

VIBE

alaçati

APPETIZERS

VIBE BEAUTY (400TL)

(We sauté zucchini and carrots, then mix them with mayonnaise and strained yogurt, finishing with currants.)

VIBE FRIED PEPPERS (400TL)

(We carefully roast village peppers and fill them with our signature sour cream.)

EGGPLANT WITH YOGURT (400TL)

(We combine roasted eggplants with strained yogurt.)

GREEN APPLE

PURSLANE WITH YOGURT (400TL)

(We mix finely chopped green apples with purslane and strained yogurt, then finish with olive oil.)

SHAKSHUKA (400TL)

(We fry eggplants and colorful peppers, then finish with our special tomato sauce. Optionally served as Köpçü.)

BARBUNYA PİLAKI (400TL)

(We cook fresh borlotti beans in olive oil with potatoes, carrots, and tomatoes.)

ARTICHOKE (450TL)

(We serve Urla-style artichokes with garnish, finished with olive oil and dill.)

VIBE ATOM (400TL)

(We bring our special sour cherry sauce together with the classic atom, adding a unique flavor to your table. It can also be served as the classic atom upon request.)

AEGEAN HERBS (400TL)

(We sauté a variety of Aegean herbs with red onions in olive oil, then finish with garlic yogurt and walnuts.)

FAVA (400TL)

(We cook broad beans carefully until reaching a perfect consistency, then finish with olive oil, dill, and red onion.)

BEETROOT HUMMUS (400TL)

(We elevate classic Antakya hummus by adding beetroot and finishing it with avocado slices.)

CRETAN SPREAD (420TL)

(We blend Ezine cheese, tulum cheese, and lor cheese with fresh basil and walnuts.)

BOILED SHRIMP (500TL)

(We boil shrimp carefully and finish with our special sauce and spices.)

SMOKED MUSSELS (500TL)

(We boil mussels carefully and finish with our special sauce and spices.)

SEASONAL APPETIZERS

ONION MEZE (400TL)

(We roast pearl onions and mushrooms, then season with spices.)

STUFFED DRIED EGGPLANT (400TL)

(We stuff dried eggplants with a filling of rice, onion, sumac, and pomegranate molasses, then cook them.)

DRIED FIGS STUFFED WITH CHEESE (420TL)

(We fill Aegean sun-dried figs with goat cheese mousse and finish with spicy fig jam.)

OCTOPUS & BEETROOT SALAD (500TL)

(We combine cooked octopus with beetroot, walnuts, and parsley, finished with our special sauce.)

CURED MACKEREL (600TL)

(We cure mackerel using traditional methods and serve it with olive oil, lemon, and a light touch of garlic.)

GREEN BEANS (400TL)

(We cook Ayşe Kadın green beans in olive oil with carrots.)

WILD FENNEL (400TL)

(We boil wild fennel and serve with a garlic lemon sauce.)

POMEGRANATE CHEESE (420TL)

(We blend goat cheese and Ezine cheese, then finish with pomegranate.)

TRADITIONAL CIRCASSIAN CHICKEN (650TL)

(Staying true to the traditional Circassian recipe, we prepare whole chicken with walnuts and bread crumbs, letting it rest until it reaches a perfect consistency, and serve it with spicy oil.)

MARINATED SEA BASS (750TL)

(We marinate fresh sea bass with citrus and olive oil, finishing it with refreshing aromas.)

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SALADS

VİBE FRESH (450TL)

(We combine diced watermelon and Ezine cheese, finished with toasted sesame, mountain thyme, and honey.)

ARUGULA SALAD (450TL)

(We mix arugula with strawberries, cherry tomatoes, and white cheese, finished with our signature dressing.)

GAVURDAG SALAD (500TL)

(We mix finely chopped tomatoes, red onions, and green peppers with sumac and walnuts, finished with pomegranate molasses dressing.)

HOT APPETIZERS

SAILOR'S PASTRY (250TL)

(Sea bass, spinach, kashar cheese, and tomato wrapped in thin pastry, deep-fried until golden and crispy. Served with strained yogurt and spicy oil.)

