

SAMPLE MENU

THE ALLIS

Buffet menu is available between 12:00-19:00 hours only.

Tomato Soup

onion, basil, thyme

Avocado Dip

*sherry vinaigrette,
basil, garlic, tarragon, parsley*

Zucchini Dip

*dill, yoghurt, curd cheese,
onion*

Celery Dip

carrot, onion, yoghurt

Beetroot Dip

goat cheese, honey

Leek Dish

*dried blueberries, carrot,
orange, olive oil*

Jerusalem Artichoke

*dried apricots and blueberries,
parsley*

Stuffed Chard Leaves

onion, rice, yoghurt

Cauliflower Patties

*eggs, flour, mint, parsley,
dill, yoghurt*

Mustard Pumpkin

capia peppers, parsley

Artichoke

*apple, caper berries, celery stalk,
mustard, dill, parsley, mint*

Root Vegetables Salad

*potato, carrot, onion, dried
tomato, cauliflower,
Ezinecheese*

Halloumi Salad

*cherry tomato, radish, carrot,
caper berries, poppy seeds,
pumpkin seeds, beetroot, rocket*

Grain & Broccoli Salad

*quinoa, black lentils, rocket,
orange, pomegranate*

Quiche

Wrap

Sandwich

ALL DAY FALAFEL mint, yoghurt sauce *v*

CAESAR SALAD parmesan

AVOCADO ON TOAST poached egg, chilli *v*

RIGATONI beef bolognese, parmesan

PLANT BURGER black beans, avocado, carrot, cabbage, bbq sauce, fries *v*

DIRTY BEEF BURGER cheddar, mustard, lettuce, tomato, pickle, fries

SALMON spinach, lemon mayonnaise

FILET MIGNON bernaise sauce, fries

SIDES

FRIES

HOUSE SALAD

CHILLI & GARLIC KALE

RICE PILAF

Cheese Selection
local and international

Fruit Platter
*seasonal fruits *v**

There is a discretionary 10 per cent service charge added to your bill.

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

v = vegetarian, pb = plant based

COCKTAILS

EASTERN STANDARD

Grey Goose or Bombay Sapphire, Lime, Cucumber, Mint

PICANTE DE LA CASA

Patron Silver, Chili, Lime, Agave, Coriander

SOHO MULE

Grey Goose Vodka, House-made Ginger, Lime, Soda

NEGRONI

Bombay Sapphire, Martini Rosso, Campari

LATIFE

Yeni Rakı, Grey Goose, Lime, Sugar, Parsley, Mint

R&B

Bacardi Blanca, lime, ginger, Red Bull yellow edition

AFITAP

Bombay Sapphire Gin, Martini Extra Dry, Averna, Kahlua

DAILY MATE

Üzüm Kızı, Cointreau, Lime, Sugar, ORGANICS Viva Mate by Red Bull

WINTER SPECIALS

MULLED WINE

Cinnamon

WINE

WHITE

Sauvignon Blanc, Isabey, Sevilen, TR 16
Sultaniye, Büyülübag, TR 17
Chardonnay, Cotes d'Avanos, Kavaklıdere, TR 17
Fume Blanc, Sarafin, Doluca, TR 20
Pinot Grigio, Lamberti Santepietre, IT 19
Orvieto Classico, Cecchi, DOCG Toskana, IT 19

RED

Cabernet Sauvignon & Merlot, Isabey, TR 15
Öküzgözü, Pendore, Kavaklıdere, TR 15
Merlot, Sarafin, Doluca, TR 14
Vourla, Urla, TR 14
Chianti, Piccini Sangiovese, IT 15
Cabernet Sauvignon & Shiraz, Alçitepe, TR 17

SPARKLING

Ruffino Prosecco DOC, IT
Moët & Chandon, Brut Imperial, FR

Moët & Chandon, Rose Imperial, FR
Dom Perignon, FR

ROSE

Grenache, Verano Blush, Doluca, TR 15
Merlot & Cabernet Franc, Sarafin, TR 19

Pinot Grigio Blush, Lamberti, IT 19
Whispering Angel, Chateau d'Esclans, FR 15

BEER

Efes
Bomonti

Miller
Erdinger

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