileto rulo levrek, siyah pirinç eşliğinde baby sebzeler.

### SIYAH İNCİLİ KUZU İNCİK 1.390 ₺

İsli keşkek yatağında 450 gr. kuzu incik demi glace sos ile (18 Saat pişme süresi )

## PIZZALAR

### YABAN MANTARLI KREMALI IZGARA TAVUK 670 ₺

Mantar kreması yatağında 220 gr. tavuk üst but

### 3 BALIK 1.350 ₺

Levrek, somon ve jumbo karides; siyah pirinç, baby sebzeler eşliğinde.

### ISTAKOZ 4.980 ₺

1000 gr. Istakoz, İtalyan soslu Spagetti (50 dakika bekleme süresi )

## APPETIZERS

### SOUP OF THE DAY 250 ㇰ

Please ask your server.

### GOLDEN BURATTA 990 ㇰ

Beef tomato, honeyed buffalo burrata, basil oil, and pea microgreens.

### RESERVE WINE PLATE 1.050 ㇰ

With Danish blue cheese, smoked cheese, gouda cheese, gruyere cheese, Ezine cheese, walnuts, dried figs, dried apricots, raisins, grapes, smoked meat, and marmalade.

### CARPACCIO ROYALE 1.280 ㇰ

Beef tenderloin with fajita seasoning, the chef's special sauce, pesto sauce, arugula, and parmesan.

### FRIES WITH TRUFFLE AND PARMESAN CHEESE 340 ㇰ

With truff oil, parmesan, fajita spice, ranch sauce, sweet chili sauce

### BRUSCHETTA DI FIABA 410 ㇰ

Fried baguette bread topped with pesto-sauced tomato pieces and parmesan.

### RUBY BEETROOT GARDEN CARPACCIO 490 ㇰ

Beetroot marinated with orange and lemon, served with Divle Obruk cheese and forest berry cream.

## HOT APPETIZERS

### GARLIC BREAD 275 ㇰ

Fried baguette with butter, garlic, cheddar cheese, and parmesan.

### ANATOLIAN OCTOPUS 1.440 ㇰ

Octopus with strained yogurt, tahini, butter, sourdough artisan bread, and pickled onions.

### SHRIMP SALAD 680 ㇰ

Shrimp, cherry tomatoes, cucumber, lettuce, lolorosso, endive, carrot, parmesan, and salad dressing.

### LASAGNA DELLA CASA 620 ㇰ

Handmade lasagna with béchamel sauce, Bolognese sauce, cheddar cheese, and parmesan cheese.

### CHEESE BURGER 640 ㇰ

Homemade burger bun with 120g beef patty, cheddar cheese, caramelized onions, and burger sauce.

### PRIME TENDERLOIN 1.650 ㇰ

200g beef tenderloin served with fondant potatoes, demi-glace sauce, and forest berry cream.

### ANATOLIAN HERITAGE GRILLED MEATBALLS 790 ㇰ

200g rib meatballs on a bed of smoked kashkek.

### SLOW COOKED RIB 2.100 ㇰ

200g beef short ribs with demi-glace sauce, served with polenta (18-hour cooking time).

### MARGARITA CLASSICA 510 ㇰ

Hand-stretched pizza dough topped with pesto sauce, mozzarella, and parmesan.

### FIABA SPECIALE 770 ㇰ

Hand-stretched pizza dough topped with handmade pizza sauce, ham, mozzarella, sucuk, mushrooms, corn, green and red peppers, onions, pesto sauce, and parmesan.

### MEDITERRANEAN CRISPY CALAMARI 600 ㇰ

Crispy calamari with ranch sauce and Mediterranean greens.

### CAESAR SALAD 570 ㇰ

Grilled chicken, cherry tomatoes, iceberg lettuce, parmesan cheese, croutons, and Caesar dressing.

### BLACK PEARL SPAGETTI DI MARE 810 ㇰ

Squid ink spaghetti with vongole, calamari, shrimp, and chives.

### FIABA BURGER 795 ㇰ

Homemade burger bun with 120g beef patty, cheddar cheese, caramelized onions, burger sauce, and smoked ribs.

