



Story

SINCE OUR ESTABLISHMENT, YOU HAVE HAD A HOME IN YOUR RESTAURANT, WHICH HAS THE BEST VIEW OF THE CITY, WITH EXAMPLES OF THE PRODUCTS AND SERVICES WE OFFER TO YOU, OUR CUSTOMERS, WITH A HIGHER LEVEL OF PLEASURE. YOU WILL MAKE LOVE WITH THE SEXIEST OF THE SEA.

IN THIS PROCESS, WE CONTINUE OUR DEVELOPMENT WITH THE PRINCIPLE OF "WE ARE THE SOUL OF THE CITY AND WE WILL CONTINUE TO BE US" BY INCORPORATING THE BRANDS OF REMEMBRANCE AND SOUL OF SEXYFISH IN OUR RESTORATION.

OUR ARCHITECTURE AND OPERATOR, CÜNEYT MİLLET, WHICH OUR RESTAURANT DESIGN CAN BENEFIT FROM AROUND THE WORLD, DISPLAYS ITS SPECIAL TOUCHES FOR YOU IN EVERY DETAIL.

CHEF EMRE TOKTEMUR, WHO HAS A MASTER'S DEGREE IN PRODUCTION PRODUCTION AND PRESENTATION, TOOK HIM TO THE BEST PLACES IN TURKEY AND HAS WORKED WITH THE BEST CHEFS OF THE WORLD, IS EXHIBITING HIS ART TO YOU WITH THE PRINCIPLE OF "THERE IS NO KITCHEN WITHOUT A SOUL".

AS THE SOUL OF KITCHEN TEAM, WE ARE HAPPY TO SERVE YOU.

ARCHITECT
CÜNEYT DARI



CHEF
EMRE TOKTEMUR



Chef Organic Sauce Design



THE SWEETEST HOT SAUCE THE CHEF HAS MADE WITH GARDEN PEPPERS



SAUCE WHERE THE CHEF COMBINES THE FLAVORS FROM THE DEPTHS OF THE SEA



SAUCE THAT HAS BECOME THE MEETING POINT OF ROOT FLAVORS



THE SAUCE THAT GIVES YOU A DIFFERENT ATMOSPHERE WITH THE COMBINATION OF SWEET AND BITTER



SAUCE BROUGHT BY THE WIND FROM THE FAR EAST



SYMBOL USED IN THE SERVICE OF COLD PRODUCTS



USED FOR SERVING GLUTEN-FREE PRODUCTS



USED TO SERVE VEGAN PRODUCTS



USED TO SERVE VEGETARIAN PRODUCTS



INDICATES THAT THE PRODUCT WILL BE PRESENTED WITH THE SHOW ON THE TABLE



Top 10

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E.

DEMB

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ATES

SU

TOPRAK

HAVA

RUZGAR

BUZ

GLUTENSİZ

VEJETERYAN

VEGAN

SNOW



Tasting Menu

CHEF'S SAVORY TREATS WITH ORGANIC GASPACIO
BOĞAZTEPE GRUYERE, ACCOMPANIED BY 78-YEAR-OLD
SOURDOUGH BREAD AND GRISSINI SAGE

•

VANİLLA PURSLANE GAZİPAŞA STRAWBERRY BUFFALO
CHEESE AND FRESH FIG OIL

•

WOOD-FIRED OCTOPUS COOKED IN MILK WITH MASHED
POTATOES

•

BEETROOT CARPACCIO LAMB'S EAR FOAM SMOKED
YOGHURT

•

SMOKED CHEF'S SUSHI PLATE

•

CHOCOLATE COATED COCONUT ON A JAGERMEISTER BED

3200TL



WORLD
RESTAURANT AWARDS

LUXURY

GOOD MORNING



SOUL OF
KITCHEN
ALANYA

Breakfast

08.30-14.00

M E N U



Breakfast

ANJELIQ BREAKFAST SPREAD

MUHLAMA, SPRING ROLLS, MENEMEN, POTATOES, BAGEL,
HONEY, POLLEN, PEPPERS, PEPPER JAMS, ONION RINGS,
CLOTTED CREAM, CUCUMBERS, TOMATOES, NUTS, DRIED
FRUITS, TAHINI, MOLASSES SAUCE SAUSAGE.
290€ PER PERSON (MINIMUM 2 PEOPLE)

ANJELIQ BREAKFAST PLATE

2 EGGS, FRENCH FRIES, VILLAGE TOMATOES,
LOCAL SALAD, HONEYCOMB WITH POLLEN,
HONEY, AVOCADO BRUSHETTA, TANGERINE
JAM, GRANOLA AND CHOCOLATE PANCAKES.

