Shyra

RESTAURANT

Traditional
Anatolian & Palace
Cuisine

FROM THE STEPPE TO THE PALACE

MENU



Shyra Anatolian and Palace Cuisine
From the Step to the Palace - Ottoman Cuisine

Carrying the traces of a journey spanning thousands of years,
Turkish cuisine is a deep-rooted cultural heritage extending
from the steppes of Central Asia to the tables of Anatolia, from Seljuk hearths to Ottoman palaces.
In every dish lies a story from the past; in every recipe, a tradition passed down through generations.

The Shyra menu has been prepared not merely to offer flavor, but to preserve and celebrate the richness, simplicity,
and hospitality of Turkish cuisine as it has evolved throughout history. This journey, stretching from kumis to ayran,
from tandoor bread to palace cuisine, has shaped the unique culinary identity
we know today through the blending of different geographies, climates, and cultures.

At our table, where the traces of the past meet a contemporary interpretation,
we believe that every bite carries history,
craftsmanship, and culture. For this reason, every flavor on our menu stands
as a tribute to the centuries-old heritage of Turkish cuisine.

Welcome to our table.
May you enjoy it with pleasure, warmth, and the beauty of sharing.

Necati Yılmaz & Hazal Yılmaz Kocamış

Shyra

Shyra Restaurant

Shyra is a distinctive fine dining destination where the rich culinary heritage of Anatolia meets contemporary gastronomy.

From the vast steppes of Central Asia to the refined kitchens of the Ottoman Empire, this remarkable culinary journey is brought to life through the vision of Chef Necati Yılmaz. Crafted with the finest seasonal ingredients and meticulous attention to detail, each dish celebrates the past while embracing the future of Turkish cuisine.

Located in the historic heart of Sultanahmet, Shyra offers more than a meal, it invites guests on an unforgettable gastronomic journey where history, culture, and Turkish hospitality come together.

TASTING MENU

Exclusively available during dinner service.

A Journey Through Turkish & Anatolian Cuisine

Degistation Menu

At Shyra, every dish tells a story. Our tasting menu is inspired by centuries of Anatolian and Ottoman culinary traditions, bringing together recipes that have been passed down through generations.

Konya Okra Soup

Konya was one of the first Turkish capitals in Anatolia and the home of Mevlana. This elegant soup has been served at weddings and ceremonial feasts for centuries. Preparing it requires patience and skill, making it one of Anatolia's most respected traditional dishes. In Konya, serving okra soup to a guest is considered a symbol of great respect.

Traditional Pickles

Pickling is one of the oldest food preservation techniques in history. While many civilizations, (including the Hittites, Romans, Persians and Greeks) prepared pickles, the Turks enriched this tradition after arriving in Anatolia. Today, pickles remain an essential part of Turkish dining culture.

Ayran

(A petite tasting portion)

Ayran dates back to the ancient Turkic nomads of Central Asia. By mixing yogurt with water and salt, they created a refreshing and nutritious drink that has accompanied Turkish meals for centuries.

Turkish Meze

(A Selection of Five Signature Tasting Mezes from Shyra Restaurant)

The word "Meze" comes from the Persian word meaning "taste" or "flavor." During the Ottoman period, this tradition flourished, becoming one of the most beloved ways of sharing food with family and friends before the main course.

Pastırma

Pastırma is one of Türkiye's oldest cured meats, dating back to the Turkic nomads of Central Asia. Meat was salted, air-dried, and coated with a flavorful spice paste called çemen, allowing it to be preserved for long journeys. Today, pastırma is a celebrated delicacy of Turkish cuisine, especially associated with the city of Kayseri.

Turkish Mantı

Mantı originated among the Turkic peoples of Central Asia and traveled to Anatolia with Turkish migrations. Today, it is one of Turkey's most iconic dishes, with regional variations enjoyed throughout Anatolia.

Lakerda

Lakerda is a traditional cured bonito delicacy dating back to the Byzantine era. Salt curing allowed fishermen to preserve seasonal fish while developing its unique flavor. Today, it is proudly shared by both Turkish and Greek culinary traditions.

