

BREAKFAST



- **Scrambled Eggs**; *sourdough bread* — 29
- **Breakfast Platter**; *poached egg, potato, cured beef, sautéed spinach, burrata, cherry tomatoes* — 60
- **Poached Egg, Guacamole, Brioche Toast** — 35
- **Two Boiled Eggs**; *baguette soldiers, salted butter* — 25
- **Herbed White Omelette**; *olive, sundried tomatoes, sourdough bread* — 29
- **Pancake**; *honeycomb butter, maple syrup, banana* — 35
- **Croque Madame / Monsieur** — 50
- **Braised Short Rib “Açma” Tartine**; *“kaşar” cheese mashed potato, Gremolata* — 55
- **Champions Breakfast Platter**; *smoked salmon, scrambled eggs, sweet potato, purslane salad* — 60
- **Poached Eggs Over “Menemen”**; *melted “kaşar” cheese, Antakya sauce* — 40
- **Poached Eggs Over Bitter Greens**; *fava bean hummus, yoghurt, Antakya sauce* — 38
- **Charcuterie and Cheese Board** — 230 (for 3-4)
- **Wild Berry Smoothie Bowl**; *granola, nuts* — 40
- **Green Smoothie Bowl**; *apple-pineapple salsa* — 35
- **Bircher Müesli**; *banana, nuts* — 35
- **Poached Pear Porridge** — 35
- **Croissant**; *salted butter, dulce de leche, cacao hazelnut butter* — 28
- **French Toast**; *vanilla cream cheese* — 35

JUICE & SHAKE

- **Fresh Squeezed Citrus Juice** — 20
- **Cacao Almond Milk Shake** — 22
- **Homemade Pink Lemonade** — 20
- **Fresh Granny Smith Juice** — 20



COFFEE, TEA, CHOCOLATE

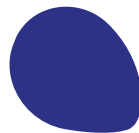
- **Filter Coffee** — 12
- **Espresso**; *single, double* — 13, 16
- **Cappuccino** — 18
- **Americano** — 15
- **Caffè Latte** — 18
- **Macchiato** — 15
- **Turkish Coffee** — 13
- **Affogato**; *with vanilla, chocolate or tahini ice cream* — 22
- **Cortado** — 15
- **Orange Mocha*** — 26
- **Amaretto*** — 26
- **MSA Hot Chocolate** — 25
- **Turkish Tea** — 8
- **Jasmine Green Tea** — 15
- **Matcha Latte** — 22
- **Berry Punch** — 15
- **Milk Oolong** — 18
- **Rooibos Chai Tea Latte** — 20
- **Earl Grey** — 15
- **White Tea** — 20
- **Kombucha** — 22

by Chado

*Alcoholic beverage.

COCKTAILS

- **Bloody Mary** — 65
- **Aperol Spritz** — 65
- **Bellini** — 65
- **Mimosa** — 65



* Please consult for food allergies and gluten free options.

* All prices are in TL and inclusive of VAT.

MSA'NIN RESTORANI

• SAKIP SABANCI MUSEUM •



FSC

MENU

SOUPS

- **Tarhana Soup**; short ribs, cruton — 35
- **Truffled Cauliflower Soup** — 35

STARTERS

- **Popcorn Shrimp**; butter lettuce — 65
- **Sea Scallop "Rockefeller"**; parmesan and creamy spinach — 45 (each)
- **Grilled "Köfte"**; roasted red pepper dip — 45
- **Boneless Chicken Wings**; house salad — 60
- **Mac & Cheese Croquette**; marinara dip — 45
- **Thin Crisp Pizza**; homemade bresaola, buffalo mozzarella — 60
- **Thin Crisp Pizza No.2**; bitter greens, baby zucchini, stracciatella — 60
- **"Eggplant Parm"**; mozzarella, parmesan, pesto, tomato sauce — 50
- **Fava Bean Hummus**; flax crackers, smoked tomatoes — 40

RAW & VEGAN

- **Beetroot Ravioli**; cashew cheese, tomato purée — 50
- **Asparagus and Raw Artichoke**; kale, micro greens — 50
- **Green Curry Vegetables**; jasmine rice — 55
- **Avocado and Vegetable Summer Roll**; tso sauce — 45

BOWL

- **Salmon**; wild rice, edamame, pickle — 60
- **Bonito**; sushi rice, guacamole — 70
- **Grilled Steak**; stracciatella, crisp potatoes, herb vinaigrette — 60
- **Shrimp "Köfte"**; avocado, house salad — 70

DIM SUM

- **Shrimp** — 50
- **Minced Beef** — 50
- **Vegetable and Herb** — 40
- **Mix of All Above** — 50

CRUNCHY NIGIRI

- **Tuna Tartar**; spicy mayo, micro greens — 60
- **Smoked Mackarel**; salmon roe, pickled onion — 60
- **Steak Tartar**; stracciatella, crisp potatoes — 60
- **Scallop**; truffle vinaigrette, caviar — 70
- **Avocado**; micro greens — 40

SALAD

- **Grilled Smoked Salmon Salad**; hummus, assorted greens, lemon oil — 70
- **Burrata and Bitter Green Salad**; vinaigrette — 65
- **Avocado and Quinoa Salad**; goats cheese, crutons, lemon vinaigrette — 55
- **Steak Salad**; rocket, matchstick potato, steak sauce — 75
- **Chicken Ceasar**; parmesan crusted chicken breast, romaine, cruton — 55
- **Parmesan Kale Salad**; mint, crouton — 50

