

[INSIDER]

## SELECTIVE PARFUME X ONEGIN

1600 ₺

### PETRICHOR

Onegin Vodka, Iris, Patchouli, Vetiver,  
Cucumber, Knapweed

### ORIGINAL LEATHER

Onegin Vodka, Tonka Bean, Cardamon, Angelica,  
Sandal, Patchouli, Cassia, Grapefruit, Pink Pepper,  
Cocchi di Torino, Bourbon liquor

### LIBRARY

Onegin Vodka, Peach, Peony root, Violette, Patchouli

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HAUTE COUTURE COCKTAILS X  
BELLEVOYE

2500 ₺

OLD FASHIONED

MANHATTAN

WHISKY SOUR

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## SYMBIOSIS

1600 ₺

CHERRY X BLACK CARDAMOM

Gin, Cherry, Black cardamom, Buchu

BLACKBERRY X ANGELICA

Gin, Blackberry, Angelica, Buchu

BLUEBERRY X CALAMUS

Gin, Blueberry, Calamus, Buchu

RASPBERRY X MYRTLE

Gin, Raspberry, Myrtle, Creole bitter, Buchu

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## SIGNATURE COCKTAILS

1600 ₺

### INSIDER MARTINI

Gin, Tonic, Vermouth mix, Lime

### TAKE AWAY

Tonka bean, Toffee liqueur, Guinness n/a,  
Egg yolk, Cream

### VIEUX FRANÇAIS

Isabela cognac, Crêpe Suzette syrup,  
Cremant residue

### HEXAGON

Bamboo, Green pea, Tarragon, Yuzu cordial,  
Feijoa wine with sake spirits

### AQUAREL

Japanese rum, Umeshu, Calamus, Magnolia,  
Hinoki, Peony root, Osmantus

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## SIGNATURE COCKTAILS

1600 ₱

### DRAGONFLY

Gin, Mown grass, Cucumber, Sage,  
Suze, Herbal aperitive

### SUMMER GIMLET

Basil, Loomi, Lemongrass, Kaffir lime,  
Riesling cordial, Elderflower

### SILK ROAD

Gin, Baiju, Red grape, Lychee

### FUNGI

Bourbon, Cypress, Angelica root,  
Shiitake mushrooms, Oloroso,  
Corn liquor, Soy sauce

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## SIGNATURE COCKTAILS

1600 ₪

### NITRO GLINT WINE

Chardonnay, Basil, Mint, White cardamom, Loomi,  
Black currant wood, Honey, Green cardamom

