

· EXPRESS ·

- Muesli with Yoghurt 12,00
Lemon & Ginger Cake 15,00
Double Chocolate Cookie 15,00
Olive Oil & Rozmarine Grissini 16,00
Biscotti with Nuts and Dried Fruits 16,00
Biscottini 10,00
Hub Sour Dough Toast with Aged Kashar 22,00
Beef Rib Toast on Hub Olive Bread 25,00
Triangle Sandwich with Feta Cheese 19,00
Smoked Turkey with Roasted Pepper Sandwich 20,00
Chicken Wrap with Pesto Sauce 22,00
Turkey Tandoori and Potato Mashed Wrap 27,00
Quinoa Salad 22,00
Green Lentil Salad with Curd Cheese 15,00



POWERED BY

· HUB ·

· BREAKFAST ·

All day

Breakfast Plate (For one) 38

Feta cheese, aged kashar, butter, tomato, cucumber, olives, honey, milk cream, jam, hard boiled egg, nutella and tea

HUB Tost & Green Salad Plate 27

Grilled HUB sour dough bread with aged kashar and seasonal salad

Croque Madame 41

Bêchamel sauce, cheddar, beef ribs, mozzarella and egg on sour dough bread, served with rocket and spinach salad

Pouch Egg and Croissant 29

Fresh kashar cheese on croissant, smoked beef ribs, poached eggs, hollandaise sauce

Mini Breakfast Plate 15

Feta cheese, tomato, cucumber, olives, seasonal salad

 **Omelette 22**  **Menemen 24**  **Fried Eggs 22**

EXTRAS

| | | |
|---------------------------|------------------------------------|--------------------|
| Feta Cheese 8 | Honey 5 Jam 4 | Fried Sucuk 9 |
| Milk Cream 6 | Milk Jam 10 | Smoked Beef Rib 10 |
| Fresh Kashar Cheese 6 | Nutella 8 | Smoked Turkey 6 |
| Tulum Cheese 8 | Hazelnut Butter (without sugar) 13 | Boiled Egg 5 |
| Kars Aged Kashar Cheese 7 | Peanut Butter (without sugar) 13 | Mushrooms 5 |
| Butter 5 | Cookie Butter 13 | Tomato & Pepper 5 |
| Cheese Curd 6 | Chocolate Hazelnut Butter 13 | Olives 4 Acuka 5 |

* You can both order these products as additional and create your own plate.

 Vegan product  Vegetarian product

 Alcohol is used in cooking process * Our pasta is cooked al dente, our burgers & fillet or beef are prepared medium well. If requested otherwise please inform the service staff while ordering.

Unless otherwise stated our salads are prepared with vinaigrette (Dijon mustard, white wine vinegar, cold press olive oil). If you are vegan, vegetarian or allergic to any food items please inform our service staff during your order as our products may contain gluten, dairy products, dried fruits, nuts, seafood ect. in addition to ingredients specified on the menu. We do not use margarine in any products. Our bread is made with our own sour dough & we thus do not use any commercial yeasts.

· STARTER ·

- Roasted Peppers with Anchovies** 28
Roasted red pepper, fresh basil, garlic and anchovies
-  **Artichoke Marine** 43
With celery stalk and leaves, orange and vinaigrette sauce
-  **Baked Potato Slices** 21
- Crispy Snacks** 32
Chicken breast covered with spicy sourdough breading, chicken wings, chicken boneless drumsticks and fried ezine cheese, with special Hub sauce
- Cheese Platter** 40
Feta cheese, aged kashar cheese, Erzincan tulum cheese, cheese balls, smoked beef ribs and pear chutney

· SOUP ·

-  **Onion Soup, French Style** 25
Served with grilled Bergama tulum cheese on toast
-  **Lentil Soup with Roasted Eggplant** 21

· SALAD ·

-  **Green Salad** 32
Chives, vinaigrette sauce, stalk celery and Yedikule lettuce flavored with scallions
- Salade Niçoise** 45
Tuna fish, anchovy, quail egg, baby potato & all else
-  **Pursley Salad with Fried Ezine Cheese, Beetroot and Roasted Walnuts** 37
Breaded ezine cheese, boiled beetroot and roasted walnuts
- Beef Salad** 57
Fresh greens, cherry tomatoes, sliced parmesan and shallot
- Caesar Salad with Chicken** 38
Classic version with parmesan shavings & croutons

· PASTA ·

- Paccheri alla Genovese** 49
Slow cooked beef ragu with parmesan
-  **Spaghetti Aglio, Olio e Peperoncino** 34
With garlic & olive oil
-  **Trofie al Pesto** 49
Trofie with our homemade pesto sauce
-  **Fettuccine with Roasted Tomatoes** 32
Long roasted tomatoes with rosemary, garlic and basil sauce

· SIDES ·

-  Sautéed Spinach 18
- Yoghurt 12 |  Sautéed Mushrooms 18

· PIZZA ·

Our pizzas are Neapolitan style; slightly burnt and juicy. We use Mozzarella Fior di Latte in our pizzas.

