



LA VINA

GARDEN 1864  
RESTAURANT & BAR



**%10 Service Charge**



**LA VINA**

GARDEN 1864  
RESTAURANT & BAR

## SOUP

### LENTIL SOUP

170.00 TL

#### MERCİMEK ÇORBASI

*Lentil grains cooked in beef stock served with fresh lemon and crispy bread chips*

### TOMATO SOUP

190.00 TL

#### DOMATES ÇORBASI

*A delicious soup with tomatoes from Anatolia*

### FISH SOUP

310.00 TL

#### BALIK ÇORBASI

*Sea bass, carrots, potatoes, dill, parsley, fish broth*





### HAYDARI

#### HAYDARI

205.00 TL

*A spread made of yogurt seasoned with garlic*

### HUMMUS

#### HUMUS

205.00 TL

*Famous mezza with chickpeas and tahina*

### MUHAMMARA

#### MUHAMMARA

205.00 TL

*Dish of crushed walnuts, tahini, olive oil, garlic and lemon juice*

### MUTABBAL

#### MUTEBBEL

205.00 TL

*Roasted eggplant, cottage cheese, tahini, garlic, pomegranate, olive oil*

### STUFFED GRAPE LEAVES

#### YAPRAK SARMA

215.00 TL

*Local grape leaves special stuffing cooked with olive oil*

### MIXED MEZZE

#### KARIŞIK MEZE

625.00 TL

*Taster platter with mohammara, hummus, stuffed grape leaves*

# COLD STARTER

# HOT STARTER

## STUFFED MEATBALLS

320.00 TL

### İÇLİ KÖFTE

2 pieces of stuffed meatballs served with parsley and lemon

## FALAFEL

340.00 TL

### NOHUT KÖFTESİ

A spicy small croquette made from ground chickpeas or broad beans, served with hummus, greens and tahini lavash

## NACHOS

360.00 TL

### NACHOS

Melted kashar cheese on nachos and minced meat with tomato sauce

## PICCOLO MUSHROOMS

410.00 TL

### MANTAR GÜVEÇ

Sauteed hazelnut mushrooms sundried capia pepper and tomato, spring onion with cream sauce and cheddar cheese

## FRIED CALAMARI

620.00 TL

### KALAMAR TAVA

Crispy coated squid rings, prawn crackers served with home made tarator sauce

## SHRIMPS IN BUTTER

710.00 TL

### TEREYAĞLI KARİDES

Shrimps, mushroom, red sweet paprika peppers, green pappers, garlic and butter

## SHRIMPS CASSEROLE

710.00 TL

### KARİDES GÜVEÇ

Shrimps, mushroom, cream, red sweet paprika peppers, green pappers, garlic and butter

## 9X9 POTATO FRIES

190.00 TL

### PATATES TAVA

Ketchup, mayonnaise



# SALAD

## GREEK SALAD YUNAN SALATASI

310.00 TL

*Cubes of feta cheese, diced tomatoes, mini cucumbers, sweet red onions, freshly chopped parsley, kalamata olives, sumac, red radish with thousand island dressing and fresh lemon*

## MEDITERRENIAN SALAD AKDENİZ SALATASI

330.00 TL

*Mesculn greens, sweet corn kernels, sweet red onions, mixed herb dressing and top served baby raddish, red betroot slices, Erzincan tulum cheese, crushed walnuts*

## GRILL CHICKEN SALAD TAVUK SALATA

450.00 TL

*Mesculn greens, pickled red onions, cherry tomatoes, grated carrots, spring onions, chargrilled red onions, cucumbers, honey mustard sauce, chicken breast and balsamic glaze*

## BEEF SALAD BİFTEK SALATA

620.00 TL

*Mesculn greens, pickled red onions, cherry tomatoes, grated carrots, spring onions, mini cucumbers, quail egg, honey mustard sauce, tenderloin grill steak and balsamic glaze cream dressing*