Kumis

(A petite tasting portion)

Kumis is one of the oldest beverages of the Turkic world, dating back more than 2,500 years. Made by fermenting mare's milk, it was an important drink for the nomadic peoples of Central Asia.

Keşkek

Keşkek is one of Anatolia's oldest ceremonial dishes, made by slowly cooking wheat and meat together for many hours. Even today, it is traditionally prepared for weddings, festivals, and community celebrations throughout Türkiye.

Goose Kebab

Goose was considered one of the finest poultry dishes of the Ottoman Palace, especially during the winter season and royal banquets. It held a special place on the tables of Sultan Suleiman the Magnificent.

Kazandibi

Kazandibi is one of the classic milk desserts of Ottoman palace cuisine. Traditionally prepared with shredded chicken breast, it is named after the caramelized layer formed at the bottom of the cooking pot, giving it its distinctive flavor and texture.

Turkish Coffee

Coffee arrived in the Ottoman Empire during the 16th century. In Istanbul, a unique brewing method was developed, creating what is now known worldwide as Turkish Coffee. More than just a beverage, it has become a symbol of hospitality, friendship, and conversation.

Thank you for joining us at Shyra Restaurant.
We hope this culinary journey has offered you a deeper appreciation of the rich history, culture, and traditions of Turkish and Anatolian cuisine.

4500 TL

SOUPS

A tangy gastronomic interlude between the meat and halva in traditional wedding feasts, this dish refreshes the palate. The smaller the okra, the greater the honor shown to the guest—a true measure of steppe nobility.

Konya Okra Soup





Çeşm-i Nigâr Soup

The name is of Persian origin and means 'the beloved's eye' or 'the gaze of an enchanting beloved.



Çeşm-i Nigâr Soup

Traditional Ottoman Palace Soup Made with
Red Lentils, Milk, and Eggs

450 TL

Konya Okra Soup

Traditional Anatolian soup prepared with dried okra
blossoms and slow-cooked lamb.

650 TL

Meze Selection



Shyra's 5-Pieces Appetizer Selection

Anatolia

Shyra restaurant offers a tasting platter featuring five different cold appetizers.
Meze selections may vary based on seasonal availability and daily kitchen operations.

1.950 TL

Meze in the Steppe

Every journey begins at the table.
On the vast steppes, nomadic tribes gathered around the fire, placing whatever they had onto a shared table—yogurt, wild herbs, legumes, root vegetables, and the gifts of each season. Every ingredient was a blessing from nature and a symbol of togetherness.
Centuries later, these humble flavors found new expression in the imperial kitchens of the Ottoman Empire, where they were elevated with fragrant spices, olive oil, and culinary mastery.
Shyra's Five-Meze Selection is the first stop on this remarkable journey from the simplicity of the steppes to the elegance of Ottoman dining. Because every great feast begins with small plates shared together.

COLD STARTERS



Cherry Stuffed Grape Leaves

Olive oil-based stuffed grape leaves prepared with a filling of sour cherries, currants,pine nuts, and aromatic rice.

Tokat **520 TL**



Hümâyun Humus

Traditional hummus prepared with chickpeas, tahini, lemon, and warm butter.

Şanlıurfa **520 TL**



Muhammara

Muhammara is prepared with red peppers, walnuts, bread, pepper paste, nardenk (a type of wild spice), garlic, and cumin.

Gaziantep **520 TL**



Mestave

Traditional Anatolian mezze with chard, strained yogurt, and black cumin.

Eastern Anatolia **520 TL**



Smoked Eggplant Mezze

Roasted eggplant and colorful peppers, yogurt with tahini and labneh cheese.

Anatolia **520 TL**



Sour Pepper Paste

A roasted meze prepared with roasted red peppers, roasted green village peppers, pomegranate, garlic, and pomegranate seeds, along with apples.

