



NUZ  
ANATOLIAN CUISINE

MENU



# Flavors That Come Together in Istanbul

A table where different regions, cultures, and  
culinary traditions come together.

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Every table has a story. Our story begins in the fertile lands of Anatolia—its mountains, plains, coastlines, and hearths that have been burning for centuries.

This menu is not merely a list of select delicacies; it is a culinary journey that brings together the scent of zahter from Hatay, the spices of Gaziantep, the aged cheese of Kars, the tulum cheese of Erzincan, the tandir of Konya, the olive oil of the Aegean, and the bounty of the Mediterranean—all on the same table.

Each dish embodies the culture, hard work, and hospitality of its region. With every bite, you'll sense the story of a different city, the warmth of a different hearth, and the legacy of recipes passed down through generations.

At Nuz Restaurant, our goal is not merely to satisfy your hunger; it is to help you rediscover Anatolia's rich culinary heritage through meticulously prepared dishes.

Now, this journey begins...

*We hope you enjoy your meal, have a wonderful time,  
and make many happy memories...*

Delicacies from all corners of Anatolia come together  
at the same table in Istanbul









Allergen Information

-   
Seafood
-   
Soybean
-   
Eggs
-   
Nuts
-   
Gluten
-   
Lactose
-   
Mustard
-   
Sesame
-   
Sulfur Dioxide

To ensure a seamless dining experience, all guests at the table must place an order. Allergens are listed on the menu. Please feel free to ask our servers for more information. "To help us prepare your meal better, please let us know about your dietary requirements and allergies." All prices are in Turkish Lira (TL).



# A Tasting Menu Featuring Flavors from Different Regions of Anatolia

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## Appetizers

### Zahter Salad

*Hatay Region* - Fresh Zahter, Green Olives, Assorted Spices, Olive Oil.

### Muammara

*Antep Region* - Pepper Paste, Pomegranate Molasses, Walnuts, Regional Spices.

### Topik

*Marmara Region* - Chickpeas, Tahini, Caramelized Onions.

### Spicy Ezme

*Southeastern Anatolia* - Tomatoes, Peppers, Onions, Regional Spices.

### Mutabbal

*Antakya Region* - Roasted Eggplant, Tahini, Pomegranate Seeds.

## Appetizers

### Dried Stuffed Vegetables

*Antep Region* - Dried Eggplant, Beef and Lamb, Rice, Bulgur, Local Spices.

### Beef Marrow Salad

*Central Anatolia Region* - Beef Marrow, Red Onion, Parsley, Olive Oil.

## Sample Main Dishes

### Pistachio Kebab

*Antep Region* - Beef and Lamb with Spices. Gaziantep Pistachios, Lamb, and Beef.

### Chicken Keşkek

*Aegean Region* - Chicken Thighs, Keşkek.

### Nuz Kebab

*Aegean Region* - Beef Ribs, Tomato Sauce, Butter, and Served with a Side Dish.

## Salad

### Sun-Dried Tomato Salad

Lamb's Ears, Olive-Lemon Dressing, Sun-Dried Tomatoes, Almonds, Dried Mulberries.

## Dessert

### Pumpkin Dessert

*Afyon Region* - Pumpkin, Tahini, Walnuts, Ice Cream

4.700 TL per person

THE JOURNEY OF THE TABLE

# Freshness from the Aegean

A journey through the flavors of olive oil, fresh herbs, and seasonal tastes.

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Simplicity defines the character of Aegean cuisine. Olive oil, wild herbs, vegetables, and fresh aromas come together in recipes that highlight the natural flavors of the ingredients. Known as much for its lightness as for its variety, this cuisine brings one of the most refreshing aspects of the Anatolian table to Istanbul.