### LAMB CHOPS PRESTIGE 1.670 ㇰ

330g lamb chops on a bed of black rice, served with demi-glace sauce.

### ROLLED SEA BASS 1.050 ㇰ

220g rolled sea bass fillet served with black rice and baby vegetables.

### ROYAL LAMB SHANK 1.390 ㇰ

450g lamb shank on a bed of smoked kashkek with demi-glace sauce (18-hour cooking time).

### QUATTRO FORMAGGI 630 ㇰ

Hand-stretched pizza dough topped with pesto sauce, mozzarella, gouda, roquefort, and parmesan cheeses.

### MONZA GOURMENT 1.100 ㇰ

Hand-stretched pizza dough topped with handmade pizza sauce, mozzarella, tenderloin, green and red peppers, onions, pesto sauce, and parmesan.

### 6-PIECE MEZE / 1.600 ㇰ

Mutabbal, Wild Sorrel, Fat Pepper, Modern Atom, Cretan Spread, Pomegranate Beauty.

## SALADS

## PASTAS

## HAMBURGERLER

## MAIN COURSE

## PIZZAS

### WILD MUSHROOM SAUTE 560 ㇰ

Oyster mushrooms sautéed in butter with garlic and spices.

### CAULIFLOWER PRIME STEAK 880 ㇰ

Cauliflower with honey teriyaki sauce.

## SALADS

### CHERRY ARUGULA GARDEN 725 ㇰ

Arugula salad with sour cherry vinaigrette, Divle Obruk cheese, pomegranate segments, orange, sour cherry, and pink tomatoes.

## PASTAS

### TAGLIATELLE ALFREDO 520 ㇰ

Handmade tagliatelle with chicken, mushrooms, cream, pesto sauce, and parmesan.

## HAMBURGERLER

### FIABA BURGER 795 ㇰ

Homemade burger bun with 120g beef patty, cheddar cheese, caramelized onions, burger sauce, and smoked ribs.

## MAIN COURSE

### LAMB CHOPS PRESTIGE 1.670 ㇰ

330g lamb chops on a bed of black rice, served with demi-glace sauce.

### ROLLED SEA BASS 1.050 ㇰ

220g rolled sea bass fillet served with black rice and baby vegetables.

### ROYAL LAMB SHANK 1.390 ㇰ

450g lamb shank on a bed of smoked kashkek with demi-glace sauce (18-hour cooking time).

## PIZZAS

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Hand-stretched pizza dough topped with pesto sauce, mozzarella, gouda, roquefort, and parmesan cheeses.

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### 6-PIECE MEZE / 1.600 ㇰ

Mutabbal, Wild Sorrel, Fat Pepper, Modern Atom, Cretan Spread, Pomegranate Beauty.



"PLEASE INFORM US OF ANY ALLERGIES."

### BUTTER SHRIMP ELEGANTE 680 ㇰ

Shrimps sautéed in butter with garlic and paprika.

### IMPERIAL DUCK WITH HONEY 920 ㇰ

Peking duck wrapped in honey baklava pastry, served with Divle Obruk cheese cream and roasted beetroot cream.

### ZUCCHINI RIVIERA SALAD 590 ㇰ

Zucchini spaghetti served with the chef's special sauce.

### TAGLIATELLE DI MONZA 890 ㇰ

Handmade tagliatelle with tenderloin pieces, mushrooms, cream, pesto sauce, and parmesan.

### CHICKEN BURGER 470 ㇰ

Homemade burger bun with 120g tempura chicken thigh, mustard mayonnaise, and iceberg lettuce.

### CREAMY WILD MUSHROOM GRILLED CHICKEN 670 ㇰ

220g chicken thigh on a bed of mushroom cream.

### MEDITERRANEAN TRIO FISH 1.350 ㇰ

Sea bass, salmon, and jumbo shrimp served with black rice and baby vegetables.

### LOBSTER A LA FIABA 4.980 ㇰ

1kg lobster with Italian sauce spaghetti. (50-minute waiting time)

### PEPPERONI ITALIANO 830 ㇰ

Hand-stretched pizza dough topped with handmade pizza sauce, mozzarella, sucuk, pesto sauce, and parmesan.

