

VIBE

alaçatı

MEZES

SEA BEANS (380TL)

(Fresh sea beans tossed with a garlic vinaigrette dressing)

AEGEAN BREEZE (380TL)

(Grilled green olives and sun-dried tomatoes blended with fresh herbs and aromas)

STUFFED DRIED EGGPLANT (400TL)

(Dried eggplants filled with a fragrant stuffing flavored with sumac and pomegranate molasses)

FRESH GREEN BEANS (400TL)

(Slow-cooked green beans prepared in extra virgin olive oil)

VIBE ROASTED PEPPERS (400TL)

(Fire-roasted village peppers stuffed with our signature sour cream filling)

BARBUNYA PİLAKİ (420TL)

(Fresh borlotti beans slowly cooked in olive oil with tomatoes, carrots, and potatoes)

YESİL BAHCE (420TL)

(Bezelye puresini, pesto sos ve file badem ile harmanlıyoruz. Kaymak ve suzme yogurtla buluşturuyoruz.)

COLD HERB (420TL)

(Pea purée blended with pesto and sliced almonds, finished with clotted cream and strained yogurt)

ŞAKŞUKA (420TL)

(Fried eggplants and colorful peppers served with our special tomato sauce)

ROASTED ONION MEZZE (420TL)

(Roasted pearl onions and mushrooms seasoned with aromatic spices)

OLIVE OIL ARTICHOKE (450TL)

(Baby artichokes gently cooked in olive oil and served with dill)

CRETAN CHEESE SPREAD (450TL)

(Blend of regional cheeses with basil, sorrel, and walnuts)

POMEGRANATE CHEESE BALLS (450TL)

(Goat cheese, cream, mountain thyme and pomegranate.)

DRIED FIG STUFFED WITH CHEESE (450TL)

(Dried figs filled with goat cheese mousse and spicy fig jam.)

PEAR & CELERY

ROOT SALAD (420TL)

(Grated pear and celery root combined with strained yogurt)

KÖPOĞLU (420TL)

(Eggplant and peppers served with tomato sauce and garlic yogurt)

VIBE ATOM (420TL)

(Traditional Atom meze enhanced with our signature sour cherry sauce)

VIBE CACIK (420TL)

(House-made pickled cucumbers mixed with garlic yogurt, sumac, and olive oil)

VIBE BEAUTY (420TL)

(Sautéed zucchini and carrots blended with mayonnaise and strained yogurt)

GREEN APPLE & PURSLANE YOGURT SALAD (420TL)

(Fresh purslane, finely diced green apple, and creamy strained yogurt, delicately finished with extra virgin olive oil)

YOGURT EGGPLANT (420TL)

(Smoked eggplant blended with strained yogurt for a balanced and elegant flavor)

TEKMİL FAVA (420TL)

(Creamy broad bean purée served with olive oil, dill, and red onion)

BEETROOT HUMMUS (420TL)

(Traditional Antakya-style hummus infused with beetroot and avocado)

SHRIMP SALAD (550TL)

(Poached shrimp served with our special dressing and spices)

SMOKED MUSSELS (550TL)

(Carefully smoked mussels served with olive oil and balsamic glaze)

SEA BASS MARINADE (650TL)

(Sea bass marinated with citrus fruits and olive oil)

SMOKED MACKEREL (ÇİROZ) (650TL)

(Traditionally cured and dried mackerel)

PICKLED OCTOPUS (750TL)

(Boiled octopus pickled with our signature recipe)

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SALADS

VİBE FRESH (500TL)

(Watermelon, ezine cheese, sesame, honey and thyme)

ROKA SALATASI (550TL)

(Rocket, strawberries, cherry tomatoes and white cheese)

GAVURDAĞ SALATASI (550TL)

(Traditional salad with tomatoes, walnuts and sumac)

HOT APPETIZERS

SAILOR'S PASTRY (300TL)

(Tuna, cheese, spinach, tomatoes and pistachios in crispy pastry. **Allergen warning: peanuts and fish.**)

HERB FRITTER (400TL)

(Aegean herbs, zucchini and carrots)

YOGURTED VEGETABLES (400TL)

(Fried vegetables with tomato sauce and garlic yogurt)

PURPLE GARDEN (450TL)

(Cheese-stuffed mushrooms on blueberry labneh)

PAÇANGA PASTRY (500TL)

(Cured beef, cheese and red pepper pastry)

VIBE YAĞLAMA (550TL)

(Mini lavash with seasoned minced meat and garlic yogurt)

The Cellar (900TL)

(Creamy gorgonzola orzo served with wine-braised short ribs)

FRIED CALAMARI (1.000TL)

(Marinated calamari with signature sauce)

BUTTER SHRIMP (1.000TL)

(Shrimp sautéed with garlic, cherry tomatoes and butter)

VIBE EVENING (1.000TL)

(Beef tenderloin sautéed with vegetables and butter)

LEAF LIVER (1.000TL)

(Thinly sliced liver sautéed with onions and peppers)

DRUNKEN SHRIMP (1.100TL)

(Shrimp flavored with raki and emmental cheese)

MAIN COURSES

CHICKEN WITH SOUR CHERRY SAUCE (1.100TL)

(Chicken breast with mashed potatoes, vegetables and sour cherry sauce)

MEATBALLS ON EGGPLANT PURÉE (1.200TL)

(Meatballs on smoked eggplant purée with demi-glaze)

PAN-SEARED SEA BASS WITH LEMON SAUCE (1.300TL)

(Sea bass with spinach, baby potatoes and lemon sauce)

BEEF TENDERLOIN MEDALLIONS (1.500TL)

(Pan-seared tenderloin medallions with pavé potatoes)

DESSERTS

BAKED TAHINI HALVA (400TL)

(Traditional tahini halva baked with milk and walnuts)

CRISPY VIBE (500TL)

(Crispy zucchini fritters with Maraş ice cream, tahini and walnuts)

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ALCOHOLIC BEVERAGES

Turkish Raki

YENİ RAKI

20 cl: 1.300 TL | 35 cl: 1.900 TL

50 cl: 2.500 TL | 70 cl: 3.200 TL

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: 2.600 TL

50 cl: 3.200 TL | 70 cl: 4.000 TL

TEKİRDAĞ (ALTIN SERİ)

20 cl: 1.500 TL | 35 cl: 2.300 TL

50 cl: 3.000 TL | 70 cl: 3.800 TL

TEKİRDAĞ (NO.10)

70 cl: 5.000 TL

KULÜP RAKI DELUXE

70 cl: 4.000 TL | 35 cl: 2.200 TL

Glasses

GLASS OF WINE

Kadeh: 750 TL

SINGLE RAKI

400 TL

DUBLE RAKI

700 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 SELECTION

2.800 TL

Vibe Cocktails

VIBE MOONROCK

Smirnoff, satsuma mandarin, citrus notes

800 TL

VİBE SUNRAY

Gordon's sorrel, fresh green almond

800 TL

VİBE COSMIC DELIGHT

Black Label, hibiscus, lavender & linden blossom infusion

900 TL

Soft Drinks

SOFT DRINKS 200 TL

SODA 150 TL

WATER 100 TL

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FIX MENU

4 APPETIZERS OF YOUR CHOICE

HOT APPETIZER

Paçanga Pastry or Sailor's Pastry

SALAD

Strawberry Arugula Salad or Gavurdag 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

ALTERNATIVE BEVERAGES (INSTEAD OF RAKI)

For guests who do not prefer Raki; 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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