



The
MARKET




STARTERS

OUR STARTERS

OUR COCKTAILS

SHRIMP: calypso sauce, avocado, coriander leaves and balsamic dressing.	₱ 9,975	₱ 1,870
OCTOPUS: olive oil, red onion, capers, lemon, and parsley.	₱ 9,900	Inc.
LOBSTER TAIL: avocado sauce, blend of potatoes and piquillo peppers.	₱ 11,900	Inc.



OUR CEVICHEs

SEA BASS: lemon juice, ginger, onion, tomato, and coconut milk.	₱ 6,650	Inc.
 MIXED: FISH, SHRIMP, OCTOPUS, SQUID: ketchup, oregano, olive oil with garlic confit, onion, sweet pepper and jalapeño chili.	₱ 7,980	Inc.
SHRIMP: lemon and orange juice, onion, tomato, and coriander leaves.	₱ 7,980	Inc.

OUR CARPACCIOs

BEEF TENDERLOIN: marinated mushrooms, arugula, pepper, parmesan cheese, and balsamic dressing.	₱ 8,645	Inc.
SALMON: blend of olive oil and lemon juice, tomato and basil.	₱ 8,645	Inc.
SALMON, FISH, TUNA & OCTOPUS: Dijon mustard dressing and pink pepper.	₱ 8,645	Inc.
TUNA: lemon and sesame vinaigrette, roasted almonds, capers, and chives.	₱ 8,645	Inc.
MOZZARELLA: sundried tomato, fresh tomato, basil leaves and pesto sauce.	₱ 8,645	Inc.
 PORTOBELLO MUSHROOM: swiss cheese, parmesan cheese, olive oil, sundried olives, basil, fresh tomato, and truffle essence.	₱ 6,650	Inc.

Additional
MP/AI

Additional
MP/AI

Additional
MP/AI

* 13% taxes and 10% service fee included.



Local



Vegetarian



Vegan



Gluten Free




Spicy

OUR SALADS

CAESAR: romaine lettuce, brioche croutons, parmesan cheese, and anchovy dressing.

Classic ₺ 6,900 Inc.
With roasted chicken ₺ 7,900 Inc.
With shrimps ₺ 8,900 ₺ 1,870


TOSCANA: baby salad leaves, mushrooms, parmesan and mozzarella cheese, crispy prosciutto, artichoke, focaccia croutons, and dried tomatoes vinaigrette. ₺ 6,900 Inc.


 **BRIE:** arugula, pear, caramelized nuts, fried brie cheese and blueberry vinaigrette. ₺ 6,900 Inc.

CALIFORNIA: romaine lettuce, spinach, turkey breast, mango, caramelized almonds, beetroot chips, and blackberry vinaigrette. ₺ 6,900 Inc.

KIOTO: marinated salmon, mango, avocado, chives, algae, and teriyaki sauce. ₺ 6,900 Inc.

PATTAYA: rice noodles, chicken, Welsh onion, shiitake mushroom, bell pepper, peanuts, cashew nuts, soy sauce, sesame oil, and curry. ₺ 6,900 Inc.


 **ANTALYA:** mixed lettuce, curly endive, strawberries, apple slices, caramelized nuts, goat cheese and blackberry vinaigrette. ₺ 6,900 Inc.

 **THE MARKET:** quinoa, heart of palm, beet, strawberries, blue berries, orange slices, iceberg lettuce, passion fruit dressing. ₺ 6,900 Inc.


BERRICHONNE: frisee lettuce, crunchy bacon, goat cheese and oregano over toasts, lentils, poached egg, classic dressing. ₺ 6,900 Inc.


Additional
MP/AI

OUR SOUPS

 **COSTA RICAN SOUP "OLLA DE CARNE":** beef, vegetables and white rice. ₺ 6,900 Inc.

SEAFOOD CASSEROLE: fresh catch of the day with seafood. ₺ 8,900 Inc.

 **TORTILLA:** tomato based with avocado, fried tortillas, sour cream and fresh cheese. ₺ 6,900 Inc.

 **BLEND OF FRESH VEGETABLES:** with basil and croutons. ₺ 3,900 Inc.



OUR POKES

TUNA: fresh tuna, mango, melon, white rice, fried vermicelli and Thai dressing. ₺ 6,900 Inc.