# fiaba

## Brasserie

### KIRMIZI ŞARAP / RED WINES

🇮🇹 SICAK ŞARAP / MULLED WINE Italy	550 ₺
🇮🇹 SARTORI MERLOT Italy	450 ₺
🇫🇷 JAFFELIN (Pinot Noir) Fransa	2.550 ₺
🇫🇷 LA FOLIE (Merlot & Cabernet Franc) Fransa	2.680 ₺
🇫🇷 CLAUD BELLEVUE (Merlot- Cab.) Fransa	3.245 ₺
🇫🇷 URLA NEXUS (Merlot, Cabernet, Nero D'Avalo) Fransa	3.800 ₺
🇨🇱 MONTES ALPHA (Syrah) Chile	3.700 ₺
🇮🇹 LE TERRE CHIANTI (Sagiovese, Canaiolo, Colorino) Italy	2.700 ₺
🇦🇷 KAIKEN (Malbec) Argentina	2.700 ₺
🇹🇷 SELECTION (Boğazkere, Öküzgözü) Turkey	3.800 ₺
🇫🇷 CHATEAU SEGUIN BORDEAUX ROUGE (Merlot/Cab. Sauvignon/Cab. Franc) France	3.115 ₺
🇮🇹 MEMORO ROSSO (Primitivo/Montepulciano/Nero d'Avola/Merlot) Italy	2.260 ₺
🇮🇹 CHIANTI RISERVA DOGC COLLEZIONE ORO (Sangiovese) Italy	2.800 ₺
🇹🇷 PORTA CAELI AMENT (Cab. Sav. , Cab. Franc. , Petit Verdot, Merlot) Turkey	5.130 ₺
🇹🇷 COTES DE AVANOS TEMPRANILLO (Tempranillo) Turkey	4.900 ₺
🇫🇷 LOUIS BERNARD CHATEAUNEUF DU PAPE (Grenache, Syrah)	8.600 ₺
🇨🇱 MONTES PURPLE ANGEL (Carmenere, Petit Verdot)	17.200 ₺
🇮🇹 MICHELLE CHIARLO BAROLO CANNUBI (Nebiololo)	19.500 ₺

### BEYAZ ŞARAP / WHITE WINES

🇮🇹 SARTORI (Pinot Grigio) Italy	450 ₺
🇹🇷 SULTANIYE (Demi-sec) Turkey	530 / 1.900 ₺
🇫🇷 DOMAINE THOMAS & FILS SANCERRE (Sauvignon Blanc) Fransa	4.300 ₺
🇹🇷 SELECTION (Narince/Emir) Turkey	3.400 ₺
🇹🇷 URLA (Chardonnay) Turkey	3.600 ₺
🇫🇷 CHATEAU DE SEGUIN BORDEAUX BLANC (Sauvignon Blanc) France	2.800 ₺
🇨🇱 FRONTERA (Chardonnay) Chile	2.090 ₺
🇹🇷 PORTA CAELI PACEM (Sauvignon Blanc ) Turkey	4.300 ₺
🇮🇹 DEL CERRO TENUTA DI GIACOBBE SOAVE (Garganega) Italy	3.100 ₺
🇩🇪 PRINZ VON HESSEN (Riesling) Germany	3.400 ₺
🇮🇹 MOSCATO D'ASTI NIVOLE (White Moscato) Italy	4.800 ₺
🇦🇷 MULLER (Grüner Veltliner) Austria	3.000 ₺
🇪🇸 PAZO DAS BRUXAS Albarino üzüm / Albariño grape	4.200 ₺
🇹🇷 COTES DE AVONOS (Narince)	4.900 ₺
🇹🇷 COTES DE AVONOS SAUVIGNON BLANC (Sauvignon Blanc)	4.900 ₺
🇫🇷 M.CHAPOUTIER PETITE RUCHE BLANC (Marsanne)	4.100 ₺
🇫🇷 DOMAINE GUERRIN ET FILS POUILLY FUISSE VIEILLES (Chardonnay)	8.600 ₺
🇫🇷 DOMAINE CHAMPALOU LE PORTAIL VOUVRAY (Chennin Blanc)	8.600 ₺

