



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

PAMUKKALE HARMAN

Variety of Aegean grapes
Matched with seafood, sushi, salads, fruit

♥ Glass 0,17 L € 5.00 (~ 225 ₺)
Bottle 0,75L € 15.00 (~ 675 ₺)

KÜP RITUEL

Variety of Aegean, Emir and Sultaniye grapes
Fruity and flower aroma, fresh
Matched with seafood, chicken

♥ Glass 0,17L € 5.00 (~ 225 ₺)
Bottle 0,75L € 15.00 (~ 675 ₺)

KAVAKLIDERE ANGORA

Sultaniye grapes
Intense with tropic and white fruit aromas, crispy,
well-balanced and rich with persistent aromas.
Matched with grilled fish, grilled chicken, seafood,
salads and fresh cheeses.
Bottle 0,75L € 24.00 (~ 1080 ₺)

KÜP THIA CHARDONNAY

Variety of Aegean grapes
Fruity, average acidity, silky
Matched with grilled seafood, aged cheese, paella
Bottle 0,75 L € 24.00 (~ 1080 ₺)

PAMUKKALE ANFORA TRIO

Variety of Chardonnay, Narince, Sauvignon Blanc grapes
Lively, crispy, fresh and fruity
Matched with Seafood, Asian, Sushi
Bottle 0,75L € 24.00 (~ 1080 ₺)

PAMUKKALE ANFORA SAUVIGNON BLANC

Sauvignon Blanc grapes
Lively, mineral, fresh, fruity
Matched with Seafood, Sushi, Asian, Salmon
Bottle 0,75L € 27.00 (~ 1215 ₺)

KÜP THIA NARİNCE

Variety of Aegean grapes
Dry, fresh, fruity aroma
Bottle 0,75L € 25.00 (~ 1125 ₺)

KAVAKLIDERE ÇANKAYA

Cappadocia region / Emir, Sultaniye Narince grapes
Lively, fruity, citrus flavour
Matched with grilled seafood, light dishes
Bottle 0,75 L € 32.00 (~ 1440 ₺)

DOLUCA DLC SULTANİYE/EMİR

Cappadocia region / Sultaniye, Emir grapes
Crisp, aromatic, refreshing
Matched with starters, cheese, light dishes
Bottle 0,75 L € 39.00 (~ 1755 ₺)
*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 € 45.00 (~ 2025 ₺)
*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 € 48.00 (~ 2160 ₺)
*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 € 69.00 (~ 3105 ₺)
*Served with Cheese & Pastrami Platter

RED WINE

VILLA DOLUCA RED

Variety of Öküzgözü, Shiraz, Merlot grapes
Fruity, smooth and complex
Matched with seafood, sushi, salads, fruit
Glass 0,17 L € 6.00 (~ 270 ₺)
Bottle 0,75L € 16.00 (~ 720 ₺)

KÜP RITUEL

Aegean region / Shiraz, Çalkarası grapes
Aromatic, young, fruity, silky
Matched with beef, cheeses
♥ Glass 0,17 L € 5.00 (~ 225 ₺)
Bottle 0,75 L € 15.00 (~ 675 ₺)

KAVAKLIDERE ANGORA

Cabernet Sauvignon, Öküzgözü, Alicante, Merlot grapes
Red fruit aromas, well-balanced and round, long lasting with
soft tannins
Matched with deli meats, lightly sauced red meat dishes,
bolognese pasta and BBQ
Bottle 0,75L € 24.00 (~ 1080 ₺)

PAMUKKALE ANFORA TRIO

Shiraz, Kalecik Karası, Cabernet Sauvignon grapes
Elegant, soft tannins, well-balanced, fruity finish
Matched with beef, lamb, kebab, Asian, Spicy dishes
Bottle 0,75L € 24.00 (~ 1080 ₺)

KÜP THIA ÇALKARASI

Aegean region / Çalkarası grapes
Strawberry aroma, fruity, aromatic
Matched with marinated beef, grills, burgers
Bottle 0,75 L € 24.00 (~ 1080 ₺)

KÜP THIA ÖKÜZGÖZÜ

East Turkey region / Elazığ grapes
Red fruit aroma, soft tanin, average acidity, aromatic finish
Matched with light beef, pastas
Bottle 0,75 L € 24.00 (~ 1080 ₺)

KÜP THIA KALECİK KARASI

Central Anatolia region / Kalecik Karası grapes
Red fruit aroma, soft tanin, average acidity
Matched with light beef, pastas
Bottle 0,75 L € 24.00 (~ 1080 ₺)

KÜP THIA SHIRAZ

Aegean region / Shiraz grapes
Red fruit aroma, black pepper flavour, half bodied
Matched with grills, pastas, noodles
Bottle 0,75 L € 24.00 (~ 1080 ₺)

ANFORA SHIRAZ

Denizli region / Shiraz grapes
Tannic, structured, rich and long finish on blackberry and spice
Matched with Duck, lamb, liver, beef with spicy sauce
Bottle 0,75L € 27.00 (~ 1215 ₺)

