

WINE LIST

Euro fiyatlar geçerli olup, belirtilen TL karşılıklar bilgilendirme amaçlıdır.
Euro prices are valid, TL equivalence are for reference purposes only.

Drinks For FEEL-FREE CONCEPT Dahil İçecekler
Served Between 09.00 - 24.00 Saatlerinde Geçerlidir.

WHITE WINE

SEVİLEN ALTINTEPE

Variety of Aegean grapes
Matched with seafood, fruit

♥ Glass 0,17 L ♥
Bottle 1,0L € 14.0 (~ 560 ₺)

KÜP RITUAL

Variety of Aegean, Emir and Sultaniye grapes
Fruity and flower aroma, fresh

Matched with seafood, chicken

♥ Glass 0,17L ♥
Bottle 0,75L € 15.0 (~ 600 ₺)

KÜP BEŞİ BİR YERDE

Variety of Chardonnay, Sauvignon Blanc,
Emir, Narince, Sultaniye Grapes,

Fruity, Lively

Matched with Seafood, Salad

Glass 0,17L € 6.0 (~ 240 ₺)

Bottle 0,75L € 20.0 (~ 800 ₺)

KÜP THIA CHARDONNAY

Variety of Aegean grapes

Fruity, average acidity, silky

Matched with grilled seafood, aged cheese, paella

Bottle 0,75 L € 25.0 (~ 1000 ₺)

KÜP THIA FUME BLANC

Variety of Aegean grapes

Citrus flavour, average acidity, long finish

Matched with grilled seafood, seafood pasta,

sushi, grilled meat

Bottle 0,75 L € 25.0 (~ 1000 ₺)

VILLA DOLUCA

Cappadocia region / Emir grapes

Lively, minerally, citrus flavour

Matched with seafood, chicken, cheese

Glass 0,17L € 7.0 (~ 280 ₺)

Bottle 0,75 L € 26.0 (~ 1040 ₺)

KAVAKLIDERE ÇANKAYA

Cappadocia region / Emir, Sultaniye Narince grapes

Lively, fruity, citrus flavour

Matched with grilled seafood, light dishes

Bottle 0,75 L € 27.0 (~ 1080 ₺)

DOLUCA DLC SAUVIGNON BLANC

Thrace region / Sauvignon Blanc grapes

Lively, fresh, minerally, fruity

Matched with salmon, chicken, Asian dishes, sushi

Bottle 0,75 L € 38.0 (~ 1520 ₺)

*Served with Cheese Platter

DOLUCA DLC SULTANIYE/EMİR

Cappadocia region / Sultaniye, Emir grapes

Crisp, aromatic, refreshing

Matched with starters, cheese, light dishes

Bottle 0,75 L € 38.0 (~ 1520 ₺)

*Served with Cheese Platter

DOLUCA KAV NARİNCE

Central Anatolia region / Narince grapes

Refreshing, balanced, fruity

Matched with seafood, chicken, light dishes

Bottle 0,75 L € 32.0 (~ 1280 ₺)

*Served with Cheese Platter

EPIC SAUVIGNON BLANC PREMIUM WINE

Aegean region / Sauvignon Blanc grapes

Aged in French Oak for 8 months

Minerally, orange flavour, fresh acidity, long finish

Matched with seafood, seafood pasta, heavy cheeses

Bottle 0,75 L € 50.0 (~ 2000 ₺)

*Served with Cheese & Pastrami Platter

DOLUCA SARAFİN CHARDONNAY PREMIUM WINE

Thrace region / Chardonnay grapes

Aged in French Oak for 12 months

Citrus and apple flavour, lively, bodied, long finish

Matched with smoked meats, creamy sauced beef,

seafood

Bottle 0,75 L € 60.0 (~ 2400 ₺)

*Served with Cheese & Pastrami Platter

RED WINE

SEVİLEN ALTINTEPE

Variety of Aegean grapes

Matched with beef, lamb

♥ Glass 0,17 L ♥
Bottle 1,0 L € 14.0 (~ 560 ₺)