## TUNA FISH SALAD TON BALIKLI SALATA

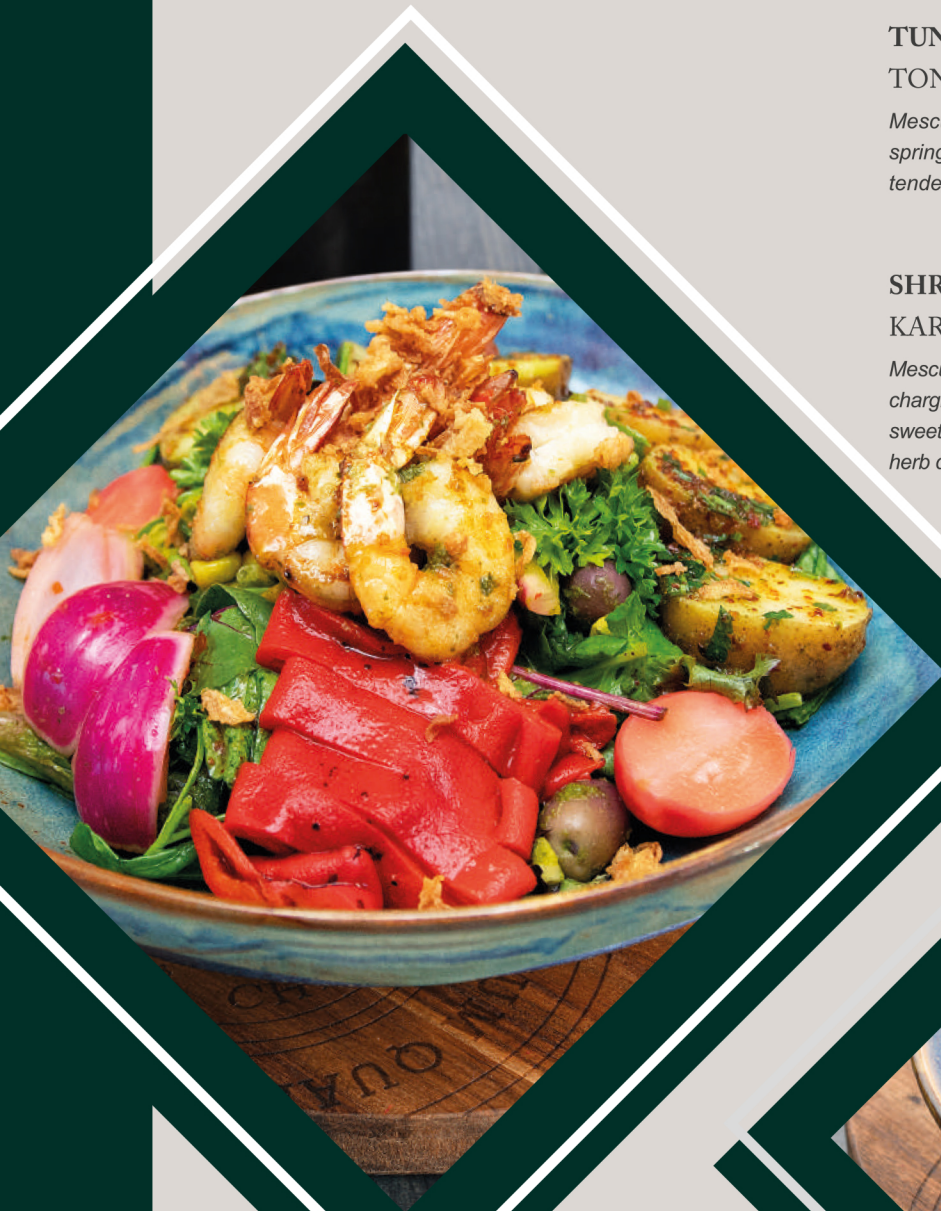
610.00 TL

*Mesculn greens, pickled red onions, cherry tomatoes, grated carrots, spring onions, mini cucumbers, quail egg, honey mustard sauce, tenderloin grill steak and balsamic glaze cream dressing*

## SHRIMP SALAD KARİDES SALATA

610.00 TL

*Mesculn greens, pickled red onions, grated carrots, spring onions, chargrilled red onions, mini cucumbers, pickled red radish, sweetcorn kernels, kalamata olives, red onions, baby potatoes, herb dressing, sauted jumbo shrimps and sweet chillie sauce*





### PENNE ARABIATTA

420.00 TL

*De cecco tortiglioni, sundried peppers and tomatoes, kalamata olives, tomato sauce, chillie flakes, garlic and red peppers*

