

BREAKFAST

Trio Kahvaltı (Trio Breakfast) 520 ₺

Yöresel lokal peynirler, zeytin, mevsimsel reçel, tereyağı, bal, kuru kayısı, sigara böreği, göz yumurta, kuru domates cevizli, domates, salatalık (Local cheeses, olives, seasonal jam, butter, honey, dried apricots, Turkish Borek, fried egg, dried tomatoes with walnuts, tomatoes, cucumbers)

Çay ücretsiz servis edilir (Served with free Turkish tea)
Ekstra Sucuk: 150 ₺. (Extra Turkish Sausage 150 ₺)

Brunch Breakfast 650 ₺

Homemade granola, ekşi ekmek üzerine avokado poşe yumurta ve somon poşe yumurta, portakal suyu (Homemade granola, avocado poached eggs and salmon poached eggs on sourdough bread, orange juice)

Kahvaltı Salata (Breakfast Salad) 315 ₺

Mevsim yeşillikleri, avokado, haşlanmış yumurta, ceviz, çilek, peynir, keten tohumu, ktır ekmek. (Seasonal herbs, avocado, boiled egg, walnut, strawberry, cheese, flaxseed, croutons)

Avokadolu Poşe Yumurta (Avocado Poached Eggs) 355 ₺

Ekşi maya ekmek üzerine iki poşe yumurta ve avokado (2 poached eggs and avocado served on sourdough bread)

Çılbır (Turkish Poached Eggs) 275 ₺

Süzme yoğurt üzerine iki poşe yumurta, tereyağı ve ceviz (Poached eggs with yoghurt and walnuts)

Sebzeli Tost (Vegetarian Toast) 325 ₺

Ekşi maya ekmek üzerine, avokado, kırmızı soğan, havuç, mantar, kırmızı kapya biber, yeşil biber (Avocado, red onion, carrot, mushroom, red capia pepper and green pepper served on sourdough bread)

Simit Aşkı (Simit Love) 275 ₺

2 çeşit peynir ile tost yapılmış çitir simit, zeytin, göz yumurta ve mevsim yeşillikleri ile (Simit toasted with 2 different kinds of cheese, served with fried egg, olives and seasonal herbs)

Pancake 375 ₺

Akçağaç şurubu, nutella, fındık ve mevsim meyveleri ile (with maple syrup, nutella, hazelnuts and seasonal fruits.)

French Toast 375 ₺

Özel sosu ile tereyağında kızartılmış iki dilim ekmek üzerine mevsim meyveleri, krema, fındık ve bal ile servis edilir. (Bread slices dipped in butter and fried until golden brown, served with seasonal fruits, hazelnut, honey and cream)

Homemade Granola 325 ₺

Süzme yoğurt ya da süt, granola, keten tohumu, hindistan cevizi, ceviz, mevsim meyveleri (Yoghurt or milk, granola, flaxseed, coconut flakes, walnut, seasonal fruits)

Günün Çorbası

150 ₺

Omlet (Omlette)

Mantarlı (Mushroom) 285 ₺

Füme Etli (Smoked Meat) 425 ₺

Füme Somonlu (Smoked Salmon) 425 ₺

Ispanaklı (Spinach) 255 ₺

Soğan, ıspanak ve göz yumurta (Spinach, onion, egg)

Peynirli ve Sebzeli (Cheese and Vegetables) 255 ₺

Menemen (Spicy Turkish Omlette) 275 ₺

Yumurtasız olarak siparis edebilirsiniz.

You can order without eggs

Kruvasan Sandviç (Croissant Sandwich)

Çırpılmış Yumurta ve Avokado (Scrambled egg & Avocado) 365 ₺

Mevsim yeşillikleri ile servis edilir. (Served with seasonal greens)

Hindi Füme ve Kaşar (Smoked Turkey & Turkish Cheese) 325 ₺

Mevsim yeşillikleri ile servis edilir. (Served with seasonal greens)

Somonlu ve Avokadolu (Salmon & Avocado) 425 ₺

Mevsim yeşillikleri ile servis edilir. (Served with seasonal greens)

Muzlu, Kremalı ve Çikolatalı (Banana, Cream & Chocolate) 325 ₺

Krep (Crepes)

Somonlu (Salmon) 395 ₺

Krem peynir, somon ve mevsim yeşillikleri ile servis edilir (Served with cream cheese, salmon and seasonal greens)

Peynirli ve Ispanaklı (Cheese & Spinach) 325 ₺

Lor peynir, krem peynir, ıspanak, parmesan, tatlı ekşi sos (Curd cheese, cream cheese, spinach, parmesan, sweet and sour sauce)

Start your day with a smile.
Time for **Prosecco** for breakfast!