BREAKFAST PLATES

ANJELIQ BREAK PLATE

SWEET POTATO, HALLOUMI CHEESE, POACHED EGG,
AVOCADO, YOGHURT, SOURDOUGH BREAD

SOUL OF PRO

CHICKEN BREAST, SOUL OF PRO
TOMATOES, AVOCADO, POACHED EGGS,
SOURDOUGH BREAD

MOZZARELLA TOMATO

BURATTA CHEESE, VILLAGE TOMATOES,
PEANUTS, ARUGULA, PESTO SAUCE

TACO PANCAKES

SCRAMBLED EGGS, AVOCADO, CAPIA PEPPER, YOGHURT SAUCE
AND PICKLES
195 ¢

PANCAKE

PANCAKE
PANCAKE, STRAWBERRY AND NUTELLA
195 ¢





Breakfast

OMLET TABAKLARI

PLAIN OMELET
120 ₺

CHEESE OMELET
SERVED WITH WHITE CHEESE, GARDEN
TOMATOES AND ARUGULA
140 ₺

OMELET WITH VEGETABLES
SPINACH AND GARDEN GREENS SERVED WITH
GARDEN TOMATOES AND ARUGULA
140 ₺

OMELET WITH SAUGHT
KAYSERİ SAUSAGE SERVED WITH GARDEN GREENS
AND ARUGULA
160 ₺

SMOKED OMELETTE
SERVED WITH HAM, SAUSAGE, GARDEN
TOMATOES AND ARUGULA
170 ₺

MUSHROOM OMELET
MUSHROOM OMELET WITH EGGS, GARDEN
TOMATOES AND ARUGULA
140 ₺

GREEN AVACADO OMELETTE
AVACADO OMELET WITH EGGS, GARDEN
TOMATOES AND ARUGULA
140 ₺



AYTÇ

BU

TOPRAK

HAVA

BOZCAR

GOOD MORNING

RUZ

GLUTENSİZ

VEJETERYAN

VEGAN

SHOW



Breakfast

TOST SANDİVİÇ TABAKLARI

CHEDDAR TOAST
WITH GARDEN TOMATOES, ARUCULA AND
PICKLED PEPPER
130₺

GUILTY CHEDGE TASTE
WITH GARDEN TOMATOES, ARUCULA AND
PICKLED PEPPER
135₺

MIXED TOAST
SAUSAGE AND KASHAR TOAST
WITH GARDEN TOMATOES, ARUCULA AND PICKLED PEPPER
155₺

ANJELİQ TOAST
SALAMI, SAUSAGE, BEEF HAM, CHEDGE CHEESE
WITH GARDEN TOMATOES, ARUCULA AND PICKLED PEPPER
165₺

ANJELİQ TOAST SANDWICH
PICKLED SALAD ACCOMPANIED WITH EYE
TOMATOES, ARUGULA AND PEPPERS
165₺



WORLD LUXURY
RESTAURANT AWARDS



AYTELIC

BU

TOPRAK

HAVA

BOZCAR

GOOD MORNING

RUZ

GLUTENSIZ

VEJETERYAN

VEGAN

SHOW



Breakfast

KURUVASAN

EGGS, AVACADO
ACCOMPANYED WITH EYE EGGS, AVACADO,
ARUCULA AND OLIVES
125 ₺

VILLAGE EGG BAG
ACCOMPANYING POITED EGGS, AVACADO,
ARUCULA AND OLIVES
125 ₺

CHOCOLATE DREAM
WITH BANANA, NUTELLAI, FIRED ALMONDS
155 ₺

SMOKED
ACCOMPANYED WITH LETTUCE, CHEESE,
SMOKED, PURPLE ONION, AND OLIVES
185 ₺

NORWEGIAN SALMON
ACCOMPANYED WITH LABNE CHEESE, SMOKED
SALMON, ARUCULA AND OLIVES
160 ₺



WORLD LUXURY
RESTAURANT AWARDS

MIXED BREAKFAST



ANGELIC BREAKFAST PLATE



ANJELIQ TOAST SANDWICH



AVOCADO POACHED EGG CROISSANT



CROISSANT WITH AVOCADO PASTE AND EGG SERVED



CROISSANT WITH CHOCOLATE STRAWBERRY AND BANANA



GRILLED CHEESE WITH EGG



BURSHETTA WITH MOZZARELLA AND VILLAGE TOMATOES



ANJELIQ PANCAKE BREAKFAST PLATE



AVOCADO BRUSCHETTA WITH EGG AND EGG



CHOCOLATE PANCAKES



SOUR CREAM VEGETABLE GARDEN



ACCOMPANIED BY SMOKED RANI AVOCADO



VILLAGE TOMATO ACCOMPANIED WITH VILLAGE
CHEESE



POACHED EGG WITH AVOCADO



CHEESE OMELETTE SERVED WITH YOGHURT AND SALAD



SAUSAGE OMELETTE SERVED WITH YOGHURT AND SALAD

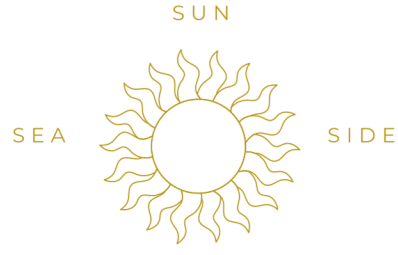


VEGETABLE OMELETTE SERVED WITH YOGHURT AND SALAD



SERVED WITH SPINACH YOGHURT AND SALAD





Lunch 12.00-18.00
MENU

WINE



SOUL OF
KITCHEN
ALANYA

Dinner 18.00-22.00
MENU

ATES

SU

TOPRAK

HAVA

HUZGAR

BUZ

GLUTENSIZ

VEJETERYAN

VEGAN

SHOW



Starter

NEW

NEW

NEW

NEW

ROOT SOUP

CARROT WITH GINGER AND CELERY STAL

155₺

GASPACHO

WITH ORGANIC TOMATOES, PUMPKIN SEEDS AND GREENS

155₺

GRILLED CHEESE

WITH HALLIM CHEESE, VILLAGE TOMATOES AND GREEN GREEN

185₺

BORSCH SOUP

WITH SUMMER, SUMMER SEEDS AND GREEN GREEN

295₺

WINGS WITH BUFFALO SAUCE

POTATOES WITH SPOON, CHICKEN BUT AND WINGS WITH MUSTARD GRAIN BUFFALO SAUCE

345₺

MEXICAN FIRE SHRIMP BALL

TEMPURED SHRIMP PIECES WITH MEXICAN SAUCE

355₺

IMMEDIATE-SWEET SHRIMP STICK

TEMPURED SHRIMP, SAUCE MADE WITH GAZIPASA STRAWBERRY, WITH GARDEN SALAD

355₺

OCEAN SOUP

VILLAGE TOMATO, SALMON, SHRIMP, SAND CLAMS WITH SQUID PARTS

395₺

FRESH CRISPY CALAMARI WITH TEMPURA DONUT CALAMARI, FRESH ARUGULA AND CHEESE SAUCE

BIRLIKTE

395₺

DEEP OF GRAVLAX

BEETROOT MARINATED SALMON WITH FISH SAUCE

395₺

DEEP OF GRAVLAX

BEETROOT MARINATED SALMON WITH FISH SAUCE

395₺

MEDITERRANEAN SHRIMP WITH GARLIC

TAIL SHRIMP WITH KASTAMONU GARLIC, FRESH THYME

455₺

SOUL OF CHEESE PLATE

WITH VILLAGE AND IMPORTED CHEESES, NUTS, CRISPY BREAD AND GARDEN GREENS FROM THE DAIRY

475₺

NUT VONGOLE

WITH NIOCHI, GREEN PEAS AND HAZELNUT CREAM

495₺

ANJELIQ SMOKED PLATTER FARM SMOKED AND GARDEN GREENS

495₺

KISSING LANGOUSTINES WITH MARINATED LANGUST AND APRICOT PUREE

785₺



WORLD LUXURY
RESTAURANT AWARDS

ATES

SU

TOPRAK

HAVA

HUZGAR

BUZ

GLUTENSIZ

VEJETERYAN

VEGAN

SHOW



Tartarlar & Carpaccio

NEW

NEW

NEW

NEW

NEW

AVOCADO TARTARE

WITH QUINOA, GARDEN GREENS, LEMON SAUCE

265 ₺

VEGU BEET CARPACCIO

WITH SMOKED YOGHURT, CAVIAR, PARMESAN AND GREENS FROM OUR GARDEN

385 ₺

OCTOPUS TARTAR

OCTOPUS, PURPLE ONION, GRATED LEMON ZEST, AND PICKLED CHERKINS, TOASTED SESAME SEEDS

395 ₺

SHRIMP TARTARE

TAILED SHRIMP WITH CORN, CUCUMBER, ORANGE PIECES AND HOT SAUCE

395 ₺

NORWEGIAN SALMON CARPACCIO

LEAF PARMESAN, CHINA CLAVE, SWEET TOMATOES, ARUGULA, AVOCADO, CRISPY CAPERS TERYAKI SAUCE, WITH BLACK GARLIC MASHED CRUSTY BREAD