Anatolia **480 TL**



Mixed Homemade Pickles
Eastern Mediterranean Seasonal pickles of unripe grapes, cucumbers, carrots, melons, and cabbage.
540 TL



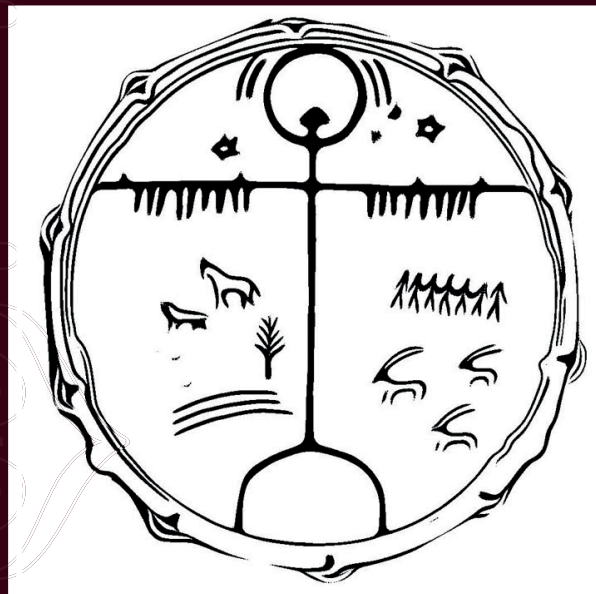
Smoked Beef Tenderloin, Homemade Fish Mayonnaise
tuna mayonnaise, spinach oil, celery powder.
İzmir Nuar **1.100 TL**



Traditional Lakerda
Classic Istanbul-style lakerda (cured fish) with pickled purple onions, olive oil and lemon.
Aegean **1.280 TL**



Sea Bass Marinade
Olive oil marinated sea bass flavored with capers, lemon and orange zest.
Aegean **1.150 TL**



Tree of Life

The Cosmic Anatomy of Man

It is humanity's most aesthetic act of defiance against the fear of mortality; even though it sheds its leaves in the fall and appears to have died, it sprouts anew every spring, whispering to us that "nothing is lost, it merely transforms." In this world where we imagine ourselves to be separate parts of the universe, the tree of life, no matter how deep its roots run or how far its branches extend in different directions, serves as a mystical mirror, reminding us that everything is actually nourished by a single source and bound together by invisible ties.

Hot Appetizers



Cabbage Rolls
Boiled cabbage, rice,
onions, smoked yogurt.
Ordu **810 TL**



Pan Fried Karniyarik
Eggplant, tomato sauce, Izmir Bergama Tulum
cheese, minced lamb, and breadcrumbs
950 TL



Handmade İçli Köfte
Traditional stuffed bulgur croquettes with
beef tenderloin, walnuts, and spices.
Gaziantep, Hatay, Kilis **910 TL**



Edirne Fried Liver
Thinly sliced beef liver, sautéed onions and fresh herbs.

Balkans **1.250 TL**



Shrimp in Butter
Butter, bluetail bargilya shrimp.

Muğla **1.340 TL**



Sailor's Pastry with Honey
Crispy pastry filled with regional Turkish cheeses and served with honey.

(15th c.) **820 TL**



Çi Börek
Fried pastry filled with ground beef, lamb, and onions.

Crimean Tatar Börek **610 TL**



Handmade Turkish Mantı
Handmade Turkish dumplings with beef tenderloin, tomato sauce, and mint yogurt.

From Central Asian Cuisine **1.250 TL**



Crispy Potatoes with Cheese Sauce
Thinly fried crispy potatoes with melted cheese sauce.

840 TL

FROM THE OVEN



Herb Pide
Vegetarian pide prepared with seasonal herbs and regional cheese
Black and Aegean **850 TL**



Ödemiş Pide
Traditional crispy pide from the Ödemiş region of İzmir with minced meat, onion, and butter.
İzmir, Ödemiş **920 TL**

Pide with Roasted Meat or Cheese
Pide with roasted meat, onions and butter, typical of Anatolian cuisine
Black and Aegean **1.250 TL**

SALADS



Izmir Tulum Cheese Avocado Lettuce Salad
Yedikule lettuce, avocado, Izmir Tulum cheese, roasted slivered almonds
850 TL