Cordaro Caterina
Frizzante

400 ₺ / 1700 ₺

Colossae

1300 ₺

extras: Salmon: 125 ₺ Avocado : 95 ₺ Egg: 25 ₺

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Wi-Fi: Fethiye19



DRINKS

HOT COFFEE

Espresso	100 ₺
Double Espresso	130 ₺
Americano	160 ₺
Latte / Latte Macchiato	180 ₺
Cappucino	180 ₺
Cortado / Flat White	170 ₺
Aromalı (Flavored) Latte	210 ₺
(vanilla, caramel, salted caramel, cookie)	
Toffee Nut Latte	210 ₺
Salted Pumpkin Latte	210 ₺
Mocha / White Mocha	210 ₺
Türk Kahvesi (Turkish Coffee)	85 ₺
Chai Tea Latte	160 ₺
Hot Chocolate	160 ₺

COLD COFFEE

Frappe	230 ₺
Iced Americano	160 ₺
Iced Latte	180 ₺
Iced Latte Aromalı (Flavored)	210 ₺
(vanilla, caramel, salted caramel, cookie)	
Iced Toffee Nut Latte	210 ₺
Iced Mocha / White Mocha	210 ₺
Tonic Espresso	180 ₺
Affogato	230 ₺
Orange Espresso	230 ₺
Freddo Espresso	170 ₺

DEMLEME (FRESH BREW)

V60	200 ₺
Chemex	200 ₺
Filtre Kahve (Filter Coffee)	200 ₺
Cold Brew	220 ₺

TEA

Siyah Çay (Black Tea)	100 ₺
Bitki Çayı (Herbal Tea)	100 ₺
Demleme Çay (Turkish Tea)	50 ₺

MATCHA BAR (Hot or Iced)

Matcha Latte	180 ₺
Aromalı (Flavored) Matcha	210 ₺
(Vanilla, strawberry)	
Pistachio Banana Cream Matcha	260 ₺
Blueberry and Cinnamon Matcha	210 ₺

MOCTAIL

Cool Lime	180 ₺
(Lime, mint, green tea)	
Cool Hibiscus	180 ₺
(red fruits, mint, hibiscus tea)	
Blue Breeze	180 ₺
(Blueberry, mint, sparkling water)	

DETOX

Green Detox	240 ₺
Yeşil elma, Salatalık, Ispanak, Maydanoz, Limon	
(Green apple, Cucumber, Spinach, Parsley, Lemon)	
Red Antioxidant	250 ₺
Pancar, Zencefil, Portakal, Kırmızı elma, Çilek	
(Beetroot, Ginger, Orange, Red Apple, Strawberry)	
White Protein	320 ₺
Yoğurt, Süt, Muz, Protein tozu, Fıstık ezmesi, Chia tohumu	
(Yogurt, Milk, Banana, Protein powder, Peanut butter, Chia)	
Hangover	250 ₺
Havuç, Pancar, Yeşil Elma, Limon, Maydanoz, Portakal, Chia	
(Carrot, Beetroot, Green Apple, Lemon, Parsley, Orange, Chia)	

SOFT DRINKS

Su (Water) - Small / Large	50 ₺ / 70 ₺
Premium Soda (Sparkling Water)	90 ₺
Churchill	110 ₺
Taze Portakal Suyu	210 ₺
(Fresh Orange Juice)	
Ev Yapımı Limonata	210 ₺
(Homemade Lemonade)	
Beyoğlu Gazoz	80 ₺
Smoothies (Strawberry, Banana)	220 ₺

TATLILAR (DESSERT)

Elmalı Parfe (apple parfait)	210 ₺
Raspberry Cheesecake	265 ₺
Magnolia	220 ₺
Brownie	220 ₺
Croissant (Plain)	110 ₺
Croissant (Butter & Jam)	170 ₺

MENU

PIZZA

Margarita 445 ₺

Mozarella, özel domates sos, parmesan, pesto sos, kavrulmuş fındık, (Mozzarella, special tomato sauce, parmesan, pesto sauce, roasted peanuts,)

Sucuklu (Pepperoni) 545 ₺

Sucuk, mozzarella, özel domates sos, parmesan (Turkish sucuk, mozzarella, special tomato sauce, parmesan)

