

SOUPS & SALADS

Soup of the day	650TL / 720TL	Caeser salad    	1.100TL
French onion soup	720TL	Lettuce, permasan, caesar sauce, croutons +Chicken	400TL
Feta Cheese and pink tomato panzanella	950TL	Organic chicken salad	1.400TL
Sour dough crouton, olives, cucumber   		Lettuce, endive, walnut, corriander, white wine vinaigrette, indian spice blend   	
Burrata & tomatoes	1.450TL	Tuna salad	1.350TL
Fresh herbs, balsamic sauce, evoo  		Avocado, cucumber, celery sticks, iceberg lettuce, boiled egg, lemon vinaigrette     	
Shaved seasonal vegetables salad	1.250TL	Beef Salad	2.250TL
Artichoke, fennel, celery sticks, mushroom, plum, apple, almond, pecorino   		Arugula, grilled bell peppers, caramelized onions, wholegrain mustard sauce 	
Quinoa and artichoke sakad  	1.450TL		
Baby lettuce, avocado, tomato, cucumber, lemon vinaigrette			

COLD STARTERS

Imperial black caviar (30 g)	Guacamole and nachos	Wild dorade carpaccio
6.500TL   	960TL	Sea asparagus, lemon zest, evoo
		940TL 
Turkish Cheese plate	Spiced foie gras torchon	Beef Carpaccio
Amber, cream bouche, ashy mera, tanga-zola, tangatin, quince puree, toasted baguette	Crispy ginger bread, quince reduction	Parmesan, mustard sauce
(for 1) 950TL (for 2) 1.650TL  	1.850TL   	1.850TL  
Charcuterie Plate	Salmon tartare	Beef tataki
Bresaola, prosciutto, mortadella,    	Coriander ponzu, toasted brioche	Hoisin sauce, coriander pesto, ponzu mayo, sweet potato
(for 1) 1.400TL (for 2) 2.500TL	1.250TL    	1.550TL   
Shrimp Cocktail	Smoked salmon	Steak tartare
Shrimp salsa, cucumber, lettuce, mary rose sauce	Seasonal greens, toasted sourdough bread with butter	French fries
1.100TL     	1.290TL   	1.900TL   
	Pizza frita with smoked salmon	
	Salmon caviar, cucumber, dill, lemon zest, chives	
	1.200TL    	

BURGERS

Mini cheeseburgers (3 pcs.)
Truffle-mayo, pickles, caramelized onions, cheddar and French fries
1.450TL  
Double cheeseburgers (200g)
Truffle-mayo, pickles, caramelized onions, cheddar and French fries
1.450TL  

SANDWICHES

Club sandwich
Smoked entrecôte, French fries
1.450TL    
Crq monsieur / Crq madame
Morney sauce, green salad
1.400TL / 1.450TL    
Smoked salmon & avocado toast
Poached egg, ricotta, sour dough bread
1.450TL    

Please ask your waiter for gluten-free bread option.

PIZZAS

Margherita pizza  	1.360TL
+ Mushroom	250TL
+ Prosciutto	590TL 
+ Mortadella	690TL 
+ Bresaola	720TL  
Four cheese pizza  	1.500TL
Traditional flat bread 	
with beef tenderloin	1.500TL
Tomatoes, green peppers, evoo	

HOT STARTERS

Prawn Tempura Taco (2 pcs.)	820TL	Korean style fried spicy chicken	1.250TL
Guacamole, lettuce, tomato salsa, spicy aioli   		Cabbage, lime, sesame    	
Deep fried zucchinis	1.100TL	Duck gyoza (5 pcs.)	1.300TL
Mint and yoghurt dipping  		Plum sauce    	
Grilled oyster mushroom	980TL	‘Moules mariniere’	
Parmigiano sauce, sumac  		white wine steamed mussels	1.450TL
Popcorn shrimp	1.380TL	Toasted baguette, french fries     	
Spicy yuzu aioli  			

HOMEMADE PASTA & RISOTTO

Please ask your waiter for gluten-free pasta option.

Garganelli	Tagliolini with red shrimp tartar	Shrimp Linguine
Black truffle vodka sauce, parmesan	1.950TL    	Cherry tomato, basil, tomato basil sauce
1.550TL    		1.600TL    
Tagliatelle bolognese	Asparagus and lemon fettuccine	Risotto with porcini mushrooms, spinach and asparagus
Parmesan	Parmesan	Truffle oil
1.650TL      	1.250TL   	1.400TL   
	Pappardelle	
	With creamy mushroom sauce, truffle oil	
	1.550TL   	

MAIN COURSES

Fish of the day	Peking duck (180 g)    	1.900TL
Please ask your waiter.	Chinese pancakes, cucumber, scallions, hoisin sauce	
Spicy jumbo prawns with garlic (2 pcs.)	2.500TL	Steak with ‘Cafe de Paris’ (180 g)   
Toasted baguette  		2.750TL
Grilled sea bass (180 g)	2.400TL	Kebab with yoghurt (200 g)   
Lyonnaise potatoes 		2.250TL
Steamed or grilled salmon (180 g)	1.450TL	Thin sliced beef tenderloin, meatballs, yoghurt, pide bread, spicy butter sauce
Asparagus 		
		Grilled lamb shashlik & potato rosti
		Dry tzatziki, pickled red onions, parsley, truffle oil     

*These foods are served without side dishes. Please see below.

* Grilled organic chicken (250 g)  	1.400TL	* Grilled thin sliced beef tenderloin (175 g)  	2.400TL
Leg & breast			
* Meatballs ‘Brasserie’ (180 g)    	1.450TL	* ‘Steak au poivre’	
		steak black pepper (180 g)	2.850TL
* Veal schnitzel (180 g)  	2.350TL	Truffle And Cognac Sauce    	

S
I
D
E
D
I
S
H
E
S

Seasonal greens 	320TL	Roasted potatoes with rosemary 	350TL
Avocado	320TL	Austrian potato salad     	290TL
Arugula and parmesan salad  	320TL	French fries	360TL
Baby lettuce salad  	390TL	French fries with truffle oil and parmesan 	570TL
Rice 	200TL	Chestnut mushrooms with fresh herbs 	450TL
Potato puree / with black truffle 	280TL / 430TL	Steamed seasonal vegetables	350TL
Smoked aubergine puree 	350TL	Grilled vegetables	350TL

BRASSERIE

NIŞANTAŞI

- | | | | |
|---|---|--|---|
|  :Gluten-Containing Cereals |  :Fish & Fish Products |  :Celery & Celery Products |  :Molluscs & Mollusc Products |
|  :Crustaceans & Crustacean Products |  :Mustard & Mustard Products |  :Lupin & Lupin Products |  :Sesame Seeds & Sesame Products |
|  :Eggs & Egg Products |  :Peanuts & Peanut Products |  :Tree Nuts & Nut Products |  :Contains pork products |
|  :Milk & Dairy Products |  :Soybeans & Soy Products |  :Sulphur Dioxide & Sulphites |  :Contains alcohol |

BRASSERIE

NIŞANTAŞI

Nişantaşı Brasserie founded and operated by Metin Fadilloğlu.

Menu by Chef Mert Şeran.