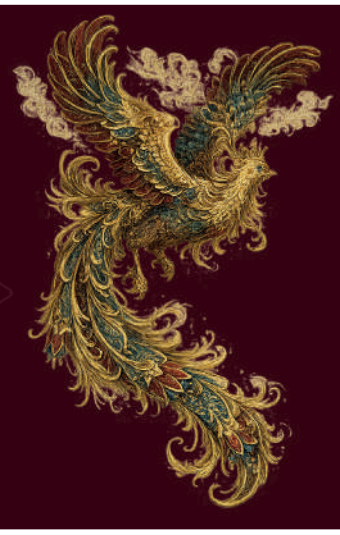
Tomato Salad with Blackberry Salad
Colorful seasonal tomatoes, blackberry paste, lemon, basil, olive oil.
680 TL



Tabbouleh Salad from Mersin
Parsley, mint, spring onions, fine bulgur, lemon, and Adana turnip.
Mersin **620 TL**



Bostana Salad from Urfa
Colorful seasonal tomatoes, blackberry paste, lemon, basil, olive oil.
Şanlıurfa **630 TL**



Huma Bird

The Silent Sovereign of the Skies

According to legend, the Huma Bird never landed upon a branch and could never be confined within a cage. Forever soaring across the endless heavens, it became a timeless symbol of freedom, noble destiny, and divine fortune.
Through the centuries, its legend found new meaning within the Ottoman court. The Huma was no longer merely a mythical bird; it became an enduring emblem of sovereignty, grace, and prosperity.
Carried by the winds of the steppe, its wings continued to soar beneath the domes of the imperial palace, bearing the dreams of a civilization across generations.
Some legends never touch the earth; they simply keep soaring through the ages.

Main Courses



Slow-Cooked Ribs

Slow-cooked lamb ribs, herise keşkek
(a type of porridge)

Anatolia **2.150 TL**



Lamb Shank

Milk-based keşkek with tulum cheese - lamb shank, bone marrow broth,red butter.

2.150 TL



Lamb Tandır

Çorum and Yozgat Region. Lamb tandoor, bulgur pilaf with chickpeas,

Cuisine from Central Asia **1.950 TL**



Beef Tenderloin Sauté

Thinly sliced beef tenderloin, onion sauce, bone marrow sauce, grated Bergama tulum cheese.

İzmir **2.150 TL**



Baked Dry Beans with Pastrami cooked in Clay Pot

Slow-cooked İspir beans in a casserole dish with butter, Antep pepper paste, green village peppers, and pastrami

920 TL



Kirde Kebab

Beef tenderloin slices, colorful peppers, onions, crispy village-style flatbread, yogurt.

Balıkesir **2.650 TL**



Sour Chicken

Chicken with olives, cherry tomatoes, lemon, and dill.

Anatolia **1.380 TL**



Goose Kebab (1539)

Slow-cooked Kars goose, stuffed rice,
phyllo dough, and minty goose sauce.

15 -16 Centry Palace Cuisine **2.450 TL**



Chicken Saute with Apricot and Eggplant Puree

Chicken leg, apricot, honey, roasted almonds,
eggplant puree, pomegranate.

15 -16 Centry Palace Cuisine **1.350 TL**



Stuffed Melon

Melon stuffed with beef tenderloin, rice, dried fruits,
pistachios and Ottoman spices.

15 -16 Centry Palace Cuisine **2.350 TL**

GRILLED KEBABS

Lamb Chops
Grilled Thracian curly lamb chops.
2.450 TL



Adana or Urfa Kebab
Traditional charcoal-grilled kebab prepared with hand-chopped lamb and beef.
Adana, Şanlıurfa **1.250 TL**



Pistachio Kebab
Traditional kebab blended with green pistachios.
Gaziantep **1.370 TL**

Shashlik Kebab

Thinly sliced grilled beef tenderloin,
red onion pickles

1.750 TL



Hünkar Beğendi

Chunks of beef simmered over low heat on a bed of eggplant purée. A traditional dish of Ottoman cuisine.