KÜP RITUAL

Aegean region / Shiraz, Çalkararası grapes

Aromatic, young, fruity, silky

Matched with beef, cheeses

♥ Glass 0,17 L ♥
Bottle 0,75 L € 15.0 (~ 600 ₺)

KÜP BEŞİ BİR YERDE

Cab. Sauvignon / Merlot / Shiraz / Boğazkere / Öküzgözü

Dry, aromatic finish

Matched with grilled meat, cheese, pizza

Glass 0,17L € 6.0 (~ 240 ₺)

Bottle 0,75L € 20.0 (~ 800 ₺)

KÜP THIA ÇALKARASI

Aegean region / Çalkararası grapes

Strawberry aroma, fruity, aromatic

Matched with marinated beef, grills, burgers

Bottle 0,75 L € 25.0 (~ 1000 ₺)

KÜP THIA ÖKÜZGÖZÜ

East Turkey region / Elaziğ grapes

Red fruit aroma, soft tannin, average acidity,

aromatic finish

Matched with light beef, pastas

Bottle 0,75 L € 25.0 (~ 1000 ₺)

KÜP THIA KALECİK KARASI

Central Anatolia region / Kalecik Karası grapes

Red fruit aroma, soft tannin, average acidity

Matched with light beef, pastas

Bottle 0,75 L € 25.0 (~ 1000 ₺)

KÜP THIA SHIRAZ

Aegean region / Shiraz grapes

Red fruit aroma, black pepper flavour, half bodied

Matched with grills, pastas, noodles

Bottle 0,75 L € 25.0 (~ 1000 ₺)

VILLA DOLUCA

Cappadocia region / Boğazkere, Kalecik Karası,

Shiraz grapes

Red fruits, balanced, aromatic, average acidity,

long finish

Matched with grilled meat, pastas

Glass 0,17 L € 7.0 (~ 280 ₺)

Bottle 0,75 L € 26.0 (~ 1040 ₺)

KÜP ARTEMIS KARAOĞLAN/MERLOT

East Turkey and Aegean region / Kalecik Karası,

Shiraz grapes

Aged wine, half bodied, soft tannin, red fruits aroma,

long finish

Matched with lamb, beef, cheeses

Bottle 0,75 L € 43.0 (~ 1720 ₺)

*Served with Cheese Platter

DOLUCA DLC CABERNET SAUVIGNON/MERLOT

Thrace region / Cabernet Sauvignon, Merlot grapes

Aged, powerful, bodied, well balanced

Matched with main courses

Bottle 0,75 L € 38.0 (~ 1520 ₺)

*Served with Cheese Platter

DOLUCA DLC SHIRAZ

Aegean region / Shiraz grapes

Aged, half bodied, fruity and soft tannin

Matched with main courses, grills, cheeses

Bottle 0,75 L € 38.0 (~ 1520 ₺)

*Served with Cheese Platter

EPIC MERLOT PREMIUM WINE

Aegean region / Merlot grapes

Aged in French Oak for 14 months

Balanced, spicy, fruit aroma, bodied, round tannin

Matched with grills, lamb, aged cheeses

Bottle 0,75 L € 50.0 (~ 2000 ₺)

*Served with Cheese & Pastrami Platter

DOLUCA SARAFİN MERLOT PREMIUM WINE

Thrace region / Merlot grapes

Aged for 12 months

Well balanced, bodied, vanilla aroma

Matched with steak, roasted dishes, cheeses

Bottle 0,75 L € 60.0 (~ 2400 ₺)

*Served with Cheese & Pastrami Platter

DOLUCA ALÇİTEPE „KİRTE“ CABERNET SAUVIGNON LIMITED EDITION BUTIQUE PREMIUM RED WINE

Saros-Çanakale region / cabernet sauvignon grapes

Aged 12 months

Well balanced, bodied, vanilla aroma,

chocolate blackfruits

Matched with steak, lamb, spicy dishes,

kebabs, chicken

Bottle 0,75 L € 77.0 (~ 3080 ₺)

*Served with Cheese & Pastrami Platter

ROSE WINE

SEVİLEN ALTINTEPE

Variety of Aegean grapes

Matched with pizza, grilled meat

♥ Glass 0,17 L ♥
Bottle 1,0 L € 14.0 (~ 560 ₺)

