



- 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.

Starter

Cauliflower Rice

Peas, carrots, cauliflower flavored with corn, sweet potato wedges

36 TL

Potato and Leek Gratin

Potato and leek gratin baked with coconut milk

36 TL

Stuffed Cabbage Rolls

Spiced cabbage rolls with soy mince, served with "yoghurt" and tomato sauce

45 TL

Stuffed meatballs

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

30 TL

Turkish-style Artichokes with Fruits

Turkish-style artichokes with fresh seasonal fruits, cooked in turnip juice

34 TL

Beetroot Hummus

Chickpea puree with tahini, beetroot, lemon and garlic

15 TL

Turkish Style Spinach Roots

Turkish dish prepared with spinach roots and "yoghurt"

24 TL

Fritters Platter

Zucchini and potato fritters with "tzatziki"

30 TL

Falafel Platter

Falafel with fresh herbs, served with tahini sauce

24 TL

Beer Platter

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

40 TL

Potato Fries

(homestyle)

25 TL

Soup

Chard Soup

Mild spicy chard soup

25 TL

Broccoli Soup

Broccoli soup flavored with root vegetables, and roasted hazelnuts

25 TL

Mushroom Soup

Mushroom soup with various mushrooms, light "cream" and onions

25 TL

Salad

Avocado and Apple Salad

Avocado, red apple, onion, raisins, walnuts, spinach and arugula, with mustard dressing

48 TL

Panzanella Salad

Salad with tomatoes, cucumbers, pickled onions, "cheese", olive slices, croutons, prunes and fresh basil

40 TL

Crispy Mushroom Salad

Salad with crispy mushroom and "ranch dressing"

40 TL

Pasta

Vegetable Noodles

Rice noodles, seasonal vegetables, sesame oil and soy sauce

55 TL

Fettuccine Bolognese

Homemade fettuccine pasta, bolognese sauce with soy mince and tomato

45 TL

Spaghetti with Tomatoes

Spaghetti pasta with fresh tomato sauce

38 TL

Lasagna

Zucchini, eggplant, tomatoes and basil

38 TL

Ravioli

Homemade ravioli with roasted eggplant, caramelized onions, spinach and tomatoes

38 TL

Gnocchi

Homemade fried gnocchi pasta with "cheese" sauce and walnuts

38 TL

Pizza

Margarita

Asparagus, tomato, cream "cheese" and pesto sauce

48 TL

Pizza with "Sujuk"

"Sujuk", smoked "cheese", onions and walnuts

54 TL

Mushroom Pizza

Seasonal mushrooms, truffle oil and smoked "cheese"

50 TL

Mozzarella Pizza

"Mozzarella", tomatoes, pepper, olives, corn and fresh thyme

48 TL

Street Food

Burger

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

50 TL

Mushroom Burger

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

48 TL

Lahmacun

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

38 TL

Wrap

Falafel Wrap

Hummus on tortilla bread, falafel with tahini and rice yogurt

38 TL

OMM Wrap

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

45 TL

Fritter and Hummus Wrap

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

40 TL

Taco

Taco with Minced "Meat"

Minced "meat", tomatoes with coriander, avocado mash, greens

48 TL

Rice Taco

Mexican beans and rice, tomatoes with coriander, avocado mash, greens

48 TL

OMM Taco

"Chicken", tomatoes with coriander, avocado mash, greens

48 TL

Sandwich

Simit Sandwich

With avocado mash, olive paste, tomatoes and "cheese"

38 TL

"Sujuk" Sandwich

With "sujuk", avocado mash, smoked "cheese", tomatoes with pepper

48 TL

"Sujuk" Toastie

"Sujuk", smoked "cheese", acuka and green salad

34 TL

"Cheese" Toastie

"Cheese", tomatoes, olive paste, avocado and green salad

35 TL

Turkish Pastry

Fried Rolls with Minced "Meat"

With minced "meat" and spices

28 TL

Fried Rolls with Lentil

With green lentils and spices

28 TL

Fried Rolls with Potatoes

With potato filling and spices

28 TL

Homemade Bureka

Bureka with spinach

28 TL

Desert

Black Forest "Cheese"cake

30 TL

Pumpkin and Tahini "Cheese"cake

30 TL

Mosaic Cake

30 TL

Walnut Brownie

30 TL

Apple Pie

30 TL

Date Cake

30 TL

Chestnut Cake

30 TL

Fruit Muffin

28 TL

Chocolate Babka

28 TL

Peanut Butter Cookies

35 TL

Almond Cookies

35 TL

Peanut Butter Cookies

25 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

70 TL (For one person)

130 TL (For two person)

Turkish "Omelette"

16 TL

Turkish "Omelette" with "Sujuk"

35 TL

Turkish "Omelette" with Potatoes

25 TL

Avocado Salad

28 TL

Walnut Oatmeal with Fruits

22 TL

Turkish Fried Bread Plate

25 TL

Non-Alcoholic Drinks

Coffee & Tea

Espresso

19 TL

Filter Coffee

18 TL

Cortado

25 TL

Americano

19 TL

Latte

28 TL

Cold Brew

23 TL

Macchiato

23 TL

Cappuccino

25 TL

Ice Americano

21 TL

Ice Latte

30 TL

Turkish Coffee

18 TL

Brewed Tea

8 TL

Melez Tea / Refresh, Spice, Happy, Relax, Pure, Beauty

21 TL

(Hot)

