

*lilia*



## DESSERTS

<b>Chocolate</b> 🌿	1.000 TL
Bitter chocolate soufflé with dried fig and almond, vanilla anglaise	
<b>Sütlaç</b> 🌿 🍷	1.100 TL
Burnt milk mousse, mastic cream, Osmancik rice ganache, rice pudding ice cream, Giresun hazelnut	
<b>Pear</b> 🌿	1.300 TL
Mazi pear in Syrah wine, clotted cream, cotton candy	
<b>Quince</b> 🌿	1.250 TL
Roasted quince, toasted walnut, clotted cream, walnut ice cream, quince foam	
<b>Crispy Katmer</b> 🌿 🍷	1.250 TL
Layered pastry, semolina cream, pistachio, clotted cream	
<b>Sweet Yahnı</b> 🌿 🍷	1.400 TL
Dried fruits with grape molasses, koftür, milk foam	

🌿 Vegetarian 🌿 Vegan 🍷 Purely Traditional 🍷 Reimagined





## DIGESTIVE

<b>Boulevardier</b> Bulleit bourbon, campari, martini rosso	1.100 ₺
<b>Old Fashion</b> Bulleit bourbon, angostura bitter, simple syrup	1.000 ₺
<b>Negroni Sbagliato</b> Campari, martini rosso, prosecco	1.600 ₺
<b>Americano</b> Martini rosso, campari, sparkling water	950 ₺
<b>Penicillin</b> Bulleit bourbon, ginger, lemon juice & honey syrup	3.250 ₺
<b>Manhattan</b> Bulleit rye whisky, martini rosso, angostura bitter	1.100 ₺
<b>Sidecar</b> Hennessy VSOP, cointreau, lemon juice	1.600 ₺
<b>Martini</b> (Please consult your waiter) Dry martini / Dirty martini / Vodka martini / Vesper martini	

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<b>Gourmet Cheeses of Anatolia</b> 🌿 A curated selection of rare heritage cheeses: Konya blue, Karaman Dıvle Obruğ, küllü amber, Niğde Tabal, Bergama tulum with hot pepper jam from our garden	1.800 ₺
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