



Ceo Rooftop

Restaurant & Bar

APPETIZERS



EGGPLANT WITH TULUM CHEESE

TULUM PEYNİRLİ KÖZ PATLICAN

Chickpeas, Olive Oil, Cumin, Tahini

260₺

SMOKED CACIK

İSLİ KURU CACIK

Smoked Yogurt, Cucumber, Olive Oil

260₺

ARTICHOKE HEARTS WITH DRIED HERBS

KURU OTLU ENGİNAR KALBI

Artichoke Hearts, Dried Herbs, Crushed Almonds

320₺

CRETAM CHEESE SPREAD

GİRİT EZME

Marinated Cheese, Basil, Olive Oil

270₺

SMOKED SALMON PLATTER

FÜME SOMON

420₺

MIXED APPETIZERS

KARIŞIK MEZE

All of the Appetizers

1100₺

SALADS



OCTOPUS SALAD

AHTAPOT SALATASI

Octopus, Olives, Crispy Bread, Sun-dried tomatoes

690₺

ROCKET SALAD WITH EZINE CHEESE

EZİNE PEYNİRLİ ROKA SALATASI

Rocket, Basil, Shrimp, Lemon dressing

420₺

SHEPHERD'S SALAD

ÇOBAN SALATA

Tomato, Cucumber, Pepper parsley

400₺

SALMON SALAD

FÜME SOMON SALATASI

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

690₺

CHICKEN DISHES



GRILLED CHICKEN

IZGARA TAVUK

Served with grilled vegetables

700₺

CHICKEN KULBASTI

TAVUK KÜLBASTI

Thinly sliced chicken, served with boiled vegetables

720₺

VEGETARIAN



SAUTÉED VEGETABLES

SEBZE KAVURMA

440₺

PASTA



TURKISH MANTI

MANTI

Butter, mint

550₺

FETTUCCINE ALFREDO

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Cream, garlic, basil

620₺

HOT APPETIZERS



GRILLED OCTOPUS

AHTAPOT IZGARA

Dried herbs, Pea puree, tomato

720₺

SHRIMP CASSEROLE

KARİDES GÜVEÇ

Shrimp, Garlic, Butter

700₺

GRILLED ARTICHOKE

ENGİNAR IZGARA

Grilled artichoke with olive oil and herbs.

590₺

SEAFOODS



GRILLED SEA BASS

LEVREK

Whole grilled sea bass, arugula, lemon, potatoes

1350₺

GILTHEAD SEA BREAM

ÇUPRA

Grilled sea bream, arugula, lemon, potatoes

1350₺

SALMON

SOMON

Grilled salmon, With Arugula, Lemon & Potatoes.

1300₺

KING PRAWNS

KRAL KARİDES

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

1650₺

RED MULLET

BARBUN

Pan-seared salmon with arugula, lemon and potatoes

1500₺

MIXED SEAFOOD

KARIŞIK DENİZ MAHSULLERİ

All of the Seafoods

5000₺

MEAT DISHES



LAMB CHOPS

KUZU PİRZOLA

Grilled lamb chops, served with vegetables

1350₺

LAMB BACK

KUZU SIRT

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

1310₺

BEEF MEDALLION

DANA MADALYON

Beef medallion marinated

1350₺

TENDERLOIN DELIGHT

DANA LOKUM

Grilled beef ribeye, served with vegetables

1350₺

OVEN-BAKED LAMB SHANK

KUZU FIRIN İNCİK

Oven-baked lamb shank with vegetables

1500₺

SHASHLIK

ŞAŞLIK

Marinated thin beef slices, served with purple onion

1320₺

MIXED MEAT

KARIŞIK ET

A selection of all our meat dishes

5000₺

Service is not included

DESSERT



BALLIM HONEY DESERT 400₺
Butter Sugar Liquid Oil Egg Starch

FISTIKLIM PISTACHIO DESSERT 400₺
Egg Sugar Piatac Flour Liquid Oil Vanilla

SOUFFLE
SUFLE 400₺
A sweet with a gooey dark chocolate center and a lightly browned exterior

FRUIT PLATE
MEYVE TABAĞI 500₺
Seasonal fruits

BEER



TUBORG 400₺

CORONA 450₺

EFES 400₺

EFES MALT 420₺

CARLSBERG 430₺

SOFT DRINKS



COCA-COLA 160₺

COCA-COLA ZERO 450₺

SPRITE 160₺

ICE TEA LEMON 160₺

ICE TEA PEACH 160₺

SODA 20cL 160₺/1L 300₺

LEMONADE 420₺

BOTTLE OF WATER 70₺/140₺

COCKTAILS



MARGARITA 750₺
Tequila, Lemon Juice, Orange liqueur

APEROL SPRITZ 750₺
Aperol, Prosecco, Soda, Slice orange

LONG ISLAND 750₺
Vodka, Rum, Gin, Tequila, Orange liqueur, Cola

WHISKEY



7cL/35cL/50cL/70cL

CHIVAS 920₺ 2760₺ 4900₺ 10200₺

JACK DANIEL'S 920₺ 2760₺ 4900₺ 8300₺

RED LABEL 920₺ 2760₺ 4900₺ 8300₺

BLACK LABEL 1050₺ 4250₺ 7800₺ 8300₺

BALLANTINE'S 920₺ 2760₺ 4900₺ 8300₺

RAKI



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

YENİ RAKI 350₺ 1200₺ 1800₺ 2450₺ 2800₺

BEYLERBEYİ GOBEK 400₺ 1300₺ 1900₺ 2550₺ 2900₺

YENİ SERİ 365₺ 1250₺ 1850₺ 2500₺ 2850₺

ALTIN SERİ 410₺ 1450₺ 1950₺ 2500₺ 2850₺

VODKA/TEQUILA



ABSOLUTE 500₺

OLMECA 420₺