-  **Margherita Pizza** 37
Tomato sauce, mozzarella and garlic
-  **Funghi Pizza** 54
Tomato sauce, mozzarella, porcini and cultivated mushrooms, basil
- Smoked Beef Rib Pizza** 57
Tomato sauce, mozzarella, smoked beef ribs and basil
-  **Herbed Pizza with Curd Cheese** 32
On Hub Sourdough pizza dough, pizza sauce, parsley, with olive oil on dill, chives and curd cheese
-  **White Pizza with Caramelized Onion** 39
Caramelized onion, goat cheese, walnut, garlic, parmesan, basil

· MAIN COURSE ·

-  **Vegetable Lasagna** 32
Flavored with spinach, mushrooms and cheese on homemade Italian lasagne
-  **Lentil Turkish Manti** 28
Homemade turkish manti filled with local lentil, peppered butter with garlic yogurt
- Grilled Köfte** 42
Served with aubergine puree and grilled tomato
- Hub Burger** 49
Caramelized onion spread & cheddar; oven baked potato wedges & pickle on the side
-  **Vegetarian Burger** 30
Tomatoes, pickles, mushroom sauce, lettuce and potato wedges
- Wiener Schnitzel** 69
Beef schnitzel covered with sour dough bread crumbs, served with potato salad
- Chicken Leg Cutlet & Roasted Root Vegetables** 38
Boneless chicken thighs marinated with aze rosemary and garlic with root vegetables baked with olive oil and spices
- Turkey Tandoori (on the Plate or Burger)** 49
Slow cooked & shredded turkey leg, mashed potato on the side
- Norwegian Salmon and Red Pepper Spinach** 70
Grill or steam, please specify your preference

· DESSERT ·

- Chocolate Berliner 20 | White Chocolate Brownie 26
- Lemon Curd Cheesecake 26 | San Sebastian Cheesecake 26
- Milk Jam Cheesecake 26 | Mosaic Cake 24
- Chocolate and Caramel Crispy Cake 24 | Canele 20
- Gluten Free Chocolate Cake 20 | Sütlaç (Baked Rice Pudding) 22
- Ice Cream (Scoop) 7 | Chocolate Sponge Cake, with Vanilla Ice Cream 26
- Plum Compote, with Vanilla Ice Cream 28

COLD DRINKS

| | | | |
|------------------------|----|------------------------|----|
| Water 0.33 lt | 5 | Homemade Lemonade | 18 |
| Water 1 lt | 10 | Homemade Mint Lemonade | 19 |
| Mineral Water | 7 | Homemade Iced Tea | 17 |
| Coca - Cola | 12 | Ayran | 7 |
| Coca - Cola Light/Zero | 12 | Ayran with Herbs | 8 |
| Gazoz | 12 | Redbull | 18 |

TEA AND COFFEE

| | HOT | COLD | | | |
|---------|-----|------|------------------|----|------------------|
| Refresh | 19 | 20 | Turkish Tea | 5 | Americano 15 |
| Spice | 19 | 20 | Turkish Coffee | 12 | Latte 17 |
| Happy | 19 | 20 | Q.Turkish Coffee | 14 | Macchiato 14 |
| Relax | 19 | 20 | Espresso | 14 | Cappucino 17 |
| Pure | 19 | 20 | Filter Coffee | 14 | Ice Americano 18 |
| Beauty | 19 | 20 | Cortado | 15 | Ice Latte 20 |
| | | | Affogato | 20 | Cold Brew 21 |

COCKTAIL

| | | | |
|--------------|----|---------------------|----|
| Margarita | 55 | Long Island Ice Tea | 75 |
| Mojito | 55 | Negroni | 55 |
| Manhattan | 65 | Up Gin | 49 |
| Cosmopolitan | 55 | Martini | 55 |

BEER

| | | | |
|--------------------------|----|---------------------------------|----|
| Efes Pilsen 33 cl | 28 | Duvel | 40 |
| Efes Malt 50 cl | 30 | Erdinger 33 cl | 34 |
| Bomonti Unfiltered 50 cl | 35 | Tuborg Gold 33 cl | 30 |
| Miller 33 cl | 30 | Tuborg Amber / Unfiltered 50 cl | 35 |
| Corona 35,5 cl | 34 | Carlsberg 33 cl | 30 |
| Bud | 30 | Becks 33 cl | 32 |
| | | Kronenbourg 33 cl | 35 |

· WINE ·

RED



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| Barel, Cab. Sauv. Merlot | 35 170 |
| Chateau Nuzun, Merlot - Cab. Sauv. - Syrah | 38 180 |
| 7 Bilgeler, Hippokrates | 38 180 |
| Chamlija, Kara Sevda | 40 190 |
| Suvla, Sur | 240 |
| Urla Vourla, Merlot - Cabernet Sauvignon | 250 |
| Urla Nexus, Merlot - Nero D'avorl - C. Franc | 250 |
| Sarafin, Shiraz | 260 |
| Chamlija, Nev'i Şahsına Münhasır | 310 |
| Signium, Shiraz - C.Sauvignon - Petit Verdot | 330 |
| Urla Tempus, Merlot - C.Sauv. - C. Franc- P.Verdot | 350 |
| Doluca Alçitepe Kirte, Cabernet Sauvignon | 380 |
| Chamlija Thracian, C.Sauvignon - C. Franc - Merlot | 390 |
| Corvus Corpus, Syrah - Merlot - Cab. Sauvignon | 395 |

WHITE



| | |
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| Chamlija Blanc De Noirs, Papazkarası | 38 185 |
| Barel, Fume Blanc | 40 190 |
| Chamlija, Reisling | 43 200 |
| Sevilen İsabey, Sauvignon Blanc | 46 220 |
| Urla, Chardonnay | 46 220 |
| Cotes D' avanos, Sauvignon Blanc | 250 |
| Suvla Reserve, Roussane - Marsenne | 310 |
| Suvla Grand Reserve, Roussane - Marsenne | 385 |

ROSE

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| Suvla, Cabernet Sauvignon - Karakız | 35 170 |
| 7 Bilgeler Lasos, Shiraz - Kalecik Karası | 35 170 |
| Cielo Pinot Grigio Blush | 38 180 |