

# BREAKFAST



- **Scrambled Eggs**; sourdough bread — 35
- **MSA Breakfast Platter**; poached egg, potato, cured beef, sautéed spinach, burrata, cherry tomatoes — 70
- **Poached Egg, Guacamole, Brioche Toast** — 45
- **Two Boiled Eggs**; baguette soldiers, salted butter — 25
- **Herbed White Omelette**; olive, sundried tomatoes, sourdough bread — 30
- **Eggslut**; scrambled egg no meat burger, matchstick potatoes, chili aioli — 40  
Add beef bacon or smoked salmon — 20
- **Cheddar Hot Dog and Truffled Potato Rosti**; poached egg, stracciatella — 60
- **Spanish Omelette**; potato, caramelized onion, olive tapenade — 70 (for 2-3)
- **Pancake**; honeycomb butter, maple syrup, banana — 45
- **Croque Madame / Monsieur** — 70
- **Champions Breakfast Platter**; smoked salmon, scrambled eggs, sweet potato, purslane salad — 75
- **Poached Eggs Over “Menemen”**; melted “kaşar” cheese, “Antakya sauce” — 55
- **Poached Eggs Over Bitter Greens**; fava bean hummus, yoghurt, “Antakya” sauce — 55
- **Charcuterie and Cheese Platter** — 275 (for 3-4)
- **Wild Berry Smoothie Bowl**; granola, nuts — 55
- **Green Smoothie Bowl**; apple-pineapple salsa — 55
- **Bircher Müesli**; banana, nuts — 35
- **Peanut Butter and Cocoa Smoothie**; banana, granola — 55
- **Croissant**; salted butter, dulce de leche, cocoa hazelnut butter — 30
- **Brioche French Toast**; vanilla cream cheese — 30

## JUICE & SHAKE & SMOOTHIES

- **Fresh Squeezed Citrus Juice** — 20
- **Cacao Almond Milk Shake** — 22
- **Homemade Pink Lemonade** — 20
- **Fresh Granny Smith Juice** — 20
- **Aloha Banana**; coconut milk, coconut water, cashew nuts, banana, agave — 40
- **Rocket Science**; cocoa, avocado, banana, almond, almond milk, agave — 40
- **Pink it Up**; flaxseed, yoghurt, orange juice, blueberry — 40
- **Green Detox**; granny Smith, cucumber, celery, parsley, rosemary, lime — 25
- **Biwasa**; pineapple, orange juice, flaxseed, kale, wasabi — 40

## 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 •



# MENU

## STARTERS

- **Popcorn Shrimp**; butter lettuce — 75
- **Sea Scallop "Rockefeller"**; parmesan and creamy spinach — 45 (each)
- **Thin Crisp Pizza**; homemade bresaola, buffalo mozzarella — 75
- **Thin Crisp Pizza No.2**; bitter greens, baby zucchini, stracciatella — 65
- **"Eggplant Parm"**; mozzarella, parmesan, pesto, tomato sauce — 65
- **Stracciatella and Oyster Mushroom Tartine**; charred pepper sauce — 50
- **Crispy Sesame Beef**; teriyaki sauce — 70
- **Octopus & Pilav**; dijon octopus jus — 75
- **Salmon Cheviche**; marinated lychee, edamame — 65

## RAW & VEGAN

- **Beetroot Ravioli**; cashew cheese, tomato purée — 60
- **Asparagus and Raw Artichoke**; kale, micro greens — 70
- **Whole Roasted Cauliflower**; masala sauce — 55
- **Avocado and Vegetable Summer Roll**; tso sauce — 50
- **Fava Bean Hummus**; flax crackers, smoked tomatoes — 45

## TRADITIONAL

- **Beef Stuffed Vegetable Dolmas from Urfa**; eggplant, pepper, zucchini — 60
- **Ground Beef "Manti" From Uzbekistan**; roasted garlic yoghurt, herbed beurre noisette — 55
- **Assyrian Style Steamed "İçli Köfte"**; tahini yoghurt sauce — 45
- **Urfa Style Chard "Borani"**; crisp bulghur patties, yoghurt, spicy butter sauce — 45

## SHOKUPAN SANDO

- **Steak**; matchstick potato, rocket, asian sauce — 70
- **Chicken Katsu Curry**; roasted eggplant, pickled red onion — 60
- **Texas BBQ Beef Ribs**; cheddar, homemade BBQ — 70