Adana, Şanlıurfa **1.350 TL**



Butcher's Meatballs

Grilled meatballs served with slow-cooked milk-based keşkek (a traditional Turkish dish).

1.050 TL

Grilled Sea Bass Fillet

Grilled sea bass served with capers, garlic, and lemon.

Aegean **1.650 TL**



Salmon Grill

Eggplant Purée, Served with Grilled Baby Potatoes

Aegean **1.550 TL**



Sea Bass in Paper

Sea bass fillet, mastic gum, almonds, green bell peppers, pepper paste.

Aegean **1.800 TL**

Piruhi

Ottoman-style dumplings with spinach,
Tunceli tulum cheese, and walnuts.

Tunceli **920 TL**





Stuffed Eggplant
Fried eggplant, peppers, garlic, onions,
and grape juice mixture.
Hatay **920 TL**



Mixed Grilled Vegetables
Seasonal Vegetables
780 TL

The Double-Headed Eagle



Two Heads. One Heritage. Two Worlds. One Table.

From the endless horizons of the steppe, strength rose and found its finest expression in the elegance of Anatolian palaces. The Double-Headed Eagle, with one head facing east and the other west, symbolizes far more than two directions it represents the meeting of two worlds. One embodies the courage and freedom of the steppe, while the other reflects the refinement and grandeur of the palace.

This menu follows the same timeless journey. Each dish brings together the humble flavors born around nomadic fires with the sophistication of imperial cuisine, celebrating a culinary heritage shaped over centuries.

Persian Pilaf
Lamb meat, Salma rice, pine nuts, cloves, currants.

Khorasan Region of Iran **750 TL**

"İç Pilav" Rice Pilaf with Spicy and Dried Fruits
Rice, chicken broth, almonds, raisins, pine nuts.

Palace Cuisine **650 TL**

Chickpea and Firik Rice Pilaf
Bulgur, bone broth, onions, dried basil, Koçbaş chickpeas.

Anatolia Mesopotamia **650 TL**

DESSERTS



Chestnut Kazandibi
Chestnut caramelized light milk dessert with chicken from Bursa.

Bursa **910 TL**



Semolina Halva with Cheese
Traditional warm semolina dessert
prepared with butter and melted Turkish cheese.

Balıkesir, Tekirdağ **780 TL**



Levzine
Traditional Ottoman palace dessert
prepared with ground almonds and pistachios.

Muğla, Gaziantep **920 TL**



Ice Cream
Vanilla, chocolate, fruity.

720 TL



Katmer
Traditional Gaziantep dessert with crispy pastry,
clotted cream, and pistachios

Gaziantep **980 TL**



Baklava
Classic Ottoman dessert made with layers
of thin pastry, pistachios or walnuts, and butter syrup.

Gaziantep **920 TL**

BEVERAGES

MENU

Non Alcholic Beverages

Fruit Juice	330 ml.	220 TL
Homemade Lemonade	330 ml.	270 TL
Coca-Cola Light	330 ml.	220 TL
Coca-Cola Zero	330 ml.	220 TL
Sprite / Fanta / Ice Tea	330 ml.	220 TL
Water	750 ml.	175 TL
Sparkling Water	200 ml.	150 TL
Red Bull	250 ml.	570 TL
San Pellegrino	750 ml.	570 TL

Traditional Beverages

Kumis
A refreshing, traditional Central Asian beverage made from naturally fermented mare's milk, with a uniquely tangy and crisp
550 TL

Boza
A historic Central Asian and Turkish beverage crafted from naturally fermented millet. Thick, velvety, and lightly tangy.
340 TL

Palace Sherbet
A historic Ottoman beverage infused with the delicate essences of fruits, flowers, and aromatic spices, offering a refreshingly sweet and fragrant taste.
220 TL

Ayran
A refreshing, traditional Turkish cold beverage made by blending fresh yogurt, water, and a pinch of salt.
210 TL

Grape Must
A traditional Turkish non-alcoholic beverage made from pure grape must. Refreshing, naturally sweet, and a perfect accompaniment to rich meat
220 TL

