



LE CUCINE di EATALY



Do you know our homemade fresh pasta,
cheese and sourdough bakery products are produced daily in Eataly?

- ZUPPA di Pomodoro** €29
ANTONELLA TOMATO SOUP WITH HOMEMADE RICOTTA CHEESE AND PESTO SAUCE
- BRUSCHETTA ai Pomodori** €29
SOUR BREAD WITH CHERRY TOMATO, DRIED TOMATO, EXTRA VERGIN OLIVE OIL, GARLIC AND BASIL
- CAPRESE di Bufala** €59
SEASONAL TOMATO, HOMEMADE BUFFALO MOZZARELLA AND PESTO SAUCE
- CARPACCIO di MANZO** €59
PAPER THIN BEEF CARPACCIO, ROCKET, GRANA PADANO CHEESE, OLIVE OIL AND LEMON
- BURRATINA** €64
DAILY FRESH BURRATA FROM OUR CHEESE CORNER, NECTARINE, CHERRY TOMATOES AND TOMATO CITRONETTE SAUCE
- FORMAGGI, Italiani e Locali** €84
SELECTION OF OUR BEST FRESH AND AGED LOCAL AND ITALIAN CHEESE WITH DRY FRUIT, GRISSINI, HONEY AND HOMEMADE JAM

- PROSCIUTTO CRUDO e Mozzarella** €99
HOMEMADE BUFFALO MOZZARELLA, PAPER THIN PROSCIUTTO CRUDO DI PARMA AND MIXED GREEN SALAD

LE INSALATE

Italy's healthy and delicious salads

- INSALATA di Eataly** €39
EATALIAN SALAD, ROASTED VEGETABLES, CHERRY TOMATOES AND GRANA PADANO CHEESE
- INSALATA con Pollo e QUINOA** €62
OVEN BAKED CHICKEN, QUINOA, SEASONAL GREEN SALAD AND TOMATO
- INSALATA MEDITERRANEA con SALMONE** €79
OVEN BAKED SALMON MARINATED WITH MIXED GREENS AND MEDITERRANEAN HERBS, SEASONAL TOMATO, EZINE COW CHEESE, BLACK OLIVES, AVOCADO, CUCUMBER AND RED ONION

LA PASTA

Traditional Italian Pasta

The Secret of our fresh pasta is simple. Everyday we start from scratch.



- SPAGHETTINO al Pomodoro** €58
SPAGHETTINO, HOMEMADE TOMATO SAUCE, FRESH BASIL AND CHERRY TOMATOES
- TAGLIATELLE INTEGRALI** €58
WHOLE GRAIN HOMEMADE TAGLIATELLE, CHERRY TOMATOES, PESTO SAUCE, FRESH BASIL AND GRILLED SEASONAL VEGETABLES
- TAGLIOLINI alla Portofino con Ricotta** €58
PORTOFINO STYLE HOMEMADE TAGLIOLINI PASTA, HOMEMADE RICOTTA CHEESE TOMATO SAUCE AND PESTO SAUCE
- PENNE alla Puttanesca** €60
PENNE WITH SPICY TOMATO SAUCE, OLIVES FROM AYVALIK, CAPERS, CHERRY TOMATOES, FRESH BASIL, GARLIC, PARSLEY AND EXTRA VIRGIN OLIVE OIL
- LINGUINE al Pesto** €64
HOMEMADE LINGUINE WITH BASIL PESTO SAUCE, BLACK-EYED PEAS AND POTATO
- SPAGHETTI alla Chitarra alla Bolognese** €69
HOMEMADE SPAGHETTI CHITARRA, TRADITIONAL BOLOGNESE SAUCE "RAGU" AND GRANA PADANO CHEESE

Tümü taze makarnalarımız günlük olarak üretilir



- RAVIOLI RICOTTA e Spinaci con Pesto di Noci** €62
RICOTTA AND SPINACH RAVIOLI, WALNUT PESTO SAUCE, WALNUTS AND GRANA PADANO CHEESE
- RISOTTO ai FUNGHI e GAMBERI** €110
CARNAROLI RISOTTO WITH MIXED MUSHROOMS, SHRIMPS, GRANA PADANO CHEESE, GARLIC OLIVE OIL AND PARSLEY OIL



we cook what we sell and we sell what we cook

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PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS. THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

LA PIZZA

Traditional Italian Pasta

OUR PIZZA IS MADE WITH MULINO MARINO FLOURS, MOTHER YEAST AND BAKED IN OUR ROTATING WOOD-BURNING OVEN. WE SUGGEST YOU EAT YOUR PIZZA WITHOUT A FORK AND KNIFE, IN REAL NEAPOLITAN STYLE. WE DON'T SLICE OUR PIZZA.

Real Neapolitan pizza must be eaten hot, straight from the oven; we bring it to you as soon as it's ready.