## Traces of the Table



Olive Oil

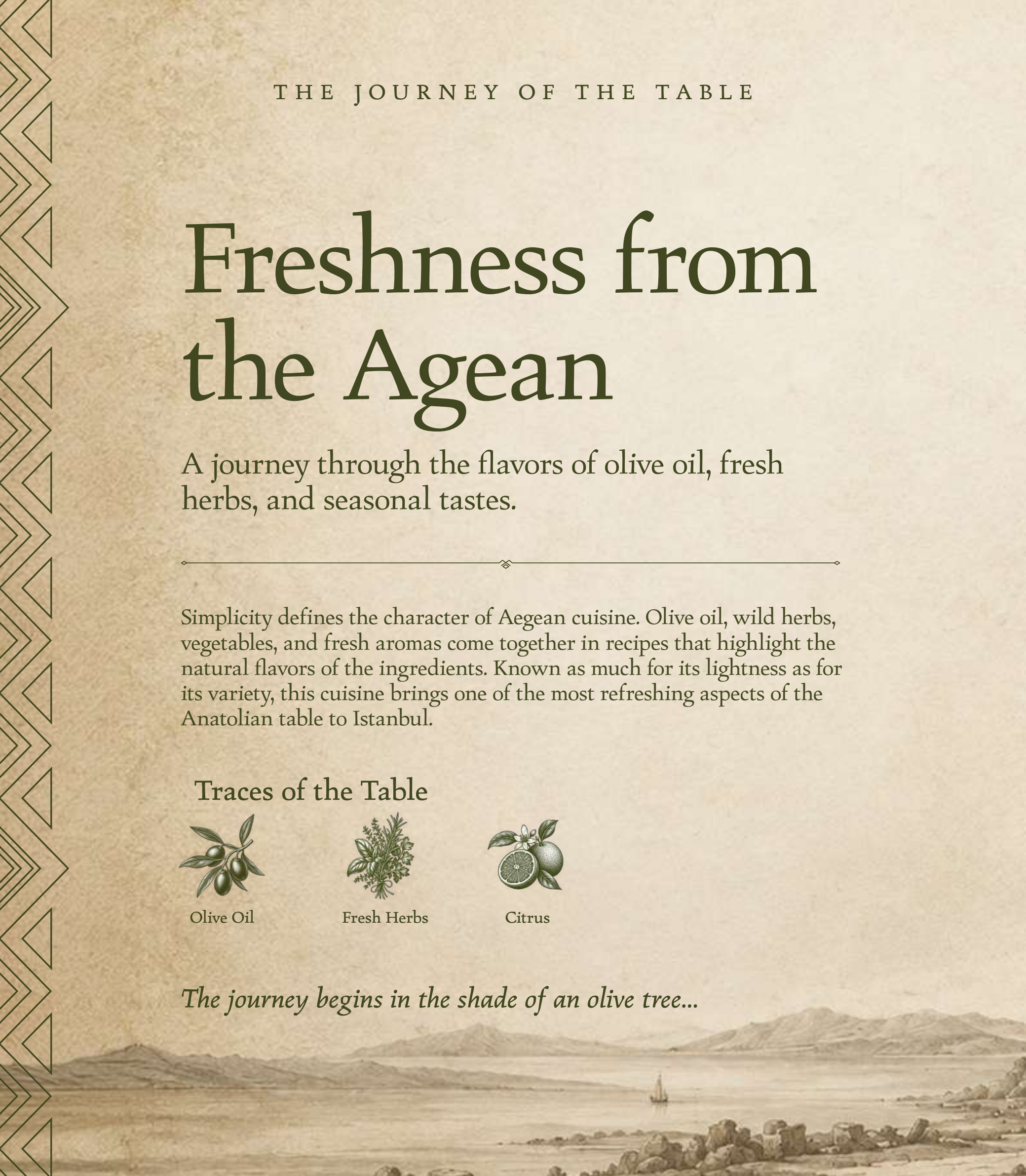


Fresh Herbs



Citrus

*The journey begins in the shade of an olive tree...*



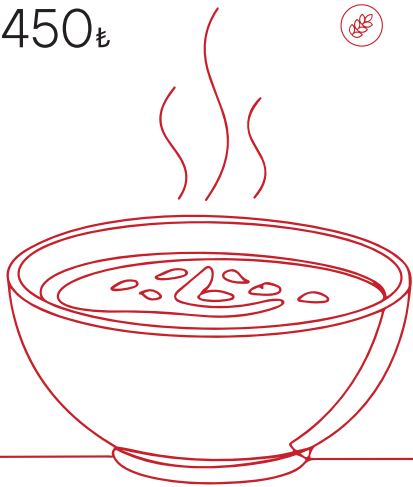


# Soups

## Beef and Lentil Soup 181 kcal

Slow-Cooked Lentils with Rich Beef Marrow, Served Hot with a Pinch of Spices.

450₺



## Soup of the Day 181 kcal

A Seasonal Daily Soup.

400₺



# Delicatessen

## Regional Anatolian Cheese Varieties 1032 kcal

Erzincan tulum, Divle obruk, Kars Eski Kaşar, Çanakkale Ezine, Gruyère.

1450₺



## Anatolian Meat Platter 765 kcal

Kayseri Pastırma, Thracian Smoked Meat, Kastamonu Dried Meat.

2250₺



# Cold Starters

## Zahter Salad 330 kcal

**Hatay Region** - Fresh Zahter, Green Olives, Assorted Spices, Olive Oil.

450₺



## Topic 758 kcal

**Marmara Region** - Chickpeas, Tahini, Caramelized Onions.

450₺



## Mutabbal 343 kcal

**Antakya Region** - Roasted Eggplant, Tahini, Pomegranate Seeds, Yogurt.

450₺



## Spicy Paste 320 kcal

**Southeastern Anatolia** - Tomatoes, Peppers, Onions, Local Spices.

350₺



## Muammara 375 kcal

**Antep Region** - Pepper Paste, Pomegranate Molasses, Walnuts, Local Spices.

375₺





## Babaganuş 608 kcal

Adana Region - Roasted Vegetables,  
Local Spices.