## CRUNCHY NIGIRI

- **Tuna Tartar**; spicy mayo, micro greens — 65
- **Steak Tartar**; stracciatella, crisp potatoes — 65
- **Scallop**; truffle vinaigrette, caviar — 70
- **Avocado**; micro greens — 40

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## SALAD

- **Grilled Smoked Salmon Salad**; hummus, assorted greens, lemon oil — 75
- **Burrata and Bitter Green Salad**; vinaigrette — 75
- **Avocado and Quinoa Salad**; goats cheese, crutons, lemon vinaigrette — 65
- **Grilled Vegetable Salad**; asparagus, mushrooms, red pepper, eggplant, micro greens, cumin yoghurt, pesto — 65
- **Chicken Ceasar**; parmesan crusted chicken breast, romaine, crutons — 75
- **Parmesan Kale Salad**; mint, crutons — 65

## PASTA

- **Beef Udon**; pickled green beans, grilled mushroom — 90
- **Curried Shrimp Udon**; zucchini, avocado — 90
- **Sesame Chicken Udon**; kale, parmesan — 70
- **Vegetable Udon**; falafel, asparagus, roasted veg jus — 65
- **Pad Thai**; shrimp, peanut, coriander — 85

## MEAT & FISH

- **Grilled Fillet of Beef**; gingered shiitake, soy caramel sauce — 120
- **"Karayaka" Lamb Ribs**; glaze, crisp garlic, chili — 150
- **MSA Burger**; fries — 70
- **Catch of the Day with its Accompaniments** — (ask for price)
- **Seared Salmon**; roasted cauliflower purée, bitter greens lemon butter sauce — 95
- **Slow Cooked Short Ribs**; daal — 110
- **Grilled Chicken Thighs**; crispy onion "spätzle", citrus sauce — 80

## FAMILY STYLE

- **Seafood Orzo**; calamari, shrimp, scallop, octopus — 300 (for 4)
- **Roasted "Karayaka" Lamb Shoulder**; tomato and eggplant pilav, salsa verde, lavash — 440 (for 4) ⌚ 30 min.
- **Whole Roasted Duck**; ginger rice, hoisin, sriracha, naan bread — 350 (for 2-4) ⌚ 60-65 min.
- **Charcuterie and Cheese Platter** — 275 (for 3-4)

## SIDE DISHES

- **Fries** — 30
- **Tomato and Eggplant Pilav** — 30
- **Green Salad** — 30

# MSA'NIN RESTORANI

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## DESSERTS

- **Sauté Strawberries**; vanilla ice cream, black peppercorn — 45
- **Burnt Cheesecake**; crumble — 35
- **World's Best Chocolate Cake** — 40
- **Giant Pudding**; berries, banana, cookie crumbles — 65 (for 2-3)
- **Raw Cocoa Tart**; granny Smith sorbet — 45
- **Chocolate Soufflé for 2**; vanilla ice cream, chocolate sauce — 60 ⌚ 15-20 min.
- **FunFair**; vanilla ice cream, sour yoghurt, cotton candy — 45
- **Burning Turning MSA Dessert Platter** — 115 (for 2-3)
- **Wild Mushroom Ice Cream**; siyez bulghur pudding — 30
- **Tabini Crisp Waffle Sandwich**; vanilla dip — 65 (for 3-4)
- **Brioche French Toast**; tabini ice cream — 30

## 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 tabini 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**; berry punch & lemon / peach & lemon / jasmine green tea & lemon — 20
- **Homemade Soda**; vanilla & pineapple / ginger & lime / kiwi & melon or sour citrus — 18
- **Milksbake**; Oreo / blueberry / salted caramel & pop corn / double chocolate brownie — 35
- **Fresh Granny Smith Juice** — 20
- **Beetroot Strawberry Juice** — 28

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# MSA'NIN RESTORANI

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# KIDS MENU

- **Mini Gourmet Breakfast Platter**; pancake, scrambled eggs, cream cheese, cucumber, berries, fresh juice — 40
- **Crispy Chicken Pops**; marinara dip — 35
- **Grilled “Köfte”**; yoghurt dip — 40
- **Hot Dog**; cheddar, homemade ketchup — 30
- **Meatball Spaghetti**; fresh mozzarella — 35
- **Crisp Margherita Pizza** — 40
- **Manti**; yoghurt and tomato sauce — 50
- **Petit MSA Burger**; french fries — 45

## SIDE DISHES

- **Fries** — 30
- **Pilav** — 30

## DESSERTS

- **World’s Best Chocolate Cake** — 40
- **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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