

THE
ALLIS

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

Yoghurt Soup 50

wheat, chick pea, dill

Red Beetroot Hummus 35

hemp seeds, cumin

Mashed Broad Bean Dip 35

dill

Carrot Dip 35

yoghurt, dill

Avocado Dip 45

sherry vinaigrette, tarragon

Mozzarella Salad 60

tomato, basil

Baby Spinach Salad 55

pomegranate, orange, poppy seed

Quinoa Salad 65

*mesclun greens, strawberry,
pumpkin seed*

Kidney Beans 35

green pepper, tomato, olive oil

Zucchini Dish 35

capia pepper, olive oil

Green Beans 35

orange, olive oil

Artichoke 45

orange, capers, olive oil

Quiche 60

Wrap 90

Sandwich 90

ALL DAY	FALAFEL chickpea fritters, herbed yoghurt <i>v</i>	80
	AVOCADO ON TOAST poached egg, chilli, sourdough <i>v</i>	80
	SURK SALAD cucumber, spring onion, tomato, parsley, surk cheese <i>v, gf</i>	85
	RIGATONI beef bolognese	95
	PLANT BURGER black beans, avocado, carrot, cabbage, bbq sauce, fries <i>v</i>	95
	DIRTY BURGER cheddar, mustard, lettuce, tomato, pickle, fries	105
	CHICKEN PAILLARD rocket, cherry tomatoes, olives, aged balsamic <i>gf</i>	105
	SALMON spinach, aioli	135
	FILET MIGNON bernaise sauce, fries <i>gf</i>	155

SIDES	FRIES	40
	HOUSE SALAD	40
	CHILLI & GARLIC KALE	40
	RICE PILAF	40

Cheese Selection 95

local and international

Fruit Platter 65

*seasonal fruits *v**

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, gf = gluten free

COCKTAILS

ALL AT 95

EASTERN STANDARD

Grey Goose or Bombay Sapphire, Lime, Cucumber, Mint

PICANTE DE LA CASA

Tequila, Chili, Lime, Agave, Coriander

AFITAP

Bombay Sapphire Gin, Martini Extra Dry, Avena, Kahlua

PLUM COLLINS

Bombay Sapphire, Green Plum, Cucumber, Lime, Tonic

SOHO MULE

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

NEGRONI

Bombay Sapphire, Martini Rosso, Campari

LATIFE

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

R&B

Bacardi Blanca, lime, ginger, Redbull yellow edition

NON ALCOHOLIC

MAROC COOLER

*Maroc Tea,
Lime, Agave*

ALL AT 50

SUMMER SPRITZ

*Summer Tea, House- made Ginger,
Lime, Sparkling Water*

WINE

WHITE

Sauvignon Blanc, Isabey, Sevilen, Turkey '16	64/320	Cabernet Sauvignon & Merlot, Isabey, Turkey '15	64/320
Fume Blanc, Sarafin, Doluca, Turkey '14	65/325	Öküzgözü, Pendore, Kavaklıdere, Turkey '15	66/330
Viognier, Versus, Kayra, Turkey '12	66/330	Merlot, Sarafin, Doluca, Turkey '14	69/345
Chardonnay, Cotes d'Avanos, Kavaklıdere, Turkey '17	70/350	Chianti, Piccini Sangiovese, Italy '15	90/450
Pinot Grigio, Lamberti Santepietre, Italy '19	84/420	Vourla, Urla, Turkey '14	95/470
Riesling, Chamlija, Turkey '20	435	Cabernet Sauvignon & Shiraz, Alçitepe, Turkey '17	525

RED

SPARKLING

Ruffino Prosecco DOC, Italy	155/780	Moet & Chandon, Rose Imperial, France	1350
Moet & Chandon, Brut Imperial, France	410 (20 cl) / 1250	Dom Perignon, France	3600

ROSE

Grenache, Verano Blush, Doluca Turkey '15	64/320	Merlot & Cabernet Franc, Sarafin, Doluca, Turkey '19	65/325
Pinot Grigio Blush, Lamberti, Italy '19	69/345	Whispering Angel, Chateau d'Esclans, France '15	900

BEER

Efes	50	Miller	60
Bomonti	50	Erdinger	60

Please note that vintage may vary.

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