### PEMBE ŞARAP / ROSE WINES

🇮🇹 SARTORI (PINOT GRIGIO) Italy	450 ₺
🇪🇸 CASAL MENDES ROSE Demi-Sec Baga	2.200 ₺
🇹🇷 PORTA CAELI FELICI (Cab Sauvignon) Turkey	3.760 ₺
🇫🇷 MONCIGALE CINSULT L'EVEIL (Grenache, Cinsault, Syrah, Rolle) France	3.700 ₺
🇹🇷 COTES DE AVONOS ROSE (Kaleceik Karası)	4.900 ₺
🇫🇷 BODVAR NO:7 COTES DE PROVENCE (Grenache, Cinsault, Syrah)	5.200 ₺

### CHAMPAGNE & SPARKLING WINES

PROSECCO	595 / 2.600 ₺
PROSECCO RUFFINO	4.900 ₺
MOET IMPERIAL	10.560 ₺
MOET ICE IMPERIAL	13.475 ₺
DOM PÉRIGNON	21.000 ₺
ALNE PROSECCO	4.400 ₺

# fiaba

Brasserie

## SARAPLAR EŞLEŞMELERİ / WINE PAIRINGS

### SİYAH İNCİLİ KUZU İNCİK / ROYAL LAMB SHANK

-  **PORTA CAELI AMENT**  
(Cab. Sav. , Cab. Franc. , Petit Verdot, Merlot) Turkey
-  **SELECTION**  
(Boğazkere, Öküzgözü) Turkey
-  **DEL CERRO TENUTA Dİ GIACOBBE SOAVE**  
(Garganega) Italy
-  **MICHELLE CHIARLO BAROLO CANNUBI**  
(Nebio)lo

### DANA KABURGA TANDIR / SLOW COOKED RIB

-  **URLA**  
(Chardonnay) Turkey
-  **SELECTION**  
(Boğazkere, Öküzgözü) Turkey
-  **MONTES PURPLE ANGEL**  
(Carmenere, Petit Verdot)
-  **DEL CERRO TENUTA Dİ GIACOBBE SOAVE**  
(Garganega) Italy

### KUZU PİRZOLA / LAMB CHOPS PRESTIGE

-  **LOUIS BERNARD CHATEAUNEUF DU PAPE**  
(Grenache, Syrah)
-  **DEL CERRO TENUTA Dİ GIACOBBE SOAVE**  
(Garganega) Italy
-  **PORTA CAELI AMENT**  
(Cab. Sav. , Cab. Franc. , Petit Verdot, Merlot) Turkey
-  **MICHELLE CHIARLO BAROLO CANNUBI**  
(Nebio)lo

### İSTAKOZ, 3 BALIK, RULO IZGARA LEVREK / LOBSTER A LA FIABA, MEDITERRANEAN TRIO FISH, ROLLED SEA BASS

-  **BODVAR NO:7 COTES DE PROVENCE**  
(Grenache, Cinsault, Syrah)
-  **DOMAINE GUERRIN ET FILS POUILLY FUISSE VIEILLES**  
(Chardonnay)
-  **COTES DE AVONOS ROSE**  
(Kaleceik Karası)
-  **PAZO DAS BRUXAS**  
Albarino üzüm / Albariño grape

### IZGARA BONFİLE / RIME TENDERLOIN

-  **PORTA CAELI AMENT**  
(Cab. Sav. , Cab. Franc. , Petit Verdot, Merlot) Turkey
-  **COTES DE AVANOS TEMPRANILLO**  
(Tempranillo) Turkey
-  **URLA NEXUS**  
(Merlot, Cabernet, Nero D'Avalo) Fransa
-  **DOMAINE THOMAS & FILS SANCERRE**  
(Sauvignon Blanc) Fransa