### SPAGHETTI BOLOGNESE

430.00 TL

*De cecco sphagetti with bolognese sauce*

### FETTUCCINE ALFREDO

490.00 TL

*De cecco tagliatelli, chicken, cream sauce, red peppers, pesto, mozzarella cheese, spices, pickled red peppers, red onions, mushrooms and asparagus*

### TAGLIATELLE AL CAMARÓN

610.00 TL

*De cecco tagliatelli, shrimps, cream sauce, red peppers, pesto, cheddar cheese, mozzarella cheese, spices, pickled red peppers, red onions, mushrooms*

# PASTA

### MANTI

410.00 TL

*Hand made fresh mini pasta parcels filled with mince served with yogurt and spicy butter*

# TURKISH KEBAB

## CHICKEN SHISH KEBAB

505.00 TL

### TAVUK ŞİŞ KEBAP

*Grilled chicken shish kebab served with wheat rice, sumac with onion grilled tomatoes and peppers and dip sauce*

## ADANA KEBAB

535.00 TL

### ADANA KEBAP

*Grilled Adana & Urfa kebab served with wheat rice, sumac with onion grilled tomatoes and peppers and dip sauce*

## BUTCHER MEATBALL

535.00 TL

### KASAP KÖFTE

*Charcoal grilled Meatballs served with dip sauce, white rice sumac and onion garnish, grilled tomatoes and peppers*

## ISKENDER KEBAB

795.00 TL

### İSKENDER KEBAP

*Thin slices of beef donar layed on woodfrie baked bread, iskender sauce poured on top, then served with sizzling butter and fresh yogurt*



# TURKISH KEBAB

## LAMB SHISH KEBAB

795.00 TL

### KUZU ŞİŞ KEBAP

*Grilled lamb shish kebab served with wheat rice, sumac with onion grilled tomatoes and peppers and dip sauce*

## LAMB CHOPS

855.00 TL

### KUZU PİRZOLA

*Grilled lamb chops served with wheat rice, sumac with onion grilled tomatoes and peppers and dip sauce*

## MIXED TURKISH KEBAB

1250.00 TL

### KARIŞIK KEBAP

*Charcoaled grilled Adana kebab, shish kebab, meat balls, chicken, lamb chops, served with dip sauce, crushed wheat rice, sumac and onion garnish, grilled tomatoes and peppers*

## LA VINA MIXED KEBAB

2250.00 TL

### LA VINA KARIŞIK KEBAP

*Charcoaled grilled Adana kebab, shish kebab, meat balls, chicken, lamb chops, served with dip sauce, crushed wheat rice, sumac and onion garnish, grilled tomatoes and peppers*

**TWO PERSONS**



# ANATOLIAN FOOD

## LAMB SHANK

1100.00 TL

### KUZU İNCİK

*Lamb shank on mashed potatoes baby carrots,  
baby broccoli and honey pomegranate sauce*

## LAMB RIB

2900.00 TL

### KUZU KABURGA

*Lamb shank on mashed potatoes baby carrots,  
baby broccoli and honey pomegranate sauce*

**TWO PERSONS**

## LAMB IN SALT

2400.00 TL

### TUZ'da KUZU

*Lamb shank on mashed potatoes baby carrots,  
baby broccoli and honey pomegranate sauce*

**TWO PERSONS**



# ANATOLIAN FOOD

## SULTAN CHICKEN

540.00 TL

### SULTAN SARMASI TAVUK

*Chicken breast stuffed with sautéed spinach, mushrooms and cheddar cheese, served with grilled baby potatoes*

## CHEKERTME KEBAB

790.00 TL

### ÇÖKERTME KEBAP

*Chekertme kebab is fried crispy with thin match potatoes, topped with beef, served with organic yogurt and butter*

## SAJ FRIED

810.00 TL

### SAÇ KAVURMA

*Small diced pieces of beef fried in special pan with peppers tomatoes served with white rice*

## TIRIT

830.00 TL

### TİRİT

*Bone sauce bread, onion and yoghurt, grilled beef tenderloin is served with dried peppers and retail tirit spices and sauce.*

## TESTİ KEBAB

1950.00 TL

### CHICKEN or MEAT

*Served with white rice and testi fire show*

**TWO PERSONS**



# LA VINA GARDEN STEAK



## CHATEAUBRIAND



# STEAK

## FAJITA

850.00 TL

### FAJITA

*Julian chicken or meat, colored peppers, garlic tomatoes, fajita sauce and tortilla bread*