375₺



## Haydari 355 kcal

Aegean Region - Strained Yogurt,  
Ezine Cheese, Mint.

375₺



## Beef Carpaccio 1040 kcal

Beef Tenderloin, Capers, Mustard, Arugula,  
Aged Kashar Cheese Truffle Sauce.

1750₺



## 5 Types of Meze 1515 kcal

Nuz Restaurant offers five different  
varieties of meze to sample.

1450₺



# Salads

## Erzincan Tulum Cheese Salad 335 kcal

Endive, Oil-And-Lemon Dressing,  
Tulum Cheese, Raisins, Walnuts.

850₺



## Gavurdağı Salad 450 kcal

Antep Region - Tomatoes, lettuce,  
onions, village peppers, walnuts, mint.

650₺



## Shepherd's Salad with Aged Kars Kasserı 758 kcal

Tomatoes, Lettuce, Village Peppers, Red  
Onion, Pomegranate Molasses, Sumac.

550₺



## Sun-Dried Tomato Salad 335 kcal

Lamb's Ears, Lemon-Oil Dressing,  
Sun-Dried Tomatoes, Almonds, Dried  
Mulberries, Pomegranate Molasses,  
Endive, Loloroso, Poloroso.

650₺



## Tahini and Hazelnut Purslane Salad 209 kcal

Purslane, Tahini, Hazelnuts,  
Cucumber, Yogurt

600₺



# Appetizers



**Boiled Stuffed Meatballs** 1250 kcal

**Malatya Region** - Made With Bulgur, Beef, Walnuts, Various Spices, and Yogurt.

600₺



**Hummus with Pastirma** 819 kcal

**Southeastern Anatolia** - Chickpeas, Tahini, Pastirma, Butter.

725₺



**Butter-Sautéed Shrimp Casserole** 622 kcal

**Mediterranean Region** - Butter, Shrimp, Garlic.

950₺



**Beef Marrow Salad** 2628 kcal

**Central Anatolia Region** - Beef marrow, red onion, parsley, olive oil.

925₺



**Eggplant Pastry** 716 kcal

**Afyon Karahisar** - Made With Roasted Eggplant, Bell Peppers, Local Spices, and Yogurt.

625₺



**Dried Stuffed Vegetables** 1465 kcal

**Antep Region** - Dried Eggplant, Beef And Lamb, Rice, Bulgur, Local Spices, and Yogurt.

600₺



**Smoked Ribeye with Cheese** 1047 kcal

**Cheddar Cheese, Smoked Meat.**

1950₺



THE JOURNEY OF THE TABLE

# The Road of the Southeast: The Spice Route

A rich culinary culture shaped by fire,  
spices, and bold flavors.

In Southeastern Anatolia, cuisine is built upon layers of flavor. The warmth of isot, the tartness of sumac, the distinctive character of pistachios, and the tradition of cooking over an open fire give the region's cuisine a strong identity. Recipes passed down from generation to generation, combined with a culture of sharing, transform the dining table into more than just a place to eat—it becomes a gathering place.

