

# WINE LIST

Euro fiyatlar geçerli olup, belirtilen TL karşılıklar bilgilendirme amaçlıdır.  
Euro prices are valid, TL equivalence are for reference purposes only.

♥ Drinks For FEEL-FREE CONCEPT Dahil İçecekler  
Served Between 09.00 - 24.00 Saatlerinde Geçerlidir. ♥

## WHITE WINE

### ALTINTEPE

Variety of Aegean grapes  
Matched with seafood, fruit

♥ Glass 0,17 L . . . . . €4.0 (~88₺)  
Bottle 1,0L . . . . . €18.0 (~396₺)

### KÜP RITUAL

Variety of Aegean, Emir and Sultaniye grapes  
Fruity and flower aroma, fresh

Matched with seafood, chicken

♥ Glass 0,17L . . . . . €5.0 (~110₺)  
Bottle 0,75L . . . . . €18.0 (~396₺)

### KÜP THIA CHARDONNAY

Variety of Aegean grapes  
Fruity, average acidity, silky

Matched with grilled seafood, aged cheese, paella

Bottle 0,75 L . . . . . €25.0 (~550₺)

### KÜP THIA FUME BLANC

Variety of Aegean grapes  
Citrus flavour, average acidity, long finish

Matched with grilled seafood, seafood pasta,  
sushi, grilled meat

Bottle 0,75 L . . . . . €25.0 (~550₺)

### VILLA DOLUCA

Cappadocia region / Emir grapes  
Lively, minerally, citrus flavour

Matched with seafood, chicken, cheese

Bottle 0,75 L . . . . . €30.0 (~660₺)

### KAVAKLIDERE ÇANKAYA

Cappadocia region / Emir, Sultaniye Narince grapes  
Lively, fruity, citrus flavour

Matched with grilled seafood, light dishes

Bottle 0,75 L . . . . . €30.0 (~660₺)

### DOLUCA DLC SAUVIGNON BLANC

Thrace region / Sauvignon Blanc grapes  
Lively, fresh, minerally, fruity

Matched with salmon, chicken, Asian dishes, sushi

Bottle 0,75 L . . . . . €35.0 (~770₺)

\*Served with Cheese Platter

### DOLUCA DLC SULTANIYE/EMİR

Cappadocia region / Sultaniye, Emir grapes  
Crisp, aromatic, refreshing

Matched with starters, cheese, light dishes

Bottle 0,75 L . . . . . €35.0 (~770₺)

\*Served with Cheese Platter

### DOLUCA KAV NARİNCE

Central Anatolia region / Narince grapes  
Refreshing, balanced, fruity

Matched with seafood, chicken, light dishes

Bottle 0,75 L . . . . . €40.0 (~880₺)

\*Served with Cheese Platter

### EPIC SAUVIGNON BLANC PREMIUM WINE

Aegean region / Sauvignon Blanc grapes  
Aged in French Oak for 8 months

Minerally, orange flavour, fresh acidity, long finish

Matched with seafood, seafood pasta, heavy cheeses

Bottle 0,75 L . . . . . €50.0 (~1100₺)

\*Served with Cheese & Pastrami Platter

### DOLUCA SARAFİN CHARDONNAY PREMIUM WINE

Thrace region / Chardonnay grapes  
Aged in French Oak for 12 months

Citrus and apple flavour, lively, bodied, long finish

Matched with smoked meats, creamy sauced beef,  
seafood

Bottle 0,75 L . . . . . €65.0 (~1430₺)

\*Served with Cheese & Pastrami Platter

## RED WINE

### SEVİLEN ALTINTEPE

Variety of Aegean grapes  
Matched with beef, lamb

♥ Glass 0,17 L . . . . . €4.0 (~88₺)  
Bottle 1,0 L . . . . . €18.0 (~396₺)

### KÜP RITUAL

Aegean region / Shiraz, Çalkararası grapes  
Aromatic, young, fruity, silky

Matched with beef, cheeses

♥ Glass 0,17 L . . . . . €5.0 (~110₺)  
Bottle 0,75 L . . . . . €18.0 (~396₺)

### KÜP THIA ÇALKARASI

Aegean region / Çalkararası grapes  
Strawberry aroma, fruity, aromatic

Matched with marinated beef, grills, burgers

Bottle 0,75 L . . . . . €25.0 (~550₺)

### KÜP THIA ÖKÜZGÖZÜ

East Turkey region / Elazığ grapes  
Red fruit aroma, soft tannin, average acidity,

aromatic finish

Matched with light beef, pastas

Bottle 0,75 L . . . . . €25.0 (~550₺)

### KÜP THIA KALECİK KARASI

Central Anatolia region / Kalecik Karası grapes  
Red fruit aroma, soft tannin, average acidity

Matched with light beef, pastas

Bottle 0,75 L . . . . . €25.0 (~550₺)

### KÜP THIA SHIRAZ

Aegean region / Shiraz grapes  
Red fruit aroma, black pepper flavour, half bodied

Matched with grills, pastas, noodles

Bottle 0,75 L . . . . . €25.0 (~550₺)

### VILLA DOLUCA

Cappadocia region / Boğazkere, Kalecik Karası,  
Shiraz grapes

Red fruits, balanced, aromatic, average acidity, long  
long finish

Matched with grilled meat, pastas

Bottle 0,75 L . . . . . €30.0 (~660₺)

### KÜP ARTEMIS KARAOĞLAN/MERLOT

East Turkey and Aegean region / Kalecik Karası,  
Shiraz grapes

Aged wine, half bodied, soft tannin, red fruits aroma,  
long finish

Matched with lamb, beef, cheeses

Bottle 0,75 L . . . . . €35.0 (~770₺)