PIZZA

WE USE ANTONELLA TOMATO SAUCE, HOMEMADE FIOR DI LATTE MOZZARELLA, FRESH BASIL AND EXTRA VIRGIN OLIVE OIL TO MAKE OUR MARGHERITA PIZZA.

Taste our new style margheritas with different tastes.

-  **Margherita ORIGINALE** €56
HOMEMADE FIOR DI LATTE MOZZARELLA, TOMATO SAUCE, FRESH BASIL
-  **Margherita MEDITERRANEA** €58
BLACK OLIVES, THYME AND GARLIC MARGHERITA, FRESH BASIL
-  **Margherita FUNGHI** €62
CHESTNUT MUSHROOMS AND FRESH BASIL MARGHERITA
- DIAVOLA** €78
SPICY BEEF SALAMI, HOMEMADE FIOR DI LATTE MOZZARELLA, TOMATO SAUCE, FRESH BASIL AND SPICY OLIVE OIL
- MANZO Affumicato** €78
VEAL HAM, HOMEMADE FIOR DI LATTE MOZZARELLA, TOMATO SAUCE, MUSHROOMS AND FRESH BASIL
- FUME** €88
FRESH SMOKED MEAT, HOMEMADE FIOR DI LATTE MOZZARELLA, TOMATO SAUCE, ROCKET, FRESH BASIL, OLIVE OIL AND GRANA PADANO CHEESE
-  **PARMA** €96
18 MONTHS PARMA PROSCIUTTO CRUDO, HOMEMADE FIOR DI LATTE MOZZARELLA, TOMATO SAUCE AND ROCKET
-  **PIZZA AI PORCINI E BURRATA TARTUFATA** €100
PORCINI MUSHROOM PIZZA, COW'S MILK FIOR DI LATTE CHEESE, TRUFFLE BURRATA, PARSLEY AND CARAMELIZED ONIONS



-  ★ **PIZZA INTEGRALE POMODORINI E BUFALA** €68
BUFFALO MOZZARELLA, RED AND YELLOW CHERRY TOMATOES, GRANA PADANO CHEESE, BASIL, ROCKET AND EXTRA VIRGIN OLIVE OIL
-  ★ **PIZZA ASPARAGI** €76
FIOR DI LATTE MOZZARELLA, PROVOLONE DOLCE CHEESE, ASPARAGUS, FRESH THYME, GARLIC AND OLIVE OIL

WHOLE GRAIN DOUGH €5

DID YOU TRY ITALIAN PIZZA WITH WHOLE GRAIN? YOU CAN ORDER YOUR FAVORITE PIZZA WITH WHOLE GRAIN

LA CARNE > Meat

MEAT AND FISH DISHES WITH THE MOST DELICIOUS RECIPES OF ITALY

- MILANESE PICCANTE di Pollo** €66
SPICY BREADED CHICKEN BREAST MARINATED WITH HOMEMADE AYRAN AND BAKED OVEN POTATO, CHERRY TOMATOES, MIXED GREEN SALAD AND HOMEMADE SPICY MAYONNAISE SAUCE
- ★ **HAMBURGER con FILETTO di MANZO e STRACCIATELLA** €84
SLICED BEEF TENDERLOIN, STRACCIATELLA CHEESE, PORCHINI MUSHROOMS, CARAMELIZED ONIONS, HOMEMADE TRUFFLE MAYONNAISE, BAKED POTATOES WITH STRACCIATELLA CHEESE, SEASONAL GREENS AND CHERRY TOMATOES
- CROSTINO con Filetto alle Melanzane** €89
HOMEMADE CRISPY FOCACCIA ROASTED EGGPLANT ON TOP, THIN SLICED PIECES OF STEAK, SPICY ROASTED PEPPER SAUCE WITH MIXED SEASONAL GREEN SALAD AND CHERRY TOMATOES
- ★ **SPALLA di AGNELLO al MELOGRANO con RISOTTO di FIRIK al FORMAGGIO di CAPRA** €99
24 HOURS COOKED MARINATED LAMB SHOULDER, FIRIK RISOTTO WITH GOAT CHEESE, SERVED WITH POMEGRANATE SAUCE

IL PESCE > Fish

- ZUPPA di Pesce** €64
SEAFOOD SOUP: SHRIMP, SQUID, SEABASS, TOMATO SAUCE, CHERRY TOMATOES, POTATO, GARLIC, PARSLEY AND FRESH BASIL
-  **SALMONE all'Arancia** €92
PAN FRIED SALMON FILLET WITH ORANGE SAUCE, FRESH ORANGE SEGMENTS, CRUSCHED POTATO WITH GINGER AND SAGE
- FETTUCCHINE ai Frutti di Mare** €98
HOMEMADE FETTUCCHINE PASTA, MIXED SEAFOOD, TOMATO SAUCE, CHERRY TOMATOES, GARLIC AND PARSLEY

CHOOSE FROM OUR FISH COUNTER, WE WILL COOK FOR YOU.