## Traces of the Table



Mint



Isot



Antep Pistachios



Sumac

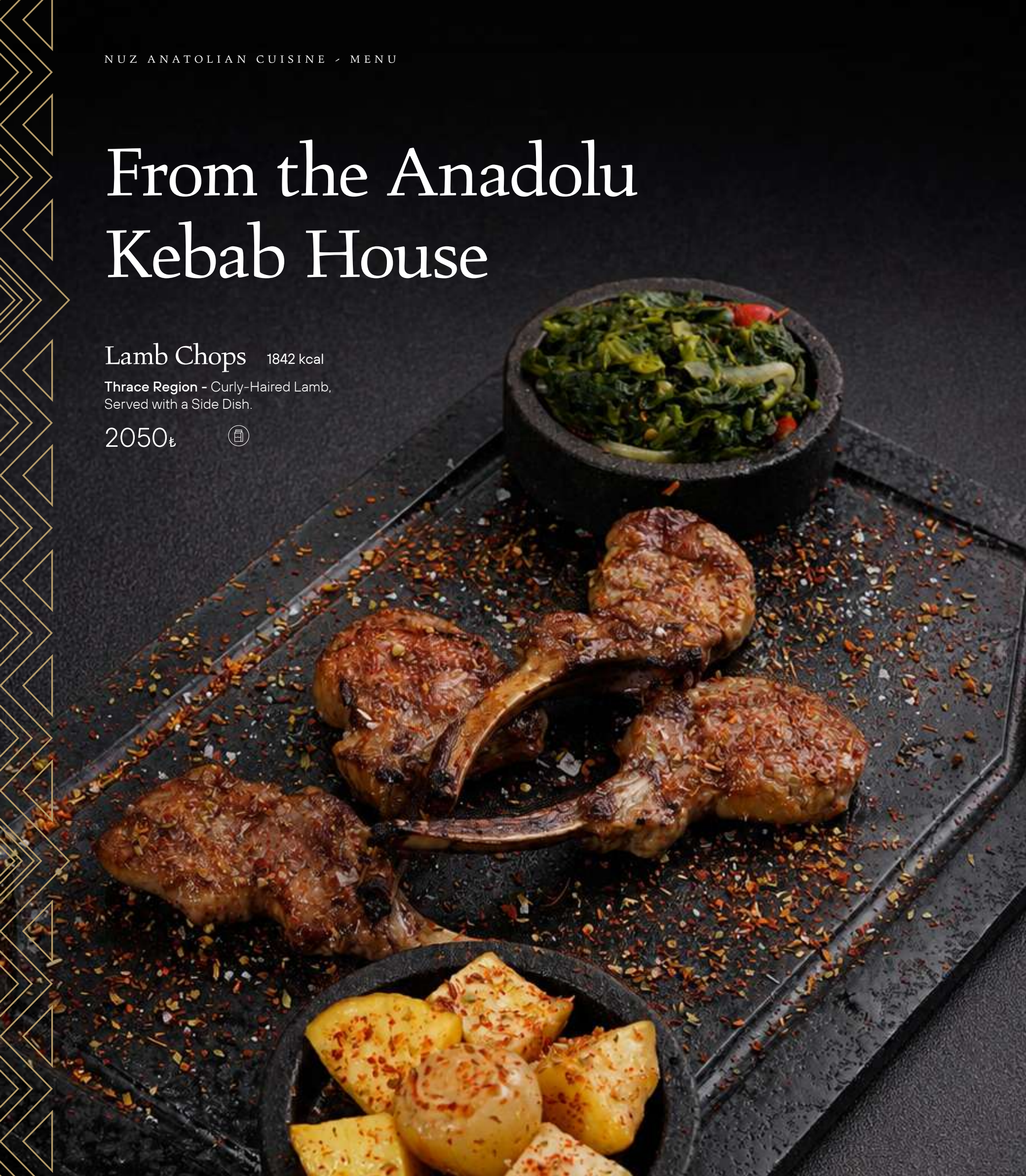


# From the Anadolu Kebab House

Lamb Chops 1842 kcal

Thrace Region - Curly-Haired Lamb,  
Served with a Side Dish.

2050₺



Circassian Beef  
Shashlik 1166 kcal

Eastern Anatolia Region - Beef Tenderloin,  
Soy Sauce, Cream, Onion

2100 ₺



Lamb Skewer

1183 kcal

Gaziantep Region - Lamb,  
Local Spices

1950 ₺



Adana Kebab

1412 kcal

Mediterranean Region - Beef and  
Lamb, Antep Flaked Red Pepper.

1050 ₺



Urfa Kebab

1073 kcal

Grilled Kebab Made from Chopped  
Lamb and Beef

1050 ₺



Eggplant Kebab

1633 kcal

Urfa Region - Eggplant, Beef,  
and Lamb.

1200 ₺



Pistachio Kebab

1120 kcal

Antep Region - beef, lamb, and spices.  
(Gaziantep pistachios, lamb, and beef)

1250 ₺



Veal Lokum

1945 kcal

Served with a Side Dish

2250 ₺



## Nuz Kebap 1153 kcal

Aegean Region - Beef Ribs, Served with Tomato Sauce, Butter, and Sides.

1550₺



## Grilled Chicken 322 kcal

Marinated Grilled Chicken Thighs with Vegetables and French Fries.

900₺



## Chicken Skewers 908 kcal

Marinated Chicken Breast, Freekeh Bulgur Pilaf, Grilled Vegetables.

900₺



## Erzurum Cağ Kebab 5645 kcal

Orders must be placed one day in advance.

7500₺



## Assorted Kebab (Serves 1) 2600 kcal

Lamb Skewers, Chicken Skewers, Eggplant Kebab, Adana Kebab, Pistachio Kebab, Firik Bulgur Pilaf, and Grilled Vegetables.

2400 ₺



## Assorted Kebab for 2 or 3 People 5914 kcal

Lamb Skewers, Chicken Skewers, Eggplant Kebab, Adana Kebab, Pistachio Kebab, Firik Bulgur Pilaf, and Grilled Vegetables.

4750 ₺



# Anatolian Pan-Fried Meats

## Diyarbakır Stew for 2 or 3 People

1571 kcal

Diyarbakır Region - Lamb, Tomatoes, Pearl Onions, Bell Peppers, Eggplant.

2100₺



## Chicken Kebab with Zucchini Beğendi

1064 kcal

Ege Region - Zucchini, Chicken Thighs, Milk, Kashar Cheese, Flour, Local Spices.

1150₺



## Antakya Tepsi Kebab

789 kcal

Antakya Region - Beef and Lamb, Garlic, Parsley, Bell Peppers.

1250₺



## Lamb Shank with Keşkek

1540 kcal

Central Anatolia - Keşkek, Lamb Shank.

