

● **B R E A K F A S T**

GOURMET BREAKFAST Cheeses, olives, tomatoes/cucumber salad, potato with tomato sauce, boiled egg, homemade jam, dry fruit, butter, thick cream, honey, fried dough balls, sourdough bread

GOGO'S FLORANTINE Poached eggs, sauted spinach, cheese sauce

GOGO'S BENEDICT Smoked salmon, cream cheese base with fresh dill, poached eggs, capers

LELE'S GRANOLA Homemade granola, thick cream yoghurt, honey, fruit

PANCAKES Homemade pancakes and served with seasonal fresh fruits, honey and jam

FRENCH TOAST Seasonal fresh fruits, Eatery sourdough bread and crème fraiche

AVOCADO TARTINE Avocado puree, cheese sauce, poached eggs

ÇILBIR Poached eggs, thick cream garlic yoghurt, butter sauce, fresh mint, fresh oregano

CASSEROLE BREAKFAST White cheese, poached eggs, olives, tomatoe

SMOKED ENTRECOTE & SAGE OMELETTE

BUTCHER'S SPICY SAUSAGE OMELETTE

MENEMEN Scrambled eggs with tomatoes and green pepper

BACON&CHEDDAR OMELETTE

MUSHROOM OMELETTE

****We serve our omelettes with fresh green salad, french fries and sourdough bread**

BUTCHER'S SPICY SAUSAGE Eggs, butcher's sucuk

● **G O U R M E T T O A S T S**

NO.2 EATERY Butcher's sucuk, mozzarella, homemade tomato sauce and oregano, salad

NO.3 EATERY Gallipoli cheese, wild thyme, parsley, olives and chili flakes, salad

NO.5 EATERY Smoked entrecote, cheddar, homemade tomato sauce, salad

"OUR BREAKFAST SERVICE ENDS AT 14.00"

- **A N T I P A S T I**

ANTAKYA WARM HUMUS IN CASSEROLE (for two) Double roasted tahini

GRILLED HALLOUMI WITH VINE LEAVES Blueberry chutney, sourdough bread

CAPRESE Mozzarella, basil pesto dressing, walnuts, chia, and balsamico

TAM TEKMIŁLİ FAVA Mashed broad beans with fresh mint **(vegan)**

FALAFEL WITH HUMUS DIP (vegan)

SEA BEANS (vegan)

PICKLED ROCK SAMHIRE (vegan)

LAKERDA Bonito pickled in brine served with red onion

ÇİROZ Salted and dried mackerel fish

RİNGA Pickled and marinated herring fish fillet

BRUSCHETTA POMODORO (for two)

MUHAMMARA Crashed walnut with tomatoe paste and garlic **(vegan)**

BRISKET / CHICKEN QUESADILLA Mozzarella, caramelized onion, saute veggies

BEER BOX Chicken strips, sausage, spring rolls and hand-cut fries, mozzarella stick

CAJUN TEMPURA 215tl

- **B U R G E R S**

We serve all our burgers with our brioche bread, meat is locally sourced and hand-cut fries

EATERY CLASSIC

SMOKEY BURGER Smoked entrecote

RIBS BURGER Smoked pastrami

EATERY PINEAPPLE jambon/bacon

- **B O W L S**

GRILLED CHICKEN FAVA Lettuce, fresh salad, fava, walnuts, jasmine rice

CRISPY SHRIMP Shripms, rice, fresh salad, edamame, chilly garlic sauce, chia

SIYAZAN WHEAT SMOKED SALMON Sauce tartar, currants, fresh salad, homemade mustard

QUINOA AND WARM HALLOUMI Humus, chickpeas, olives, pumpkin seeds

SMOKED BRISKET PASTRAMI Confit ribs, siyezian wheat, grilled fruit

FALAFEL BOWL Beetroot, green apple, edamame, avocado

● MAIN COURSES

TURKISH PASTY WITH CONFIT RIBS Thick cream sauce, garlic, Antep smoked paprika and sumach

TAHINI SALMON Tartare sauce, saute spinach beet, basmati rice

SEA BASS FILLET Olive salad with pesto sauce

SEA BREAM Fresh herb salsa

GRILLED PINEAPPLE SWEET CHILI CHICKEN with basmati rice

FISH AND CHIPS Tartare sauce, parmigiano fries

SHRIMPS IN CASSEROLE (in wood oven, spicy) Shrimps, cherry tomato, garlic, mushroom

MEATBALLS WITH JUJ SAUCED BREAD Grilled vegies, fries

LAMP CHOPS Sauteed veggies and pesto patatoo pure

CURRY CHICKEN Buttered basmati rice

● VEGAN

VEGAN PIZZA Tomato sauce, vegetables, vegan cheese, dry tomato, olive

VEGAN BREAKFAST Olives, dried tomatoes, greens jam, dried fruit, tofu, fries, pişi, sourdough bread, fresh tomatoes and cucumbers, rock samhire

LENTIL PASTA WITH TOFU

CHICKPEA PASTA WITH TOFU

EATERY FALAFEL BURGER Avocado tartine sauce, hand-cut fries, turmeric bread

FALAFEL BOWL Beetroot, green apple, edamame

WOOD FIRE VEGAN FAJITA Vegan cheese, dip sauce, tortilla

FALAFEL BALLS WITH HUMUS DIP (starter)

ANTAKYA WARM HUMUS IN CASSEROLE

TAM TEKMIİLİ FAVA (starter) Mashed broad beans with fresh mint

SEA BEANS (starter)

PICKLED ROCK SAMHIRE (starter)

