

aşeka

HAUTE CUISINE

signature cocktails



Aşeka

*Bombay Sapphire Gin,
St. Germain, fresh lime juice,
dill*



Clarified Yümni

*Rosemary infused Vodka,
Triple Sec, cranberry,
lime*



Laris

*Woodford Reserve Bourbon
Whiskey, lemon, turmeric,
carrot*



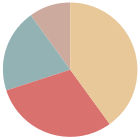
Humo y Higo

*Se Busca Mezcal,
lime, fig, roasted chestnut
syrup, black pepper*



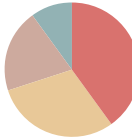
Lavanda Rosa

*Martini Bianco,
Campari, lavender,
lemon, apricot*



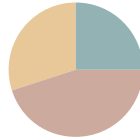
Pepper's Kiss

*Bell pepper infused vodka,
pineapple, lime,
cumin*



Sol de Fuego

*Herradura Plata Tequila,
Cachaca, jalapeño, agave,
tomato, parsley*



Yolluk

*Bay leaf infused Beylerbeyi
Raki, Italicus Bergamotto,
grapefruit basil cordial*

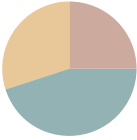
● sweet ● bitter ● sour ● spicy

Please inform us about any dietary or allergy requirements.
The prices are set by Turkish Lira currency. 12% service fee will be applied.

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HAUTE CUISINE

classic cocktails



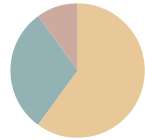
Whiskey Sour

*Woodford Reserve
Bourbon, lemon,
simple syrup*



French 75

*Bombay Sapphire
Gin, Prosecco, simple
syrup*



Porn Star Martini

*Vanilla infused vodka,
Passoa, Prosecco,
passion fruit*



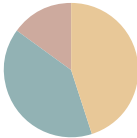
Mezcal Margarita

*Se Busca Mezcal,
Cointreau, lime*



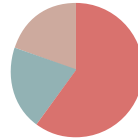
Paloma

*Herradura Plata Tequila,
pink grapefruit soda, lime, salt*



Pisco Sour

*Lapostolle Pisco, Angostura Bitters,
lime, egg white*



Bloody Mary

*Stolichnaya Vodka, tomato juice,
tabasco, black pepper, lemon*

● sweet ● bitter ● sour ● spicy

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