\*Served with Cheese Platter

### DOLUCA DLC CABERNET SAUVIGNON/MERLOT

Thrace region / Cabernet Sauvignon, Merlot grapes  
Aged, powerful, bodied, well balanced

Matched with main courses

Bottle 0,75 L . . . . . €35.0 (~770₺)

\*Served with Cheese Platter

### DOLUCA DLC SHIRAZ

Aegean region / Shiraz grapes  
Aged, half bodied, fruity and soft tannin

Matched with main courses, grills, cheeses

Bottle 0,75 L . . . . . €35.0 (~770₺)

\*Served with Cheese Platter

### EPIC MERLOT PREMIUM WINE

Aegean region / Merlot grapes  
Aged in French Oak for 14 months

Balanced, spicy, fruit aroma, bodied, round tannin

Matched with grills, lamb, aged cheeses

Bottle 0,75 L . . . . . €50.0 (~1100₺)

\*Served with Cheese & Pastrami Platter

### DOLUCA SARAFİN MERLOT PREMIUM WINE

Thrace region / Merlot grapes  
Aged for 12 months

Well balanced, bodied, vanilla aroma

Matched with steak, roasted dishes, cheeses

Bottle 0,75 L . . . . . €65.0 (~1430₺)

\*Served with Cheese & Pastrami Platter

### DOLUCA ALÇİTEPE „KİRTE“ CABERNET SAUVIGNON LIMITED EDITION BUTIQUE PREMIUM RED WINE

Saros-Çanakkale region / cabernet sauvignon grapes  
Aged 12 months

Well balanced, bodied, vanilla aroma,  
chocolate blackfruits

Matched with steak, lamb, spicy dishes,  
kebabs, chicken

Bottle 0,75 L . . . . . €90.0 (~1980₺)

\*Served with Cheese & Pastrami Platter

## ROSE WINE

### SEVİLEN ALTINTEPE

Variety of Aegean grapes  
Matched with pizza, grilled meat

♥ Glass 0,17 L . . . . . €4.0 (~88₺)  
Bottle 1,0 L . . . . . €18.0 (~396₺)

### KÜP RITUAL

Aegean region / Kalecik Karası, Çalkararası grapes  
Fresh, aromatic, medium sweet finish

Matched with salad, fruits, veggie pastas, desserts

♥ Glass 0,17 L . . . . . €5.0 (~110₺)  
Bottle 0,75 L . . . . . €18.0 (~396₺)

### KÜP THIA BLUSH

Aegean region / Kalecik Karası, Shiraz grapes  
Strawberry and mulberry flavour, silky

Matched with lightly sauced pastas, fruits, desserts

Bottle 0,75 L . . . . . €25.0 (~550₺)

### KAVAKLIDERE LÂL

Aegean region / Çalkararası grapes  
Fresh, acidity, persistency of flavours

Matched with grilled meat, light dishes, pastas, desserts

Bottle 0,75 L . . . . . €30.0 (~660₺)

### VILLA DOLUCA ROSÉ

Thrace region / Kalecik Karası, Çalkararası grapes  
Well balanced, fruity

Matched with grilled meat, light dishes, desserts

Bottle 0,75 L . . . . . €30.0 (~660₺)

## SWEET WINE

### KÜP THIA MISKET

Aegean region / Misket grapes  
Tropical fruit aroma, average acidity, long finish

Matched with fruit, cakes, desserts

Bottle 0,75 L . . . . . €25.0 (~550₺)

### DOLUCA DLC PLAYA

Thrace region / Kalecik Karası, Çalkararası grapes  
Fruit aroma, light, long finish

Matched with starters, desserts

Bottle 0,75 L . . . . . €30.0 (~660₺)

## CHAMPAGNE & SPARKLING WINES

### PAMUKKALE ANFORA GOLD

Aegean region / Sultaniye grapes  
Matched with starters, fruit, desserts

Glass 0,17 L . . . . . €11.0 (~242₺)

Bottle 0,75 L . . . . . €41.0 (~902₺)

### KÜP RITUAL SPARKLING

Aegean region / Emir, Sultaniye grapes  
Fresh, aromatic, medium sweet finish

Matched with starters, fruit, desserts

Glass 0,17 L . . . . . €11.0 (~242₺)

Bottle 0,75 L . . . . . €41.0 (~902₺)

### KAVAKLIDERE ALTIN KÖPÜK NATURAL SPARKLING WINE

Central Anatolia region / Emir grapes  
Fresh, aromatic, silky

Matched with starters, fruit, desserts

Bottle 0,75 L . . . . . €85.0 (~1870₺)

### BOTTEGA PINK GOLD PROSECCO

Bottega region, Italy / Glera, Pinot Noir grapes  
Fresh, Slightly sapid

Matched with starters, light dishes, pastas, desserts

Bottle 0,75 L . . . . . €190.0 (~4180₺)

### MOËT & CHANDON CHAMPAGNE

Champagne region, France / Pinot Noir, Pinot Meunier,  
Chardonnay grapes

Alluring, generous, vibrant

Matched with grilled meat, light dishes, desserts

Bottle 0,75 L . . . . . €275.0 (~6050₺)

## ALLERGEN TABLE

MOLLUSCS	SESAME	GLUTEN	SULPHITE	PEANUTS
EGG	NUTS	FISH	CELERY	MUSTARD
SOY	DAIRY	CRUSTACEAN	LUPINS	