MUHAMMARA (starter) Crashed wallnet with tomatoe paste and garlic

● N A P O L I T A N P I Z Z A

Our pizza cooked in wood fire oven 440 Celcius. We use Napolitan dough technic to make our pizza. And we ferment our dough 2 days with sourdough. We suggest you to use your hands when you are eating our pizza, just like in Napoli

MARGHERITA *Mozzarella, parmigiano, tomato sauce, fresh basil*

JALEPONO(SPICY) *pepperoni, honey, parmigiano, mozzarella, tomato sauce*

SHRIMPS SCAMPI *Mozzarella, tomatoe, lemon, roasted garlic, basil pesto, red onion*

BRISKET *14 hour cooked brisket, mozzarella, parmigiano, tomato sauce*

QUADRO FORMAGGI *Gorgonzola, mozzarella, parmigiano, halloumi, origano*

PEPPERONI *Pepperoni, eatery tomato parmesan, mozzarella*

AFFUMICATI *Smoked entrecote, eatery tomato sauce, mozzarella, vegetables*

HAWAIIAN (smoked entrecote/ bacon) *Pineapple, mozzarella, parmigiano*

FRUTTI AI MARE (spicy) *Shrimps, calamary, anchovy, parmesan, mozzarella*

VEGAN PIZZA *Eatery tomato sauce, vegetables, tofu, dry tomato, olive*

● P A S T A F R E S C A

“Eatery” made fresh pasta: Select Fettucine OR Tagliatelle.

GNOCCHI AL POMODORO *Tomatoes, parmigiano, butter, olives*

GNOCCHI ALLA SALVIA *Sage, parmigiano, butter*

FRESH MINT RICOTTA RAVIOLI *Parmigiano, lemon, ricotta, fresh mint*

CALAMARI E GAMBERI *Calamari, gamberi, garlic, sun-dried tomatoes*

PUTTANESCA (SPICY) *Parmigiano, capari, basil, garlic, anchovy*

QUATRO FORMAGGI *Gorgonzola, parmigiano, cheddar, sun-dried tomatoes*

BRISKET ALLA’AFFUMICATA *Long cooked brisket, parmigiano, fresh basil*

POLLO CON SALVIA *Chicken, mushrooms, parmigiano*

AL PESTO *Pesto, walnut, parmigiano, fresh basil*

TORTELLINI *Pesto, garlic, parmigiano, cream*

VEGETABLE NOODLE

SHRIMP NOODLE

CHICKEN NOODLE

● D E S S E R T S

MAGNOLIA

CHEESECAKE

CINNAMON CRUMBLE BROWNIE

******pls ask info**



● COCTAIL

PINK MARLEY Pink gin, fresh lemonade, prosecco, fresh strawberries

APEROL SPRITZ Aperol, prosecco, soda with fresh orange

LONG ISLAND Rum, gin, vodka, tequila, orange liqueur mixed with coke

MOJITO Rum, brown sugar, fresh mint leaves from our garden, fresh lime mixed with mineral water with strawberry with frozen option.

MARGARITA Tequila, contreau, fresh, lime juice with frozen option.

NEGRONI Gin, whiskey, aperol

GRASS Gin, greengage, rumex acetosella, lemon grass, sour orange

VAI VAI Passion fruit, cayenne pepper, pomelo, lemon, orange, gin or tequila

QUINCE Quince, bergamot, sage, lime, vodka

MR. GOGO Vanilia, bergamot, peach, whisky

PURPLE BASIL Sweet purple basil, gin

WS SATSUMA Satsuma, pomelo mix, rom

CHILI MANGO Mango, cayenne pepper, citrus mix, gin

PROSECCO 210tl

● MOCTAIL

MOJITO Mint leaves, fresh lemon juice, mineral water, fresh lemon

GRASS Greengage, rumex acetosella, lemon grass, sour orange, sparkling water

VAI VAI Passion fruit, cayenne pepper, pomelo, lemon, orange, sparkling water

WS SATSUMA Satsuma, pomelo mix, sparkling water

CHILI MANGO Mango, cayenne pepper, citrus mix, sparkling water

QUINCE Quince, bergamot, sage, lime, sparkling water

TUXEDO Sparkling water, vanilia, bergamot, peach

PURPLE BASIL Sweet purple basil, sparkling water

● SMOOTHIE

DETOX Pineapple, ginger, apple, lemon juice, cucumber, parsley, sparkling water

RED Red smootie with red fruits

TROPICAL Tropical smootie with tropical fruits

GREEN Green smootie with green fruits and yoghurt



● LOCAL DRINKS

GIN (6cl)

GIN (REGULAR)

HENDRICK'S

GORDON

BEEFEATER PINK

VODKA (6cl)

VODKA (REGULAR)

BELVEDER

LIQUORE

BAILEYS

ARCHERS

KAHLUA

DISARONNO

SHOTS

JAGERMEISTER

TEQUILA-OLMECA

TEQUILA-OLMECA GOLD

PUEBLO

WHISKY&SINGLE MALT(8cl)

TALISKER 10

CHIVAS

JAMESON

JACK DANIELS

RUM(6cl)

BACARDI

CAPTAIN MORGAN

AS YOU MIX

YENİ RAKI 35cl/70cl

YENİ RAKI SINGLE/DOUBLE

EFE GOLD 70cl

BEYLERBEYİ 35cl/70cl

● LOCAL BEERS

EFES (50CL)

EFES MALT(50CL)

EFES ÖZEL SERİ

BOMONTİ FİLTRESİZ(50CL)

MILLER

CORONA