395 ₺

MEAT TARTAR

TENDERLOIN, HOT SALSA, CHINA CLAVE, GRATED LEMON ZEST, CAPERS WITH CREAM CHEESE AND CRISPY BREAD

425 ₺

SALMON TARTARE

WITH SALMON, MIRIN, LEMON RIND, SHIN CLAVE, MATCH POTATOES, HOT SAUCE AND CRISPY BREAD

425 ₺

TURKISH DELIGHT BEEF CARPACCIO

WITH LEAF PARMESAN, CHINA CLAVE, SWEET TOMATO, ARUGULA, AVOCADO AND CRISPY BREAD WITH BLACK GARLIC MASH

425 ₺

TRIO SPIRIT OF THE CHIEF

SALMON TARTARE, MEAT TARTAR, AVOCADO TARTARE

985 ₺

WORLD RESTAURANT AWARDS

LUXURY

ATES

SU

TOPRAK

HAVA

HUZGAR

BUZ

GLUTENSIZ

VEJETERYAN

VEGAN

SHOW



Salads

NEW

SOUL OF DREAM SPINACH SALAD

WITH ORANGE PIGMENT, BERRIES, BULGUR WHEAT, BLUEBERRY AND EXOTIC SAUCE

295₺

VEGI BOWL

ANJELIQ SALAD WITH CASSAVA, BUCKWHEAT, GREENS AND VEGETABLES

295₺

AVOCADO QUINOA SALAD

ANJELIQ SALAD, QUINOA, AVOCADO, TOMATOES, CUCUMBERS, WITH NUTS

295₺

CRISPY CHICKEN SALAD

ANJELIQ SALAD, AVOCADO, CUCUMBER, TOMATO WITH CRISPY CHICKEN SLICES

345₺

CAESAR SALAD

WITH ICEBERG, PARMESAN, TOMATO, CROCAN, CHEF'S CAESAR SAUCE AND GRILLED CHICKEN

365₺

NEW

FIT BOWL

CHICKEN BREAST, RICE PILAF, BANANA, PEANUT BUTTER, WALNUT, STRAWBERRY CREAM OF RICE

365₺

GRILLED SALMON SALAD

ANJELIQ SALAD WITH TOMATO, CUCUMBER, AVOCADO AND SALMON

485₺

CAESAR SALAD WITH SHRIMP

ICEBERG, PARMESAN, TOMATO, CROCAN, CHEF'S CAESAR SAUCE AND SAUTEED TAIL SHRIMP

485₺

OCEAN FOOD SALAD

WITH ANJELIQ SALAD, TOMATOES, CUCUMBERS, AVOCADO, CALAMARI, SHRIMP, SALMON AND CLAMS

485₺

NEW

LOVE IS HERE

ICEBERG, ARUGULA, VILLAGE TOMATOES, AVOCADO, CRISPY CROQUANT, TARHANA CHIPS AND BURRATA

485₺

NEW

TENDERLOIN SALAD

ANJELIQ SALAD, AVOCADO, CUCUMBER, TOMATOES, BEEF TENDERLOIN

495₺

WORLD RESTAURANT AWARDS

LUXURY

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Sayfa 25 / 96



SOUL OF KITCHEN

We offer fresh and unique flavors with
our growing animal on our own farm



BUFFOLO WINGS



SOUL OF KITCHEN

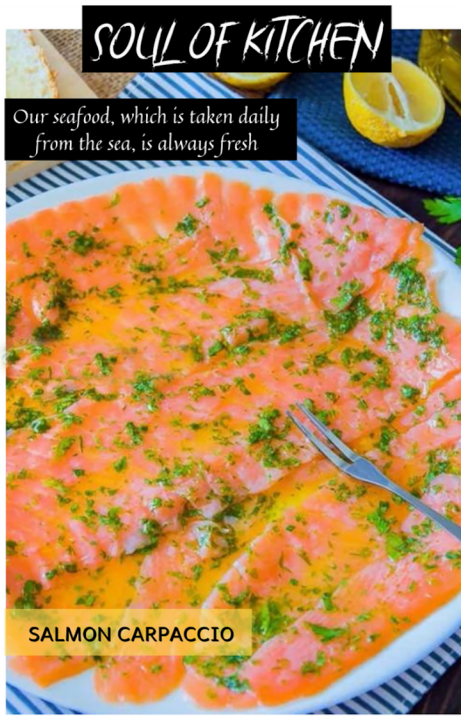
Our seafood, which is taken daily
from the sea, is always fresh



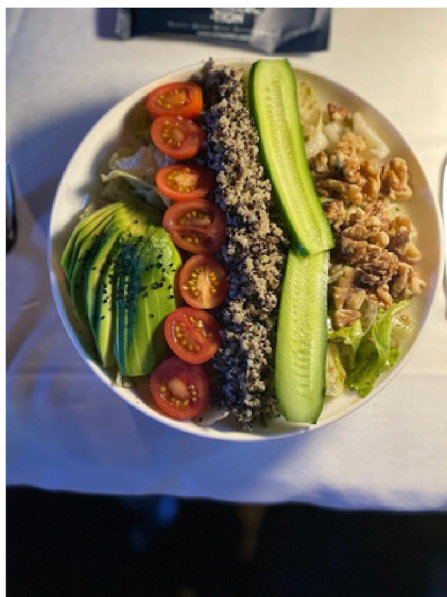
SHRIMPS WITH GARLIC















ATES

SU

TOPRAK

HAVA

HUZGAR

RUZ

GLUTENSIZ

VEGETERYAN

VEGAN

SHOW

HIGH QUALITY

Special Meat Menü

NEW

GOLDEN MILK LAMB CAGE RIB

WITH BUCKWHEAT, GRILLED VEGETABLES, FRESH THYME, SPINACH WITH CREAM, MASHED POTATOES WITH MILK AND SAUCE OF YOUR CHOICE

MILK LAMB CAGE RIB

WITH BUCKWHEAT, GRILLED VEGETABLES, FRESH THYME, SPINACH WITH CREAM, MASHED POTATOES WITH MILK AND SAUCE OF YOUR CHOICE

NEW

GOLDEN TOMAHAWK

WITH BUCKWHEAT, GRILLED VEGETABLES, FRESH THYME, SPINACH WITH CREAM, MASHED POTATOES WITH MILK AND SAUCE OF YOUR CHOICE

CHEF TOMAHAWK

WITH BUCKWHEAT, GRILLED VEGETABLES, FRESH THYME, SPINACH WITH CREAM, MASHED POTATOES WITH MILK AND SAUCE OF YOUR CHOICE

ANJELIQ BEEF RIBS

WITH BUCKWHEAT, GRILLED VEGETABLES, FRESH THYME, SPINACH WITH CREAM, MASHED POTATOES WITH MILK AND SAUCE OF YOUR CHOICE

NEW

ANJELIQ GOLDEN BEEF RIBS

WITH BUCKWHEAT, GRILLED VEGETABLES, FRESH THYME, SPINACH WITH CREAM, MASHED POTATOES WITH MILK AND SAUCE OF YOUR CHOICE

ANJELIQ BEEF RIBS

WITH BUCKWHEAT, GRILLED VEGETABLES, FRESH THYME, SPINACH WITH CREAM, MASHED POTATOES WITH MILK AND SAUCE OF YOUR CHOICE

T-BONE SHRIMP

WITH BUCKWHEAT, GRILLED VEGETABLES, FRESH THYME, TIGER PRAWNS, SPINACH WITH CREAM, MASHED POTATOES WITH MILK AND SAUCE OF YOUR CHOICE

T-BONE

WITH BUCKWHEAT, GRILLED VEGETABLES, FRESH THYME, SPINACH WITH CREAM, MASHED POTATOES WITH MILK AND SAUCE OF YOUR CHOICE

WORLD LUXURY RESTAURANT AWARDS

ingiz

Sayfa 38 / 96



SOUL OF KITCHEN

We offer fresh and unique flavors with
our growing animal on our own farm



TOMAHAWK STEAK
FOR 2 PEOPLE

SOUL OF KITCHEN

We offer fresh and unique flavors with
our growing animal on our own farm



LAMB RIBS
for 2 people

SOUL OF KITCHEN

We offer fresh and unique flavors with
our growing animal on our own farm



**BAKED BEEF RIB WITH
BARBECUE SAUCE**
For 4 people



ATES

SU

TOPRAK

HAVA

HUZGAR

BUZ

GLUTENSIZ

VEJETERYAN

VEGAN

SNOW



Risotto & Pasta & Burger

NEW



NEW



NEW



NEW



PELMENI (MANTI)

WITH CAVIAR, VILLAGE TOMATO, DILL, PELMENI, YOGURT

295 ₺

SPAGHETTI BOLOGNESE

CUBED MEAT, TOMATO SAUCE AND PARMESAN

325 ₺

AVOCADO BURGER

AVOCADO, BURGER MEATBALL WITH CHEDDAR CHEESE

335 ₺

FETTUCINE ALFREDO

WITH MUSHROOM, CREAM, CHICKEN COOK SLICES

375 ₺

GREEN VEGI CAKE

GARDEN GREENS WITH CREAM

385 ₺

ANJELIQ BURGER

VILLAGE TOMATO SLICE, LETTUCE, CHEDDAR CHEESE, BURGER MEATBALL, WITH CARAMELIZED ONION

395 ₺

MUSHROOM TRUFFLE RISOTTO

WITH PARMESAN, SHALLOTS, WHITE WINE, TRUFFLE SAUCE

485 ₺

VEGARISO

TOMATOES FROM OUR GARDEN, MUSHROOMS, ONIONS, SAFFRON, GARLIC FROM KASTAMONU

485 ₺

FETTUCINE ALFREDO SEA FOOD

SQUID, SHRIMP, SALMON, CLAMS, WITH CREAM

495 ₺

OCTOPUS BURGER

WITH ICEBERG, CARAMELIZED ONION, CHEDDAR SAUCE, TOMATO AND OCTOPUS HANDLES

495 ₺

CHORIZO OCTOPUS WITH TOMATO SAUCE

OCTOPUS ARM WITH RISOTTO RICE, TOMATO SAUCE

585 ₺

SEAFOOD RISOTTO

JUMBO SHRIMP, SQUID, SALMON, MUSSELS, WITH WHIPPED CREAM

595 ₺



WORLD

LUXURY

RESTAURANT AWARDS



ATES

SU

TOPRAK

HAVA

HUZGAR

KING

BUZ

GLUTENSİZ

VEJETERYAN

VEGAN

SHOW



Sea products

GRILL OCTOPUS

POTATO PUREE WITH GREEN OIL AND TERIAKI SAUCE

485₺

HOUSE GRILLED SALMON

WOOD FIRED SALMON WITH HAZELNUT SAUCE AND BASIL POTATO PUREE

575₺

WHOLE SQUID

COOKED IN WOOD FIRE, ACCOMPANIED WITH OCEAN SAUCE

585₺

FISH & GARDEN

SALMON FILLET, ROASTED GRASS, WITH MUSHROOM PUREE

595₺

GRILL CUP

WITH BASIL POTATO PUREE AND GREEN GREEN

595₺

LOBSTER

CRAYFISH, VERSION AND WITH FIVE TYPES OF SAUCE (100GR)

