

# BREAKFAST



- **Scrambled Eggs**; *sourdough bread* — 16
- **Breakfast Platter**; *poached egg, potato, bresaola, sautéed spinach, avocado, burrata, cherry tomatoes* — 40
- **Poached Egg, Guacamole, Brioche Toast** — 25
- **Two Boiled Eggs**; *baguette soldiers, salted butter* — 16
- **Herbed White Omelette**; *olive, sundried tomatoes, sourdough bread* — 16
- **Pancake**; *honeycomb butter, maple syrup, banana* — 22
- **Croque Madame / Monsieur** — 30
- **Wild Berry Smoothie Bowl**; *granola, nuts* — 30
- **Charcuterie and Cheese Board** — 140 (for 3-4)
- **Short Rib “Açma” Sandwich** — 40
- **Bircher Müesli**; *banana, nuts* — 24
- **Brown Rice “Vegan Porridge”**; *mango* — 24

## BAKERY

- **Croissant**; *salted butter, dulce de leche, cacao hazelnut butter* — 22
- **Doughnut**; *chocolate, green tea or peanut butter* — 16
- **French Toast**; *vanilla cream cheese* — 24

## JUICE & SHAKE



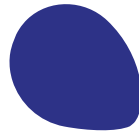
- **Fresh Squeezed Citrus Juice** — 16
- **Cacao Almond Milk Shake** — 18
- **Pink Lemonade** — 14
- **Granny Smith Apple Juice** — 16

## COFFEE, TEA, CHOCOLATE

- **Espresso**; *single, double, lungo, ristretto* — 10, 12, 10, 10
- **Cappuccino** — 14
- **Americano** — 12
- **Caffè Latte** — 14
- **Macchiato** — 11
- **Turkish Coffee** — 10
- **MSA Hot Chocolate** — 18
- **Turkish Tea** — 7
- **Jasmine Green Tea** — 8
- **Matcha Latte** — 12
- **Berry Punch** — 10
- **Milk Oolong** — 12
- **Rooibos Chai Tea Latte** — 12
- **Kombucha** — 15

## COCKTAILS

- **Bloody Mary** — 40
- **Bubble Apple Pie** — 35
- **Raspberry Red Wine Shake** — 35



\* Please consult for food allergies and gluten free options.

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# MSA'NIN RESTORANI

• SAKIP SABANCI MUSEUM •



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# MENU

## SOUPS

- **Tom Kha Kai**; chicken, coconut cream — 24
- **Soup of the Day** — 24

## STARTERS

- **Beetroot Ravioli**; cashew cheese, tomato purée — 30
- **Cashew Hummus**; flax crackers, smoked tomato — 34
- **Popcorn Shrimp**; butter lettuce — 50
- **Sea Scallop "Rockefeller"**; parmesan and creamy spinach — 20 (each)
- **Crispy Chicken Thighs**; gorgonzola and black pepper dip — 36
- **Grilled "Köfte"**; roasted red pepper dip — 40
- **Mac & cheese croquette**; marinara dip — 36

## SOFT SHELL TACO

- **Beef Cheek**; "beğendi", kimchi, matchstick potatoes — 20
- **Black Pepper Shrimp**; pineapple, guacamole — 22
- **Organic Chicken Masala**; eggplant, pickled red onion — 20
- **Lamb Intestine**; fresh herbs — 22
- **Falafel**; tabini yoghurt, greens — 20

## BUN

- **Wet Street Burger**; warm tomato sauce, mozzarella — 24
- **Beef Short Rib**; "muhammara" and sweet red pepper — 25
- **Hot Dog**; cheddar, chili con carne, dill pickles — 21
- **Duck Leg Confit**; foie gras confetti, hoisin sauce — 25

## CEVICHE & TARTAR

- **Seabass Ceviche**; mango purée, pickle, cumin vinaigrette — 45
- **Salmon Ceviche**; marinated lychee, cilantro lime vinaigrette — 45
- **Tuna Sushi Bowl**; sushi rice, avocado, kaffir lime marinade — 50
- **Steak Tartar**; parmesan cream, homemade triple cooked fries — 48

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## SALAD

- **Grilled Smoked Salmon Salad**; hummus, assorted greens, lemon oil — 52
- **Burrata and Tomato Salad**; house vinaigrette — 45
- **Cauliflower Couscous**; pickled mushrooms, cumin lemon oil — 40
- **Avocado and Quinoa Salad**; goats cheese, crutons, lemon vinaigrette — 48
- **Detox Salad**; greens and shaved fruits, cashew nuts, orange ginger vinaigrette — 48
- **Crispy Beef Salad**; guacamole, greens, asian dressing — 50