Füme Somonlu (Smoked Salmon) 595 ₺

Füme somon, mozzarella, kırmızı soğan, dereotu, özel domates sos, parmesan (Smoked salmon, mozzarella, red onion, dill, special tomato sauce, parmesan)

Formaggi 495 ₺

Parmesan, mozzarella, rokfor, ricotta, özel domates sos (Parmesan, mozzarella, roquefort, ricotta, special tomato sauce)

Füme Etli (Smoked Meat) 595 ₺

Füme dana et, mozzarella, özel domates sos, parmesan, roka, kavrulmuş fındık, kurutulmuş domates (Smoked beef, mozzarella, special tomato sauce, parmesan, arugula, roasted peanuts, dried tomatoes)

Mevsim Mantarlı (Seasonal Mushrooms) 495 ₺

Mevsim mantarları, mozzarella, özel domates sos, parmesan (Seasonal mushrooms, mozzarella, special tomato sauce, parmesan)

MAKARNA (PASTA)

Deniz Mahsüllü Taglitelli (Seafood Tagliatelle) 495 ₺

Karides, iç midye, kalamar, ahtapot, pesto sos, krema, parmesan, taze fesleğen (Shrimp, mussels, calamari, octopus, pesto sauce, cream, parmesan, fresh basil)

Füme Etli Penne (Penne with Smoked Meat) 525 ₺

Taze baharatlar ile harmanlanmış özel köz domates sos, pesto sos, füme et, taze fesleğen, parmesan (Special roasted tomato sauce blended with fresh spices, pesto sauce, smoked meat, fresh basil)

Pesto Soslu Izgara Tavuklu (Grilled Chicken with Pesto Sauce) 425 ₺

Pesto sos, ızgara tavuk, parmesan, krema, (Pesto sauce, grilled chicken, parmesan, cream)

Kremalı Mantarlı (Creamy Mushroom Pasta) 350 ₺

Pelmeni 425 ₺

SALATA (SALADS)

Sezar (Caesar) 415 ₺

Mevsim yeşillikleri, mısır, kapari, parmesan, özel sezar sosu ile, kırıta ekme, ızgara tavuk (Seasonal greens, corn, capers, parmesan, special caesar sauce, croutons, grilled chicken)

Ton Balıklı Salata (Tuna Salad) 375 ₺

Mevsim yeşillikleri, mısır, havuç, hardal, ton balığı, kapari (Seasonal greens, corn, carrots, mustard, tuna, capers)

Protein Bowl 425 ₺

Pirinç, tavuk, kırmızı biber, soğan, keten tohumu, havuç, mevsim yeşillikleri (Rice, chicken, red pepper, onion, flaxseed, carrot, seasonal greens)

Somon Bowl (Salmon Bowl) 485 ₺

Füme somon, turp, salatalık, havuç, ananas, basmati pirinç, grissini (Smoked salmon, baby radish, cucumber, carrot, pineapple, basmati rice, grissini)

Kinoalı Karides Bowl (Quinoa Prawn) 475 ₺

Mevsim yeşillikleri, karides, meksika fasülyesi, kinoa, avokado, portakal, yeşil elma (Seasonal greens, prawn, quinoa, Mexican beans, avocado, orange, green apple)

PAYLAŞMALIK (TO SHARE)

Vişneli Yaprak Sarma 335 ₺

(Stuffed Leaves with Sour Cherry)

Ege yaprak sarma, vişne sos, kırık fındık, taze baharatlar, pirinç (Aegean stuffed vine leaves, sour cherry sauce, crushed pistachios, fresh spices, rice)

Ekşi Mayalı Ekmek & Bruschetta 325 ₺

Ekşi mayalı ekmek, krem peynir, domates, avokado, kırmızı biber, yeşil biber, salatalık, sarımsak, kırmızı soğan, fesleğen yaprakları, pesto sos (Sourdough bread, cream cheese, tomato, avocado, red pepper, green pepper, cucumber, garlic, red onion, basil leaves, pesto sauce)

Avokado Humus Dip 275 ₺

Humus, avokado, ekşi mayalı ekmek dilimleri, sotelenmiş baharatlı çitir nohut (Hummus, avocado, sourdough bread slices, sautéed spicy crispy chickpeas)