685₺

VONGOLE+FISH

WITH VONGOLE, CREAM OF ALMOND, NORWAY SALMON

695₺

CHEF'S SEA FOOD WITH TOMATO SAUCE

SQUID, TIGER SHRIMP, JUMBO SHRIMP, SALMON, CLAMS AND TOMATO WITH SAUCE

785₺

LANGOUSTINE FISH PLATE

BABY LOBSTER WITH TAIL SHRIMP, SALON

985₺

PAELLA DE MARİSCO

WITH GARDEN PEPPERS, ONIONS, SQUID, SHRIMP, SALMON, MUSSELS, RISOTTO RICE AND TOMATO SAUCE

985₺

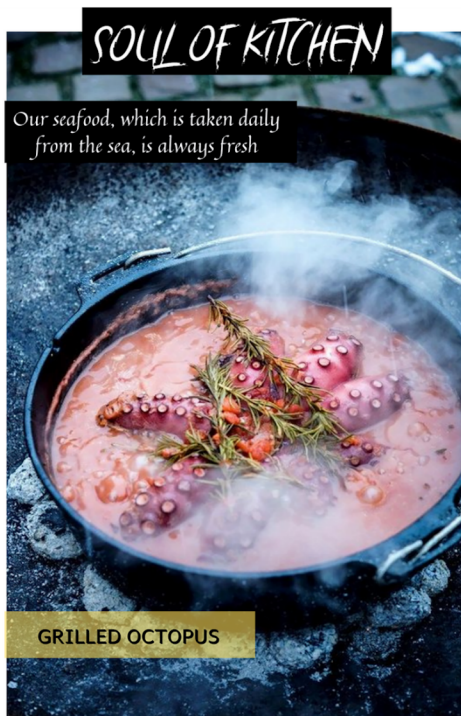
GRILL TIGER SHRIMP

WITH THE SAUCE YOU CHOOSE(4 PCS)

985₺

WORLD LUXURY RESTAURANT AWARDS



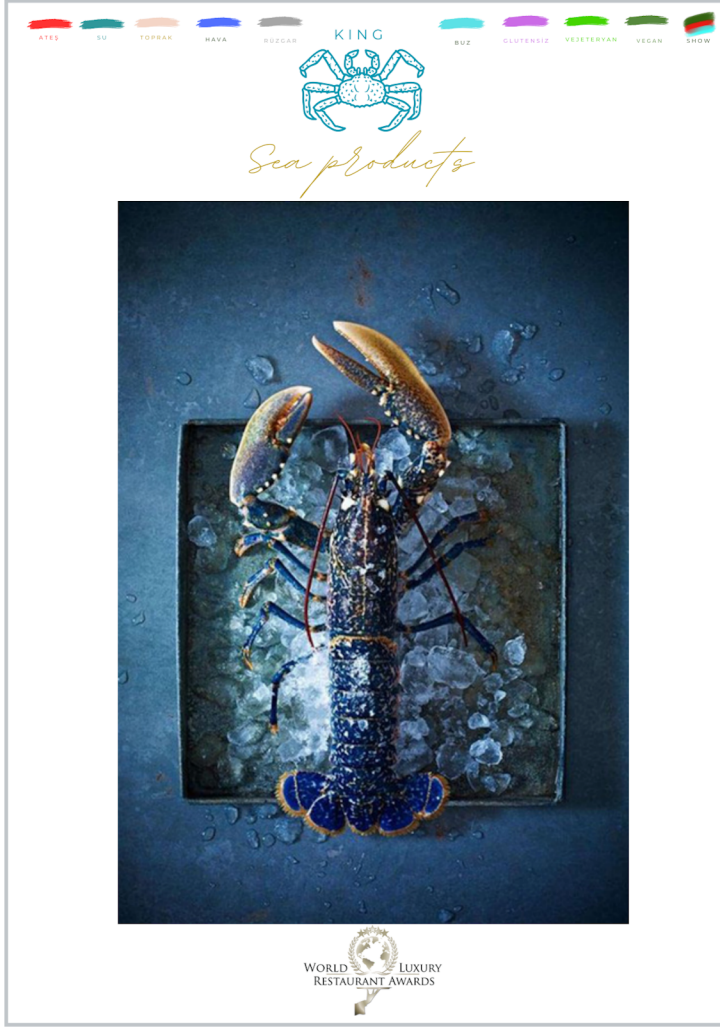




SOUL OF KITCHEN

Our seafood, which is taken daily
from the sea, is always fresh

LOBSTER
For 2 people



ATES
SU
TOPIKAK
HAVA
HUZGAR
BUZ
GLUTENSIZ
VEJETERYAN
VEGAN
SHOW



Towers

ANJELIQ SWEET DREAM TOWER
 OREO CAKE, BROWNIE, MOSAIC CAKE, TIRAMISU, SEBASTIAN
 CHEESECAKE, LEMON CHEESECAKE
 2950 ₺

KEBAP TOWER
 TURKISH ADANA KEBAB, MEATBALLS, TENDERLOIN, CHICKEN CHOPS, LAMB
 CHOPS, CHICKEN SKEWERS, LAMB SHIN AND GRILL VEGETABLES
 4950 ₺

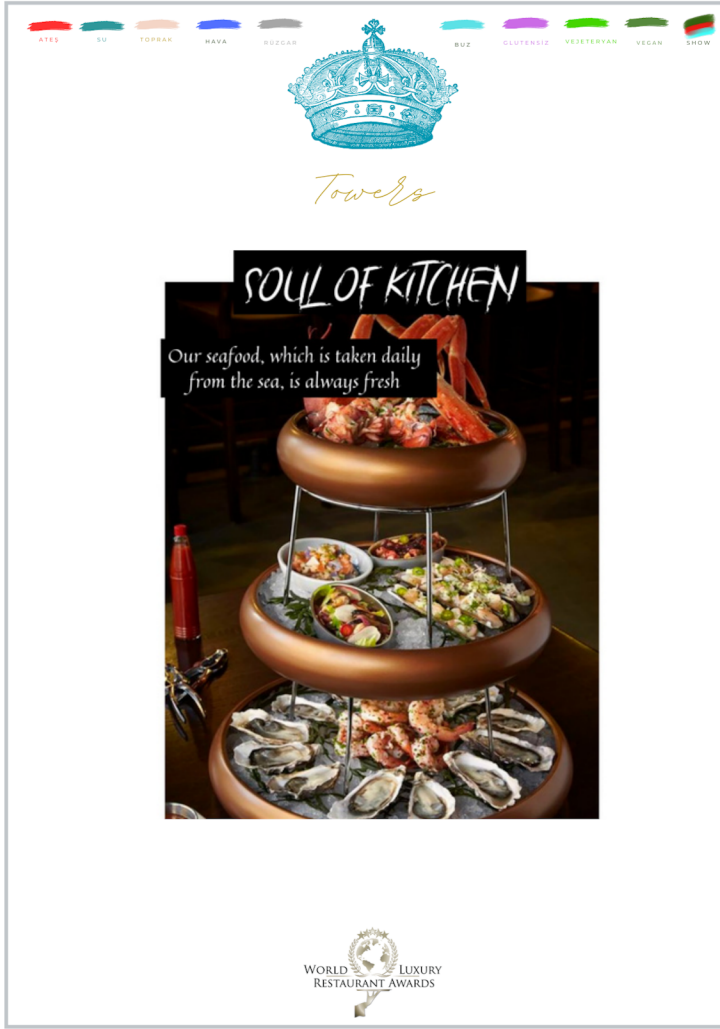
JAPANESE SUSHI TOWER
 PHILADELPHIA ROLL, CRUNCHY ROLL, EBI TEMPURA ROLL, SAKE
 NIGIRI, SUZUKI NIGIRI, TUNA NIGIRI, EBI NIGIRI, SAKE SASHIMI, UNAGI
 SASHIMI, SAKE TEMARE, SUZUKI TEMARE
 4850 ₺