## T - BONE

1250.00 TL

### T- BONE

*Grill dry aged T-bone first cooked charcoal grill with sauted spinach, potato wedges, and served mushroom sauces*

## LA VINA GARDEN STEAK

950.00 TL

### LA VINA GARDEN STEAK

*Grill dry aged rib-eye first cooked charcoal grill with sauted spinach, potato wedges, and served la vina special sauces*

## PEPPER STEAK

950.00 TL

### BİBER SOSLU STEAK

*Grill dry aged rib-eye first cooked charcoal grill with sauted spinach, potato wedges, and served pepper sauces*

## MUSHROOM STEAK

950.00 TL

### MANTAR SOSLU STEAK

*Grill dry aged rib-eye first cooked charcoal grill with sauted spinach, potato wedges, and served mushroom sauces*

## CHATEAUBRIAND

2850.00 TL

### ŞATOBIRYAN

**TWO PERSONS**

# SEA FOOD

## JUMBO SHIRIMPS

1250.00 TL

### JUMBO KARİDES

*4 pieces of jumbo shrimps served with baby potatoes, red and green peppers, mushrooms, and butter*

## OCTOPUS kg.

..... TL

### AHTAPOT

*Grilled octopus, with parsley baby potatoes, pickled red cabbage, red onions, cherry tomatoes, chargrilled garlic, glazed lime*

## SEA TURBOT kg.

..... TL

### DENİZ KALKAN

*Grilled turbot, with parsley baby potatoes, pickled red cabbage, red onions, cherry tomatoes, chargrilled garlic, glazed lime*

## LA VINA MIXED FISH

2450.00 TL

### LA VINA KARIŞIK BALIK

*Grilled seabass, salmon, seabream, shrimp, with parsley baby potatoes, pickled red cabbage, red onions, cherry tomatoes, chargrilled garlic, glazed lime, fresh rocca and prawn crackers*

**TWO PERSONS**



# SEA FOOD

## FRIED ANCHOVY HAMSI TAVA

650.00 TL

*Fried anchovy with parsley baby potatoes, onions, cherry tomatoes, greens and fresh lemon*

## GRILL SEA BREAM IZGARA ÇİPURA

750.00 TL

*Grilled fresh sea bream, with parsley baby potatoes, pickled red cabbage, red onions, cherry tomatoes, chargrilled garlic, glazed lime*

## GRILL SEA BAS IZGARA LEVREK

780.00 TL

*Grilled fresh sea bass, with parsley baby potatoes, pickled red cabbage, red onions, cherry tomatoes, chargrilled garlic, glazed lime*

## GRILL SALMON IZGARA SOMON

820.00 TL

*Grilled salmon, with parsley baby potatoes, pickled red cabbage, red onions, cherry tomatoes, chargrilled garlic, glazed lime*





# CASSEROLE

## VEGETABLE CASSEROLE

450.00 TL

### SEBZE GÜVEÇ

*An unmatched harmony of marinated vegetable with tomatoes, various peppers, mushrooms, and pearl onions in a clay pot.*

## CHICKEN CASSEROLE

650.00 TL

### TAVUK GÜVEÇ

*An unmatched harmony of marinated chicken with tomatoes, various peppers, mushrooms, and pearl onions in a clay pot.*

## BEEF CASSEROLE

710.00 TL

### ET GÜVEÇ

*An unmatched harmony of marinated beef with tomatoes, various peppers, mushrooms, and pearl onions in a clay pot.*

## SHRIMPS CASSEROLE

710.00 TL

### KARİDES GÜVEÇ

*A visual and tasteful feast with shrimp, tomatoes, mushrooms, onions, and red bell peppers dancing in a casserole with various spices.*

# PITA

CHEESE PITA  
KAŞARLI PİDE

340.00 TL

MINCED MEAT PITA  
KIYMALI PİDE

380.00 TL

# STONE OVEN

# PIZZA

MARGHERITA PIZZA  
MARGARITA PİZZA

340.00 TL

MIXED PIZZA  
KARIŞIK PİZZA

430.00 TL



# KIDS MENU

## MAC 'N' CHEESE

### PEYNİR SOSLU MAKARNA

*Italian cavatappi pasta with creamy cheese sauce*

345.00 TL

## CHICKEN NUGGETS

### ÇITIR TAVUK

*Crispy fried fresh chicken breast nuggets with delicious coating and served on chargrilled toasted bread with fresh fries, coaslow salad, white rice, ketchup and mayoneise*