SALMON: fresh salmon, avocado, melon, tapioca, fried wantan, and dill dressing. ₺ 6,900 Inc.

SHRIMP: shrimps, pineapple, melon, quinoa, coconut flakes, cashew nuts and Hawaiian dressing. ₺ 6,900 Inc.




MIXED: fresh tuna, salmon, octopus, mango, melon, quinoa, cashew nuts and Hawaiian dressing. ₺ 6,900 Inc.

Additional
MP/AI

Additional
MP/AI

MAIN DISHES

OUR MAIN DISHES

		<i>Additional MP/AI</i>			<i>Additional MP/AI</i>	
SALMON STEAK: grilled, asparagus with olive oil and crispy quinoa with butter and pink pepper sauce.	¢ 12,900		Inc.	CHICKEN SCHNITZEL: roasted tomatoes, fresh mozzarella cheese, parmesan, mashed potatoes with basil and olive oil.	¢ 9,310	Inc.
PAILLARD OF BEEF TENDERLOIN: arugula salad with mushrooms, Café de Paris butter, and country potatoes.	¢ 13,300		Inc.	CATCH OF THE DAY: fish and seafood with mussels sauce, vegetables and Basmati rice.	¢ 14,630	Inc.
ROASTED SEA BASS: covered by coriander pesto sauce, squash with white wine and mango sauce.	¢ 12,900		Inc.	ROASTED PORK LOIN: mustard seeds, tarragon with provencal vegetable tian.	¢ 14,630	Inc.
CHATEAUBRIAND: beef tenderloin (14 oz), béarnaise sauce, roasted tomato, mixed lettuce salad and country potatoes.	¢ 16,625	¢3,100		SEALED TUNA STEAK: wheat semolina, spinach, peppermint, tomato and pistachio relish with fennel and cucumber salad.	¢ 14,630	Inc.
 <i>Takes longer than 20 minutes</i>				RIB EYE: US Choice 12 oz cut, Café de París butter, mixed salad, country potatoes and roasted tomato.	¢ 24,900	¢3,100
 TYPICAL CASSEROLE OF KIDNEY BEANS WITH "CHICHARRÓN": prepared with locally grown ingredients, rice, beans, crispy fried pork belly, "pico de gallo", avocado and tortilla chips.	¢ 8,645		Inc.	 <i>Takes longer than 20 minutes</i>		



Local



Vegetarian



Vegan



Gluten Free



Spicy

GOURMET BURGERS




All our burgers are served with french fries, onion rings or salad.



Build your own!

BREADS

Select one option

Classic
Wholegrain
With Olives
With Sesame
Brioche bread
 Gluten free

MEATS AND FISHES

Select one option

Traditional
Skirt Angus*
Rib Eye
Lamb
Top Round Angus*
Salmon

CHEESE

Select up to two options

Blue
Swiss
Cheddar
Brie
Provolone
American
Jack
Fresh mozzarella
Muenster
Gouda


SAUCES

Select up to two options

BBQ
Jack Daniel's
Pepper
Mushroom
Teriyaki
 Thai
 Buffalo
Béarnaise

TOPPINGS

Select up to four options


Tomato
Lettuce
Sautéed onion
Caramelized onion
Red Onion
Bacon
Pickled cucumber
Sautéed mushrooms
Guacamole
Cucumber relish
 Jalapeno pepper

CHEF'S SELECTION

BEEF: Angus beef, bacon, lettuce and tomato, oven baked swiss cheese on classic bread.

LAMB: with oven baked swiss cheese, mushrooms and fried onions on burger bread with olives.


TUNA STEAK: Teriyaki sauce, wasabi mayonnaise on sesame seeds bread.

 **PORTOBELLO MUSHROOM:** stuffed with goat cheese, tomato and garlic with oven baked cheddar cheese, pesto sauce on wholegrain bread.

CHICKEN BREAST: layers of gratin fillets, provolone cheese, roasted sweet pepper, onion, arugula and prosciutto with tomato relish in rosette bread.

THE MARKET: beef, lettuce, caramelized onions, manchego cheese, crispy bacon and balsamic reduction sauce with mustard on black bread.

