



## CHAMPAGNE & SPARKLING WINES

### SIGNORE GIUSEPPE PROSECCO FRIZZANTE

Veneto region, north-east Italy / Glera Grape

Well-balanced, lively acidity, light, gentle, delicate fruit aromas, notes of flowers

Matched with aperitifs and fish appetisers

Glass: .....€ 12.00 (~ 648 TL)

Bottle: .....€ 45.00 (~ 2430 TL)

### LA TORDERA PROSECCO FRIZZANTE

Treviso region, north-east Italy / Glera Grape

Soft, delicate, light, floral, fruity apple

Matched with aperitifs, fish, light pasta

Glass: .....€ 14.00 (~ 756 TL)

Bottle: .....€ 50.00 (~ 2700 TL)

### BOTTEGA GOLD PROSECCO

Treviso region, north-east Italy / Chardonnay, Pinot Grape

Light-bodied, balanced acidity, elegant, fruity, floral notes, sage & spicy finish

Matched with aperitifs, light seafood

Bottle: .....€ 130.00 (~ 7020 TL)

### BOTTEGA ROSÉ 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: .....€ 140.00 (~ 7560 TL)

### MOËT & CHANDON BRUT IMPÉRIAL CHAMPAGNE

Champagne region, France / Pinot Noir, Pinot Meunier, Chardonnay grapes

Alluring, generous, vibrant

Matched with grilled meat, light dishes, desserts

Bottle: .....€ 240.00 (~ 12960 TL)



## WHITE WINE

### PAMUKKALE HARMAN

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

- ♥ Glass: .....€ 7.00 (~ 378 TL)  
Bottle: .....€ 22.00 (~ 1188 TL)

### PAMUKKALE DIAMOND WHITE

Aegean/Denizli region / Sultaniye grapes  
Fresh, fruity, crispy  
Matched with Seafood, Sushi

- ♥ Glass: .....€ 8.00 (~ 432 TL)  
Bottle: .....€ 23.00 (~ 1242 TL)

### DOLUCA HAYAL WHITE

Aegean & Thrace region / Sultaniye, Sauvignon Blanc grapes  
Refreshing, lively, aromatic

Matched with plain cheeses, aperitifs, seafood, green salads

- Glass: .....€ 9.00 (~ 486 TL)  
Bottle: .....€ 26.00 (~ 1404 TL)

### PAMUKKALE TRIO

Aegean region / Variety of Chardonnay, Narince, Sauvignon Blanc grapes

Lively, crispy, fresh, fruity

Matched with seafood, Asian dishes, sushi

- Glass: .....€ 9.00 (~ 486 TL)  
Bottle: .....€ 29.00 (~ 1566 TL)

### KAVAKLIDERE ANGORA

Aegean region / Sultaniye grapes

Intense with tropic and white fruit aromas, crispy, well-balanced, rich with persistent notes

Matched with grilled fish, grilled chicken, seafood, salads, fresh cheeses

- Bottle: .....€ 29.00 (~ 1566 TL)

### PAMUKKALE ANFORA SAUVIGNON BLANC

Aegean region / Sauvignon Blanc grapes

Lively, mineral, fresh, fruity

Matched with seafood, sushi, Asian dishes salmon

- Bottle: .....€ 32.00 (~ 1728 TL)

### PAMUKKALE ANFORA CHARDONNAY

Denizli/Aegean region / Chardonnay grapes

Lively, fruity, average acidity, silky

Matched with seafood, salads, pizza, risotto

- Bottle: .....€ 32.00 (~ 1728 TL)



### **DOLUCA DLC SULTANIYE/EMİR**

Cappadocia region / Sultaniye, Emir grapes

Crispy, aromatic, refreshing

Matched with aperitifs, cheese, light dishes

Bottle: .....€ 34.00 (~ 1836 TL)

### **VILLA DOLUCA**

Tokat, Cappadocia region / Narince, Emir Grapes

Refreshing, lively, floral aromatic

Matched with plain cheeses, apperatives, seafood, green salads, vegan dishes

Bottle: .....€ 35.00 (~ 1890 TL)

### **DOLUCA SARAFIN SAUVIGNON BLANC**

Thrace region / Sauvignon Blanc grapes

Lively, mineral, fresh, fruity

Matched with seafood, sushi, Aisian dishes, salmon

Bottle: .....€ 65.00 (~ 3510 TL)

### **DOLUCA SARAFIN CHARDONNAY**

Thrace region / Chardonnay grapes

Aged in French Oad for 12 months

Citrus and apple flavour, lively, bodied, long finish

Matched with smoked meats, creamy sauced beef, seafood

Bottle: .....€ 65.00 (~ 3510 TL)

### **DOLUCA SARAFIN FUMÉ BLANC**

Saros region / Sauvignon Blanc Grapes

Refreshing, lively, aromatic

Matched with poultry, seafood, Asian dishes, pasta

Bottle: .....€ 65.00 (~ 3510 TL)



## ROSÉ WINE

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### KÜP RITUEL

Aegean region / Kalecik Karası, Çalkaya grapes

Fresh, aromatic, medium sweet finish

Matched with salads, fruits, veggie pasta, desserts

♥ Glass: .....€ 7.00 (~ 378 TL)

Bottle: .....€ 22.00 (~ 1188 TL)

### PAMUKKALE DIAMOND BLUSH

Aegean/Denizli region / Çal Karası Grapes

Light, fresh, fruity

Matched with aperitifs, salad, vegan dishes, sushi

♥ Glass: .....€ 8.00 (~ 432 TL)