KING TOWER
 WITH 10 MUSSELS, 6 VONGOLE, 5 SHRIMP, 3 SQUID, 1 OCTOPUS LEG, 1
 CHIPRA, SURUMI, TARTAR, SALMON SASHIMI AND FIVE TYPES OF SAUCE
 5850 ₺

ANJELIQ TOWER
 WITH 2 LANGUSTIN, 10 MUSSELS, 6 VONGOLE, 5 SNAILS, 5 PRAWNS, 3 SQUID, 2
 OCTOPUS LEGS, 2 SCALLOPS, 8 OYSTERS, SURUMI, TARTAR, SALMON SASHIMI
 AND FIVE TYPES OF SAUCE
 6850 ₺



WORLD RESTAURANT AWARDS LUXURY





Towers

SOUL OF KITCHEN

Our seafood, which is taken daily from the sea, is always fresh



ATES

SU

TOPRAK

HAVA

RUZGAR

BUZ

GLUTENSİZ

VEJETERYAN

VEGAN

SHOW



Oysters

Gillardeau

FRESH OYSTER

395 ₺

Gillardeau

FRESH OYSTER SALMON

VITH NORWEGIAN SALMON, CHINICLAV AND SAUCE OF YOUR CHOICE

+95 ₺

Gillardeau

FRESH OYSTER BLACK CAVIAR

VITH BLACK CAVIAR, CHEDDAR CHEESE AND YOUR CHOICE OF SAUCE

+95 ₺

Gillardeau

FRESH OYSTER RED CAVIAR

WITH RED CAVIAR, LABNEH CHEESE AND YOUR CHOICE OF SAUCE

+95 ₺

Gillardeau

FRESH OYSTER ANGELIQ

VITH GARDEN STRAWBERRIES, GIN AND TONIC AND THE SAUCE OF YOUR CHOICE

+95 ₺

Gillardeau

FRESH OYSTER GARDEN

WITH GARDEN SPINACH, GREENS AND YOUR CHOICE OF SAUCE

+95 ₺

Gillardeau

FRESH OYSTER BLOODY MARY

TABASCO,VODKA,TOMATO JUICE,SEA SALT,GARDEN LEMON JUICE

+95 ₺

Gillardeau

FRESH OYSTER WITH GREEN SAUCE

WITH GREEN SAUCE

+95

WORLD RESTAURANT AWARDS

LUXURY

ATES

SU

TOPRAK

HAVA

HUZGAR

BUZ

GLUTENSIZ

VEJETERYAN

VEGAN

SHOW



Oysters

Gillardeau

FRESH OYSTER

395 ₺

Gillardeau

FRESH OYSTER SALMON

VITH NORWEGIAN SALMON, CHINICLAV AND SAUCE OF YOUR CHOICE

+95 ₺

Gillardeau

FRESH OYSTER BLACK CAVIAR

WITH BLACK CAVIAR, CHEDDAR CHEESE AND YOUR CHOICE OF SAUCE

+95 ₺

Gillardeau

FRESH OYSTER RED CAVIAR

WITH RED CAVIAR, LABNEH CHEESE AND YOUR CHOICE OF SAUCE

+95 ₺

Gillardeau

FRESH OYSTER MARISCO

WITH CRAB, PRAWNS, SCALLOPS, SOFT RICE AND YOUR CHOICE OF SAUCE

+95 ₺

Gillardeau

FRESH OYSTER GARDEN

WITH GARDEN SPINACH, GREENS AND YOUR CHOICE OF SAUCE

+95 ₺

Gillardeau

FRESH OYSTER BLOODY MARY

TABASCO,VODKA,TOMATO JUICE,SEA SALT,GARDEN LEMON JUICE

+95 ₺

Gillardeau

FRESH OYSTER WITH GREEN SAUCE

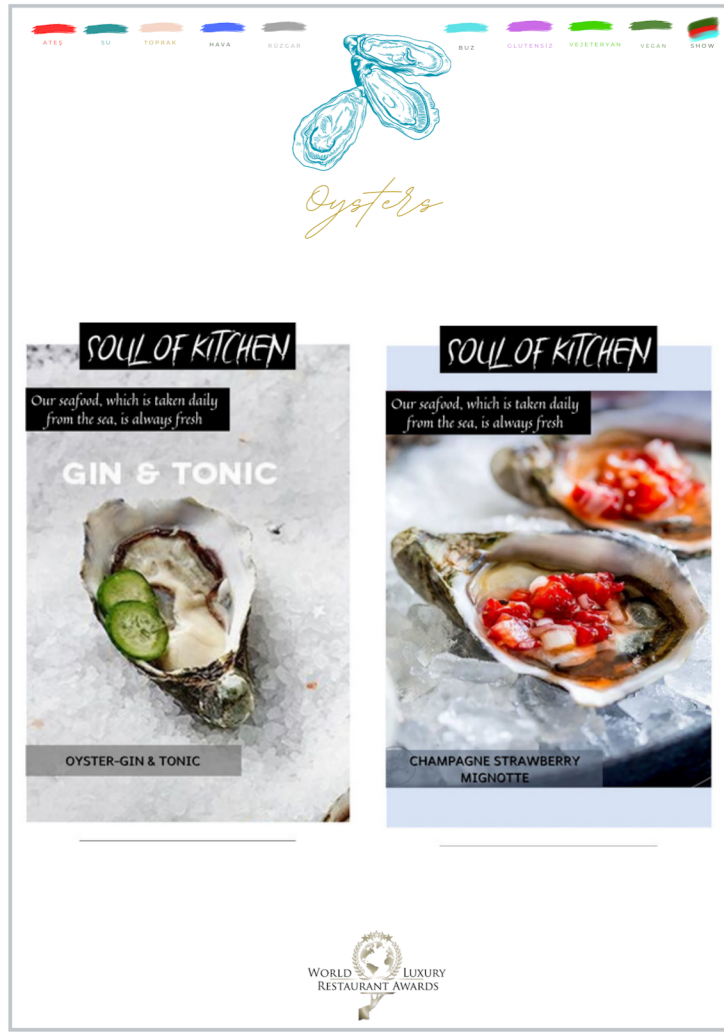
WITH GREEN SAUCE

+95 ₺

WORLD

RESTAURANT AWARDS

LUXURY



ATES

SU

TOPRAK

HAVA

HUZGAR

BUZ

GLUTENSİZ

VEJETERYAN

VEGAN

SHOW



Oysters

SOLIL OF KITCHEN

Our seafood, which is taken daily from the sea, is always fresh



CLASSIC SPECIAL OYSTER SAUCE

SOLIL OF KITCHEN

Our seafood, which is taken daily from the sea, is always fresh



FRESH OYSTER 5
(black caviar and labneh cheese)



WORLD RESTAURANT AWARDS LUXURY

ATES

SU

TOPRAK

HAVA

HUZGAR

BUZ

GLUTENSİZ

VEJETERYAN

VEGAN

SHOW



Oysters

SOUL OF KITCHEN

Our seafood, which is taken daily from the sea, is always fresh



FRESH OYSTER 3
(salmon and black caviar)