PASTA

- **Beef Ramen**; pickled green beans, grilled mushroom — 75
- **Curried Shrimp Ramen**; zucchini, avocado — 75
- **Sesame Chicken Ramen**; kale, parmesan — 55
- **Vegetable Ramen**; falafel, brussels sprouts, roasted veg jus — 55
- **Siyez Pasta alla Vodka**; smoked beef, tomato sauce — 60
- **Pad Thai**; shrimp, peanut, coriander — 70

MEAT & FISH

- **Grilled Fillet of Beef**; gingered shiitake, soy caramel sauce — 100
- **Lamb Ribs**; glaze, crisp garlic, chili — 120
- **MSA Burger**; fries — 60
- **Grilled Linecaught Seabass**; basil mash potato, samphire with truffle oil — 120
- **Poached Salmon**; roasted cauliflower purée, beurre blanc, bitter greens — 85

FAMILY STYLE

- **Slow Roasted Beef Shank**; "Kars gravyer" mash potato — 450 (for 4-6) ⌚ 50-60 min.
- **Whole Roasted Lamb Shoulder**; orzo risotto, salsa verde, lavash — 380 (for 4) ⌚ 30 min.
- **Whole Roasted Duck**; ginger rice, hoisin, sriracha, naan bread — 310 (for 2-4) ⌚ 60-65 min.
- **Charcuterie and Cheese Platter** — 230 (for 3-4)

SIDE DISHES

- **Fries** — 26
- **"Kars Gravyer Mash Potatoes"** — 26
- **Green Salad** — 26

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MSA'NIN RESTÖRANI

• SAKIP SABANCI MÜZESİ'NDE •



DESSERTS

- **Sauté Strawberries**; vanilla ice cream, black peppercorn — 30
- **Burnt Cheesecake**; crumble — 30
- **Double Chocolate Cake** — 30
- **Giant Pudding**; berries, banana, cookie crumbles — 40 (for 2)
- **Raw Cacao Tart**; granny Smith sorbet — 35
- **Chocolate Soufflé for 2**; vanilla ice cream, chocolate sauce — 48 🕒 15-20 min.
- **FunFair**; vanilla ice cream, sour yoghurt, cotton candy — 30
- **Burning Turning MSA Dessert Platter** — 80 (for 2-3)

COFFEE

- **Filter Coffee** — 12
- **Espresso**; single, double — 13, 16
- **Cappuccino** — 18
- **Americano**; double shot — 15
- **Caffè Latte** — 18
- **Macchiato** — 15
- **Turkish Coffee** — 13
- **Affogato**; with vanilla, chocolate or tahini ice cream — 22
- **Cortado** — 15
- **Orange Mocha*** — 26
- **Amaretto*** — 26
- **MSA Hot Chocolate**; classic or spicy — 25

*Alcoholic beverage.

COLD COFFEE

- **Frappe** — 24
- **Bubbling Espresso** — 20
- **Dutch Mocha Mint Iced Latte** — 26*

*Alcoholic beverage.

by Illy

TEA

- **Turkish** — 8
- **Jasemin Green** — 15
- **Matcha Latte** — 22
- **Berry Punch** — 15
- **Milk Oolong** — 18
- **Rooibos Chai Tea Latte** — 20
- **Earl Grey** — 15
- **White** — 20
- **Kombucha** — 22

by Chado

SOFT DRINK

- **Homemade Lemonade**; regular/raspberry — 18/20
- **Homemade Iced Tea**; jasmine and lemon/peach and green tea — 20
- **Homemade Soda**; vanilla and pineapple/ginger & lime/kiwi & melon or sour citrus — 18
- **Milksbake**; Oreo/blueberry/salted caramel & pop corn/double chocolate brownie — 35
- **Green Detox**; granny Smith, cucumber, celery, parsley, rosemary, lime — 25
- **Fresh Granny Smith Juice** — 20
- **Beetroot Strawberry Juice** — 28
- **Aloha Banana**; coconut milk, banana, cashew nuts, agave — 35

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KIDS MENU

- **Mini Gourmet Breakfast Platter**; pancake, scrambled eggs, cream cheese, cucumber, berries, fresh juice — 35
- **Crispy Chicken Pops**; marinara dip — 30
- **Grilled “Köfte”**; yoghurt dip — 35
- **Wet Street Burger**; warm tomato sauce, mozzarella — 28
- **Hot Dog**; cheddar, homemade ketchup — 22
- **Meatball Spaghetti**; fresh mozzarella — 35
- **Crispy Chicken Mac & Cheese** — 35
- **Fake Manti**; crisp phyllo, bolognese sauce, yoghurt — 30
- **Crisp Margherita Pizza** — 35

SIDE DISHES

- **Fries** — 22
- **Mashed Potato** — 22

DESSERTS

- **Double Chocolate Cake** — 30
- **Homemade Ice Cream** — 10 (1 Scoop)

COOL DRINKS

- **Milksbake**; Oreo/blueberry/salted caramel & pop corn/ double chocolate brownie — 35
- **Hot Chocolate** — 25
- **Pink Lemonade** — 20

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