### YABAN MANTARLI KREMALI IZGARA TAVUK / CREAMY WILD MUSHROOM GRILLED CHICKEN

-  **COTES DE AVONOS SAUVIGNON BLANC**  
(Sauvignon Blanc)
-  **COTES DE AVONOS**  
(Narince)
-  **DOMAINE GUERRIN ET FILS POUILLY FUISSE VIEILLES**  
(Chardonnay)
-  **DOMAINE CHAMPALOU LE PORTAIL VOUVRAY**  
(Chenin Blanc)

### BALLI PEKİN ÖRDEĞİ / IMPERIAL DUCK WITH HONEY

-  **DOMAINE CHAMPALOU LE PORTAIL VOUVRAY**  
(Chenin Blanc)
-  **KAIKEN**  
(Malbec) Argentina
-  **CLAUD BELLEVUE**  
(Merlot- Cab.) Fransa

# fiaba

## Brasserie

### KLASİK KOKTEYLLER / CLASSIC COCKTAILS

RUMBA HIBISCUS	650 ₺
<i>(Rum,Hibiscus,Lemon Juice,Sparkling Water)</i>	
CUBA LIBRE	650 ₺
<i>(white Rum cola lime)</i>	
LONG ISLAND	800 ₺
<i>(Vodka tequila gin white rum cointreau lime slice)</i>	
PINA COLADA	650 ₺
<i>(Malibu white rum pineapple juice milk)</i>	
EXOTIC SANGRIA	650 ₺
<i>(Rose wine cointreau , gin, apple juice, pineapple juice, fruits slice)</i>	
SEX ON THE BEACH	650 ₺
<i>(Vodka tequila orange juice grenadin archers)</i>	
WHITE RUSSIAN	650 ₺
<i>(Vodka kahlua cream milk)</i>	
DON'T SPEAK	650 ₺
<i>(Vodka, Sweet vermouth, Passion Fruit liqueur,Lemon Juice)</i>	
WHISKEY SOUR	650 ₺
<i>(Bourbon whiskey egg white lime juice simple syrup)</i>	
GIN TONIC	650 ₺
<i>(Gin lime juice tonic)</i>	
APEROL SPRITZ	650 ₺
<i>(Aperol prosecco club soda orange slice)</i>	
NEGRONI	650 ₺
<i>(Campari gin martini rosso orange peel)</i>	
APPLE MARTINI	650 ₺
<i>(Vodka apple juice green apple syrup lime juice apple slice)</i>	
ESPRESSO MARTINI	650 ₺
<i>(Coffe sugar kahlua vodka)</i>	
PINEAPPLE GIN MARTINI	650 ₺
<i>(Gin,Pineapple Juice,Lemon Juice, Honey ,Orange Jam)</i>	
MARGARITA	650 ₺
<i>(Tequila lime juice cointreau lime syrup lime slice)</i>	
MOJITO / STRAWBERRY	700 ₺
<i>(Rum simple syrup mint lime juice lime club soda)</i>	
PORNSTAR MARTINI	650 ₺
<i>(Vanilla Vodka lime passoa passion pure)</i>	
DAIQUIRI	700 ₺
<i>(Strawberry,passion, white rum)</i>	
CUCUMBER SMASH	650 ₺
<i>(Gin,Cucumber,Lime Syrup,Lemon Juice,Sparkling Water)</i>	
<b>ÖZEL KOKTEYLLER / SIGNITURE COCKTAILS</b>	
SALAZAR SLYTHERIN	700 ₺
<i>(Cointreau,Tequila,Lime,Green Apple)</i>	
TEQUILA APEROL SOUR	650 ₺
<i>(Tequila, aperol, strawberry syrup, lemon juice, egg white,cointreau)</i>	
WINE BOSS	700 ₺
<i>(Bourbon whiskey, lemon juice, elderberry syrup, red wine.)</i>	
BASEL SMASH	700 ₺
<i>(Gin, lemon juice, sugar syrup, basil, soda.)</i>	

