

VIBE

alaçatı

APPETIZERS

ATOM (310 TL)

(Garlic yogurt blended with roasted hot dried peppers and flavored with butter.)

CRETAN EZME (330TL)

(White cheese mashed with walnuts, olive oil, and spices.)

SHRIMP CEVICHE (330TL)

Shrimp lightly boiled with lemon and spices, marinated in citrus, served cold with fresh greens.

SAMPHIRE(330TL)

(Lightly blanched samphire served with lemon olive oil sauce.)

ŞAKŞUKA(330TL)

(Eggplants fried and flavored with spices.)

HUMMUS WITH BEETROOT (330TL)

(Antalya-style hummus made with local beetroot and tahini, topped with avocado slices and drizzled with olive oil.)

RUM FAVA(330TL)

(Broad beans with onions until creamy texture, flavored with olive oil, dill, and lemon zest.)

ARTICHOKE HEART(330TL)

(Artichoke hearts flavored with lemon, fresh herbs, and olive oil.)

BERGAMA STYLE SPICY YOGURT(330TL)

(Fried peppers served over whipped strained yogurt, seasoned with local spices.)

SMOKED EGGPLANT SALAD (310TL)

(Roasted eggplants mashed with olive oil, lemon juice, and spices.)

GREEN APPLE WITH(310 TL) YOGURTAND PURSLANE

(Crisp green apples and purslane served over a yogurt-garlic sauce.)

CRETAN BEAUTY (310 TL)

(Carrot and zucchini marinated with strained yogurt and garlic, topped with olive oil and walnuts.)

YOGURT WITH EGGPLANT (310 TL)

(Fried eggplant mixed with strained yogurt, garlic, and olive oil.)

STUFFED MUSSELS (450 TL)

(Mussels stuffed with spiced rice and served cold.)

VIBE

alaçatı

SALADS

ROCKET STRAWBERRY SALAD (400 TL)

(Arugula leaves are blended with strawberries, cherry tomatoes, and parmesan cheese, then crowned with lemon vinaigrette.)

GAVURDAĞ SALAD (450 TL)

(Finely chopped colorful peppers, red onion, and tomatoes are blended with lemon vinaigrette, then crowned with walnuts and pomegranate molasses.)

HOT APPETIZERS

PAÇANGA (300 TL)

(Fresh kasar cheese, kapya pepper, and pastirma are wrapped in fresh phyllo dough and deep-fried.)

SHRIMP CASSEROLE (800 TL)

(Medium-sized shrimp, cherry tomatoes, and garlic sautéed generously in butter, then crowned with a variety of spices.)

VEGETABLE PATTY (350 TL)

(A blend of assorted wild greens, zucchini, and carrots crowned with strained yogurt.)

SAUTÉED LIVER WITH PEPPERS (800 TL)

(Thinly sliced liver sautéed with red onion and colorful peppers, crowned with spices.)

MAIN COURSES

PAN-FRIED MEATBALLS (850 TL)

(Our special recipe meatballs are served on a bed of mashed potatoes and crowned with demi-glace, olive oil, and toasted bread.)

CHICKEN WITH SOUR CHERRY SAUCE (850 TL)

(Chicken breast marinated in our special blend is pan-cooked and served on a bed of mashed potatoes, crowned with steamed vegetables and sour cherry sauce.)

MEDALLION BEEF TENDERLOIN (1.150 TL)

(The tenderloin is first sliced into medallions and seared in a pan, then finished with a butter bath. Served with pavé potatoes and demi-glace sauce, crowned with yogurt.)

PAN-SEARED SEA BASS (1.000 TL)

(Sea bass cooked in butter, served with steamed vegetables and baby potatoes simmered in butter.)

DESSERTS & FRUITS

SEASONAL FRUIT PLATTER (500 TL)

(Slices of melon and watermelon.)

SEMOLINA HALVA WITH ICE CREAM (400 TL)

(Semolina roasted in butter with ground cinnamon, topped with ice cream, crushed pistachios, and chocolate sauce.)

POACHED PEAR DESSERT (500 TL)

(poached pears with red wine and cherry juice, crowned with vibe's special cream and chocolate soil)

VIBE

alaçatı

ALCOHOLIC BEVERAGES

Turkish Raki

YENİ RAKI (YENİ SERİ)

20 cl: 1.100 TL | 35 cl: 1.400 TL
50 cl: 2.250 TL | 70 cl: 2.800 TL

YENİ RAKI (ALA)

35 cl: 1.800 TL | 70 cl: 2.750 TL

TEKİRDAĞ (NO.10)

70 cl: 4.250 TL

TEKİRDAĞ (GÖBEK)

35 cl: 2.000 TL | 70 cl: 3.500 TL

TEKİRDAĞ (ALTIN SERİ)

20 cl: 1.350 TL | 35 cl: 1.950 TL
70 cl: 3.250 TL

KULÜP RAKI

70 cl: 3.000 TL

KULÜP RAKI DELUXE

35 cl: 1.800 TL | 70 cl: 3.300 TL

PROTOTİP RAKI

70 cl: 3.000 TL

SARI ZEYBEK (3 MEŞE)

35 cl: 1.900 TL | 70 cl: 3.500 TL

Glasses

SMIRNOFF RED

Kadeh: 650 TL | Şişe: 6.000 TL

JW BLACK LABEL

Kadeh: 750 TL | Şişe: 7.500 TL

GORDON'S DRY

Kadeh: 650 TL | Şişe: 6.500 TL

TANQUERAY DRY

Şişe: 7.500 TL

Red Wines

K. ALLURE KAL KAR. 2021

2.500 TL

TERRA V.S.K CAB. S. MER. 2024

2.500 TL

White Wines

K. ALLURE BEY KAL KAR. 2022

2.500 TL

K. ALLURE CRISPY CHAR 2023

2.500 TL

K. ALLURE SAU BLA.

2.500 TL

Beers

TUBORG 33 cl

280 TL

CARLSBERG 33 cl

350 TL

Soft Drinks

COCA COLA 200 TL

FANTA 200 TL

FUSE TEA 200 TL

SU 100 TL

SODA 120 TL

ŞALGAM K. 150 TL

ŞALGAM B. 250 TL

VIBE

alaçatı

FIX MENU

4 APPETIZERS OF YOUR CHOICE

HOT APPETIZER

VEGETABLE PACHANGA

SALAD

Strawberry Arugula Salad or Gavurdağ Salad

MAIN COURSES

Pan-Fried Meatballs or Chicken with Sour Cherry Sauce

2 PERSON

35cl Yeni Raki

3 PERSON

50cl Yeni Raki

4 PERSON

70cl Yeni Raki

PER PERSON

2.500 TL

(NON-ALCOHOLIC OPTION: 1.900 TL)

VIBE

alaçatı