KÜP RITUAL

Aegean region / Kalecik Karası, Çalkararası grapes

Fresh, aromatic, medium sweet finish

Matched with salad, fruits, veggie pastas, desserts

♥ Glass 0,17 L ♥
Bottle 0,75 L € 15.0 (~ 600 ₺)

KÜP BEŞİ BİR YERDE

Zinfandel / Shiraz / Çalkararası / Kalecik Karası / Pinot Noir

Fresh, acidity, aromatic finish

Matched with dessert, fruit, nuts

Glass 0,17L € 6.0 (~ 240 ₺)

Bottle 0,75L € 20.0 (~ 800 ₺)

KÜP THIA BLUSH

Aegean region / Kalecik Karası, Shiraz grapes

Strawberry and mulberry flavour, silky

Matched with lightly sauced pastas, fruits, desserts

Glass 0,17L € 7.0 (~ 280 ₺)

Bottle 0,75 L € 26.0 (~ 1040 ₺)

KAVAKLIDERE LÂL

Aegean region / Çalkararası grapes

Fresh, acidity, persistency of flavours

Matched with grilled meat, light dishes, pastas, desserts

Bottle 0,75 L € 29.0 (~ 1160 ₺)

VILLA DOLUCA ROSÉ

Thrace region / Kalecik Karası, Çalkararası grapes

Well balanced, fruity

Matched with grilled meat, light dishes, desserts

Glass 0,17L € 7.0 (~ 280 ₺)

Bottle 0,75 L € 26.0 (~ 1040 ₺)

MÉDITÉO MEDITERRANÉE

France; Caladoc / Granache / Syrah / Cinsault

Dry, soft, well balanced, fruity

Matched with aperatives, seafood, vegetables

Bottle 0,75L € 40.0 (~ 1600 ₺)

SWEET WINE

KÜP THIA MISKET

Aegean region / Misket grapes

Tropical fruit aroma, average acidity, long finish

Matched with fruit, cakes, desserts

Bottle 0,75 L € 24.0 (~ 960 ₺)

DOLUCA DLC PLAYA

Thrace region / Kalecik Karası, Çalkararası grapes

Fruit aroma, light, long finish

Matched with starters, desserts

Bottle 0,75 L € 36.0 (~ 1440 ₺)

CHAMPAGNE & SPARKLING WINES

PAMUKKALE ANFORA GOLD

Aegean region / Sultaniye grapes

Matched with starters, fruit, desserts

Glass 0,17 L € 10.0 (~ 400 ₺)

Bottle 0,75 L € 40.0 (~ 1600 ₺)

KÜP RITUAL SPARKLING

Aegean region / emir, Sultaniye grapes

Fresh, aromatic, medium sweet finish

Matched with starters, fruit, desserts

Glass 0,17 L € 9.0 (~ 360 ₺)

Bottle 0,75 L € 32.0 (~ 1280 ₺)

KAVAKLIDERE ALTIN KÖPÜK NATURAL SPARKLING WINE

Central Anatolia region / Emir grapes

Fresh, aromatic, silky

Matched with starters, fruit, desserts

Bottle 0,75 L € 65.0 (~ 2600 ₺)

BOTTEGA PINK GOLD PROSECCO

Bottega region, Italy / Glera, Pinot Noir grapes

Fresh, Slightly sapid

Matched with starters, light dishes, pastas, desserts

Bottle 0,75 L € 155.0 (~ 6200 ₺)

MOËT & CHANDON CHAMPAGNE

Champagne region, France / Pinot Noir, Pinot Meunier,

Chardonnay grapes

Alluring, generous, vibrant

Matched with grilled meat, light dishes, desserts

Bottle 0,75 L € 260.0 (~ 10400 ₺)

ALLERGEN TABLE

MOLLUSCS	SESAME	GLUTEN	SULPHITE	PEANUTS
EGG	NUTS	FISH	CELERY	MUSTARD
SOY	DAIRY	CRUSTACEAN	LUPINS	