Water 0.33 lt

8 TL

Mineral Water

15 TL

Coca - Cola *Orijinal, Light, Zero*

9 TL

Gazoz

15 TL

15 TL

Alcoholic Drinks

Beer

Efes Pilsen 33 cl	40 TL
Efes Malt 50 cl	46 TL
Bomonti Unfiltered 50 cl	49 TL
Miller 33 cl	46 TL
Corona 35.5 cl	57 TL
Bud	42 TL
Erdinger 33 cl	58 TL
Tuborg Gold 33 cl	42 TL
Tuborg Amber Unfiltered 50 cl	45 TL
Carlsberg 33 cl	45 TL
Becks 33 cl	42 TL
Kronenbourg 33 cl	56 TL

Gin

Hendrick's	75 TL
Tanquary	65 TL
Bombay	60 TL
Gordon's	45 TL

Vodka

Absolut	50 TL
Belvedere	75 TL
Smirnoff	48 TL
Beluga	95 TL

Whiskey

Chivas Regal	65 TL
Johnie Walker Black Label	60 TL
Jack Daniel's	65 TL
Jameson	55 TL
Cardhu	70 TL

Whiskey / Single Malt

Glenlivet 18 YO	130 TL
Glenfiddich 15 YO	120 TL
Glenlivet 12 YO	75 TL

Rakı

Yeni Rakı - Glass	40 TL
Yeni Seri - Glass	45 TL
Tekirdağ - Glass	40 TL
Tekirdağ Altın Seri - Glass	45 TL
Beylerbeyi Göbek - Glass	50 TL
Yeni Rakı - 70 cl	490 TL
Yeni Seri - 70 cl	500 TL
Tekirdağ - 70 cl	570 TL
Tekirdağ Altın Seri - 70 cl	600 TL
Beylerbeyi Göbek - 70 cl	600 TL

Wine - Rose

Suvla, Cabernet Sauvignon - Karakız - Glass	75 TL
7 Bilgeler Lasos Shiraz - Kalecik Karası - Glass	65 TL
Cielo Pinot Gricio Blush - Glass	60 TL
Suvla, Cabernet Sauvignon - Karakız - 75 cl	400 TL
7 Bilgeler Lasos Shiraz - Kalecik Karası - 75 cl	350 TL
Cielo Pinot Gricio Blush - 75 cl	320 TL

Wine - White

Chamlija Blanc De Noirs Papazkarası - Glass	70 TL
Barel, Fume Blanc - Glass	75 TL
Chamlija Reisling - Glass	80 TL
Chamlija Blanc De Noirs Papazkarası - 75 cl	380 TL
Barel, Fume Blanc - 75 cl	350 TL
Chamlija Reisling - 75 cl	400 TL
Suvla Reserve Roussane Marsenne - 75 cl	700 TL
Suvla Grand Reserve Roussane Marsenne - 75 cl	800 TL

Wine – Red

Barel Cabarnet Sauvignon Merlot – Glass	55 TL
Chateau Nuzun Merlot Cabarnet Sauvignon Syrah – Glass	75 TL
7 Bilgeler Hippokrates – Glass	55 TL
Chamlija Kara Sevda – Glass	70 TL
Barel Cabarnet Sauvignon Merlot – 75 cl	350 TL
Chateau Nuzun Merlot Cabarnet Sauvignon Syrah – 75 cl	420 TL
7 Bilgeler Hippokrates – 75 cl	400 TL
Chamlija Kara Sevda – 75 cl	450 TL
Suvla Sur – 75 cl	550 TL
Urla Vourla Merlot Cabarnet Sauvignon – 75 cl	500 TL
Urla Nexus Merlot Nero D’avol – C. Franc – 75 cl	500 TL
Sarafin Shiraz – 75 cl	550 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	700 TL
Doluca Alçitepe Kirte Cabarnet Sauvignon – 75 cl	750 TL
Chamlija Thracian C. Sauvignon C. Franc Merlot – 75 cl	800 TL
Corvus Corpus Syrah Merlot Cabarnet Sauvignon – 75 cl	700 TL

Cocktails

Winter Sun <i>Cognac, amaretto, citrus blend, cinnamon</i>	85 TL
Light My Fire <i>Whiskey, raspberry, pomegranate, citrus blend</i>	80 TL
Baby Come Back <i>Tequila, chili pepper, watermelon, lime, white wine, blush</i>	60 TL
The Tide Rises, the Tide Falls <i>Rum, amaretto, coffee, almond milk</i>	50 TL
In Love Again <i>Vodka, Safari, passion fruit, citrus blend</i>	55 TL
Just Vibing <i>Whiskey, St. Germain, citrus blend, quince</i>	70 TL
Blondie <i>Vodka, St. Germain, pineapple, citrus blend</i>	65 TL
Inspired by the current exhibition at OMM <i>Gin, mastic liqueur, plum puree, cocktail sauce</i>	90 TL