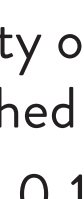




WINE LIST

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 (~ 270 ₺)
Bottle 0,75L € 20.00(~ 900 ₺)

KÜP RITUEL

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

♥ Glass 0,17L € 6.00 (~ 270 ₺)
Bottle 0,75L € 19.00 (~ 855 ₺)

PAMUKKALE TRIO

Variety of Chardonnay, Narince, Sauvignon Blanc grapes
Lively, crispy, fresh and fruity
Matched with Seafood, Asian, Sushi

Glass 0,17L € 7.00 (~ 315 ₺)
Bottle 0,75L € 25.00(~ 1125 ₺)

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 ₺)

PAMUKKALE ANFORA SAUVIGNON BLANC

Sauvignon Blanc grapes
Lively, mineral, fresh, fruity
Matched with Seafood, Sushi, Asian, Salmon

Bottle 0,75L € 27.00 (~ 1215 ₺)

PAMUKKALE ANFORA CHARDONNAY

Denizli/Aegean region / Chardonnay grapes
Lively, fruity, average acidity, silky
Matched with seafood, salads, pizza and risotto

Bottle 0,75L € 27.00 (~ 1215 ₺)

KAVAKLIDERE ÇANKAYA

Cappadocia region / Emir, Sultaniye Narince grapes
Lively, fruity, citrus flavour
Matched with grilled seafood, light dishes

Bottle 0,75 L € 29.00 (~ 1305 ₺)

DOLUCA DLC SULTANİYE/EMİR

Cappadocia region / Sultaniye, Emir grapes
Crisp, aromatic, refreshing
Matched with starters, cheese, light dishes

Bottle 0,75 L € 35.00 (~ 1575 ₺)

*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 € 38.00 (~ 1710 ₺)

*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 (~ 1890 ₺)

*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(~ 2925 ₺)

*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 € 66.00 (~ 2970 ₺)

*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 (~ 270 ₺)
Bottle 0,75L € 19.00 (~ 855 ₺)

KÜP RITUEL

Aegean region / Shiraz, Çalkararası grapes
Aromatic, young, fruity, silky
Matched with beef, cheeses

♥ Glass 0,17 L € 6.00 (~ 270 ₺)
Bottle 0,75 L € 19.00 (~ 855 ₺)

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 (~ 315 ₺)
Bottle 0,75 L € 23.00 (~ 1035 ₺)

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 € 25.00 (~ 1125 ₺)

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 € 25.00 (~ 1125 ₺)

PAMUKKALE ANFORA ÖKÜZGÖZÜ-BOĞAZKERE

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

Bottle 0,75L € 27.00 (~ 1215 ₺)

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 € 27.00 (~ 1215 ₺)

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 € 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 ₺)

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 € 42.00 (~ 1890 ₺)

*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 € 66.00 (~ 2970 ₺)

*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 € 66.00 (~ 2970 ₺)

ROSE 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 (~ 270 ₺)
Bottle 0,75 L € 19.00 (~ 855 ₺)

DOLUCA MİSTİK

Aegean & Thrace region / Various grapes
Dry, light & fruity
Matched with light meals

♥ Glass 0,17 L € 6.00 (~ 270 ₺)
Bottle 0,75 L € 19.00 (~ 855 ₺)

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 ₺)

PAMUKKALE SENFONİ

Aegean Region / Öküzgözü grapes
Structured, rich, fruity
Matched with delicatessen, Asian, Spicy, grilled meat

Bottle 0,75L € 22.00 (~ 990 ₺)

PAMUKKALE TRIO

Aegean Region / Chardonnay, Narince, Sauvignon Blanc grapes
Lively, crispy, fresh and fruity
Matched with Seafood, Asian, Sushi

Bottle 0,75L € 25.00 (~ 1125 ₺)

VILLA DOLUCA ROSÉ

Thrace region / Kalecik Karası, Çalkararası grapes
Well balanced, fruity
Matched with grilled meat, light dishes, desserts

Bottle 0,75 L € 25.00 (~ 1125 ₺)

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 (~ 1305 ₺)

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 (~ 675 ₺)

DOLUCA DLC PLAYA

Thrace region / Kalecik Karası, Çalkararası grapes
Fruit aroma, light, long finish
Matched with starters, desserts

Bottle 0,75 L € 32.00 (~ 1440 ₺)

CHAMPAGNE & SPARKLING WINES

PAMUKKALE NICELY SPARKLING

Aegean region / Sultaniye grapes
Light, fresh, fruity
Matched with aperitive, salad, dessert

Glass 0,17 L € 9.00 (~ 405 ₺)
Bottle 0,75L € 33.00 (~ 1485 ₺)

DOLUCA BIANCA YARI KÖPÜKLÜ

Aegean & Central Anatolian region / Sultaniye, Narince grapes
Fruity, lively,
Matched with starters, fruit

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 € 57.00 (~ 2565 ₺)

BOTTEGA ROSE GOLD PROSECCO

Lombardy region, Italy / Manzoni, Moscato grapes
Intense, elegant, complex, characterized by floral and
intense, 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	

