



- In order to leave a better world for future generations, we removed all animal products from our kitchen. Instead, we put in alternatives that carry the healing power of plants, which we believe you will enjoy.

Thank you for being a part of the change!



- Half portions are available on certain dishes. Let us know if you'd like to hear more about them!
- If you have a food allergy or intolerance, please inform us.
- We are working hard to prevent food waste. You can help us achieve this goal through your orders.
- At OMM INN, we do not use single-use plastics, in order to not release any more plastic waste into nature where they do not dissolve for hundreds of years.

Starter

Potato Gratin

Potato gratin baked with coconut milk

45 TL

Stuffed meatballs

Spicy, boiled and stuffed homemade "meatballs" with soy mince and hummus

54 TL

Asparagus Quiche

Quiche with asparagus and tomato



48 TL

Fritters Platter

Zucchini and potato fritters with "tzatziki"

47 TL

Falafel Platter

Falafel with fresh herbs, served with tahini sauce

38 TL

Beer Platter

Crispy mushrooms and "cheese", onion rings, potato chips and "ranch dressing"

38 TL

Potato Fries

(homestyle)

60 TL

Homemade Bureka

Bureka with spinach

32 TL

Mezze

Mezze Platter	95 TL
Avocado Dip	42 TL
Babagannus	42 TL
Haydari	42 TL
Hibes	40 TL
Nazuktan	38 TL
Hummus	36 TL
Turkish-style Artichokes with Fruits	47 TL

Soup

Vegetable Soup <i>From various seasonal vegetables</i>	35 TL
Zucchini Soup <i>Zucchini soup flavored with dill</i>	35 TL
Mushroom Soup <i>Mushroom soup with various mushrooms, light "cream" and onions</i>	35 TL
Gazpacho <i>Cold soup prepared with seasonal fruits and vegetables</i>	35 TL



Salad

Avocado and Apple Salad <i>Avocado, red apple, onion, raisins, walnuts, spinach and arugula, with mustard dressing</i>	65 TL
Lentil Salad with Sour Cherries <i>Lentils, cherries, seasonal greens and "cheese"</i>	52 TL
Crispy Mushroom Salad <i>Salad with crispy mushroom and "ranch dressing"</i>	65 TL
Grilled Peach Salad with Buckwheat <i>Buckwheat, seasonal greens, dried apricots and grilled peaches</i>	62 TL

Pasta

Vegetable Noodles

Rice noodles, seasonal vegetables, sesame oil and soy sauce

75 TL

Creamy Veggie Fettuccine

Homemade fettuccine pasta, "cream" and vegetables



65 TL

Spagetti Bolognese

Spaghetti pasta with bolognese sauce

65 TL

Gnocchi

Homemade fried gnocchi pasta with "cheese" sauce and walnuts

65 TL

Pizza

Margherita

Asparagus, tomato, cream "cheese" and pesto sauce

68 TL

Pizza with "Sujuk" and Asparagus

"Sujuk", asparagus, "parmigiano", onions and walnuts

72 TL

Mushroom Pizza

Seasonal mushrooms, truffle oil and smoked "cheese"



76 TL

Herb Calzone

Folded pizza with various herbs



65 TL

Street Food

Burger

"Meatball", caramelized onions, tomatoes, pickles, lettuce and homemade potato chips

58 TL

Mushroom Burger



Crispy oyster mushrooms, coleslaw with "ranch dressing" and homemade potato chips

62 TL

Lahmacun

Lahmacun with minced "meat", served with onion and parsley salad

65 TL

Wrap

“Sujuk” Wrap

“Sujuk” on tortilla bread, garlic sauce, harissa, lettuce and guacamole

52 TL

OMM Wrap

Fried “chicken” on tortilla bread, lettuce and tomatoes with mustard-vegetable sauce

65 TL

Fritter and Hummus Wrap

Hummus on tortilla bread, fried fritters and greens with rice yogurt

54 TL

Taco

Taco with Minced “Meat”

Minced “meat”, tomatoes with coriander, avocado mash, greens

65 TL

OMM Taco

“Chicken”, tomatoes with coriander, avocado mash, greens

62 TL

Sandwich

OMM Sandwich

Sour dough bread, oyster mushroom, crispy onions, lettuce and OMM sauce

55 TL

Brioche Sandwich

Toasted brioche, grilled green beans, avocado paste, harissa



50 TL

Desert

Black Forest “Cheese”cake

40 TL

Strawberry “Cheese”cake

40 TL

Tahini and Dates Ice Cream

40 TL

Chocolate Sour Cherry Cake

40 TL

Sour Cherry Cake

36 TL

Walnut Brownie

36 TL

Mosaic Cake

36 TL

Apple Pie

36 TL

Date Cake

36 TL

Chestnut Cake

36 TL

Hazelnut and Coconut Cookies

36 TL

Tahini and Almond Cookies

36 TL

Peanut Butter Cookies

36 TL

Fruit Platter

40 TL

Breakfast Menu

Breakfast Spread

"Cheese" varieties, olive mix, tomato, cucumber, acuka, spicy olive oil, hazelnut cream, nuts, jam, french fries, spring rolls, bagels, croissants, sourdough bread and simit

130 TL (For one person)

250 TL (For two person)

Turkish "Omelette"

40 TL

Turkish "Omelette" with "Sujuk"

54 TL

Turkish "Omelette" with Potatoes

40 TL

Avocado Salad

40 TL

Walnut Oatmeal with Fruits

35 TL

Turkish Fried Bread Plate

30 TL

Non-Alcoholic Drinks

Coffee & Tea

Espresso

25 TL

Filter Coffee

27 TL

Cortado

35 TL

Americano

28 TL

Latte

38 TL

Cold Brew

30 TL

Macchiato

28 TL

Cappuccino

35 TL

Ice Americano

28 TL

Ice Latte

38 TL

Turkish Coffee

23 TL

Brewed Tea

10 TL

Melez Tea / Refresh, Spice, Happy, Relax, Pure, Beauty (Hot)

