

THE COUNTER

SOHO

aperitifs

istanbul gin, elderflower liqueur, apple juice, cucumber	13
eşkiya mezcal, aleppo chilli, ginger beer	13
vermut Partids Creus's MUZ	11
social elixir (non alcoholic) three spirit, lyre's aperitif, black pepper, lion's mane	9

olives plum, kalamata and green olives, molasses, za'atar	3
golden aged bottarga cream cheese, lime zest, sumac, olive oil	4
<i>add flat bread 3</i>	

whipped tarama & crackers salmon roe, herbs, sumac, tarragon oil	7
pickle tzatziki cucumber, pickles, tarragon, sumac, lime zest	7
pistachio muhammara bell pepper paste, pistachio, walnut, pomegranate molasses	9
humus & medjool dates currant, pine nut, pistachio, sesame tahini, paprika oil	10
white chocolate babaganoush sesame tahini, white chocolate, dukkah, herb oil, rose	10
lamb tartare (kibbeh nayeh) lamb loin, bulgur, pepper paste, pomegranate molasses, pickles	14
sea bass crudo citrus zest, lilliput capers, chilli, cucumber, umami dressing	14
gently marinated bluefin tuna tomato pulp, cherry, avocado, lumpfish roe, chicory	15

green winter salad white beans, green herbs, onion, sumac, pepper oil, isot	11
greek salad tomato, cucumber, bell pepper, kalamata, onion, 6 months aged feta, thyme, caper	14
prawns metaxa flamed prawns, tomato, lime zest, chives, garlic, parsley	14
cheese saganaki wild thyme, truffle honey, mango chutney, pistachio	15
saffron & crab orzo tomato, crab, chives, lime zest, samphire	18
balfego tuna wagyu seared tuna belly, caviar, pineapple tomato, pickle, onion, umami dressing	20
grilled octopus mashed fava beans, wild thyme, santorini caper leaf, chimmicurri, sumac	26

levantine chicken chicken thigh, gem lettuce, yogurt dressing, isot peppers, sumac, paprika oil	16
adana kebab paprika, chopped salad, isot pepper, green mayonnaise, parsley, lavash	22
grilled sea bass *450 gr, green season salad	35
slow roasted lamb lentils, dry tomato, onion	19

fritelli peppers sumac, pomegranate molasses	4
thin cut chips fine cut potato fries, tarragon	6
istanbuli tomato salad tomato, sumac, pomegranate molasses, sherry vinegar, chives	8

honey & milk ice cream molasses & pistachio	6
semolina cake lime zest, orange zest, whipped cream	7
baklava cheesecake pistachio crumbs, baklava phyllo	10

HOUSE COCKTAILS

13

via mas vodka strawberry lemongrass syrup
kehribar Freud whisky Hennessy XO cognac cherry and sumac syrup chocolate bitter
istanbul gin elderflower liqueur apple juice cucumber
tzatziki blanco tequila lime juice apricot liqueur simple syrup Greek yogurt egg white
aegean yeni raki lime juice ginger beer angostura bitter
mastica sour lemongrass syrup lemon juice aromatic bitter lime zest egg white
eskiya mezcal aleppo chilli ginger beer

CLASSIC COCKTAILS

13

gimlet bombay gin l ketel one vodka lime cordial
mint julep wild turkey whisky mint leaves sugar syrup angostura bitters
negroni monkey 47 campari antica formula
old fashioned woodford reserve bourbon sugar syrup angostura and orange bitters
paloma patron silver fresh grapefruit juice lime juice agave soda salt
tommy's margarita olmeca plata tequila lime juice agave
sazerac hennessy VS woodford sugar peychaud bitter absinthe angostura saline solution
other classic cocktails available upon request

BEERS bottle 330ml

Nissos Organic 4.5%

Nissos Pils 5%

Nissos Hazy Lager 6.2%

Lucky Saint 0.5%

6.9

6.9

6.9

6.9

MOCKTAILS BY CARDAOM ACTIVATED SPICES

levant botivo cumin oregano sesame linden

kahve 'tini turkish coffee cardamom star anise

cinnamon

9

9

SOFT DRINKS

coca cola

coca cola diet

coca cola zero

aegean lemonade still or sparkling

kombucha ginger / original

juice

cranberry / apple / tomato / pineapple /
grapefruit

tonic water

ginger ale

ginger beer

4

6

4

4

4

4

SIRIT ALTERNATIVE SPICE

BAR

social elixir three spirit lyre's aperitif black pepper

silkroad saffron fenugreek turmeric liquorice

damask rose

9

9