



## White Wines

<b>Kavaklıdere Kavak</b>	<b>165</b>	<b>485</b>
<i>intense with ripe white fruit aromas; lively, fruity and well-balanced. Mozzarella and tomato sauced pizzas, pastries and pastas with vegetables, grilled fish and chicken, salads and fresh cheeses.</i>		
<b>Kavaklıdere Angora</b>	<b>195</b>	<b>610</b>
<i>intense with tropic and white fruit aromas; crispy, well balanced and rich with persistent aromas. Grilled fishes, grilled chicken, seafood, salads and fresh cheeses.</i>		
<b>Anycra Narince</b>		<b>745</b>
<i>intense with citrus and stony fruit aromas; elegant and well balanced with a good acidity and persistency. Shellfish, octopus salad, grilled chicken and fish, lightly sauced pasta and fresh cheeses.</i>		
<b>Anycra Sauvignon Blanc</b>	<b>245</b>	<b>795</b>
<i>intense with green pepper and grass aromas and floral notes; juicy and well balanced with its crisp acidity and minerality. Shellfish, lightly sauced fishes, green salad and fresh cheeses.</i>		
<b>Cankaya</b>		<b>810</b>
<i>Pronounced with ripe stone fruit and citrus notes; delicious with persistent fruit flavors, well balanced with its moderate acidity; long lasting. Grilled chicken and fish, seafood salad, pastas and fresh cheeses.</i>		
<b>Kavaklıdere Sultaniye</b>		<b>845</b>
<i>Pronounced with white fruit aromas; lively with permanent flavors, good balance between the acidity and sucrosity. Almond cookies, apple pie and fruit salads.</i>		
<b>Egeo Chardonay</b>		<b>1050</b>
<i>Rich and intense with ripe white fruit and flower aromas, together with elegant oak notes; elegant, structured and well-balanced with persistent fruit flavors and crisp acidity. Grilled fishes, paella, shellfishes and hard cheeses.</i>		

## Red Wines

<b>Kavaklıdere Dikmen</b>	<b>165</b>	<b>485</b>
<i>intense red fruits, expressive; fruity, round, lively and well balanced. Grilled red meats, lightly sauced pastas, deli meats, salad and pizzas.</i>		
<b>Kavaklıdere Angora</b>	<b>195</b>	<b>610</b>
<i>Pronounced with red fruit aromas; blackberry, sour cherry; well-balanced and round, long lasting with soft tannins and expressive fruit flavors and notes of sweet spice. Deli meats, lightly sauced red meat dishes, Bolognese pastas, hamburgers and barbeque.</i>		
<b>Anycra Kalecik Karası</b>	<b>225</b>	<b>745</b>
<i>intense and expressive with red fruit aromas such as pomegranate and cherry; delicious with intense fruit flavors, lively and well balanced with tannins. Lightly sauced pastas and pizzas, grilled and lightly sauced red meats, fresh cheeses.</i>		
<b>Anycra Merlot</b>		<b>765</b>
<i>Remarkable with red fruit and spicy aromas, large with lively tannins. Grilled veal and lamb, lightly spicy sauced red meats, pastas with cream and cold deli meats.</i>		
<b>Kavaklıdere Yakut</b>		<b>855</b>
<i>Distinctive red wine with its concentrated aromas very well balanced with its ripe tannins and with a good concentration. It matches perfectly with pizza a la Turca, cold red meat plates, deli meat, lasagna and alla Bolognese.</i>		
<b>Egeo Malbec</b>		<b>1250</b>
<i>It is a rich and long lasting wine offering persistent dark fruit and sweet spice aromas. It perfectly matches with barbeque and spicy sauced red meats.</i>		
<b>Egeo Cabernet Sauvignon</b>		<b>1250</b>
<i>Rich in oak barrel aromas with Cabernet Sauvignon's intense spice, integrated oak, tobacco and leather notes, the wine is full-bodied on the palate and persistent with firm and powerful tannins. It goes well with grilled red meats, meat dishes with spicy sauces, strong cheeses.</i>		

## Rose Wines

<b>Kavaklıdere Roza</b>	<b>165</b>	<b>485</b>
<i>Expressive with notes of fresh red fruits: strawberry, cherry; round and well balanced with long lasting red fruit aromas. Tomato sauced pastas, vegetable pastry, light salad and pizzas.</i>		
<b>Kavaklıdere Angora</b>	<b>195</b>	<b>610</b>
<i>Candied cherry, coolon candy and nectarine; fruity, vivid, round and balanced. Grilled chicken and fishes, lightly sauced pastas and salads.</i>		
<b>Anycra Blush</b>		<b>745</b>
<i>intense with strawberry, raspberry and nectarin aromas; well balanced with charming aromas, crispy, round and persistent. East Asia foods, grilled fishes and fresh cheeses.</i>		
<b>Kavaklıdere Lal</b>		<b>795</b>
<i>Pronounced with fresh red fruits like strawberry and raspberry; intense and persistent flavors, very well balanced and lively. Grilled fish and chicken, lightly spiced pizza and pastas.</i>		
<b>Kavaklıdere Rosato</b>		<b>865</b>
<i>intense with fresh red fruit aromas like strawberry and raspberry; charming with a crispy acidity and persistent fruit flavors, juicy. Raspberry cheesecake, strawberry pie, fruit salad and cinnamon desserts.</i>		

## Sparkling Wines

<b>Local Prosecco</b>	<b>205</b>	<b>785</b>
<b>Kavaklıdere İnci Damlası</b>		<b>1100</b>
<b>La Tordera Prosecco</b>		<b>1850</b>
<b>Bottega Gold Prosecco</b>		<b>3250</b>
<b>Moët &amp; Chandon</b>		<b>4750</b>