ANCYRA CABERNET SAUVIGNON (SYRAH)

Cabernet Sauvignon-Syrah
Persistent with intense spice aromas and dark red fruit notes,
medium-bodied and well-balanced soft tannins
Matched with spicy and sauced veal, fajitas,
BBQ and yellow cheeses
Bottle 0,75L € 31.00 (~ 1395 ₺)

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 € 43.00 (~ 1935 ₺)
*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 € 39.00 (~ 1755 ₺)
*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 € 39.00 (~ 1755 ₺)
*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 € 48.00 (~ 2160 ₺)
*Served with Cheese & Pastrami Platter

DOLUCA SARAFIN 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 € 69.00 (~ 3105 ₺)
*Served with Cheese & Pastrami Platter

DOLUCAALÇİTEPE”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 € 77.00 (~ 3465 ₺)
*Served with Cheese & Pastrami Platter

ROSE WINE

KÜP RITUEL

Aegean region / Kalecik Karası, Çalkarası grapes
Fresh, aromatic, medium sweet finish
Matched with salad, fruits, veggie pastas, desserts
♥ Glass 0,17 L € 5.00 (~ 225 ₺)
Bottle 0,75 L € 16.00 (~ 720 ₺)

VILLA DOLUCA ROSÉ

Thrace region / Kalecik Karası, Çalkarası grapes
Well balanced, fruity
Matched with grilled meat, light dishes, desserts
Glass 0,17 L € 6.00 (~ 270 ₺)
Bottle 0,75 L € 21.00 (~ 945 ₺)

KÜP THIA BLUSH

Aegean region / Kalecik Karası, Shiraz grapes
Strawberry and mulberry flavour, silky
Matched with lightly sauced pastas, fruits, desserts
Glass 0,17 L € 7.00 (~ 315 ₺)
Bottle 0,75 L € 25.00 (~ 1125 ₺)

SEVİLEN ALTİNTEPE

Variety of Aegean grapes
Matched with pizza, grilled meat
Bottle 1,0 L € 15.00 (~ 675 ₺)

PAMUKKALE SENFONİ

Aegean Region / Öküzgözü grapes
Structured, rich, fruity
Matched with delicatessen, Asian, Spicy, grilled meat
Bottle 0,75L € 21.00 (~ 945 ₺)

PAMUKKALE ANFORA TRİO

Aegean Region / Chardonnay, Narince, Sauvignon Blanc grapes
Lively, crispy, fresh and fruity
Matched with Seafood, Asian, Sushi
Bottle 0,75L € 2400 (~ 1080 ₺)

KAVAKLIDERE LÂL

Aegean region / Çalkarası grapes
Fresh, acidity, persistency of flavours
Matched with grilled meat, light dishes, pastas, desserts
Bottle 0,75 L € 29.00 (~ 1305 ₺)

MÉDITÉO MEDITERRANÉE

France; Caladoc / Granache / Syrah / Cinsault
Dry, soft, well balanced, fruity
Matched with aperatives, seafood, vegetables
Bottle 0,75L € 34.00 (~ 1530 ₺)

SWEET WINE

KÜP THIA MISKET

Aegean region / Misket grapes
Tropical fruit aroma, average acidity, long finish
Matched with fruit, cakes, desserts
Bottle 0,5 L € 20.00 (~ 900 ₺)

DOLUCA DLC PLAYA

Thrace region / Kalecik Karası, Çalkarası grapes
Fruit aroma, light, long finish
Matched with starters, desserts
Bottle 0,75 L € 34.00 (~ 1530 ₺)

CHAMPAGNE & SPARKLING WINES

PAMUKKALE NICELY SPARKLING

Aegean region / Sultaniye grapes
Light, fresh, fruity
Matched with aperitive, salad, dessert
Glass 0,17 L € 10.00 (~ 450 ₺)
Bottle 0,75L € 60.00 (~ 2700 ₺)

BREZZA BIANCA SPUMANTE PROSECCO

Proseco region / Glera grapes
Light, acidic, fizzy
Matched with appetizers, vegetarian, cured meat
Bottle 0,75L € 49.00 (~ 2205 ₺)

KAVAKLIDERE ALTIN KÖPÜK

Central Anatolia region / Emir grapes
Fresh, aromatic, silky
Matched with starters, fruit, desserts
Bottle 0,75 L € 60.00 (~ 2700 ₺)

BOTTEGA ROSE GOLD PROSECCO

Lombardy region, Italy / Manzoni, Moscato grapes
Intense, elegant, complex, characterized by floral and
fruity notes, fresh, delicate, balanced acidity, persistent
Matched with vegetarian and seafood, white meats and cheeses
Bottle 0,75L € 150.00 (~ 6750 ₺)

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 € 250.00 (~ 11250 ₺)

ALLERGEN TABLE

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