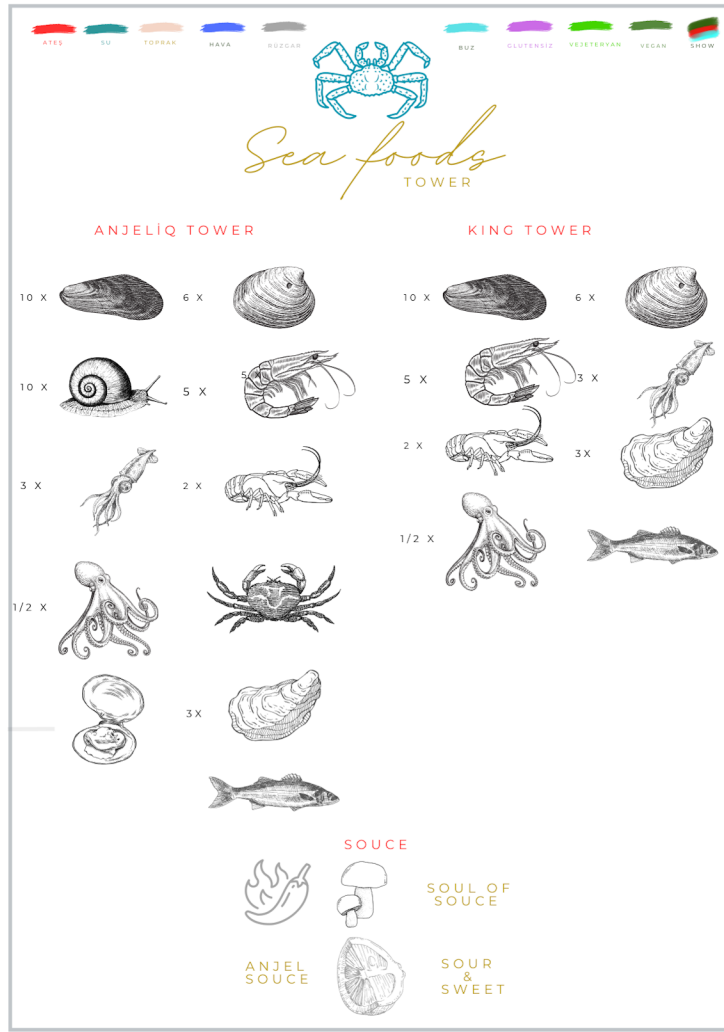
SOUL OF KITCHEN

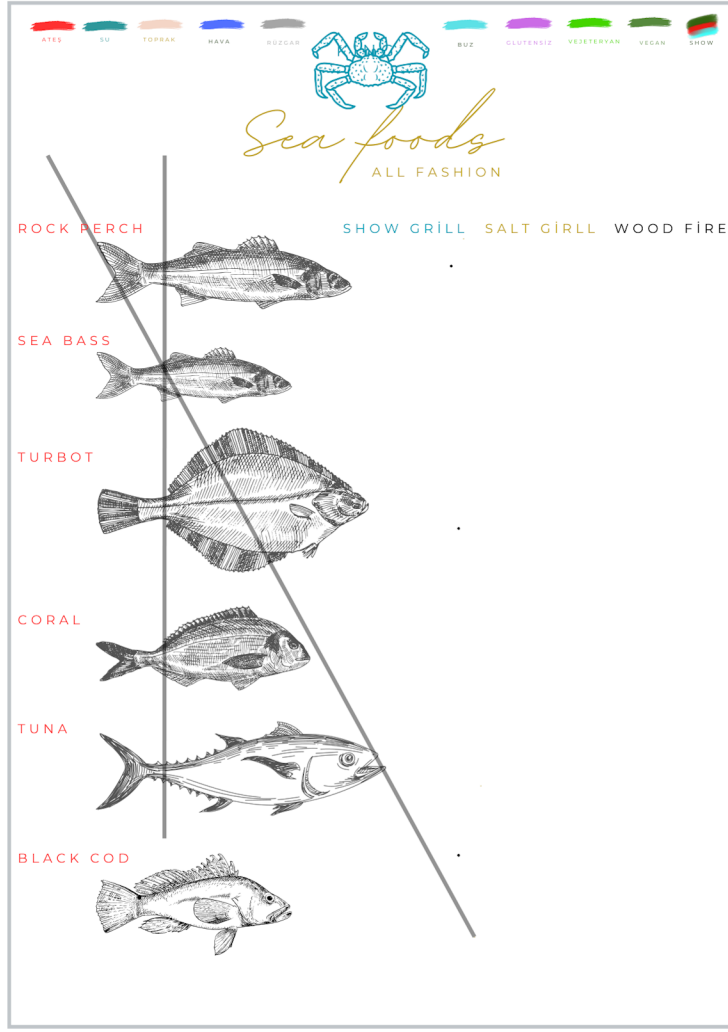
Our seafood, which is taken daily from the sea, is always fresh

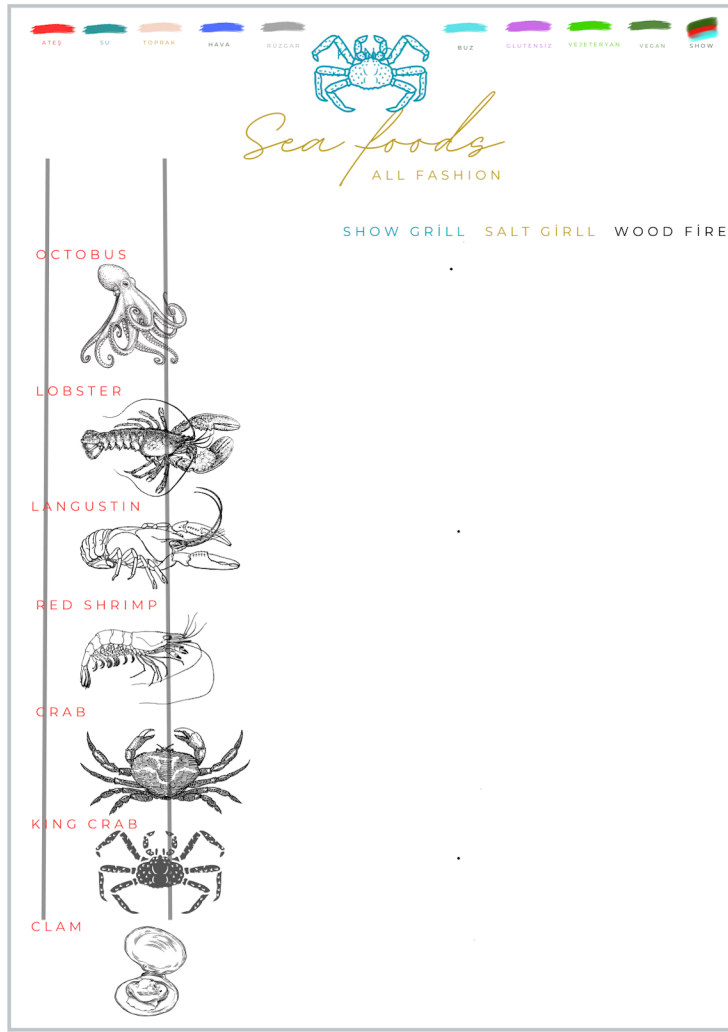


FRESH OYSTER 2
(beets, parsley)









Seafoods
PLATE

10 X



10 X



10 X



5 X



3 X



2 X



685 七

ATES

SU

TOPRAK

HAVA

HUZAR

BUZ

GLUTENSIZ

VEJETERYAN

VEGAN

SHOW

Pizza

MARGHERİTA
MOZARELLA CHEESE WITH BASIL FROM THE GARDEN
AND TOMATO SAUCE
295₺

LAVASH ALLE ERBE
SOIL SEEDLE WITH MEDITERRANEAN GREENS
335₺

CON SALSICCIA
BEEF SUJUK, GARDEN THYME, CRUSHED OLIVES
365₺

VEGANİSMO
WITH TOMATO SAUCE, VILLAGE PEPPER,
VILLAGE TOMATOES AND BROCOLI
365₺

VEJETARİSMO
WITH BASIL TOMATO SAUCE, MUSHROOM, CORN,
CHERRY TOMATO, PEPPER AND MOZARELLA
365₺

AVOCADO DI SALMONE
SMOKED SALMON WITH ALANYA AVOCADOS, CAPAERS
AND PURPLE ONIONS
395₺

TRADİZONE TURCA
WITH BACON, DRIED APRICOT, CHERRY
TOMATO, WALNUT, PIOT SWEET SAUCE
395₺

MİSTA
WITH SAUSAGE, SALAMI, SAUSAGE, MUSHROOMS,
PEPPER, CORN AND OLIVE
395₺

QUATTRO FORMAGGI
WITH GORGONZOLA, CHEDDAR, PARMESAN AND
MOZZARELLA
395₺

GAMBERO
SHRIMP, CLAMS, MOZARELLA WITH CHEESE AND
TOMATO SAUCE
465₺

LAVASH DIVITELLO
BEEF RIBS, DEMI GLACE, WITH MOLASSES SAUCE
465₺

BURRATA
WITH MOZARELLA CHEESE, BASIL FROM OUR GARDEN, TOMATO SAUCE
AND BURRATA
495₺

ATES

SU

TOPRAK

HAVA

RÜZGAR

BUZ

GLUTENSİZ

VEJETERYAN

VEGAN

SHOW

RAW

VEGGIE ROLL

CARROT, CUCUMBER, AVOCADO, WITH WAKAME ALGAE (6 PCS)