*OUR FISH IS SERVED WITH 1 PORTION OF ROCKET AND JACKET POTATO



I DOLCI | DESSERTS

- TIRAMISU CLASSICO** €34
HOMEMADE SPONGE FINGERS, ESPRESSO, MASCARPONE CREAM, CACAO
-  **CANNOLI SICILIANI** €34
SICILIAN FRIED CRISPY DOUGH, STUFFED WITH RICOTTA CHEESE, PISTACHIO, CHOCOLATE DROPS AND ORANGE SAUCE
- ★ **MOUSSE AL CIOCCOLATO E PERE** €34
CHOCOLATE MOUSSE, SAFFRON POACHED PEAR AND CRUMBLE
- ★ **PIZZA MASCARPONE E CIOCCOLATO** €56
APPLE MOLASSES, CHOCOLATE MOUSSE, MASCARPONE MOUSSE, ROASTED HAZELNUT

 Vegetarian

 Vegan

★ New Taste

 Pork

 Contains Alcohol

 Made with gluten-free products

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CIN-CIN!

COCKTAIL BAR

MARGARITA	₺69
Classic Apple Ginger Strawberry	
MELODIA	₺69
Vodka, limoncello, sugar syrup and lemon juice	
ESPRESSO MARTINI	₺69
Vodka, kahlua, espresso	
MOJITO	₺79
Classic Apple Ginger Strawberry	
WHISKEY SOUR	₺79
Whiskey, sweet-sour sauce	
LYNCBURG LEMONADE	₺79
Whiskey, cointreau and sweet-sour sauce	
LONG ISLAND ICE TEA	₺79
Vodka, gin, tequila, Cointreau, rum, sweet sour sauce and tea	



SPRITZ	
CAMPARI	₺69
Campari ve soda	
NEGRONI	₺69
Cin, Campari ve Martini Rosso	
APEROL SPRITZ	₺79
Aperol, Prosecco ve soda	

BROCCA

MARGARITA	₺260
Classic Apple Ginger Strawberry	
MOJITO	₺290
Classic Apple Ginger Strawberry	
LYNCBURG LEMONADE	₺290
Whiskey, Cointreau, sweet-sour sauce	
LONG ISLAND ICE TEA	₺290
Vodka, gin, tequila, Cointreau, rum sweet sour sauce and tea	



RAKI

YENİ RAKI	₺39	₺175	₺320
EFE YAŞ ÜZÜM	₺39	₺175	₺320
TEKİRDAĞ	₺42	₺200	₺350
YENİ SERİ	₺42	₺200	₺350
TEKİRDAĞ ALTIN SERİ	₺45	₺220	₺400
YENİ RAKI "ÂLÂ	₺47		₺470



WHISKEY

CARDHU 12 Years	₺90
TALISKER 10 Years	₺120
GLENKINCHIE 12 Years	₺120
GLENMORRAGE NECTAR	₺120
LAGAVULIN 16 Years	₺120
ROYAL SALUTE 21	₺200
JW BLUE LABEL	₺285
BALLANTINES	₺65
J&B	₺65
JAMESON	₺65
JW RED LABEL	₺70
CHIVAS REGAL 12	₺75
DIMPLE	₺75
JACK DANIEL'S	₺75
JW BLACK LABEL	₺75
JW DOUBLE BLACK	₺75
GENTLEMAN JACK	₺80
JW GOLD LABEL	₺90
CHIVAS REGAL 18	₺100
SINGLE BARREL	₺150
CHIVAS REGAL 25	₺240



VODKA

ABSOLUT	₺65	KETEL ONE	₺80
SMIRNOFF RED	₺70	GREY GOOSE	₺90
STOCNIHNAYA	₺80	BELVEDERE	₺90
Gluten Free			

GIN & TEQUILA

GORDON	₺65	OLMECA	₺55
HENDRICKS	₺85	OLMECA GOLD	₺65
TANQUERAY	₺75	DON JULIO	₺75
TANQUERAY NO10	₺85	PATRON	₺90



RUM

CAPTAIN MORGAN	₺60
HAVANA CLUB 3 YEARS	₺65
HAVANA CLUB 7 YEARS	₺75

BIRRA | BİRA

LE BOTTIGLIE | BOTTLE

EFES PILSEN AO 5.0'	₺38
BOMONTI AO 4.8'	₺38
MILLER AO 4.7'	₺42
BUD AO 5.0'	₺42
BECK'S AO 4.29'	₺42
ERDINGER AO 5.3'	₺49
DUVEL AO 8.5'	₺59



