



- 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!



Please inform the service staff, if you are allergic to any food.

Food prepared in our kitchen contains the specified allergens. We cannot guarantee that any product is 100% free of allergens.



*Hard-shelled fruits*



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*Sesame seeds and sesame products*



*Peanuts and peanuts products*



*Celery and celery products*



*Soya or soy sauce*



*Mustard and mustard products*



*Sulfur dioxide and sulfites,  
lupine and lupine products*



- 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

### Asparagus Quiche

Quiche with asparagus and tomato

95 TL

### Beer Platter

Crispy mushrooms and “cheese”, onion rings, potato chips and “ranch dressing”

150 TL

### Potato Fries

(homestyle)

75 TL

## Salad

### Avocado and Apple Salad

Avocado, green apple, onion, raisins, walnuts, arugula, spinach, olive oil, and pomegranate sauce

190 TL

### Lentil Salad with Sour Cherries

Lentils, cherries, seasonal greens and “cheese”

110 TL

### Grilled Peach Salad with Buckwheat

Buckwheat, seasonal greens, dried apricots and grilled peaches

130 TL

### Caesar Salad

Caesar dressing with hemp seeds, crispy oyster mushrooms, lettuce, capers, fried carrots, radishes, and seasonal greens

170 TL

## Wrap

### “Sujuk” Wrap

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

130 TL

### Fritter and Hummus Wrap

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

130 TL

### Falafel Wrap

Falafel, hummus, “yogurt”, confit tomatoes, tahini, arugula, “mayonnaise”

100 TL

## Sandwich

### OMM Sandwich



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

150 TL

## Desert

### Black Forest "Cheese"cake



130 TL

### Chocolate Sour Cherry Cake



140 TL

### Walnut Brownie



80 TL

### Mosaic Cake



80 TL

### Apple Pie



80 TL

### Date Cake



80 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*

290 TL (For one person)

510 TL (For two person)

### Turkish Fried Bread Plate



60 TL

### Chia Puding



90 TL

*Chia seed filling with almond milk, blueberry puree, almond butter, and granola*

## Non-Alcoholic Drinks

### Coffee & Tea

#### Espresso

60 TL

#### Filter Coffee

60 TL

#### Cortado



90 TL

#### Americano

60 TL

#### Latte



95 TL

#### Cold Brew

70 TL

#### Macchiato



70 TL

#### Cappuccino



90 TL

#### Ice Americano

65 TL

#### Ice Latte



95 TL

#### Turkish Coffee



50 TL

#### Brewed Tea

30 TL

#### Melez Tea / Refresh, Spice, Happy, Relax, Pure, Beauty *(Hot or Cold)*

60 TL

<b>Fresh Orange Juice</b>	70 TL
<b>Homemade Lemonade</b>	65 TL
<b>Homemade Lemonade with Mint</b>	70 TL
<b>Homemade Ice Tea</b>	75 TL
<b>Churcill</b>	45 TL
<b>Red Smoothie</b> 	110 TL
<i>Strawberry, banana, coconut milk</i>	
<b>Green Smoothie</b> 	115 TL
<i>Kiwi, green apple, melon, melon seed milk</i>	
<b>Water 0.33 lt</b>	30 TL
<b>Water 0.75 lt</b>	55 TL
<b>Mineral Water</b>	35 TL
<b>Coca - Cola</b> <i>Orijinal, Light, Zero</i>	45 TL
<b>Gazoz</b>	45 TL

## Alcoholic Drinks

### Beer

<b>Efes Pilsen 33 cl</b>	115 TL
<b>Efes Malt 50 cl</b>	125 TL
<b>Bomonti Unfiltered 50 cl</b>	155 TL
<b>Miller 33 cl</b>	135 TL
<b>Corona 35.5 cl</b>	190 TL
<b>Bud</b>	150 TL
<b>Tuborg Gold 33 cl</b>	135 TL
<b>Tuborg Unfiltered 50 cl</b>	160 TL
<b>Tuborg Amber 50 cl</b>	155 TL
<b>Carlsberg 33 cl</b>	135 TL
<b>Becks 33 cl</b>	130 TL
<b>Kronenbourg 33 cl</b>	190 TL

### Gin

<b>Hendrick's</b>	260 TL
<b>Tanquary</b>	180 TL
<b>Bombay</b>	175 TL
<b>Gordon's</b>	150 TL

### Vodka

<b>Absolut</b>	155 TL
<b>Belvedere</b>	260 TL
<b>Smirnoff</b>	155 TL

## Whiskey

Chivas Regal	250 TL
Johnie Walker Black Label	200 TL
Jack Daniel's	180 TL
Jameson	180 TL
Cardhu	250 TL

## Whiskey / Single Malt

Glenlivet 18 YO	410 TL
Glenfiddich 15 YO	330 TL
Glenlivet 12 YO	320 TL

## Rakı

Yeni Rakı - Glass	120 TL
Yeni Seri - Glass	125 TL
Tekirdağ - Glass	130 TL
Tekirdağ Altın Seri - Glass	150 TL
Beylerbeyi Göbek - Glass	140 TL
Yeni Rakı - 70 cl	1500 TL
Yeni Seri - 70 cl	1550 TL
Tekirdağ - 70 cl	1600 TL
Tekirdağ Altın Seri - 70 cl	1850 TL
Beylerbeyi Göbek - 70 cl	1750 TL

## Wine - Rose

Cielo Pinot Grigio Blush - Glass	210 TL
Cielo Pinot Grigio Blush - 75 cl	1250 TL











## Wine - White

Chamlija Blanc De Noirs Papazkarası - Glass	310 TL
Selection Narince Emir - Glass	500 TL
Chamlija Reisling - Glass	390 TL
Chamlija Blanc De Noirs Papazkarası - 75 cl	1950 TL
Selection Narince Emir - 75 cl	2100 TL
Chamlija Reisling - 75 cl	1450 TL

## Wine - Red

Chateau Nuzun Merlot Cabarnet Sauvignon Syrah - Glass	210 TL
Chamlija Kara Sevda - Glass	310 TL
Selection Öküzgözü & Karakız - Glass	500 TL
Chateau Nuzun Merlot Cabarnet Sauvignon Syrah - 75 cl	1050 TL
Chamlija Kara Sevda - 75 cl	1700 TL
Urla Tempus Merlot C. Sauv. C. Franc P. Verdot - 75 cl	2300 TL
Selection Öküzgözü & Boğazkere - 75 cl	2100 TL
Urla Vourla Merlot Cabarnet Sauvignon - 75 cl	1600 TL

## Cocktails

<b>Light My Fire</b>  <i>Whiskey, raspberry, pomegranate, citrus blend</i>	260 TL
<b>Winter Sun</b>  <i>Cognac, amaretto, citrus blend, cinnamon</i>	300 TL
<b>Baby Come Back</b>   <i>Tequila, chili pepper, watermelon, lime, white wine, blush</i>	220 TL
<b>The Tide Rises, the Tide Falls</b>   <i>Rum, amaretto, coffee, almond milk</i>	220 TL
<b>In Love Again</b>  <i>Vodka, Safari, passion fruit, citrus blend</i>	250 TL
<b>Just Vibing</b>  <i>Whiskey, St. Germain, citrus blend, quince</i>	260 TL
<b>Blondie</b>  <i>Vodka, St. Germain, pineapple, citrus blend</i>	250 TL
<b>Inspired by the current exhibition at OMM</b>  <i>Gin, mastic liqueur, plum puree, cocktail sauce</i>	300 TL