3356

CALIFORNIA FILLET ROLL

CREAM CHEESE, CUCUMBER, AVOCADO, SALMON, SURIMI, CAVIAR (6 PCS)

3806

PHILADELPHIA ROLL

WITH CREAM CHEESE, CUCUMBER, AVOCADO, SALMON, APRICOT PUREE AND TERIYAKI SAUCE (6 PCS)

3856

CALIFORNIA ROLL

CREAM CHEESE, CUCUMBER, AVOCADO, VERSION WITH CAVIAR (6 PCS)

3856

UNAGI ROLL

CREAM CHEESE, CUCUMBER, AVOCADO, EEL WITH SAUCE, TERIYAKI WITH SESAME OIL (6 PCS)

3856

SUZUKI ROLL

CREAM CHEESE, CUCUMBER, AVOCADO, SEA BEACH (6 PCS)

3956

ALANYA ROLL

CREAM CHEESE, CUCUMBER, AVOCADO, SALMON, EEL WITH SAUCE (6 PCS)

4256

RAINBOW ROLL

CREAM CHEESE, CUCUMBER, AVOCADO, SALMON, SURIMI, TIGER SHRIMP, SEA BASS (6 PCS)

4256

CATERPILLAR ROLL

CREAM CHEESE, CUCUMBER, AVOCADO, SALMON, EEL, CAVIAR (6 PCS)

4256

SPICY ROLL

PIECES OF SALMON BLENDED WITH HOT SAUCE, SHINCLAVE, AVOCADO, CAVIAR (6 PCS)

4356

DRAAGON ROLL

CUCUMBER, AVOCADO, CREAM CHEESE, EEL (6 PCS)

3856

SOUL ROLL SET

PHILADELPHIA ROLL, TUNA ROLL, CRUNCHY ROLL, EBI TEMPURA ROLL, UNAGI ROLL, SUZUKI ROLL

17356

DEMİRRAW

SUZUKI TEMPURA ROLL

CREAM CHEESE, CUCUMBER, AVOCADO, BASS (7 PCS)

4456

CRUNCH ROLL

WITH CREAM CHEESE, AVOCADO, CUCUMBER, SALMON, CHICKEN POTATO (7 PCS)

4456

FUTOMAKI TEMPURA ROLL

CREAM CHEESE, SALMON, SURIMI, AVOCADO, CUCUMBER (7 PCS)

4456

SPICY SAKE ROLL

WITH CUCUMBER, AVOCADO, CREAM CHEESE, COOKED SALMON AND BLEACHED SPICY MAYONNAISE (6 PCS)

4456

SOUL OF STEAK ROLL

LETTUCE, CARROT, AVOCADO, SESAME OIL BLENDED ETCARPACCIO (6 PCS)

4656

EBI TEMPURA ROLL

TEMPURED SHRIMP, AVOCADO (8 PCS)

4556

SOMON, AVOKADO (6 PCS)
2956

CAVIAR GUNKAN MACHINE
SALMON CAVIAR,CUCUMBER(2 PCS)
2956

SALMON
3956
SALMON SURIMI
2956

ATES

SU

TOPRAK

HAVA

RÜZGAR

BUZ

GLUTENSİZ

VEJETERYAN

VEGAN

SHOW



Sushi




NIGIRI

SAKE NIGIRI
SOMON(2PCS)
2956

SUZUKI NIGIRI
SEA BASS(2PCS)
2956

EBİ NIGIRI
TAIL SHRIMP(2PCS)
2956

OCTOPUS NIGIRI
AHTAPOT(2PCS)
3456

UNAGI NIGIRI
EEL(2PCS)
3856

KANI NIGIRI
SURUMI(2PCS)
3856

MAGURO NIGIRI
TUNA BALICI(2PCS)
3856

FRIED SAKE NIGIRI
COOKED SALMON(2PCS)
3256

SOUL NIGIRI SET
SAKE NIGIRI,MAGURO NIGIRI,SUZUKI NIGIRI,UNAGI NIGIRI,FRIED SAKE NIGIRI
14206




SASHIMI

SAKE SASHIMI
SASHIMI SALAD,SALMON(5PCS)
3856

SUZUKI SASHIMI
SASHIMI SALAD,SEAS(5PCS)
3856

AMAEBİ SASHIMI
SASHIMI SALAD,TIGER SHRIMP(4PCS)
3856

MAGURO SASHIMI
SASHIMI SALAD,TUNA FISH(5PCS)
3856

OCTOPUS SASHIMI
SASHIMI SALAD,OCTOPUS(2PCS)
3856

UNAGI SASHIMI
SASHIMI SALAD,EEL FISH(4PCS)
3856

ÇUPRA SASHIMI
SASHIMI SALAD,CLIP FISH(6PCS)
3856

SOUL SASHIMI SET
SASHIMI SALAD,MAGURO SASHIMI,UNAGI SASHIMI,EBİ SASHIMI
13556









WORLD LUXURY
RESTAURANT AWARDS































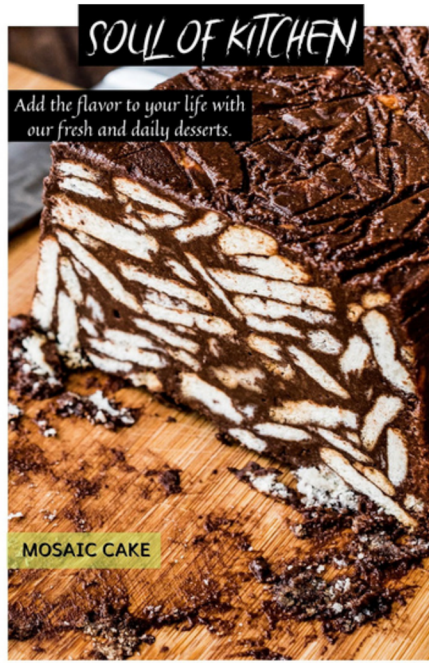
SOUL OF KITCHEN

Add the flavor to your life with
our fresh and daily desserts.



OREO CAKE







SOUL OF KITCHEN

Add the flavor to your life with our
fresh and daily dessert..



ATES

SU

TOPRAK

HAVA

HUZGAR

BUZ

GLUTENSİZ

VEJETERYAN

VEGAN

SHOW



Cocuk Menü





MISHKA SOUP

VILLAGE TOMATO WITH GARDEN GREENS
195₺





MASHA BOWL SALAD

GARDEN GREENS WITH GAZIPASA STRAWBERRY, CORN AND AVOCADO
195₺



BATMAN NUGGET

FRIED FRENCH WITH MEDITERRANEAN GREENS
220₺



BUGS BUNNY SUSHI

WITH CUCUMBER, CARROT, AVOCADO AND CREAM CHEESE
220₺



SUNGERBOB MEATBALL

FRIES WITH FRIES, COUSCOUS
295₺



GARFIELD PIZZA

WITH MOZARELLA CHEESE, VILLAGE TOMATOES, CORN AND BEEF SUJUK
365₺



SUPERMAN HAMBURGER

BEEF MEATBALL WITH CHEDAR CHEESE AND GREENS
395₺



WORLD LUXURY
RESTAURANT AWARDS



Animal Menü



DOG PLATE

YUMMY DOG MEAT
195₺

CHEFE SORUN LÜTFEN







ACI

TATLI

EKŞİ

SERT



Signature Chef Cocktail Menü

- KAZANOVA**
HENEESY COGNAC, DISARONNO/FINTIK SURUBU/LIMON
SUYU, SWEAT AND SOUR MIX
3956
- FAKE PARADISE**
JACK DANIELS, COINTRAU, PASSION FRUIT PURE,
FRESH ANANAS, FASION FRUIT, SOUR MIX
3956
- TEARS OF CLEOPETRA**
TENQUERAY CIN, LIMON SUYU, FRESH ANANAS, FRESH
BLUEBERRY, BLUEBERRY JUICE,
3956
- LOVE IN BARTENDER**
HENDRICKS CIN, CAMPARI, ST GERMAN LIKOR, KAMEL
SURUBU, ÇARKIFELEK MEYVESİ, YUMURTA AKI
3956
- HULKSMASH**
BEEFEATER CIN, SALATALIK SUYU, LIMON SUYU, ŞEKER
ŞURUBU, TAZE FESLEĞEN
3956
- PLAYBOY**
JAMESON, MALIBU, FRESH HAVUC SUYU, HİNDİSTAN
CEVİZİ SUYU, SÜT KREMASI
3956
- LOVE69**
GORDON'S PINK GIN, MARTINI ROSSO, FRESH KARPUZ
SUYU, FRESH KAVUN SUYU, NANE, TARÇIN
3956
- TOKYO**
HAKU VODKA, LIMON OTU SUYU, SAKE, LIMON
SUYU, ZERDEÇAL
3956
- OSCAR**
BELVEDERE
VODKA, APEROL, BERGAMOT, YASEMİN, SWEAT MIX
3956
- HOT BEACH**
GORDON'S GIN, BELUGA VODKA, MANGO PÜRESİ, MANGO
SUYU, ACI SOS, KARABİBER, ACI SIVRI BİBER
3956