Adana Şalgam
A traditional beverage made from naturally fermented purple carrots and turnips, with a tangy, lightly salted, and subtly spicy flavor.
220 TL

Bodrum Tangerine Soda
A refreshing sparkling beverage made with the famous, intensely aromatic Bodrum tangerines.
250 TL

Hot Beverages

Turkish Tea	20 ml.	85 TL
Fruit & Herbal Teas	200 ml.	85 TL
Turkish Coffee	80 ml.	180 TL
Americano	200 ml.	250 TL
Espresso	40 ml.	250 TL
Cappuccino	200 ml.	250 TL
Latte Macchiato	300 ml.	260 TL
Espresso Macchiato	100 ml.	260 TL
Baileys Coffee	120 ml.	940 TL
Irish Coffee	300 ml.	950 TL

Vodka

Finlandia	4 cl.	450 TL
Smirnoff	4 cl.	520 TL
Absolut	4 cl.	600 TL
Grey Goose	4 cl.	800 TL
Russian Standard	4 cl.	600 TL
Beluga	4 cl.	790 TL

Rum

Bacardi	4 cl.	800 TL
Bacardi Black	4 cl.	840 TL
Captain Morgan	4 cl.	800 TL
Captain Morgan Black	4 cl.	840 TL
Captain Morgan Spicy	4 cl.	800 TL
Havana Club	4 cl.	800 TL

Tequila

Olmeca	4 cl.	920 TL
Olmeca Gold	4 cl.	1050 TL
Patron Silver	4 cl.	940 TL
Patron Gold	4 cl.	1100 TL
Acapulco Silver	4 cl.	920 TL
Havana Club	4 cl.	800 TL

Wines By The Glass

Red Wine	15 cl.	580 TL
White Wine	15 cl.	580 TL
Rose Wine	15 cl.	580 TL
Sweet Wine	15 cl.	580 TL
Champagne	15 cl.	1.250 TL
Sparkling Wine	15 cl.	600 TL

Whiskey

Talisker 10 Year Old	4 cl.	1380 TL
The Glenlivet 12 Year Old	4 cl.	1380 TL
Lagavulin 8 Year Old	4 cl.	1650 TL
Glenfiddich 12 Year Old	4 cl.	1050 TL
Chivas Regal 18 Year Old	4 cl.	1380 TL
Chivas Regal 12 Year Old	4 cl.	1050 TL
The Macallan 12 Triple Cask	4 cl.	1050 TL
Jameson	4 cl.	930 TL
Jim Beam Bourbon	4 cl.	940 TL
Johnnie Walker Black Label	4 cl.	940 TL
Johnnie Walker Red Label	4 cl.	900 TL
Jack Daniel's Old No. 7	4 cl.	940 TL
J&B Rare	4 cl.	900 TL

Vermouth

Martini Extra Dry	4 cl.	720 TL
Martini Rosso	4 cl.	720 TL
Martini Bianco	4 cl.	720 TL

Cognac

Martell V.S	4 cl.	940 TL
Rémy Martin V.S.O.P	4 cl.	940 TL
Hennessy XO	4 cl.	1850 TL
Hennessy Very Special	4 cl.	1650 TL
Hennessy VSOP	4 cl.	1900 TL
Rémy Martin XO	4 cl.	1900 TL
Metaxa	4 cl.	940 TL

Beers

Efes Draft (Türkiye)	33 cl.	400 TL
Efes Draft (Türkiye)	50 cl.	420 TL
Bomonti Unfiltered (Türkiye)	50 cl.	470 TL
Heineken (Hollanda / Netherlands)	33 cl.	480 TL
Miller (ABD / USA)	33 cl.	480 TL
Non-Alcoholic Beer	33 cl.	480 TL

Gın

Gordon's 4 cl.	4 cl.	800 TL
Beefeater 4 cl.	4 cl.	780 TL
Gilbey's 4 cl.	4 cl.	660 TL
Bombay Sapphire 4 cl.	4 cl.	720 TL
Hendrick's 4 cl.	4 cl.	830 TL
Monkey 47 4 cl.	4 cl.	1080 TL