TOP ROUND BEEF: tomato, swiss cheese, fried egg with truffle essence, onion relish with jalapeño on tomato bread.

 **VEGGIE:** chickpeas and quinoa burger, beet, avocado and cajun, yogurt sauce and cumin on spinach bread.

BURGERS \$9,900 | (*)+ \$1,500 | Additional MP/AI Inc

*13% taxes and 10% service fee included.

GOURMET WRAPS & SANDWICHES




All our sandwiches and wraps are served with french fries, onion rings or salad.



Build your own!

BREADS

Select one option

- Classic
- Classic wholegrain
- Baguette
- Rye
- Ciabatta
- Panini
- Bagel
-  Gluten Free
- Pita

WRAPS

- White Tortilla
- Tomato – Herbs Tortilla
- Spinach Tortilla
- Rice Tortilla

MEATS, FISHES, AND SEAFOOD

Select one option

- Bacon
- Roast beef
- Corned beef
- Serrano ham
- Cooked ham
- Pork leg
- Chicken breast
- Turkey breast
- Tuna in water
- Fresh tuna
- Fresh salmon
- Smoked salmon
- Shrimp*

CHEESES

Select up to two options

- Gouda
- Brie
- Swiss
- Cheddar
- Blue
- Provolone
- Fresh Mozzarella
- Goat
- Jack
- Manchego


SAUCES

Select two options

- Honey Mustard
-  Chipotle mayonnaise
- BBQ
- Horseradish
-  Thai
- Cucumber Relish
- Teriyaki
- Pesto

VEGETABLES

Select up to three options

- Lettuce
- Tomato
- Cucumber
- Onion
- Sautéed Onions
- Black olives
- Sweet Pepper
-  Jalapeño
- Pickles
- Avocado
- Grilled Vegetables
- Alfalfa


CHEF'S SELECTION

CLUB: chicken breast, roast beef, cooked ham, fried egg, bacon, cheeses, tomato, mayonnaise and lettuce on classic bread.

PHILLY: beef tenderloin, sweet pepper, lettuce, cucumber relish, onions and mushrooms, with oven baked swiss cheese on baguette bread.

TUNA MELT: tuna, tomato, onions, celery, mayonnaise, oven baked with Jack cheese on farmer's bread.

REUBEN: corned beef, sauerkraut, with oven baked swiss cheese on rye bread.

 **WRAP:** (wrapped in rice leaf) hummus, romaine lettuce, cucumber, chives, soy root, feta cheese, mint, parsley and olives.

CUBAN MARKET: pork leg, york ham, muenster cheese, mayonnaise, mustard and pickles on baguette bread.

OPEN SMOKED: smoked salmon, cream chesse, guacamole, tomato, lemon juice and olive oil on sesame bread.

Sandwiches \$8,900 | (*)+ \$1,500 | Additional MP/AI Inc

PIZZA GOURMET

Build your own!

DOUGHS

Select one option

Thin
Thick
Wholegrain
Gluten free



Chicago style pizza



Takes longer than 20 minutes

SAUCES

Select up to two options

Tomato
Tomato with garlic
Tomato with herbs
Arrabbiata
Bechamel
Pesto
BBQ

CHEESES

Select up to four options

Mozzarella
Provolone
Parmesan
Ricotta
Gouda
Swiss
Goat
Cheddar
Pecorino
Muenster
Jack
Fresh mozzarella

VEGETABLES

Select up to two options

Tomato
Basil
Asparagus
Spinach
Eggplant
Olives
Sweet pepper
Artichokes
Mushrooms
Arugula
 Jalapeño
Pineapple
Sundried tomato
Fresh onions
Caramelized onions

TOPPINGS

Select up to three options

Prosciutto
Salami
Pepperoni
Ham
Chicken
Sausage
Spicy italian sausage
Anchovy
Canned Tuna
Bacon
Beef tenderloin
Minced beef
Shrimp*
Mussels*
Crab*

CHEF'S SELECTION

PARMA HAM AND MUSHROOMS: tomato sauce with herbs, mozzarella cheese, mushrooms, tomato arugula and extra virgin olive oil.