### VIŞKİ / WHISKIES

BLACK LABEL	410 / 600 / 3.300 / 4.940 ₺
JACK DANIELS	410 / 600 / 3.300 / 4.940 ₺
JACK DANIELS HONEY	410 / 600 / 4.940 ₺
CHIVAS REGAL	410 / 600 / 3.300 / 4.940 ₺
JAMESON	410 / 600 / 3.300 / 4.940 ₺
BLUE LABEL 70 CL	2.200 / 2.970 / 24.600 ₺
TALISKER 70 CL	610 / 890 / 7.460 ₺
LAGAVULIN VISKİ 70 CL	1.500 / 2.100 / 18.500 ₺
MACALLAN 15 Y. 70 CL	1.500 / 2.100 / 18.500 ₺

### KONYAK / COGNAC

HENNESSY XO	2.100 / 3.660 ₺
METAXA	650 / 960 ₺

### GIN / GIN

GORDON	340 / 450 / 4300 ₺
GORDON PINK	340 / 450 / 4300 ₺
TANQUERAY TEN	450 / 670 / 5.600 ₺
BOMBAY	5.800 ₺
HENDRICKS	600 / 800 / 8.100 ₺

### SHOT

JAGERMEISTER	380 ₺
JACK DANIELS HONEY	380 ₺
OLMECA TEQUILA	380 ₺

### VOTKA / VODKA

BELVEDERE	9.900 ₺
ABSOLUTE	320 / 440 / 3.900 ₺

### MARTINI

MARTINI DRY	390 ₺
MARTINI ROSSO	390 ₺
MARTINI BIANCO	390 ₺

### LIKOR / LIQUEUR

BAILEYS	390 ₺
MALIBU	390 ₺
SAFARI	390 ₺
PASSOA	390 ₺
COINTREAU	650 ₺

### BIRA / BEERS

EFES 50 CL	330 ₺
BOMONTİ FİLTRESİZ	370 ₺
BLANC	400 ₺
CARLSBERG 33 CL	410 ₺
TUBORG 50 CL	330 ₺
CORONA 33 CL	490 ₺

### RAKİ

BEYLERBEYİ	540 / 600 / 2.700 / 4.750 ₺
EFE GOLD	500 / 580 / 2.100 / 4.270 ₺
YENİ RAKİ	390 / 450 / 1.800 / 3.165 ₺

### RUM

HAVANA	420 / 580 ₺
BACARDI	420 / 580 ₺

### TEQUILA

PATRON	11.000 ₺
DON JULIO	8.500 ₺
OLMECA SILVER	4.200 ₺
OLMECA GOLD	4.900 ₺

### ÇEREZ / NUTS

TUZLU FISTIK / SALTED PEANUTS	140 ₺
KARIŞIK / MIXED NUTS	230 ₺
HARİBO GOLD / HARİBO GOLDBEARS	200 ₺
NAPOLİTEN ÇİKOLATA / NAPOLİTAIN CHOCOLATE	200 ₺



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## SICAK KAHVELER / HOT COFFEES

AMERICANO	200 ₺
LATTE	210 ₺
CAPPUCCINO	210 ₺
MACCHIATO	220 ₺
FLAT WHITE	210 ₺
CORTADO	300 ₺
MOCHA	225 ₺
WHITE CHOCOLATE MOCHA	215 ₺
AFFOGATO	280 ₺
ESPRESSO	180 ₺
DOUBLE ESPRESSO	210 ₺
FİLTRE KAHVE / FILTER COFFEE	190 ₺
TÜRK KAHVESİ / TURKISH COFFEE	130 ₺
DOUBLE TÜRK KAHVESİ / DOUBLE TURKISH COFFEE	180 ₺

## SOĞUK KAHVELER / COLD COFFEES

ICE AMERICANO	210 ₺
ICE LATTE	220 ₺
ICE MOCHA	270 ₺
ICE WHITE CHOCOLATE MOCHA	270 ₺
FRAPPE	270 ₺
ŞURUP İLAVESİ / HİNDİSTAN CEVİZİ, KARAMEL, VANİLYA ADD YOUR FLAVOR / COCONUT, CARAMEL, VANİLLA	90 ₺