## PASTA & NOODLE

- **Fusili Cacio e Pepe**; parmesan cream, cracked black pepper — 43
- **Beef Short Rib Udon**; eggplant, red pepper, shitake mushroom, double beef broth — 65
- **Duck Leg Confit Noodle**; cremini mushroom, foie gras confetti — 65
- **Organic Chicken Teriyaki Udon**; crispy eggplant, deep fried egg — 50
- **Vegetable Egg Noodle**; toasted sesame seeds, lite soy sauce — 38
- **Gluten free Penne alla Vodka**; smoked beef, tomato sauce — 45

## MEAT & FISH

- **Grilled Fillet of Beef**; gingered shitake, soy caramel sauce — 76
- **Lamb Ribs**; glaze, crisp garlic, chili — 76
- **Lamb Tenderloin**; "beğendi", "firik" pilaf — 76
- **MSA Burger**; homemade triple cooked fries — 48
- **61°C Salmon**; artichoke "siyez" bulghur risotto — 60
- **Grilled Seabass**; basil mash potato, samphire with truffle oil — 90

## FAMILY STYLE

- **Slow Roasted Beef Shank**; "Kars gravyer" mash potato — 375 (for 4-6)
- **Beef Milanese**; tomato salad, homemade triple cooked fries, Bearnaise — 160 (for 2)
- **Whole Roasted Duck**; ginger rice, hoisin, sriracha, crepe — 220 (for 2-4)
- **Charcuterie and Cheese Platter** — 175 (for 2)

## SIDE DISHES

- **Homemade Triple Cooked Fries** — 14
- **"Kars Gravyer"** — 15
- **"Beğendi"** — 12
- **Vegetable Couscous** — 12
- **Green Salad** — 12

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# KITCHEN RECOMMENDS



- **Beetroot Ravioli;** *cashew cheese, tomato purée*
- **Cashew Hummus;** *flax crackers, smoked tomato*
- **Tuna Sushi Bowl;** *sushi rice, avocado, kaffir lime marinade*
- **Popcorn Shrimp;** *butter lettuce*
- **Cauliflower Couscous;** *pickled mushrooms, cumin lemon oil*
- **Lamb Intestine;** *fresh herbs*
- **Wet Street Burger;** *warm tomato sauce, mozzarella*
- **Grilled Fillet of Beef;** *gingered shitake, soy caramel sauce and homemade triple cooked fries*
- **Burnt Cheesecake;** *crumble*
- **Raw Cacao Tart;** *granny Smith sorbet*

(for 2)

— 260

— 330 —

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## DESSERTS

- **Riz au Lait**; caramel sauce — 30 (for 2)
- **Sauté Strawberries**; vanilla ice cream, black peppercorn — 24
- **Gooseberry Mille Feuille** — 30
- **Burnt Cheesecake**; crumble — 26
- **Double Chocolate Cake** — 26
- **Giant Pudding**; berries, banana, cookie crumbles — 30 (for 2)
- **Raw Cacao Tart**; granny Smith sorbet — 30
- **Chocolate soufflé for 2**; vanilla ice cream, chocolate sauce — 36

## COFFEE

- **Coffee of the Day** — 8
- **Espresso**; single, double, lungo, ristretto — 10, 12, 10, 10
- **Affogato**; with vanilla, chocolate or tabini ice cream — 15
- **MSA Hot Chocolate**; classic or spicy — 18
- **Americano**; double shot — 12
- **Cappuccino** — 14
- **Caffè Latte** — 14
- **Cortado** — 10
- **Black Forest Latte** — 14
- **Macchiato** — 11
- **Orange Mocha** — 12
- **Amaretto** — 14
- **Turkish Coffee** — 10

## COLD COFFEE

- **Cold Brew** — 12
- **Frappe** — 8
- **Bubbling Espresso** — 10
- **Dutch Mocha Mint Iced Latte** — 14

by Illy

## TEA

- **Turkish** — 7
- **Earl Grey** — 8
- **Jasemin Green** — 8
- **Matcha** — 8
- **White** — 8
- **Berry Punch** — 10
- **Rooibos Chai Tea Latte** — 12
- **Milk Oolong** — 12
- **Matcha Latte** — 12
- **Kombucha** — 15

by Chado

## SOFT DRINK

- **Homemade Lemonade**; regular/raspberry — 12/14
- **Homemade Iced Tea**; jasmine and lemon/peach and green tea — 14
- **Homemade Soda**; vanilla and pineapple/ginger & lime/kiwi & melon or sour citrus — 12
- **Milksbake**; Oreo/blueberry/salted caramel & pop corn/double chocolate brownie — 18
- **Green Detox**; granny Smith, cucumber, celery, parsley, rosemary, lime — 18
- **Fresh Granny Smith Juice** — 16
- **Beetroot Strawberry Juice** — 18
- **Aloha Banana**; coconut milk, banana, cashew nuts, agave — 18

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