375.00 TL

## JUNIOR MEATBALLS

### ÇOCUK KÖFTESİ

*Three pieces of home made chargrilled Turkish meatballs served on chargrilled toasted bread, with fresh fries, coleslaw salad, white rice, ketchup and mayoneise*

385.00 TL

## KIDS BURGER

### ÇOCUK BURGER

*Mini home made burger served with frech fries, salad, white rice, ketchup and mayoneise*

295.00 TL

# DESSERT

## TURKISH BAKLAVA

### FISTIKLI BAKLAVA

*With ice cream*

350.00 TL

## KUNAFEH

### KÜNEFE

*With ice cream*

350.00 TL

## KATMER

### KATMER

*With ice cream*

350.00 TL

## CHOCOLATE SOUFFLE

### ÇİKOLATALI SUFLE

*With ice cream*

350.00 TL

## FRUIT PLATE

### MEYVE TABAĞI

*Season fruits*

650.00 TL

## ICE CREAM

### DONDURMA

250.00 TL



# SOFT DRINK

## WATER

0.33 ml. 75.00 TL / 1L. 125.00 TL

## SPARKLING WATER

0.33 ml. 115.00 TL / 1L. 195.00 TL

COCA-COLA / COCA-COLA LIGHT / ZERO 165.00 TL

FANTA / SPRITE / ICE TEA / FRUIT JUICE 165.00 TL

FRESH ORANGE JUICE 225.00 TL

HOMEMADE LEMONADE 225.00 TL

RED BULL ENERGY DRINK 255.00 TL



# HOT DRINK

TURKISH TEA 40.00 TL

HERBAL TEA 130.00 TL

APPLE TEA / ORANGE TEA / LINDEN TEA

ROSE HIP TEA / GREEN TEA / MINT - LEMON TEA

TURKISH COFFEE 110.00 TL

ESPRESSO 110.00 TL

DOUBLE ESPRESSO 120.00 TL

AMERICANO 120.00 TL

CAPPUCCINO 130.00 TL

CAFE LATTE 130.00 TL



## BEER

TURKISH EFES BEER 33cl.	235.00 TL
TURKISH EFES BEER 50cl.	305.00 TL
BOMONTI 33cl.	325.00 TL
MILLER 33cl.	325.00 TL
HEINEKEN 33cl.	325.00 TL

## RAKI

TURKISH RAKI 7cl.	345.00 TL
TURKISH RAKI 35 cl.	1500.00 TL
TURKISH RAKI 50 cl.	2000.00 TL
TURKISH RAKI 70 cl.	2600.00 TL

## VODKA

GILBEY'S	305.00 TL
ABSOLUT	315.00 TL
SMIRNOFF	315.00 TL

## COCKTAIL

<b>LA VINA COCKTAIL</b>	585.00 TL
<i>Gin, Vodka, Tequila, Rom, Orange liquer, Jaggermeister, Blue curacao</i>	
<b>7.65</b>	405.00 TL
<i>Baileys, Kahlua, Amaretto</i>	
<b>B-52</b>	405.00 TL
<i>Baileys, Kahlua, Cointreau</i>	
<b>COSMOPOLITAN</b>	405.00 TL
<i>Lemon flavored vodka, Orange liquer, Blueberry juice</i>	
<b>MARGARITA</b>	455.00 TL
<i>Tequila, Orange liquer, Lime juice</i>	
<b>PINA COLADA</b>	455.00 TL
<i>Rum, Coconut liquer, Lime juice</i>	
<b>APEROL SPRITZ</b>	475.00 TL
<i>Aperol, Prosecco, Soda, Slice orange</i>	
<b>LONG ISLAND</b>	475.00 TL
<i>Vodka, Rum, Gin, Tequila, Orange liquer, Cola</i>	
<b>SEX ON THE BEACH</b>	475.00 TL
<i>Vodka archers, Tequila, Orange juice, Grenadine</i>	





## WHISKEY

JAMESON	455.00 TL
JOHNNIE WALKER Red Label	455.00 TL
JOHNNIE WALKER Black Label	455.00 TL
JACK DANIELS	455.00 TL
CHIVAS REGAL	475.00 TL