ACI

TATLI



EKŞİ

SERT

Signature Chef Cocktail Menü





EVRENSEL KOKTEYL

LONG ICELAND
425 ₺

NEGRONI
395 ₺

PINACOLLADA
345 ₺

GIN BASEL SMASH
345 ₺

COSMOPOLITAN
345 ₺

MARGHARITA
345 ₺

BLOODY MARY
345 ₺

MOSCOW MULE
345 ₺

FROZEN GIN TONIC
345 ₺

SEX ON THE BEACH
345 ₺

MANHATTAN
345 ₺

WHITE LADY
345 ₺

PORN STAR MARTINI
345 ₺

COCTAIL MARTINI
345 ₺

BLUE LAGOON
345 ₺

TEQUILA SUNRIZE
345 ₺

ESPRESSO MARTINI
345 ₺

BLACK RUSSIAN
345 ₺

WHITE RUSSIAN
345 ₺

WHISKEY SOUR
345 ₺

FRENCH 75
345 ₺

GIN FIZZ
345 ₺

KARAF SANGRIA
1450 ₺





APERATIF KOKTEYL

SOUL OF SPRITS

APEROL SPRITS
335 ₺

FASHION FRUIT
APEROL SPRITS
335 ₺

LAMOME SPRITS
335 ₺

CAMPARI SPRITS
335 ₺

HUGO SPRITS
335 ₺

SOUL OF CHAMPAGNE COCKTAILS

BELLINI
345 ₺

ROSSINI
345 ₺

MIMOZA
345 ₺

GARIBALDI
345 ₺

SHOT

TEQUILA
265 ₺

B-52
275 ₺

JAGERMAISTER
235 ₺

SAMBUCA
235 ₺

SOUL OF GIN TONIC

CLASIC GIN TONIC
345 ₺

PINK GIN TONIC
345 ₺

DRAGON FRUIT GIN
TONIC
255 ₺

CUCUMBER GIN
TONIC
355 ₺

ELDERFLOWER GIN
TONIC
355 ₺

SOUL OF BEACH COCKTAILS

MOJITO
CLASIC, MANGO, STAWBERRY, WATERMELON, BLUEBERRY
345 ₺

DAIQUIRI
345 ₺

FROZEN
DAIQUIRI
CLASIC, MANGO, STAWBERRY, WATERMELON, PINEAPPLE, MANGO
365 ₺

MICHELLADO
345 ₺

LOCAL DRINK

VOTKA/GIN/RAKI
285 ₺





GIN

GORDON'S	325₺	/	4850₺
GIN MARE	365₺	/	5850₺
MONKEY 47	385₺	/	5850₺
TANQUERAY	385₺	/	4950₺
TANQUERAY 10	395₺	/	5850₺
HENDRICK	395₺	/	5950₺
BULLDOG GIN	395₺	/	4950₺
BOMBAY	325₺	/	4850₺
MALFY	385₺	/	4950₺

VOTKA

ABSOLUT BLUE	395₺	/	3950₺
SMIRNOFF	295₺	/	3850₺
BELVEDERE	395₺	/	5950₺
BELUGA	395₺	/	6250₺
KETEL ONE	395₺	/	5950₺
CIROC	335₺	/	4950₺
GREY GROOSE	385₺	/	5850₺

TEQUILA

OLMEGA BLANCO	295₺	/	3950₺
DON JULIO	385₺	/	6850₺
PATRON SILVER	420₺	/	6850₺

COGNACS GLASS

MARTEL VS SD	/	595₺
MARTEL VSOP RB	/	865₺

LIQUEURS & VERMOUNTHS

BAILEY'S.	295₺	/	3950₺
JAGERMEISTER	295₺	/	4850₺
MARTINI	285₺		
APEROL	255₺		
KAHLUA	285₺		
CAMPARI	195₺		

BEER / BİRA

TUBORG	33CL	165₺
BOMONTI		185₺
CARLSBERG		185₺
MILLER		185₺
CORONA		195₺
BUD		195₺
HEINEKEN		195₺
AMSTERDAM		195₺
GROLSCH		195₺
DESPERADOS		230₺

IRISH

JAMESON	385₺	/	4950₺
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SCOTCH

DEWAR'S	285₺		
CHIVAS 12	385₺	/	5850₺
CHIVAS 18	485₺	/	6850₺
CHIVAS 21	1250₺	/	19500₺
BLACK LABEL	385₺	/	5950₺
BLUE LABEL	985₺	/	19950₺

SINGLE MALT

ARDBEG 10.Y	385₺	/	5850₺
TALISKER 10.Y	395₺	/	6950₺
LAGAVULIN 16.Y	420₺	/	6850₺
MACALLAN	420₺	/	6850₺
GLENKINCHIE	395₺	/	6850₺
OBAN	395₺	/	5850₺

TENNESSEE BOURBAN

JACK DANIEL'S	325₺	/	3950₺
BULLEIT BOURBON	420₺	/	5500₺





Soft Drinks

SOFT DRINKS

WATER/SU KÜÇÜK / BÜYÜK	34/60₺
SODA	68₺
REDBULL	95₺
SAN PELLEGRINO	115/165₺
ORANGE JUICE / PORTAKAL SUYU	115₺
LEMONATE/LİMONATA	95₺
STRAWBERRY LEMONATE/ ÇİLEKLİ LİMONATA	95₺
COLA/FANTA/SPRITE/ICE TEA	78₺
CHURCHILL / MEYVELİ SODA	
PEPPERMINT BUTTERMILK / NANELİ AYRAN	85₺
TURNIP JUICE/ ŞALGAM SUYU	85₺

SMOOTHIE

SOUL OF SMOOTHIE	195₺
STRAWBERRY SMOOTHIE	195₺
BANANA SMOOTHIE	195₺
CHOCOLATE SMOOTHIE	195₺

MILKSHAKE

OREO	
CHOCOLATE	
STRAWBERRY	
BANANA	195₺
MANGO	
KİVİ	
KARPUZ	

TEA & COFFEE / ÇAY & KAHVE

TEA / ÇAY	28₺
HERBAL TEA / BİTKİ ÇAYI SPECIAL	85₺
ESPRESSO / DUBLE ESPRESSO	75₺/95₺
ESPRESSO MACCHIATO	95₺
ESPRESSO CAMPANA	95₺
AMERICANO	95₺
AROMALI AMERICANO	95₺
TURKISH COFFEE	58₺
CAPPUCIANO	95₺
AROMALI CAPPUCIANO	95₺
MOCHA	95₺
WHITE MOCHA	115₺
CAFE LATTE	115₺
CARAMEL LATTE	115₺
MOCHA FRAPPE	115₺
NESCAFE	65₺

ICE COFFEE

ICE LATTE	95₺
AROMALI ICE LATTE	95₺
ICE AMERICANO	95₺
FRAPPE	95₺
FREDICINO	115₺
AFAGADO	115₺
BROWNIE ICE CHOCOLATTE	125₺

SIGNATURE DRINKS

SWEAT CUP	125₺
ICECREAM LEMONADE	125₺
STRAWBERRY ICE LATTE	125₺