2450₺



## Beef Ribs, Tandoori-Style (Serves 2)

983 kcal

Oven-Roasted Beef Ribs

4250₺



## Lamb Cage for 2 or 3 People 2680 kcal

Grilled Lamb Cage with  
Vegetable Garnish.

6500₺



## Eggplant-Stuffed Kebab 694 kcal

Antep Region - Char-Grilled Eggplant,  
Beef, and Lamb with a Variety of Spices.

1450₺



## Nuz İskender 1028 kcal

Bursa Region - Served With Ribeye,  
Tirnak Pide, and İskender Sauce  
(Tomato), Along with Butter and Yogurt.

1750₺



## Lamb Tandır 1701 kcal

Konya Region - Lamb and  
Mardin-Style Bulgur Pilaf.

2250₺



## Çökertme Kebabı (with Vegetables) 1183 kcal

Marmara Region - Beef, Green  
Bell Peppers, Pearl Onions, Garlic,  
Matchstick Potatoes, Yogurt.

1950₺



## Topkapı Chicken 988 kcal

Stuffed Rice, Chicken, and  
Demi-glace Sauce

1100₺



## Chicken Keşkek 1050 kcal

Ege Region - Chicken Thighs,  
Keşkek.

1050₺



# Fishes



**Grilled Sea Bass** 944 kcal

Served with Seasonal Greens.

1050₺



**Grilled Sea Bream** 537 kcal

Served with Seasonal Greens.

1050₺



**Steamed Sea Bass** 869 kcal

Country Peppers, Bell Peppers, Pearl Onions.

1450₺



**Grilled Salmon** 765 kcal

Seasonal Greens and Baked Potatoes.

1250₺

# Enjoy a Burger in the Spirit of Anatolia

## 1448 kcal Classic Burger

Ground Beef, Cocktail Sauce, Ground Beef, Cocktail Onions, Cheddar Cheese.

900₺



## Rib Burger 2197 kcal

Beef Ribs, Barbecue Sauce, Obruk Cheese.

1550₺



## 1519 kcal Adana Burger

Ground lamb and beef, spicy paste.

900₺



## Pan-Fried Potatoes 600 kcal

425₺



## Oven-Baked Potatoes with Onions 612 kcal

425₺

THE JOURNEY OF THE TABLE

# The Bounty of Central Anatolia

An ancient culinary tradition that stretches  
from wheat to dough, from grain to the table.

The vast plains of Central Anatolia have shaped the region's culinary culture around grains and dough. Wheat, bulgur, and legumes have formed the foundation of daily meals for many years, while pastries and dishes cooked over a low flame have become the region's signature flavors. Simple ingredients are transformed into a rich feast through hard work and skill.