## ALKOLLÜ / COFFEE WITH ALCOHOL

BAILEYS COFFE	540 ₺
IRISH COFFE	600 ₺

## SICAK İÇECEKLER / HOT DRINKS

PAPATYA ÇAYI, YEŞİL ÇAY, IHLAMUR ÇAYI ADAÇAYI, KUŞBURNU ÇAYI, NANE LİMON ÇAYI	170 ₺
CHAMOMILE TEA, GREEN TEA LINDEN TEA SAGE, ROSEHIP TEA, MINT LEMON TEA	
FİNCAN ÇAY / CUP OF TEA	120 ₺
KLASİK ÇAY / GLAS OF TEA	90 ₺

## MEŞRUBATLAR / SOFT DRINKS

COCA COLA - FANTA - SPRITE - COCA COLA ZERO	160 ₺
SU / WATER	100 ₺
SU (BÜYÜK BOY) / WATER (BIG BOTTLE)	140 ₺
SODA / MINERAL WATER	100 ₺
PELLEGRINO SODA / MINERAL WATER	200 ₺
SOĞUK ÇAY / ICE TEA	150 ₺
TAZE SIKILMIŞ PORTAKAL SUYU / FRESH ORANGE JUICE	180 ₺
EV YAPIMI LİMONATA / HOMEMADE LEMONADE	180 ₺
CHURCHILL	150 ₺
REDBULL	160 ₺
TONIC	140 ₺

## MILKSHAKES / SMOOTHIES / FROZEN / DETOX

VANİLYALI MİLKSHAKE / VANILLA MILKSHAKE	380 ₺
ÇİKOLATALI MİLKSHAKE / CHOCOLATE MILKSHAKE	380 ₺
ÇİLEK MİLKSHAKE / STRAWBERRY MILKSHAKE	380 ₺
PASSION FROZEN	380 ₺
BLACKBERRY FROZEN	380 ₺
STRAWBERRY FROZEN	380 ₺

## MOCKTAILER / ALKOLSÜZ KOKTEYL

VIRGIN MOJITO / STRAWBERRY (Mineral water, Simple Syrup, Mint, Lime)	400 ₺
TROPICAL STORM (Pineapple juice, orange juice, milk, coconut syrup)	400 ₺
BERRY BREEZE (Blueberries, blackberries, lemon juice, mint, soda)	400 ₺



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## TATLI/ DESSERT

BAKLAVA CHEESECAKE

690 ₺

FIABA TIRAMISU

480 ₺

SUFFLE

390 ₺

BAILEYS MOUSSE

820 ₺

3 TOP DONDURMA / 3 SCOOPS OF ICE CREAM

290 ₺

Çikolata, vanilya, çilek, / Chocolate, vanilla, strawberry

TEK TOP DONDURMA

110 ₺

MEYVE TABAĞI / FRUIT PLATTER

350 ₺

"LÜTFEN ALERJİNİZ OLAN ÜRÜNLERİ BELİRTİNİZ."



"PLEASE INFORM US OF ANY ALLERGIES YOU MAY HAVE."



## KAHVALTI / BREAKFAST

### Serpme Kahvaltı / Traditional Breakfast

800 ₺

Kişi Başı - Per Person

Sınırsız çay - Unlimited tea

Göz yumurta, sigara böreği, 4 çeşit peynir, çemen, fıstık ezmesi, ceviz, kuru üzüm, kuru kayısı, avokado, domates, salatalık, kapyra biber, bal, kaymak, tahin, pekmez, tereyağı, reçel, lor peyniri, yeşil zeytin, siyah zeytin, çitir simit, nutella, akdeniz yeşilliği,

Sunny side up eggs, spring roll, shakshuka, 4 kinds of cheese, çemen, peanut butter, walnuts, raisins, dried apricots, avocado, doamoto, cucumber, capia pepper, honey, clotted cream, tahin, molasses, butter, jam, curd cheese, green olives, black olives, , crispy bagel, nutella, Mediterranean greens

