



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 € 6.00 (~288₺)
Bottle 0,75L € 21.00 (~1008₺)

KÜP RITUEL

Variety of Aegean, Emir and Sultaniye grapes
Fruity and flower aroma, fresh

Matched with seafood, chicken

♥ Glass 0,17L € 6.00 (~288₺)
Bottle 0,75L € 21.00 (~1008₺)

PAMUKKALE TRIO

Variety of Chardonnay, Narince, Sauvignon Blanc grapes
Lively, crispy, fresh and fruity

Matched with Seafood, Asian, Sushi

Glass 0,17L € 7.00 (~336₺)
Bottle 0,75L € 26.00 (~1248₺)

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 € 26.00 (~1248₺)

PAMUKKALE ANFORA SAUVIGNON BLANC

Sauvignon Blanc grapes

Lively, mineral, fresh, fruity

Matched with Seafood, Sushi, Asian, Salmon

Bottle 0,75L € 28.00 (~1344₺)

PAMUKKALE ANFORA CHARDONNAY

Denizli/Aegean region / Chardonnay grapes

Lively, fruity, average acidity, silky

Matched with seafood, salads, pizza and risotto

Bottle 0,75L € 28.00 (~1344₺)

KAVAKLIDERE ÇANKAYA

Cappadocia region / Emir, Sultaniye Narince grapes

Lively, fruity, citrus flavour

Matched with grilled seafood, light dishes

Bottle 0,75 L € 29.00 (~1392₺)

DOLUCA DLC SULTANIYE/EMİR

Cappadocia region / Sultaniye, Emir grapes

Crisp, aromatic, refreshing

Matched with starters, cheese, light dishes

Bottle 0,75 L € 35.00 (~1680₺)

*Served with Cheese Platter

DOLUCA KAY NARİNCE

Central Anatolia region / Narince grapes

Refreshing, balanced, fruity

Matched with seafood, chicken, light dishes

Bottle 0,75 L € 38.00 (~1824₺)

*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 € 42.00 (~2016₺)

*Served with Cheese & Pastrami Platter

DOLUCA SARAFIN SAUVIGNON BLANC

Thrace region / Sauvignon Blanc grapes

Lively, mineral, fresh fruity

Matched with Seafood, Sushi, Asian, Salmon

Bottle 0,75L € 65.00 (~3120₺)

*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 € 65.00 (~3120₺)

*Served with Cheese & Pastrami Platter

RED WINE

DOLUCA MİSTİK

Aegean & Thrace region / Various grapes

Dry, light & fruity

Matched with light meals

♥ Glass 0,17 L € 6.00 (~288₺)
Bottle 0,75L € 21.00 (~1008₺)

KÜP BEŞ'İ BİR YERDE

Aegean region / Cabernet Sauvignon, Boğazkere, Öküzgözü,

Merlot, Shiraz

Dry, aromatic, fruity, long-finish

Matched with red meats, cheese, grills, pizza

♥ Glass 0,17 L € 6.00 (~288₺)
Bottle 0,75L € 21.00 (~1008₺)

DOLUCA HAYAL RED

Thrace region / Cabernet Sauvignon-Shiraz grapes

Well-balanced, aromatic, fruity

Matched with lightly sauced meat dishes and pasta

Glass 0,17 L € 7.00 (~336₺)
Bottle 0,75 L € 24.00 (~1152₺)

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,
bolognaise pasta and BBQ

Bottle 0,75L € 26.00 (~1248₺)

PAMUKKALE 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 € 26.00 (~1248₺)

PAMUKKALE ANFORA ÖKÜZGÖZÜ-BOĞAZKERE

Aegean region / Öküzgözü, Boğazkere grapes

Aromatic, lively, tannic, fresh, long finish

Matched with lamb, kebab, pizza, Asian

Bottle 0,75L € 28.00 (~1344₺)

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 0,75L € 28.00 (~1344₺)

PAMUKKALE 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 € 28.00 (~1344₺)

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 (~1488₺)

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 (~1872₺)

*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 (~1872₺)

*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 € 42.00 (~2016₺)

*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 € 65.00 (~3120₺)

*Served with Cheese & Pastrami Platter

DOLUCA SARAFIN SHIRAZ

Thrace region / Shiraz grapes

Dark coloured, tannin, fruity, long-finish

Matched with main courses, meats, grills, cheeses

Bottle 0,75 L € 65.00 (~3120₺)

ROSÉ WINE

KÜP RITUEL

Aegean region / Kalecik Karası, Çalkararası grapes

Fresh, aromatic, medium sweet finish

Matched with salad, fruits, veggie pastas, desserts

♥ Glass 0,17 L € 6.00 (~288₺)
Bottle 0,75 L € 21.00 (~1008₺)

DOLUCA MİSTİK

Aegean & Thrace region / Various grapes

Dry, light & fruity

Matched with light meals

♥ Glass 0,17 L € 6.00 (~288₺)
Bottle 0,75 L € 21.00 (~1008₺)

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 (~336₺)
Bottle 0,75 L € 26.00 (~1248₺)

PAMUKKALE SENFONİ

Aegean Region / Öküzgözü grapes

Structured, rich, fruity

Matched with delicatessen, Asian, Spicy, grilled meat

Bottle 0,75L € 25.00 (~1200₺)

PAMUKKALE TRIO

Aegean Region / Chardonnay, Narince, Sauvignon Blanc grapes

Lively, crispy, fresh and fruity

Matched with Seafood, Asian, Sushi

Bottle 0,75L € 26.00 (~1248₺)

KAVAKLIDERE LÂL

Aegean region / Çalkararası grapes

Fresh, acidity, persistency of flavours

Matched with grilled meat, light dishes, pastas, desserts

Bottle 0,75 L € 29.00 (~1392₺)

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 € 15.00 (~720₺)

DOLUCA DLC PLAYA

Thrace region / Kalecik Karası, Çalkararası grapes

Fruit aroma, light, long finish

Matched with starters, desserts

Bottle 0,75 L € 32.00 (~1536₺)

CHAMPAGNE & SPARKLING WINES

PAMUKKALE NICELY SPARKLING

Aegean region / Sultaniye grapes

Light, fresh, fruity

Matched with aperitive, salad, dessert

Glass 0,17 L € 10.00 (~480₺)
Bottle 0,75L € 36.00 (~1728₺)

DOLUCA BIANCA YARI KÖPÜKLÜ

Aegean & Central Anatolian region / Sultaniye, Narince grapes

Fruity, lively,

Matched with starters, fruit

Bottle 0,75L € 49.00 (~2352₺)

KAVAKLIDERE ALTIN KÖPÜK

Central Anatolia region / Emir grapes

Fresh, aromatic, silky

Matched with starters, fruit, desserts

Bottle 0,75 L € 57.00 (~2736₺)

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 (~7200₺)

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 (~12000₺)

ALLERGEN TABLE

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