## Sofranın İzleri



Wheat



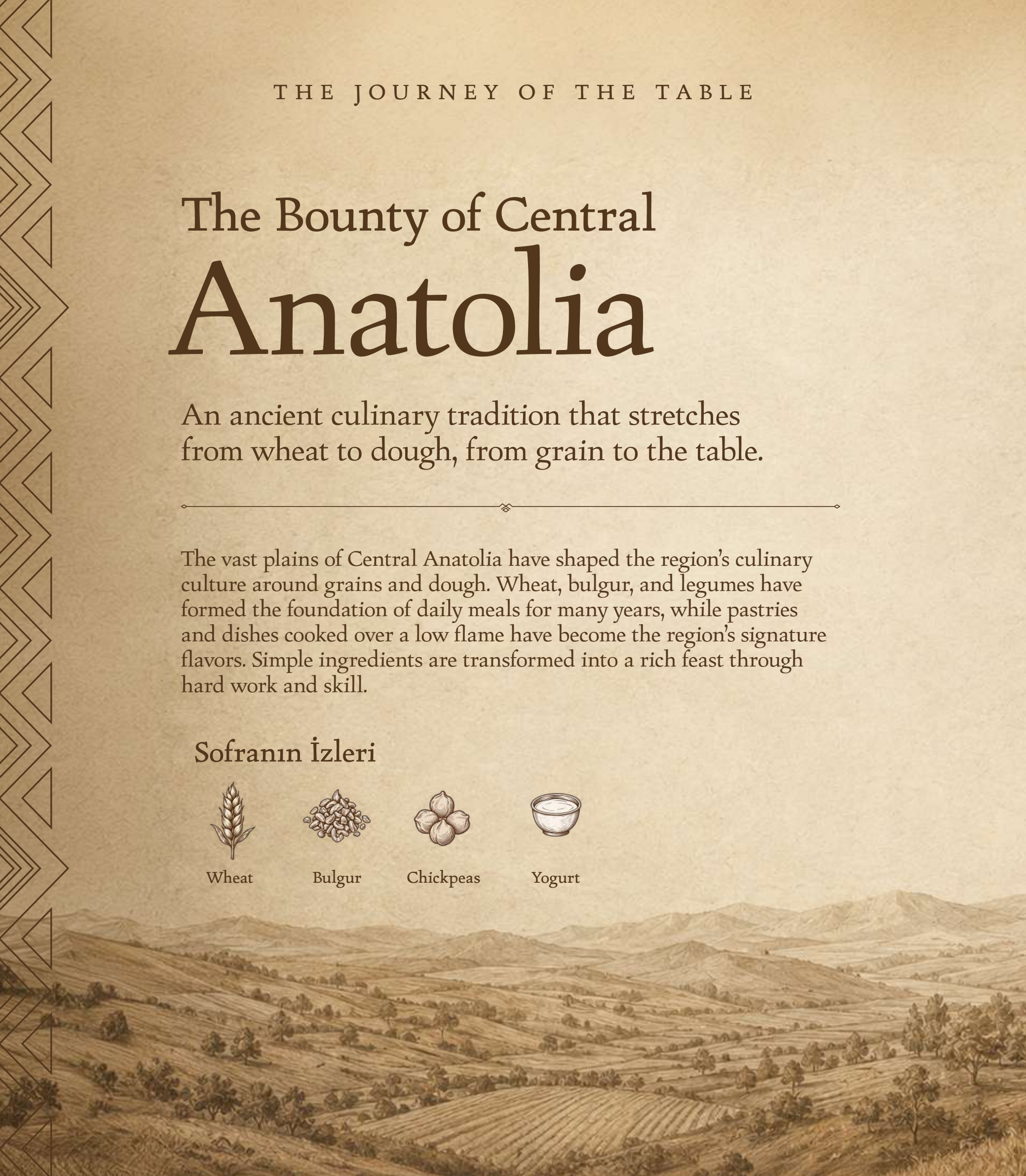
Bulgur



Chickpeas



Yogurt





# Pasta and Vegetarian Dishes



## Spaghetti Napolitan 503 kcal

With Tomato Sauce.

500₺



## Spaghetti Bolognese 1363 kcal

With Ground Beef and Tomato Sauce.

650₺



## Three-Cheese Ravioli 418 kcal

500₺



## Haluj 896 kcal

Potato Ravioli.

850₺



## Keşkek with Mushrooms 728 kcal

Ege Region - Cracked Wheat, Butter, Mushrooms, and Spices.

450₺



## Vegetable Stir-Fry 343 kcal

Assorted Vegetables.

450₺



# Desserts

## Afyon-Style Pumpkin Dessert

770 kcal

Pumpkin, Tahini, Walnuts,  
and Ice Cream.

550₺



## Antep-Style Pistachio Baklava

685 kcal

Served with Ice Cream.

750₺



## Nuz Bitter

2895 kcal

Sponge Cake, Dark Chocolate, White  
Chocolate, Peanuts, Strawberries,  
Ground Cinnamon.

600₺



## Baked Rice Pudding

320 kcal

Buffalo Milk Rice Pudding - Cow's Milk  
and Rice.

400₺



## Fresh Fruit Platter

885 kcal

Seasonal Fruits.

750₺



# Buffet-Style Breakfast Menu

1.250₺ per person

## Types of Cheese

Ezine Cheese • Aged Kashar Cheese  
Tulum Cheese • Kashar Cheese

## Hot Dishes

Menemen • Scrambled Eggs  
Sautéed Potatoes • Spinach Pastry

## Breakfast Items

Black Olives • Green Olives  
Chopped Olives • Honey & Clotted  
Cream • Tahini & Grape Molasses  
Butter

## Cold cuts Platter

Cherry Tomatoes • Cucumber  
Thin Bell Peppers • Arugula  
Parsley

## Type of Bread

Simit • Croissant • Country Bread

## Delicatessen

Pastrami

## Homemade Jams

Strawberry Jam • Blackberry Jam  
Zucchini Jam

## Appetizers

Hummus • Muhammara  
Babagannuş

## Fruits and Nuts

Grapes • Apricots • Strawberries  
Walnuts

## Beverages

Brewed Turkish Tea • Filter Coffee



## Breakfast Plate

White Cheese, Kashar Cheese, Tomatoes,  
Cucumber, Olives, Jam, Tahini & Grape  
Molasses, Sunny Side Up and Tea

900₺



# Drinks

## Soft Drinks

|                                       |      |
|---------------------------------------|------|
| Freshly Squeezed Orange Juice 330 ml. | 400₺ |
| Lemonade 330 ml.                      | 250₺ |
| Coca-Cola, Diet / Zero 330 ml.        | 200₺ |
| Sprite, Fanta, Iced Tea 330 ml.       | 200₺ |
| Ayran 330 ml.                         | 200₺ |
| Salgam (Spicy / Mild) 330 ml.         | 250₺ |
| Water 330 ml.                         | 80₺  |
| Water 750 ml.                         | 160₺ |
| Premium Soda 250 ml.                  | 180₺ |
| Premium Soda 750 ml.                  | 480₺ |
| Red Bull 250 ml.                      | 570₺ |
| San Pellegrino 750 ml.                | 570₺ |
| Tonic Water 330 ml.                   | 200₺ |