MEAT LOVER: ham, salami, pepperoni, minced beef, Italian sausage, tomato sauce, sweet pepper, hot pepper and mozzarella cheese.

PINEAPPLE, HAM & COCONUT: tomato sauce and mozzarella cheese.

CALZONE: ham, salami, mushrooms, sweet pepper, tomato sauce and mozzarella cheese.

SMOKED SALMON: tomato sauce, mix of cheeses, smoked salmon, capers, cream cheese and arugula.

FOUR SEASONS: tomato sauce, mozzarella cheese, ham, mushrooms, artichoke, olives and basil.

DEEP-DISH PIZZA: italian sausage, sweet pepper, mushrooms, tomato sauce, mozzarella and parmesan cheese.



Takes longer than 20 minutes


Pizza \$9,900 | (*)+ \$1,500 | Additional MP/AI Inc

PASTAS GOURMET

Build your own!

PASTAS

Select one option

Spaghetti
Fettuccine
Penne rigate
Farfalle
Fusilli
Whole grain
 Gluten free

SAUCES

Select one option

Tomato
Bolognese
Bechamel
Arrabiata
Pesto
Carbonara
Al olio
Butter

MEATS, FISHES AND SEAFOOD

Select up to two options

Beef tenderloin
Cooked ham
Bacon
Italian sausage
Chicken
Fresh salmon
Tuna
Squid
Smoked salmon
Anchovies
Shrimp*
Mussels*

VEGETABLES

Select up to four options


 Sweet pepper
 Hot pepper
Onion
Carrots
Broccoli
Chives
Olives
Garlic
Basil
Spinach
Portobello
Zucchini
Artichokes

CHEESES

Select up to four options


Parmesan
Blue
Pecorino
Mozzarella
Fresh mozzarella
Provolone
Ricotta
Gouda
Swiss
Goat
Cheddar
Scarmorza

CHEF'S SELECTION

 **SEAFOOD TAGLIATELLE:** shrimps, clams, squid, mussels, scallop, octopus, tomato sauce, garlic, hot pepper and basil.

FARFALLE: extra virgin oil, prosciutto, portobello mushroom, cherry tomatoes, garlic, butter, spinach and basil.

SPAGHETTI: chicken, broccoli, cherry tomato, garlic, 4 cheese sauce.

 **CANNELLONI FLORENTINE:** spinach and ricotta cheese stuffed, with marinara sauce and oven baked with swiss cheese.

FUSILLI: beef tenderloin, sage, shiitake mushroom, dried tomatoes, truffle oil and parmesan cheese.

BLACK PANZEROTTI: filled with lobster, goat cream cheese, tarragon, baked pears and honey.

PUMPKIN TORTELLI AND AMARETTI: cream of porcini mushrooms, Dijon mustard, parmesan cheese and roasted nuts.

SALMON LASAGNA: fresh salmon, tomato sauce, béchamel sauce, mozzarella and parmesan cheese, spinach and fresh mushrooms.

Pastas \$9,900 | (*)+ \$1500 | Additional MP/AI Inc



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Gluten Free



Spicy

DESSERTS

CRÊPES

Choose an ice cream flavor for your crêpe:
vanilla, chocolate, strawberry, coffee,
rum and raisins, or caramel.

NUTELLA & STRAWBERRY:
with whipped cream.

STRAWBERRY AND BANANA:
vanilla ice cream, whipped cream
and chocolate.

WHITE CHOCOLATE:
strawberries and whipped cream.

“DULCE DE LECHE”:
roasted almonds and bananas.

ORANGE AND GRAND MARNIER:
Grand Marnier and english cream.

DESSERTS

We have at your disposal a wide variety of
homemade desserts in our showcase.
Please ask your waiter.

CRÉME BRÛLÉE: wild red berries.

CHEESECAKE: wild blackberry sauce.

CHOCOLATE BROWNIE: vanilla ice cream.

OPERA CHOCOLATE CAKE: coffee sauce and
caramelized pistachios.



HOMEMADE ICE CREAM

Ask for all the variety flavors and
choose 3 of your favorite ones.

Desserts, Ice Cream and Crêpes \$5,900 | Additional MP/AI Inc







