



*Calea*

*Passion for Taste*

## SMALLER

Green Salad 35TL  
Green mix, Carrot, Cherry tomatoes, Walnuts

Beetroot Carpaccio 37TL  
Argula, Parmesan cheese, Dressed with green leaves & vinegar

Tartlets 29TL  
Roasted pepper, Tomato salsa, Loca cheese, Grilled onions

Tomato Salad 48TL  
Cherry tomatoes, Olives, Oregano, Mint, Feta cheese, Yolk & red chili

Bruschetta ceviche 54TL  
Roasted cabbage, Yoghurt & Green onions

Beef Carpaccio 51 TL  
Green salsa, Roasted onions, Parmesan, Dressed with balsamic sauce

Roast Beef 58TL  
Bone marrow, Eggplant, Oregano & Mustard

## MIDDLE

Cheese Ravioli 61TL  
Burnt tomato salsa, Sage butter & Crispy mint

Calamari 65TL  
Pepper cream, Chickpeas, Crispy bacon, Grilled onions, Coriander

Shrimps 57TL  
Potato salad, Dill, Coriander oil, Dressed with butter sauce

Pappardelle 63TL  
Season greens, Parmesan, Dressed with butter sauce

Risotto 59TL  
Heavy cream, Roasted mushrooms, Twill parmesan

## BIGGER

Fish Fillet 84TL  
Mashed potatoes, Season vegetables, Brown butter, Coriander & Pepper

Bombay Butter Salmon 89TL  
Mixed Spices, Coriander, Coconut Milk, Cucumbers

Chicken Curry 73TL  
Homemade Picante Curry Paste & Crispy Potatoes

Lamb Chops 98TL  
Burgle Stew, Homemade Bharat, White Cabbage, Dressed with demi-glass lamb sauce

Beef Fillet 120TL  
Demi glass, Mashed potatoes, Season vegetables, Bone marrow



# Special Dry Aged Meat

## What is dry aging?

*A controlled decay process by exposing the subprimals to oxygen, which allows natural enzymes within the meat work.*

*They come alive and start breaking down the molecular bonds of meat which changes the flavor and texture of the cut.*

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## MENU

**Sirloin steak on the bone:**

**39TL per 100g  
(Aged 21 days)**

**Entrecote (prime rib) on the bone:**

**43TL per 100g  
(Aged 29 days)**

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**Our meat is seared on a charcoal grill over high heat, and comes with roasted vegetables, chimichurri, and mashed potatoes..**

**Please ask the waiter how many grams we have today.**



# Beef Wellington

*Beef Wellington is an Italian dish.*

*Wrapped Bonfillet with roasted mushroom,  
homemade puff pastry dough  
served with mashed potato, roasted spinach & demi glass sauce.*

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**220 g Beef**  
**120TL**

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**Chef's suggestion is to be cooked medium!**

## Wine

Wine of the day - ask our waiter

Echo Falls Chardonnay 2018 (USA)	20/75TL
Hardys Cabernet Sauvignon 2018	20/75TL
Echo Falls Zinfandel Rose 2018 (USA)	80TL
Etel Rose 2018 (Cyprus)	160TL
Botter Pinot Grigio 2017	80TL
Echo Falls Sauvignon Blanc 2018 (Chile)	75TL
Etel Gillham White 2015 (Cyprus)	120TL
Etel Chenin Blanc 2016 (Israel)	180TL
Etel Sauvignon Blanc 2018 (Cyprus)	180TL
Etel Gillham Red 2014 (Cyprus)	120TL
Etel Terra 2016 (Cyprus)	180TL
Etel Aura 2016 (Cyprus)	220TL
Etel Flamma 2015 (Cyprus)	220TL

## Sparkling Wine

Freixenet Cordon Negro Brut Cava 2018	75TL
Botter Prosecco 2018	75TL
Moet Chandon Brut	400TL
Moet Chandon Rose	400TL
Veuve Clicquot Brut	400TL
Veuve Clicquit Rose	500TL

## Beer

Efes Pilsen	15TL
Efes Malt	15TL
Miller	20TL
Corona	20TL
Bud	18TL
Heineken	18TL

## Cocktails

Cocktail of the day- ask our waiter

The Side Car	49TL
French Martini	40TL
White Russian	35TL
Long Island	49TL
Mojito	35TL
Coffee Negroni	40TL
Aperol Spritz	39TL
Margarita	40TL
Pina Colada	45TL
Sex on the Beach	39TL
French 75	35TL
Made in Cyprus	35TL
Berry Daiquiri	40TL
Moscow Mule	35TL
Smokey Manhattan	55TL
Perfect G&T	40TL
Last Word	50TL

## Hot Drinks

Espresso	10TL
Doppio	15TL
Americano	12TL
Cappuccino	15TL
Latte	15TL
Irish Coffee	35TL
Turkish Coffee	8TL
Ginger Tea	10TL
Citrus Tea	10TL
Tea in a pot (black/green)	12TL

## Chillers

Homemade Lemonade	15TL
Ice Latte	16TL
Fresh Orange Juice	15TL
Mix Berry Smoothie	25TL
Tropical Smoothie	25TL