Liqueur

Cointreau	4 cl.	940 TL
Baileys Original Irish Cream	4 cl.	900 TL
Disaronno Amaretto	4 cl.	940 TL
Jägermeister	4 cl.	940 TL
Kahlúa	4 cl.	940 TL
Archers Peach Schnapps	4 cl.	940 TL
Malibu	4 cl.	940 TL
Campari	4 cl.	860 TL
Safari	4 cl.	900 TL
Tia Maria	4 cl.	900 TL
St-Germain	4 cl.	900 TL
Cardinal Melon	4 cl.	900 TL
Sambuca	4 cl.	960 TL
Grappa	4 cl.	960 TL
Chambord	4 cl.	1100 TL
Aperol	4 cl.	900 TL

Rakı

	70 cl.	35 cl.	8 cl.	4 cl.
Yeni Rakı	4250 TL	2250 TL	620 TL	380 TL
Tekirdağ Rakı	4650 TL	2750 TL	780 TL	400 TL
Tekirdağ Altın Seri	5500 TL	3250 TL	620 TL	380 TL
Yeni Rakı Ala	4780 TL	2750 TL	640 TL	380 TL
Yeni Seri	5000 TL	2900 TL	680 TL	380 TL
Beylerbeyi Göbek	5900 TL	3400 TL	800 TL	450 TL

Cocktails

Mojito
60 ml rum, 30 ml fresh lemon juice, brown sugar, fresh mint leaves, topped up with soda.
1100 TL

Bloody Marry
50 ml vodka, 100 ml tomato juice, 25 ml fresh lemon juice, Worcestershire sauce, hot sauce, salt, and black pepper.
1100 TL

Pina Colada
60 ml white rum, 80 ml pineapple juice, 50 ml milk, and 15 ml coconut syrup.
1100 TL

Gin Fizz
45 ml gin, 30 ml fresh lemon juice, 10 ml sugar syrup, topped up with soda.
1100 TL

Bellini
100 ml Prosecco, 50 ml peach purée.
1100 TL

Cuba Libre
60 ml rum, 120 ml cola, and 10 ml fresh lemon juice.
1100 TL

Margarita
45 ml tequila, 22.5 ml orange liqueur, and 22.5 ml fresh lime juice.
1100 TL

Martini Dry
75 ml gin and 15 ml dry vermouth.
1100 TL

Sex On The Beach
45 ml vodka, 20 ml peach liqueur, 40 ml orange juice, and 40 ml cranberry juice.
1100 TL

Long Island
15 ml. Tequila, 15 ml. vodka, 15 ml. rum,
15 mcl. Gin, 1,5 cl. Orange Liqueur 20 ml. cola. 15 ml.

1100 TL

Lynchburg Lemonade
40 ml. Jack Daniel's, 20 ml. contreau, 20 ml.
lemon juice, 10 ml. sugar syrup.
1100 TL

Red Devil
30 ml. Votka, 30 ml. rom, 20 ml. lemon juice,
1 spoon blueberry puree.
1100 TL

Barbie and Ken
30 ml. Campari, 30 ml. martini Rosso,
30 ml. absolut vanilla, soda 40 ml.
1100 TL

Ginger Club
30 ml. Cin, 30 ml. votka, 1 spoonful ginger sauce,
sweet and sour sauce.
1100 TL

Smoke Touch
60 ml. Vodka, 40ml. grapefruit juice or lemon orange juice,
sweet and sour sauce.
1100 TL

Spice Passion
60 ml. Gin, 1 spoonful of passion fruit puree,
1 Mexican pepper, 40ml. of orange juice,
20 ml. of lemon juice, 1 cl. of sugar syrup
1100 TL

Negroni
40 ml vodka, 15 ml Cointreau, 15 ml fresh lemon juice, and 30 ml cranberry juice.
1100 TL

Whiskey Sour
60 ml bourbon whiskey, 25 ml fresh lemon juice, 15 ml sugar syrup, egg white, and Angostura bitters.
1100 TL

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YERLİ ÜRETİM

www.shyrarestaurant.com

QR Menu

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