## Hot Beverages

|                                                                           |      |
|---------------------------------------------------------------------------|------|
| Tea 20 ml.                                                                | 85₺  |
| Fruit and Herbal Tea 200 ml.<br>(Linden, Green Tea, Sage Tea, Winter Tea) | 250₺ |
| Turkish Coffee 80 ml.                                                     | 200₺ |
| Double Turkish Coffee 150 ml.                                             | 350₺ |
| Americano 200 ml.                                                         | 280₺ |
| Espresso 40 ml.                                                           | 250₺ |
| Double Espresso 80 ml.                                                    | 400₺ |
| Cappuccino 200 ml.                                                        | 280₺ |
| Latte 300 ml.                                                             | 280₺ |
| Filter Coffee 100 ml.                                                     | 200₺ |

# Alcoholic Beverages

## Beers

|                    |      |
|--------------------|------|
| Efes Draft 33 cl.  | 400₺ |
| Efes Draft 50 cl.  | 450₺ |
| Efes Bottle 33 cl. | 480₺ |
| Heineken 33 cl.    | 490₺ |
| Miller 33 cl.      | 480₺ |

## Glass of Wine

|                   |        |
|-------------------|--------|
| Red Wine 15 cl.   | 580₺   |
| White Wine 15 cl. | 580₺   |
| Rosé Wine 15 cl.  | 580₺   |
| Sweet Wine 15 cl. | 580₺   |
| Champagne 15 cl.  | 1.250₺ |
| Spritzer 15 cl.   | 600₺   |

## Vodka

|                  |      |
|------------------|------|
| Beluga 4 cl.     | 790₺ |
| Grey Goose 4 cl. | 800₺ |
| Ketel One 4 cl.  | 820₺ |
| Smirno 4 cl.     | 520₺ |

## Gin

|                 |        |
|-----------------|--------|
| Monkey 47 4 cl. | 1.080₺ |
| Roku 4 cl.      | 1.050₺ |
| Hendriks 4 cl.  | 830₺   |
| Gordon's 4 cl.  | 720₺   |

## Rum

|                             |      |
|-----------------------------|------|
| Zacapa 4 cl.                | 980₺ |
| Bacardi 4 cl.               | 820₺ |
| Captain Morgan Silver 4 cl. | 800₺ |
| Captain Morgan Gold 4 cl.   | 840₺ |

## Tequila

|                     |        |
|---------------------|--------|
| Olmega 4 cl.        | 950₺   |
| Patrón Silver 4 cl. | 1.100₺ |
| Patrón Anejo 4 cl.  | 1.200₺ |

## Whiskey

|                                  |        |
|----------------------------------|--------|
| Johnie Walker Blue Label         | 3.300₺ |
| Johnie Walker 18 4 cl.           | 1.430₺ |
| Johnie Walker Double Black 4 cl. | 1.380₺ |
| Johnie Walker Black Label 4 cl.  | 940₺   |
| Johnie Walker Red Label 4 cl.    | 900₺   |
| Chivas Regal 18 4 cl.            | 1.380₺ |
| Chivas Regal 12 4 cl.            | 1.050₺ |
| Lagavulin 16 4 cl.               | 1.650₺ |
| Cardhu 4 cl.                     | 1.480₺ |
| Macallan 12 4 cl.                | 1.050₺ |
| Talisker 10 4 cl.                | 1.380₺ |
| Grenmorengia 14 4 cl.            | 1.400₺ |
| Hibiki 4 cl.                     | 1.900₺ |
| Singleton 4 cl.                  | 1.420₺ |
| Jim Beam 4 cl.                   | 940₺   |
| J&B 4 cl.                        | 900₺   |
| Jameson 4 cl.                    | 930₺   |
| Jack Daniel's 4 cl.              | 940₺   |
| Bulleit Bourben 4 cl.            | 1.100₺ |

## Liqueur

|                      |      |
|----------------------|------|
| Amaretto 4 cl.       | 980₺ |
| Archers 4 cl.        | 940₺ |
| Aperol 4 cl.         | 880₺ |
| Cardinal Melon 4 cl. | 980₺ |
| Cointreau 4 cl.      | 980₺ |
| Campari 4 cl.        | 860₺ |
| Jägermeister 4 cl.   | 940₺ |
| Bailey's 4 cl.       | 940₺ |
| Kahlúa 4 cl.         | 960₺ |
| Skinos 4 cl.         | 980₺ |
| Grappa 4 cl.         | 960₺ |
| Limoncello 4 cl.     | 980₺ |
| St. Germain 4 cl.    | 930₺ |
| Sherdan 4 cl.        | 980₺ |

## Cognac

|                       |        |
|-----------------------|--------|
| Hennesy V.S. 4 cl.    | 1.650₺ |
| Hennesy V.S.O.P 4 cl. | 1.900₺ |
| Hennesy X.O. 4 cl.    | 1.950₺ |