Bottle: .....€ 24.00 (~ 1296 TL)

### PAMUKKALE TRIO

Aegean region / Chardonnay, Narince, Sauvignon Blanc grapes

Lively, crispy, fresh, fruity

Matched with seafood, sushi, Asian dishes

Glass: .....€ 9.00 (~ 486 TL)

Bottle: .....€ 29.00 (~ 1566 TL)

### PAMUKKALE ANFORA BLUSH

Aegean/Denizli region / Kalecik Karası Grapes

Fresh, fruity, light, notes of red fruits

Matched with aperitifs, salads, delicatessen

Glass: .....€ 9.00 (~ 486 TL)

Bottle: .....€ 29.00 (~ 1566 TL)

### KÜP THIA BLUSH

Aegean region / Kalecik Karası, Shiraz grapes

Strawberry and mulberry flavour, silky

Matched with lightly sauced pastas, fruits, desserts

Bottle: .....€ 28.00 (~ 1512 TL)

### VILLA DOLUCA ROSÉ

Thrace region / Kalecik Karası, Çalkaya grapes

Well-balanced, fruity

Matched with grilled meat, light dishes, desserts

Bottle: .....€ 27.00 (~ 1458 TL)

### KAVAKLIDERE LÂL

Aegean region / Çalkarası grapes

Fresh, acidity, persistency of flavours

Matched with grilled meat, light dishes, pastas, desserts

Bottle: .....€ 32.00 (~ 1728 TL)

### PAMUKKALE ARTI ROSÉ

Aegean region / Cabernet Sauvignon grapes

Lively, round, mineral, fruity finish

Matched with pizza, lamb, salads, paella

Bottle: .....€ 45.00 (~ 2430 TL)



## RED WINE

### PAMUKKALE DIAMOND RED

Aegean/Denizli region / Shiraz, Öküzgözü Grapes  
Light tannins, well-balanced, fruity finish  
Matched with Seafood, Sushi

♥ Glass: .....€ 8.00 (~ 432 TL)  
Bottle: .....€ 24.00 (~ 1296 TL)

### KÜP BEŞİ BİR YERDE

Aegean region / Cabernet Sauvignon, Merlot, Shiraz, Boğazkere, Öküzgözü Grapes  
Dry, aromatic finish  
Matched with grilled meat, cheese, pizza

♥ Glass: .....€ 8.00 (~ 432 TL)  
Bottle: .....€ 24.00 (~ 1296 TL)

### DOLUCA HAYAL RED

Thrace region / Cabernet Sauvignon, Shiraz Grapes  
Long-tannin, round, balanced, aromatic  
Matched with cheeses, pizza, pasta, meat

Glass: .....€ 9.00 (~ 486 TL)  
Bottle: .....€ 30.00 (~ 1620 TL)

### PAMUKKALE TRIO

Aegean region / Shiraz, Kalecik Karası, Cabernet Sauvignon grapes  
Elegant, soft tannins, well-balanced, fruity finish  
Matched with beef, lamb, kebab, spicy, Asian dishes

Glass: .....€ 9.00 (~ 486 TL)  
Bottle: .....€ 29.00 (~ 1566 TL)

### PAMUKKALE ANFORA MERLOT

Aegean/Denizli region / Merlot Grapes  
Soft tannin, round, rich, long-finish on dark fruits  
Matched with beef, Asian dishes, pizza, grilled chicken

Bottle: .....€ 32.00 (~ 1728 TL)

### PAMUKKALE ANFORA ÖKÜZGÖZÜ-BOĞAZKERE

Aegean region / Öküzgözü, Boğazkere grapes  
Aromatic, lively, tannic, fresh, long finish  
Matched with lamb, kebab, pizza, Asian dishes

Bottle: .....€ 32.00 (~ 1728 TL)

### PAMUKKALE ANFORA KALECİK KARASI

Aegean region / Kalecik Karası grapes  
Fruity aroma, lively, soft tannin, round, elegant finish  
Matched with delicatessen, tuna, grilled chicken, red mullet

Bottle: .....€ 32.00 (~ 1728 TL)



### **PAMUKKALE ANFORA SHIRAZ**

Denizli region / Shiraz grapes

Tannic, structured, rich, long finish on blackberry and spice

Matched with duck, lamb, liver, beef with spicy sauce

Bottle: .....€ 32.00 (~ 1728 TL)

### **DOLUCA DLC SHIRAZ**

Aegean region / Shiraz grapes

Aged, half-bodied, fruity and soft tannin

Matched with main courses, grills, cheeses

Bottle: .....€ 33.00 (~ 1782 TL)

### **PAMUKKALE ANFORA CABARNET SAUVIGNON**

Aegean/Denizli region / Cabernet Sauvignon Grapes

Structured, tannic, strong & well-balanced, long finish of fruits and toasted notes

Matched with beef, lamb

Bottle: .....€ 32.00 (~ 1728 TL)

### **DOLUCA SARAFIN MERLOT PREMIUM WINE**

Thrace region / Merlot grapes

Aged 12 months, well-balanced, bodied, vanilla aroma

Matched with steak, roasted dishes, cheeses

Bottle: .....€ 65.00 (~ 3510 TL)

### **DOLUCA SARAFIN SHIRAZ**

Thrace region / Shiraz grapes

Dark coloured, tannin, fruity, long finish

Matched with main courses, meats, grills, cheeses

Bottle: .....€ 65.00 (~ 3510 TL)