



- 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"

38 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"

60 TL

### Potato Fries

(homestyle)

32 TL

### Homemade Bureka

Bureka with spinach

36 TL

## Mezze

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

## Soup

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



## Salad

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

### Pumpkin “Cheese”cake

40 TL

### Tahini and Dates Ice Cream

40 TL

### Chocolate Sour Cherry Cake

40 TL

### Raspberry Cake

36 TL

### Walnut Brownie

36 TL

### Mosaic Cake

36 TL

### Apple Pie

36 TL

### Date Cake

36 TL

### Chestnut Cake

36 TL

### Cookie Plate

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'avorl - 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

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