Günün Çorbası 150 ₺



BEVEREAGES

CLASSIC COCKTAILS

Whisky Sour (Bulleit Bourbon, Sugar Syrup, Lemon Juice, Egg White)	420 ₺
Negroni (Gordons, Campari, Martini Rosso, Orange Peel)	420 ₺
Mojito (Havana Club 3 Anos, Lime, Mint, Sugar Syrup, Mineral Water)	420 ₺
Margarita (Olmeca Blanco, Orange Liqueur, Lime Juice, Salt Rim)	420 ₺
Dry Martini (Gordons, Martini Extra Dry, Olive)	420 ₺
Gin Basil Smash (Gordons, Lime, Sugar Syrup, Basil)	420 ₺
Aperol Spritz (Aperol, Prosecco, Mineral Water)	420 ₺

SIGNATURE COCKTAILS

Ayahuasca (Gordons, Aperol, Likya Patara Rose, Hibiscus Cordail, Lavander Bitter, Lemon Juice)	490 ₺
Pretty Pink (Gordons, Strawberry, Basil, Lemon Juice, Satsuma Cordail)	490 ₺
Aura (Jack Daniels, Aperol, Pineapple Juice, Honey, Lavander Bitter, Citrus Mix,)	490 ₺
Chocolate Royale (Smirnoff, Baileys, Coffee Liqueur, Chocolate Souce, Milk, Espresso)	490 ₺

BEER

Corona 35,5 CL	275 ₺
Beck' s 33 CL	245 ₺
Bud 33 CL	245 ₺
Bud 50 CL	285 ₺
Miller 33 CL	245 ₺
Bomonti Filtresiz 50 CL	245 ₺
Efes Malt 50 CL	245 ₺
Efes Özel Seri 50 CL	245 ₺

GIN BAR

Tangueray (Served with Lemon and Cucumber)	395 ₺
Gordon's (Served with Lime and Cucumber)	355 ₺

WHISKY

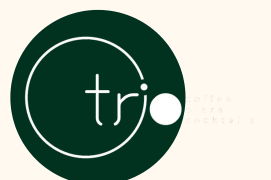
Jack Daniel's	355 ₺
Johnnie Walker Black Label	425 ₺
Jameson	375 ₺

VERMOUTH

Martini Extra Dry	325 ₺
Martini Bianco	395 ₺
Martini Rosso	345 ₺

LIQUER

Baileys	315 ₺
Campari	315 ₺
Kahlua	315 ₺
Jagermeister	315 ₺
SMIRNOFF	340 ₺



WINE MENU

KIRMIZI ŞARAP (RED WINE)

Likya Kadyanda Elmalı - Antalya/ Öküzgözü	295 / 950 ₺
Paşaeli CSKS Ege Bölgesi / Cabernet Sauvignon & Karasakız	350 / 1150 ₺
Antioche Classic Antakya / Sangiovese Syrah	1250 ₺
Likya Saint Nicholas Elmalı - Antalya/ Kalecik Karası & Syrah & Öküzgözü	1350 ₺
Likya Kızılbel Elmalı - Antalya/ Merlot & Syrah & Öküzgözü	1450 ₺
Lermonos Rindera Çal - Denizli / Cabernet Sauvignon & Merlot	1650 ₺
Lermonos Reserv Çal - Denizli / Merlot	2100 ₺
Likya Vineyards Elmalı - Antalya / Malbec	2450 ₺
Likya Vineyards Elmalı - Antalya / Pinot Noir	2450 ₺

PROSECCO

Cordaro Caterina	400 / 1700 ₺
Colossae Denizli / Sultaniye - Tokat / Narince	1300 ₺

Peynir Tabağı (Cheese Plate) 390 ₺

BEYAZ ŞARAP (WHITE WINE)

Likya Patara Elmalı - Antalya / Narince & Çalıbağ	295 / 950 ₺
Conundrum Paşaeli Ege Bölgesi / Sultaniye & Yapıncak & Sıdalan & Semillon	950 ₺
Lermonos Rindera Çal - Denizli / Bornova Misketi	1650 ₺
Lermonos Rindera Çal - Denizli / Sauvignon Blanc	1650 ₺
Lermonos Rindera Çal - Denizli / Chardonnay	1650 ₺
Likya Arykanda Elmalı - Antalya / Chardonnay	1800 ₺

PEMBE ŞARAP (ROZE WINE)

Conundrum Paşaeli Ege Bölgesi / Çalkarası & Karasakız & Çakal	275 / 950 ₺
Likya Fox Blush Elmalı - Antalya / Tilki Kuyruğu	350 / 1350 ₺
Mahrem Rüya Urla - İzmir / Sangiovese	1650 ₺
Lermonos Rindera Çal - Denizli / Kalecik Karası	1750 ₺