## Vermouth

|                         |      |
|-------------------------|------|
| Martini Bianco 4 cl.    | 740₺ |
| Martini Rosso 4 cl.     | 740₺ |
| Martini Extra Dry 4 cl. | 740₺ |

## Raki

|                           | 70 cl. | 35 cl. | 4 cl. |
|---------------------------|--------|--------|-------|
| Turkish Raki              | 4.250₺ | 2.350₺ | 420₺  |
| Tekirdağ Raki Gold Series | 5.500₺ | 3.250₺ |       |
| Beylerbeyi Göbek          | 5.900₺ | 3.400₺ |       |

# Cocktails

## Alcoholic Cocktails

### Negroni

3 cl. Gin, 3 cl. Campari, 3 cl. Martini Rosso, 5 gr. Orange 1.100₺

### Manhattan

5 cl. Jack Daniel's, 2.5 cl. Martini Rosso, 2 drops Angostura Bitter, 5 gr. Orange 1.000₺

### Margarita

7 cl. Tequila, 3 cl. Orange Liqueur, 3 cl. Lemon Juice, 5 gr. Salt, 5 gr. Lime 940₺

### Mojito

6 cl. Rum, 2 cl. Lemon juice, 3 cl. Sugar Syrup, 20 gr. Mint leaves, 50 gr. Lime, 40 ml. Soda 750₺

### Aperol Spritz

6 cl. Aperol, 9 cl. Prosecco, 1 bottle of soda, 50 gr. sliced orange peel 1.050₺

### Hugo Sprit

5 cl. St. Germain (Elderflower Liqueur), 10 cl. Prosecco, 1 bottle of soda, 60 gr. mint, 50 gr. lime 1.050₺

### Old Fashioned

6 cl. Jack Daniel's, 1.5 cl. Sugar Syrup, 3 Drops Angostura Bitter, 5 gr. Orange, 1 Slice of Dried Orange 1.100₺

### Whiskey Sour

6 cl. Jack Daniel's, 3 cl. Sweet & Sour, 3 drops Angostura Bitter, 2 drops Variation, 25 gr. Orange 980₺

### Lynchburg Lemonade

5 cl. Jack Daniel's, 2.5 cl. Orange Liqueur, 2.5 cl. Sweet & Sour, 2 Drops of Variation, Sprite, Lime, Mint, Lemon 1.100₺

### Martini Dry

5 cl. Gin, 10 cl. Dry Martini, 40 gr. Cocktail Olives 940₺

### Votka Martini

5 cl. Vodka, 10 cl. Dry Martini, 40 gr. Cocktail Olives 940₺

### Espresso Martini

5 cl. Vodka, 2.5 cl. Kahlua, 5 cl. Espresso, 10 gr. Coffee Beans, 2 Drops Variation 940₺

### Long Island Iced Tea

2 cl. Vodka, 2 cl. Rum, 2 cl. Gin, 2 cl. Tequila, 2 cl. Orange Liqueur, Lemon Juice, Cola, 30 gr. Lime, Lemon 900₺

## Non-Alcoholic Cocktail

### Mojito

3 cl. Sugar Syrup, 3 cl. Lemon juice, 60 gr. Lime, 20 gr. Mint, 1 Sprite, Dried Lemon 600₺

### Berry Velvet

3 cl. Forest Berry Puree, 5 cl. Pineapple Juice, 2 Drops Variation, 1 soda, Dried Orange, Dried Strawberry 600₺

### Sweet Mango

5 cl. Mango Puree, 5 cl. Pineapple Juice, 2 Drops of Variety Tea, 1 Soda, Dried Orange 600₺

### Nuz Passion

5 cl. Passion Fruit Puree, 5 cl. Pineapple juice, Soda, Dried Lemon 600₺

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## Signed Cocktail

### Nuz Special

5 cl. Infused Tequila, 1.5 cl. Aperol, 5 cl. Passion Puree, 5 cl. Sweet & Sour, 2 Drops Variation, 6 gr. Dried Albanian Pepper, 20 gr. Red Mercan Pepper, Dried Orange, Dried Pepper, 60 gr. Passion Fruit 1.250₺

### Kuzu Kuzu

7 cl. Gin, 5 cl. Sweet & Sour, 60 gr. Sorrel, 2 Drops Variation, 80 gr. Cucumber, Dried Lemon, Lime 1.100₺

### Nuz Love

5 cl. Infused Whisky, 15 gr. Basil, 1.5 cl. Aperol, 5 cl. Mango Puree, 3.5 cl. Sweet & Sour, 2 Drops Angostura Bitter, 2 Drops Variation, Dried Orange, 20 gr. Cinnamon Stick 1.300₺

### Berry Nightfall

5 cl. Rum, 5 cl. Forest Fruit Puree, 1.5 cl. Campari, 3.5 cl. Sweet & Sour, 2 cl. Variation, Dried Orange, Dried Strawberry 1.150₺



NUZ