25 TL

Fresh Orange Juice

32 TL

Homemade Lemonade

30 TL

Homemade Lemonade with Mint

32 TL

Homemade Ice Tea

32 TL

Churcill

18 TL

Red Smoothie

45 TL

Strawberry, banana, coconut milk

Green Smoothie

50 TL

Kiwi, green apple, melon, melon seed milk

Water 0.33 lt	10 TL
Mineral Water	18 TL
Coca - Cola <i>Orijinal, Light, Zero</i>	12 TL
Gazoz	21 TL
	21 TL

Alcoholic Drinks

Beer

Efes Pilsen 33 cl	55 TL
Efes Malt 50 cl	60 TL
Bomonti Unfiltered 50 cl	65 TL
Miller 33 cl	62 TL
Corona 35.5 cl	85 TL
Bud	55 TL
Erdinger 33 cl	85 TL
Tuborg Gold 33 cl	55 TL
Tuborg Amber Unfiltered 50 cl	65 TL
Carlsberg 33 cl	58 TL
Becks 33 cl	58 TL
Kronenbourg 33 cl	72 TL

Gin

Hendrick's	115 TL
Tanquary	90 TL
Bombay	90 TL
Gordon's	80 TL

Vodka

Absolut	80 TL
Belvedere	90 TL
Smirnoff	80 TL
Beluga	120 TL

Whiskey

Chivas Regal	90 TL
Johnie Walker Black Label	90 TL
Jack Daniel's	90 TL
Jameson	85 TL
Cardhu	95 TL

Whiskey / Single Malt

Glenlivet 18 YO	155 TL
Glenfiddich 15 YO	145 TL
Glenlivet 12 YO	120 TL

Rakı

Yeni Rakı - Glass	55 TL
Yeni Seri - Glass	60 TL
Tekirdağ - Glass	60 TL
Tekirdağ Altın Seri - Glass	65 TL
Beylerbeyi Göbek - Glass	70 TL
Yeni Rakı - 70 cl	750 TL
Yeni Seri - 70 cl	800 TL
Tekirdağ - 70 cl	850 TL
Tekirdağ Altın Seri - 70 cl	900 TL
Beylerbeyi Göbek - 70 cl	900 TL

Wine - Rose

Suvla, Cabernet Sauvignon - Karakız - Glass	110 TL
7 Bilgeler Lasos Shiraz - Kalecik Karası - Glass	95 TL
Cielo Pinot Gricio Blush - Glass	95 TL
Suvla, Cabernet Sauvignon - Karakız - 75 cl	550 TL
7 Bilgeler Lasos Shiraz - Kalecik Karası - 75 cl	475 TL
Cielo Pinot Gricio Blush - 75 cl	475 TL

Wine - White

Chamlija Blanc De Noirs Papazkarası - Glass	90 TL
Barel, Fume Blanc - Glass	100 TL
Chamlija Reisling - Glass	130 TL

Chamlija Blanc De Noirs Papazkarası - 75 cl	450 TL
Barel, Fume Blanc - 75 cl	500 TL
Chamlija Reisling - 75 cl	650 TL
Suvla Reserve Roussane Marsenne - 75 cl	870 TL
Suvla Grand Reserve Roussane Marsenne - 75 cl	975 TL

Wine - Red

Barel Cabarnet Sauvignon Merlot - Glass	90 TL
Chateau Nuzun Merlot Cabarnet Sauvignon Syrah - Glass	100 TL
7 Bilgeler Hippokrates - Glass	130 TL
Chamlija Kara Sevda - Glass	95 TL
Barel Cabarnet Sauvignon Merlot - 75 cl	450 TL
Chateau Nuzun Merlot Cabarnet Sauvignon Syrah - 75 cl	500 TL
7 Bilgeler Hippokrates - 75 cl	650 TL
Chamlija Kara Sevda - 75 cl	500 TL
Suvla Sur - 75 cl	720 TL
Urla Vourla Merlot Cabarnet Sauvignon - 75 cl	620 TL
Urla Nexus Merlot Nero D'avor - C. Franc - 75 cl	650 TL
Sarafin Shiraz - 75 cl	760 TL
Chamlija Nev'i Şahsına Münhasır - 75 cl	600 TL
Signium Shiraz - Cabarnet Sauvignon Petit Verdot - 75 cl	550 TL
Urla Tempus Merlot C. Sauv. C. Franc P. Verdot - 75 cl	920 TL
Doluca Alçitepe Kirte Cabarnet Sauvignon - 75 cl	900 TL
Chamlija Thracian C. Sauvignon C. Franc Merlot - 75 cl	950 TL
Corvus Corpus Syrah Merlot Cabarnet Sauvignon - 75 cl	700 TL

Cocktails

Light My Fire <i>Whiskey, raspberry, pomegranate, citrus blend</i>	135 TL
Baby Come Back <i>Tequila, chili pepper, watermelon, lime, white wine, blush</i>	110 TL
The Tide Rises, the Tide Falls <i>Rum, amaretto, coffee, almond milk</i>	115 TL
In Love Again <i>Vodka, Safari, passion fruit, citrus blend</i>	130 TL
Just Vibing <i>Whiskey, St. Germain, citrus blend, quince</i>	135 TL
Blondie <i>Vodka, St. Germain, pineapple, citrus blend</i>	110 TL
Inspired by the current exhibition at OMM <i>Gin, mastic liqueur, plum puree, cocktail sauce</i>	115 TL

