



APPETIZERS



EGGPLANT WITH TULUM CHEESE

TULUM PEYNİRLİ KÖZ PATLICAN

Chickpeas, Olive Oil, Cumin, Tahini

320₺

SMOKED CACIK

İSLİ KURU CACIK

Smoked Yogurt, Cucumber, Olive Oil

320₺

ARTICHOKE HEARTS WITH DRIED HERBS

KURU OTLU ENGİNAR KALBI

Artichoke Hearts, Dried Herbs, Crushed Almonds

350₺

CRETAM CHEESE SPREAD

GİRİT EZME

Marinated Cheese, Basil, Olive Oil

300₺

SMOKED SALMON PLATTER

FÜME SOMON

430₺

MIXED APPETIZERS

KARIŞIK MEZE

All of the Appetizers

960₺

SALADS



OCTOPUS SALAD

AHTAPOT SALATASI

Octopus, Olives, Crispy Bread, Sun-dried tomatoes

550₺

ROCKET SALAD WITH EZINE CHEESE

EZİNE PEYNİRLİ ROKA SALATASI

Rocket, Basil, Shrimp, Lemon dressing

440₺

SHEPHERD'S SALAD

ÇOBAN SALATA

Tomato, Cucumber, Pepper parsley

440₺

SALMON SALAD

FÜME SOMON SALATASI

Smoked salmon served over mixed greens with lemon and olive oil.

550₺

CHICKEN DISHES



GRILLED CHICKEN

IZGARA TAVUK

Served with grilled vegetables

710₺

CHICKEN KULBASTI

TAVUK KÜLBASTI

Thinly sliced chicken, served with boiled vegetables

710₺

VEGETARIAN



SAUTÉED VEGETABLES

SEBZE KAVURMA

495₺

PASTA



TURKISH MANTI

MANTI

Butter, mint

570₺

FETTUCCINE ALFREDO

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Cream, garlic, basil

560₺

HOT APPETIZERS



GRILLED OCTOPUS

AHTAPOT IZGARA

Dried herbs, Pea puree, tomato

665₺

SHRIMP CASSEROLE

KARİDES GÜVEÇ

Shrimp, Garlic, Butter

645₺

GRILLED ARTICHOKE

ENGİNAR IZGARA

Grilled artichoke with olive oil and herbs.

545₺

SEAFOODS



GRILLED SEA BASS

LEVREK

Whole grilled sea bass, arugula, lemon, potatoes

1275₺

GILTHEAD SEA BREAM

ÇUPRA

Grilled sea bream, arugula, lemon, potatoes

1275₺

SALMON

SOMON

Grilled salmon, With Arugula, Lemon & Potatoes.

1225₺

KING PRAWNS

KRAL KARİDES

Shell-on king prawns, served with arugula, lemon and potatoes

1525₺

RED MULLET

BARBUN

Pan-seared salmon with arugula, lemon and potatoes

1475₺

MIXED SEAFOOD

KARIŞIK DENİZ MAHSULLERİ

All of the Seafoods

4275₺

MEAT DISHES



LAMB CHOPS

KUZU PİRZOLA

Grilled lamb chops, served with vegetables

1330₺

LAMB BACK

KUZU SIRT

Slow-cooked lamb back in meat broth, served with vegetables.

1150₺

BASIL & PISTACHIO BEEF MEDALLION

DANA MADALYON

Beef medallion marinated with basil

1270₺

TENDERLOIN DELIGHT

DANA LOKUM

Grilled beef ribeye, served with vegetables

1270₺

OVEN-BAKED LAMB SHANK

KUZU FIRIN İNCİK

Oven-baked lamb shank with vegetables

1420₺

SHASHLIK

ŞAŞLIK

Marinated thin beef slices, served with purple onion

1270₺

MIXED MEAT

KARIŞIK ET

A selection of all our meat dishes

4120₺



Ceo Rooftop

Restaurant & Bar
TAKSIM

DESSERT



BALLIM HONEY DESERT
Butter Sugar Liquid Oil Egg Starch

400₺

FISTIKLIM PISTACHIO DESERT
Egg Sugar Piatac Flour Liquid Oil Vanilla

400₺

SOUFFLE SUFLE
A sweet with a gooey dark chocolate center and a lightly browned exterior

400₺

MEYVE TABAĞI FRUIT PLATE
Seasonal fruits

500₺

SOFT DRINKS



COCA-COLA

175₺

COCA-COLA ZERO

175₺

SPRITE

175₺

ICE TEA LEMON

175₺

ICE TEA PEACH

175₺

SODA

20cL 160₺/1L 300₺

LEMONADE

290₺

BOTTLE OF WATER

70₺/140₺



WHISKEY

7cL/35cL/50cL/70cL

CHIVAS

920₺ 2760₺ 4900₺ 8300₺

JACK DANIEL'S

920₺ 2760₺ 4900₺ 8300₺

RED LABEL

920₺ 2760₺ 4900₺ 8300₺

BLACK LABEL

1050₺ 4250₺ 7800₺ 10200₺

BALLANTINE'S

920₺ 2760₺ 4900₺ 8300₺



RAKI

7cL/20cL/35cL/50cL/70cL

YENİ RAKI

400₺ 1950₺ 2550₺ 3200₺ 3550₺

BEYLERBEYİ GOBEK

450₺ 2150₺ 2650₺ 3300₺ 3650₺

YENİ SERİ

415₺ 2000₺ 2700₺ 3250₺ 3750₺

ALTIN SERİ

450₺ 2200₺ 2800₺ 3300₺ 3900₺

BEER



TUBORG

400₺

CORONA

450₺

EFES

400₺

EFES MALT

420₺

CARLSBERG

430₺

COCKTAILS



MARGARITA

Tequila, Lemon Juice, Orange liqueur

750₺

APEROL SPRITZ

Aperol, Prosecco, Soda, Slice orange

750₺

LONG ILAND

Vodka, Rum, Gin, Tequila, Orange liqueur, Cola

750₺

VODKA/TEQUILA



ABSOLUTE

500₺

OLMECA

420₺