### JAPANESE DRY

Gin, Matcha, Sake Vermouth, Black rice

### SEA (LIMITED)

Rum, Sea Urchin, Sea Buckthorn,  
Lemon, Honey

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## ART OF FERMENTATION

1600 ₺

### AIR BITTER

Fluffy grapefruit sorbet, Campari,  
Fermented blood orange

### BUCKWHEAT WITH MILK

Gin, Buckwheat amazake, Cream,  
Bourbon vanilla, Cacao, Noisette

### PALOMA CHAMPAGNE

Mezcal, Fermented grapefruit,  
Magnolia flowers

### PINA COLADA

Coconut rum, Fermented pineapple

### PERFECT BAMBOO

Fermented feijoa, Dry vermouth mix,  
Fino sherry, Japanese whisky

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## BACCARAT NEGRONI

2200 ₺

### TRUFFLE NEGRONI

Cognac, Campari, Cocchi Barolo,  
Cocchi di Torino, Truffle, Sandalwood

### PISTACHIO BOULEVARDIER

Bourbon, Campari, Carpano Rosso,  
Pistachio, Vetiver

### PATCHOULI NEGRONI

Gin, Campari, Cocchi Rosa, Patchouli,  
Cocchi Americano, , Coconut Water

### LOOMI NEGRONI

Loomi, Angelica, Lemongrass, Suze,  
Fino Sherry, Cocchi Americano

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## NON ALCOHOLIC

KOMBUCHA 900 ₪

Fermented Costa Rica coffee

MORNING SODA 900 ₪

Grapefruit, Coffee Soda / Palo Santo soda

APEROL SPRITZ N/A 1200 ₪

Aperol n/a, Cava n/a

AVIATION 1200 ₪

Gin n/a, Violet n/a, Maraschino n/a

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## NON ALCOHOLIC

NEGRONI SBAGLIATO N/A 1200 ₺

Vermouth n/a, Bitter n/a, Cava n/a

MILANO TORINO N/A 1200 ₺

Vermouth n/a, Bitter n/a

COFFEE AMERICANO N/A 1200 ₺

Vermouth n/a, Bitter n/a, Coffee soda

NEGRONI 1200 ₺

Gin n/a, Vermouth n/a, Bitter n/a

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## WHISKY

50 ML

AUCHENTOSHAN AMERICAN OAK 1000 ₺

BELLEVOYE EDITION TOURBE 1750 ₺

MACALLAN 12 Y.O. 2400 ₺

TOGOUCHI JAPANESE WHISKY BEER  
CASK FINISH 1650 ₺

TOGOUCHI JAPANESE WHISKY SAKE  
CASK FINISH 1650 ₺

BLACKADDER BLACK SNAKE 1900 ₺

BLACKADDER SHERRY SNAKE 2100 ₺

BLACKADDER SMOKING ISLAY 2100 ₺

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## WHISKY

50 ML

AUCHENTOSHAN THREE WOOD 1500 ₺

TALISKER 10YO 1700 ₺

HIGHLAND PARK 18 3400 ₺

JOHNNIE WALKER BLUE LABEL 3400 ₺

JOHNNIE WALKER BLACK LABEL 12YO 1150 ₺

NAKED GROUSE MALT 900 ₺

CHIVAS REGAL 12 1000 ₺

MICHTER'S SOUR MASH 1800 ₺

SAMAROLI "MACDUFF" SHERRY 1997 10 500 ₺

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RUM

50 ML

HAVANA CLUB ANEJO 3 ANOS 7500 ₺

CHATEAU DU BREUIL 1100 ₺  
EXPLORER CANARIES

CHATEAU DU BREUIL 1100 ₺  
EXPLORER BARBADOS

SAMAROLI, DEMERARA DARK 2003 5000 ₺

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## TEQUILA/MEZCAL

50 ML

MONTELOBOS 1500 ₺

ESPOLON BLANCO 750 ₺

NUESTRA SOLEDAD 950 ₺

MARCA NEGRA 2350 ₺

DERRUMBES SAN LUIS POTOSI 1300 ₺

DERRUMBES TAMAULIPAS 1850 ₺

SOTOL ONO 1450 ₺

# [INSIDER]

## VODKA

50 ML

ONEGIN 650 ₺

GREY GOOSE 800 ₺

## GIN

50 ML

DORAGROSSA 950 ₺

ROKU 1100 ₺

# [INSIDER]

## COGNAC

50 ML

CAMUS VS 900 ₺

HINE RARE FINE CHAMPAGNE VSOP 1350 ₺

FRAPIN CHATEAU DE FONPINOT XO 2300 ₺

## BITTER

50 ML

FERNET BRANCA 750 ₺

APEROL 750 ₺

CAMPARI 800 ₺

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## VERMOUTH

50 ML

COCCHI DRY 800 ₺

COCCHI DI TORINO 800 ₺

COCCHI AMERICANO 800 ₺

COCCHI AMERICANO ROSSO 800 ₺

COCCHI BAROLO CHINATO 1200 ₺

CARPANO DRY 650 ₺

CARPANO ROSSO 650 ₺

CARPANO ANTICA FORMULA 750 ₺

CINZANO 1757 ROSSO 650 ₺

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## AMARO

50 ML

AVERNA

800 ₺

CYNAR

800 ₺

## SOFT DRINKS

500 ML

GT SPARKLING WATER

600 ₺

GT STILL WATER

600 ₺

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## FOOD | ЕДА

PICKLED OLIVES | ОЛИВКИ 750 ₺

PARMESAN | ПАРМЕЗАН 800 ₺

CHICKEN LIVER PATE WITH PICKLED PLUM | 950 ₺  
ПАШТЕТ ИЗ КУРИНОЙ ПЕЧЕНИ  
С МАРИНОВАННОЙ СЛИВОЙ

BROCCOLI HUMMUS | 850 ₺  
ХУМУС ИЗ БРОККОЛИ

BRIOCHE WITH CRAB | 1450 ₺  
БРИОШЬ С КРАБОМ

TUNA TARTARE WITH RED CAVIAR | 1300 ₺  
ТАРТАР ИЗ ТУНЦА С КРАСНОЙ ИКРОЙ

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## FOOD | ЕДА

BEEF TARTARE WITH BLACK CAVIAR | 1550 ₺  
ТАРТАР ИЗ ГОВЯДИНЫ С ЧЕРНОЙ ИКРОЙ

TOM YAM FRIED SHRIMPS | 1500 ₺  
КРЕВЕТКИ В СОУСЕ ТОМ ЯМ

PICKLED FLANK STEAK WITH SPINACH | 1100 ₺  
ФЛАНК СТЕЙК С ШПИНАТО

KOREAN STYLE CURED HALIBUT 950 ₺  
WITH PICKLED QUINCE |  
ПАЛТУС В КОРЕЙСКОМ СТИЛЕ  
С МАРИНОВАННОЙ ГРУШЕЙ