### Fiaba Serpme Kahvaltı / Fiaba Traditional Breakfast

950 ₺

Kişi Başı - Per Person

Sınırsız çay - Unlimited tea

Göz yumurta, sigara böreği, 4 çeşit peynir, çemen, fıstık ezmesi, ceviz, kuru üzüm, kuru kayısı, avokado, domates, salatalık, kapyra biber, bal, kaymak, tahin, pekmez, tereyağı, reçel, lor peyniri, yeşil zeytin, siyah zeytin, çitir simit, kuru incir, nutella, patates kızartması, sosis, sucuk tava, mevsim meyveleri akdeniz yeşilliği

Sunny side up eggs, spring roll, shakshuka, 4 kinds of cheese, çemen, peanut butter, walnuts, raisins, dried apricots, avocado, doamoto, cucumber, capia pepper, honey, clotted cream, tahin, molasses, butter, jam, curd cheese, green olives, black olives, , crispy bagel, dry fig, nutella, French fries, Sausage, Sausage pan, Seasonel fruit, Mediterranean greens

### Fiaba Kahvaltı Tabağı / Fiaba Breakfast Plate

550 ₺

Kızarmış Jumbo Tost Ekmeği, Göz yumurta, sosis, ezine, peynir, zeytin, ceviz, bal, çikolata, reçel, tereyağı, akdeniz yeşilliği, meyve

Jumbo toast bread, Sunny side up egg, sausage, ezine cheese, olive, walnut, honey, chocolate, jam, butter, mediterranean greens, fruit

### Peynirli Omlet / Cheese Omelet

350 ₺

Kaşar peyniri, range sweet chilli sos cips, akdeniz yeşillikleri

with cheddar cheese, rench sos ve sweet chilli sos, chips, mediterranean greens

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## KAHVAlTI / BREAKFAST

- Karıřık Omlet / Mixed Omelette** 430 ₺  
Sucuk, Kařar, mantar, kırmızı biber, yeřil biber, cips, kařar peyniri, rench sos ve sweet chilli sos akdeniz yeřillięi ile  
Sausage, cheddar, mushroom, red pepper, green pepper, chips, Cheddar Cheese, Ranch Sauce and Sweet Chilli Sauce with Mediterranean Greens
- Sade Omlet / Omelette** 260 ₺  
Cips, rench sos ve sweet chilli sos, akdeniz yeřillięi ile  
Chips, rench sos, sweet chilli sos, mediterranean greens
- Sahanda Yumurta / Fried Egg** 170 ₺
- Pankek / Pancakes** 390 ₺  
Mevsim meyveleri, okolata ve bal ile  
With seasonal fruits, chocolate and honey
- Kařarlı Tost / Cheddar Toast** 330 ₺  
Jumbo tost ekmeęi ierisine kařar ve cheddar peyniri, cips, rench sos ve sweet chili sos ile  
cheddar and cheddar cheese in jumbo toast bread, chips with rench sauce and sweet chili sauce
- Karıřık Tost / Mixed Toast** 380 ₺  
Jumbo tost ekmeęi ierisine kařar peyniri, sucuk, cheddar, cips, rench sos ve sweet chili sos, akdeniz yeřillięi ile  
Cheddar cheese, sausage, cheddar in jumbo toast bread, chips, rench sauce and sweet chili sauce with mediterranean greenery
- Sucuk tava / Sausage pan** 280 ₺
- Sucuklu Yumurta / Sausage with egg** 300 ₺
- Menemen** 260 ₺  
Yumurata, domates, soęan, yeřil biber, tereyaęı  
Scrambled Egg, tomato, onion, green pepper, butter
- Trüf ve Parmesan Peynirli Patates Kızartması** 340 ₺  
*Fries With Truffle and Parmesan Cheese*  
Trüf yaęı, parmesan, fajita baharatı, ranch sos, sweet chili sos ile  
With truff oil, parmesan, fajita spice, ranch sauce, sweet chili sauce
- Patates Kızartması / French Fries** 270 ₺  
Fajita baharatı, ranch sos ve sweet chili sos ile  
With fajita seasoning, ranch sauce, and sweet chili sauce



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KAHVAlTI SAATLERİ  
BREAKFAST HOURS

9:00 - 13:00