



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.

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:€ 23.00 (~ 1242 TL)

PAMUKKALE DIAMOND WHITE

Aegean/Denizli region / Sultaniye grapes
Fresh, fruity, crispy
Matched with Seafood, Sushi
♥ Glass:€ 8.00 (~ 432 TL)
Bottle:€ 25.00 (~ 1350 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:€ 28.00 (~ 1512 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 SULTANİYE/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, appetizers, 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, Asian dishes, salmon
Bottle:€ 65.00 (~ 3510 TL)

DOLUCA SARAFIN CHARDONNAY

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:€ 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

KÜP RİTUEL

Aegean region / Kalecik Karası, Çalkaya grapes
Fresh, aromatic, medium sweet finish
Matched with salads, fruits, veggie pasta, desserts
♥ Glass:€ 7.00 (~ 378 TL)
Bottle:€ 24.00 (~ 1296 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:€ 25.00 (~ 1350 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:€ 30.00 (~ 1620 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:€ 28.00 (~ 1512 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:€ 25.00 (~ 1350 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:€ 28.00 (~ 1512 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

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)

ALLERGEN TABLE

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