AO Alkol Oranı

ENJOY
your drink

CAFFÉ | COFFEE

ESPRESSO	₺16	₺20
ESPRESSO MACCHIATO		₺17
FILTRE COFFEE		₺18
AMERICANO		₺20
CAPPUCCINO		₺22
CAFFE LATTE		₺22

CAFFÈ FREDDI Cold Specials

CAPPUCCINO FREDDO	₺26
Cold milk and milk foam espresso	
ESPRESSO ILLY FREDDO	₺26
2 chilled espresso	
ESPRESSO ILLY SHAKERATO	₺26
2 shaken espresso	



TURKISH COFFEE

TRADITIONAL	₺17
"OKKALI"	₺17
CHOCOLATE, CINNAMON, CARDAMOM, MASTIC, DECAF	₺19
DOUBLE MILK	₺21
*You can choose milky Turkish coffee for all tastes	
TURKISH TEA	₺9



L'ACQUA | WATER

WATER 33cl	₺9
WATER 75cl	₺16
MINERAL WATER 25cl	₺12
MINERAL WATER 75cl	₺21
SAN PELLEGRINO 25cl	₺16
SAN PELLEGRINO 75cl	₺27

LE BIBITE | DRINKS

NİĞDE GAZOZU	₺13
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ARANCIATA	₺16
Sparkling orange juice	
ARANCIA ROSSA	₺16
Sparkling blood orange juice	
LIMONATA	₺16
Sparkling lemon juice	

HOMEMADE BEVERAGE

EATALY LEMONADE	₺22
ICE TEA	₺22
Lemon or peach	
AYRAN	₺22
Simple or thyme	
FRESH FRUIT JUICE	₺28
Orange, apple	

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I VINI

The quality wines grown in special vineyards



BIANCHI | WHITE

	GRAPE	PRODUCER	REGION		
GARGANEGA PINOT GRIGIO	Pinot Grigio	Folonari	Veneto	€45	€180
LA ZOLLA TERRE SICILIANE	Chardonnay	La Zolla	Sicilia	€48	€190
LUNGAROTTI CHARDONNAY	Chardonnay	Lungarotti	Umbria	€50	€200
LUNGAROTTI VERMENTINO	Vermentino	Lungarotti	Umbria	€50	€200
LUNGAROTTI GRECHETTO	Grechetto	Lungarotti	Umbria		€240
BAGLIO DI GRISI VIOGNIER	Viognier	Baglio di Grisi	Sicilia		€330
CASTELLI DI JESI CLASSICO SUP.	Verdicchio	Fulvia Tombolini	Marche		€350
LANGHE ARNEIS	Arneis	Fontanafredda	Piemonte		€350
GAVI DEL TIGLIO GAVI DI GAVI	Cortese	Guido Mazarello	Piemonte		€500

ROSE | ROSE

LAZOLLA VINO ROSATO	Nebbiolo, Barbera, Freisa	Lazolla	Piemonte	€45	€180
DONINI ROSE TREVENEZIE	Mourvedre, Syrah, Grenache	CA Donini	Veneto	€50	€200
ARDESIA PINOT GRIGIO BLUSH	Pinot Grigio	Ardesia	Veneto	€55	€220

ROSSI | RED

PIEMONTE BARBERA	Barbera	Santa Vittoria	Piemonte	€45	€180
LUNGAROTTI SANGIOVESE	Sangiovese	Lungarotti	Umbria	€50	€200
VALPOLICELLA RIPASSO	Corvina, Rondinella	Corte Giara	Veneto	€55	€220
RUFFINO CHIANTI	Sangiovese	Ruffino	Toscana	€85	€340
ROSSO DI MONTALCINO	Sangiovese	San Polo	Toscana		€410
MARNE BRUNE NEBBIOLO	Nebbiolo	Fontanafredda	Piemonte		€450
DILE ROSSO	Barbera, Cabernet S.	Santero	Piemonte		€470
ADALIA VALPOLICELLA	Corvina, Rondinella	Adalia	Veneto		€470
ALLEGRI NI BELPASSO	Corvina, Rondinella	Allegrini	Veneto		€500
CECCHI CHIANTI CLASSICO	Sangiovese	Cecchi	Toscana		€600

DOLCI | SWEET

LE FRONDE MOSCATO	Moscato	Fontanafredda	Piemonte	€95	€390
ASTI SPUMANTE DOLCE	Moscato Bianco	Fontanafredda	Piemonte		€655

SPUMANTI | SPARKLING

FRIZZANTE VINO SECCO	Tribbiano	Villa del Vento	Emilia Romagna	€100	€400
PROSECCO RIONDO	Glera	Riondo	Veneto		€630
HUNDRED FIFTY SEVEN	Chardonnay, Pinot Nero	Fontanafredda	Piemonte		€655
CINZANO PROSECCO	Glera	Cinzano	Veneto		€860

*DOCG: Controlled and guaranteed, geographically indicated

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*IGT: Geographically indicated