## MARTINI

ROSSO	305.00 TL
BIANCO	305.00 TL
CAMPARI	315.00 TL

## GIN

GILBEY'S	305.00 TL
BEEFEATER	305.00 TL
BOMBAY SAPPHIRE	315.00 TL

## ROM

MALIBU	305.00 TL
CAPTAIN MORGAN	325.00 TL
BACARDI	345.00 TL

## LIQUOR

ARCHERS	305.00 TL
AMARETTO MALIBU	325.00 TL
JAGERMEISTER	345.00 TL

## TEQUILA

OLMECA	345.00 TL
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# WHITE WINE

GLASS OF HOUSE WINE

345 .00 TL



1600.00 TL

VİNKARA SAUVIGNON BLANC

*\*Rich with tropical flower and lime aromas*



1600.00 TL

VİNKARA QUATTRO DEMI SEC

*\*Aged in barrel \*Balanced*



1600.00 TL

VİNKARA RESERVE CHARDONNAY

*\*Aged in barrel \*Fruity*



1800.00 TL

VİNKARA NARİNCE

*\*Aromatic \*Refreshing*



1500.00 TL

VİNKARA HASANDEDE

*\*Aromatic \*Fruity*



1600.00 TL

SARAFİN CHARDONNAY

*\*Aged in Barrel \*Fruity*



1800.00 TL

SARAFİN SAUVIGNON BLANC

*\*Aged in barrel \*Velvety*



1900.00 TL

SARAFİN FUME BLANC

*\*Aged in barrel \*Powerful*



1500.00 TL

DLC SULTANIYE - EMİR

*\*Aromatic \*Refreshing*



1600.00 TL

DOLUCA KAV NARİNCE

*\*Fruity \*Powerful*



1800.00 TL

DOLUCA ANTİK

*\*Aged in Barrel \*Fruity*



1800.00 TL

BÜYÜLÜBAĞ CHARDONNAY

*\*Fruity \*Powerful*

# RED WINE

GLASS OF HOUSE WINE

345.00 TL



1500.00 TL

VİNKARA ÖKÜZGÖZÜ

\*Fruity \*Balanced



1600.00 TL

VİNKARA MERLOT

\*Fruity \*Easy to drink



1600.00 TL

VİNKARA CABERNET SAUVIGNON

\*Aromatic \*Powerful



1600.00 TL

VİNKARA RESERVE KALECİK KARASI

\*Dark red fruit and spicy aromas



1500.00 TL

SARAFİN CABERNET SAUVIGNON

\*Rich with nectarin and flower aromas



1600.00 TL

SARAFİN MERLOT

\*Aged in Barrel \*Fruity



1600.00 TL

ANTİK RED

\*Aged in barrel \*Powerful



1600.00 TL

DLC SULTANİYE - EMİR

\*Aged in Barrel \*Fruity



1600.00 TL

DOLUCA SIGNIUM

\*Fruity \*Easy to drink



1600.00 TL

DOLUCA DLC SHIRAZ

\*Aged in Barrel \*Fruity



1600.00 TL

BÜYÜLÜBAĞ RESERVE SYRAH

\*Aged in barrel \*Balanced



1700.00 TL

BÜYÜLÜBAĞ CABERNET SAUVIGNON

\*Aged in barrel \*Fruity

## ROSE WINE

GLASS OF HOUSE WINE

345.00 TL



1600.00 TL

MINOJ ROSE

*\*Smooth \*Fruity*



1500.00 TL

BÜYÜLÜBAĞ VEDAT MİLOR  
GRENACHE ROSE

*\*Smooth \*Fruity*



1500.00 TL

SARAFİN ROSE

*\*Smooth \*Fruity*



1500.00 TL

DOLUCA SAFİR SWEET WINE

*\*Grape muscat \*Aegean*

## SWEET WINE

## CHAMPAGNE



2350.00 TL

YAŞASIN ROSE

*\*Aromatic \*Easy to drink*



2550.00 TL

YAŞASIN KALECİK KARASI

*\*Aromatic \*Fruity*



9150.00 TL

MOËT CHANDON

*\*Aromatic \*Easy to drink*



25500.00 TL

DOM PERIGNON

*\*Powerful \*Fruity*



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