VEGETABLE PATTY (400TL)

(We blend assorted market herbs with zucchini and carrots, then finish with strained yogurt.)

YOGURT FRY MIX (400TL)

(We fry eggplant, peppers, and potatoes, then finish with tomato sauce and garlic yogurt.)

PACANGA BOREK (450TL)

(We wrap pastrami, kashar cheese, and red peppers in pastry and fry them, finishing with strained yogurt and spicy oil.)

VİBE YAĞLAMA (550TL)

(We spread our special minced meat mixture over small lavash breads and finish with garlic yogurt.)

FRIED CALAMARI (1.000TL)

(We marinate calamari carefully, fry them, and serve with our special yogurt-based sauce.)

SAUTÉED LIVER (1.000TL)

(We sauté thinly sliced liver with red onion and colorful peppers, finishing with spices.)

DRUNK SHRIMP (1.100TL)

(We sauté shrimp with peppers, finely chopped tomatoes, and garlic. We add raki for flavor and finish with grated kashar cheese.)

MAIN COURSES

CHERRY SAUCE CHICKEN (1.100TL)

(We serve marinated chicken breast on mashed potatoes with steamed vegetables and cherry sauce.)

PAN-FRIED MEATBALLS (1.200TL)

(We serve our special recipe meatballs with eggplant purée, demi-glace sauce, and steamed vegetables.)

LEMON SEA BASS (1.300TL)

(We pan-fry sea bass and serve on sautéed spinach with baby potatoes and lemon sauce.)

BEEF TENDERLOIN MEDALLIONS (1.500TL)

(We slice tenderloin into medallions, seal in a pan, then finish in butter. Served with pavé potatoes and demi-glace sauce.)

DESSERT & FRUITS

BAKED TAHINI HALVA (400TL)

(We bake tahini halva with milk to a perfect consistency and finish with walnuts.)

YIYENCIK (250TL)

(We coat vanilla ice cream with brittle and serve with chocolate sauce.)

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ALCOHOLIC BEVERAGES

Türkisch Rakı

YENİ RAKI (YENİ SERİ)

20 cl: 1.300 TL | 35 cl: 1.900 TL

50 cl: 2.500 TL | 70 cl: 3.000 TL

TEKİRDAĞ (GÖBEK)

20 cl: 1.700 TL | 35 cl: 2.500 TL

50 cl: 2.900 TL | 70 cl: 3.800 TL

TEKİRDAĞ (ALTIN SERİ)

20 cl: 1.600 TL | 35 cl: 2.250 TL

50 cl: 2.800 TL | 70 cl: 3.300 TL

TEKİRDAĞ (NO.10)

70 cl: 5.000 TL

KULÜP RAKI DELUXE

70 cl: 4.000 TL | 35 cl: 2.200 TL

Glasses

KADEH ŞARAP

Glass: 750 TL

SINGLE RAKI

400 TL

DUBLE RAKI

600 TL

Alcohols

BLACK LABEL

70 cl: 8.000 TL

GORDON'S GIN

70 cl: 7.000 TL

SMİRNOFF

70 cl: 7.000 TL

Wine Varieties

KAYRA ALLURE VARIETIES

2.800 TL

Beers

TUBORG 33cl

350 TL

CARLSBERG 33cl

350 TL

Soft Drinks

MEŞRUBAT ÇEŞİTLERİ 250 TL

SODA 160 TL

SU 100 TL

FIX MENU

4 APPETIZERS OF YOUR CHOICE

HOT APPETIZER

Vegetable Pachanga

SALAD

Strawberry Arugula Salad or Gavurdag Salad

MAIN COURSES

Pan-Fried Meatballs or Chicken with Sour Cherry Sauce

2 PERSON

35cl Yeni Rakı

3 PERSON

50cl Yeni Rakı

4 PERSON

70cl Yeni Rakı

ALTERNATIVE BEVERAGES (INSTEAD OF RAKI)

For guests who do not prefer Rakı; one bottle of wine (75cl) for every two persons

Or two bottles of beer per person

PER PERSON

3.000 TL

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