

## FIRST OF ALL

- 60 ₺ Mediterranean olives
- 50 ₺ Sun-dried tomatoes
- 65 ₺ Spanish jamon
- 40 ₺ Capers
- 65 ₺ Dried tuna

## NO WINE WITHOUT CHEESE

- 60 ₺ Love dorblu
- 60 ₺ Classic parmesan
- 55 ₺ Aged Dutch brockel
- 55 ₺ Sheep pecorino romano
- 60 ₺ Landana classic or goat
- 60 ₺ Alpine flowers
- 50 ₺ Camembert

## TWO BRUSCHETA

- 130 ₺ With shrimp and avocado mousse
- 130 ₺ With roast beef, garlic sauce and cherry tomatoi
- 130 ₺ With jamon and spicy plum

## THREE GOUGÉRES

French choux pastry

- 95 ₺ With tender salmon
- 85 ₺ With dorblu cream and sun-dried tomatoes
- 95 ₺ With roast beef and plum chutney

**HECKPOMHЫЙ**  
WINE BAR



## WHY NOT?

- 160 ₺ Vitello Tonnato
- 215 ₺ Veal tartare
- 225 ₺ Gravlax salmon tartar
- 175 ₺ Snails with butter and chimichurri
- 115 ₺ Mussels with vegetables in cream
- 95 ₺ Chicken liver pate
- 135 ₺ Mackerel pate
- 135 ₺ Tuna pate
- 145 ₺ Baked Camembert
- 130 ₺ Edamame bean hummus
- 110 ₺ Hummus with pumpkin
- 115 ₺ Babaganush
- 140 ₺ Romesco with jamon

## I WANT A SALAD

- 140 ₺ With oyster mushrooms, asparagus beans, carrots with pesto sauce
- 185 ₺ With salmon gravlax and passionfruit sauce
- 195 ₺ With roast beef and honey mustard dressing
- 230 ₺ With shrimps and avocado

## MAIN

- 180 ₺ Pork with baked pumpkin and onion aioli
- 140 ₺ Hashbron with gravlax salmon
- 140 ₺ Mackerel with pepper and capers
- 120 ₺ Perlotto with honeysuckle
- 155 ₺ Zucchini pasta with salmon

## SOMETHING SWEET

- 90 ₺ Cottage cheese with granola and pumpkin
- 110 ₺ Sparkling jelly with strawberry puree
- 80 ₺ Lime tart

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WINE BAR