

# BREAK FAST

## Trio Kahvaltı (Trio Breakfast) 590 ₺

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 750 ₺

Homemade granola, ekşi ekmeğ 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) 375 ₺

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

## Avokadolu Poşe Yumurta (Avocado Poached Eggs) 395 ₺

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

## Çılbır (Turkish Poached Eggs) 325 ₺

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

## Sebzeli Tost (Vegetarian Toast) 395 ₺

Ekşi maya ekmeğ 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) 325 ₺

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 445 ₺

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

## French Toast 425 ₺

Özel sosu ile tereyağında kızartılmış iki dilim ekmeğ 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 355 ₺

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

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

Günün Çorbası 220 ₺

## Omlet (Omlette)

Mantarlı (Mushroom) 325 ₺

Füme Etli (Smoked Meat) 525 ₺

Füme Somonlu (Smoked Salmon) 525 ₺

Ispanaklı (Spinach) 295 ₺

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

Peynirli ve Sebzeli (Cheese and Vegetables) 325 ₺

Menemen (Spicy Turkish Omlette) 325 ₺

 Yumurtsız olarak siparis edebilirsiniz.  
You can order without eggs

## Kruvasan Sandviç (Croissant Sandwich)

Çırpılmış Yumurta ve Avokado (Scrambled egg & Avocado) 425 ₺

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

Hindi Füme ve Kaşar (Smoked Turkey & Turkish Cheese) 375 ₺

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

Somonlu ve Avokadolu (Salmon & Avocado) 525 ₺

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

Muzlu, Kremalı ve Çikolatalı (Banana, Cream & Chocolate) 375 ₺

## Krep (Crepes)

Somonlu (Salmon) 495 ₺

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

Peynirli ve Ispanaklı (Cheese & Spinach) 375 ₺

Lor peynir, krem peynir, ispanak, 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 2300 ₺

Frizzante

Colossae 1600 ₺

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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 (vanilla, caramel, salted caramel, cookie)	210 ₺
Toffee Nut Latte	210 ₺
Salted Pumpkin Latte	210 ₺
Mocha / White Mocha	210 ₺
Türk Kahvesi (Turkish Coffee)	85 ₺
Chai Tea Latte	180 ₺
Hot Chocolate	180 ₺

## COLD COFFEE

Frappe	230 ₺
Iced Americano	160 ₺
Iced Latte	180 ₺
Iced Latte Aromalı (Flavored) (vanilla, caramel, salted caramel, cookie)	210 ₺
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 (Vanilla, strawberry)	210 ₺
Pistachio Banana Cream Matcha	260 ₺
Blueberry and Cinnamon Matcha	210 ₺

## MOCTAIL

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

## DETOX

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

## SOFT DRINKS

Su (Water) - Small / Large	60 ₺ / 90 ₺
Premium Soda (Sparkling Water)	90 ₺
Churchill	110 ₺
Taze Portakal Suyu (Fresh Orange Juice)	210 ₺
Ev Yapımı Limonata (Homemade Lemonade)	210 ₺
Beyoğlu Gazoz	80 ₺
Smoothies (Strawberry, Banana)	220 ₺

## TATLILAR (DESSERT)

Napolyon	285 ₺
Raspberry Cheesecake	270 ₺
Magnolia	220 ₺
Brownie	220 ₺
Croissant (Plain)	110 ₺
Croissant (Butter & Jam)	170 ₺

# MENU

## PIZZA

### Margarita 525 ₺

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

### Sucuklu (Pepperoni) 625 ₺

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

### Füme Somonlu (Smoked Salmon) 725 ₺

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

### Formaggi 565 ₺

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

### Füme Etli (Smoked Meat) 725 ₺

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

### Mevsim Mantarlı (Seasonal Mushrooms) 575 ₺

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

## MAKARNA (PASTA)

### Deniz Mahsüllü Taglitelli (Seafood Tagliatelle) 625 ₺

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) 625 ₺

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) 495 ₺

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

### Kremalı Mantarlı (Creamy Mushroom Pasta) 390 ₺

### Pelmeni 575 ₺

## SALATA (SALADS)

### Sezar (Caesar) 495 ₺

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

### Ton Balıklı Salata (Tuna Salad) 495 ₺

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

### Protein Bowl 525 ₺

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

### Somon Bowl (Salmon Bowl) 625 ₺

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

### Kinoalı Karides Bowl (Quinoa Prawn) 595 ₺

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 375 ₺

#### (Stuffed Leaves with Sour Cherry)

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

### Avokado Humus Dip 325 ₺

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

### Günün Çorbası 220 ₺



# BEVEREAGES

## CLASSIC COCKTAILS

Whisky Sour (Bulleit Bourbon, Sugar Syrup, Lemon Juice, Egg White)	490 ₺
Negroni (Gordons, Campari, Martini Rosso, Orange Peel)	490 ₺
Mojito (Havana Club 3 Anos, Lime, Mint, Sugar Syrup, Mineral Water)	490 ₺
Margarita (Olmeca Blanco, Orange Liquer, Lime Juice, Salt Rim)	490 ₺
Dry Martini (Gordons, Martini Extra Dry, Olive)	490 ₺
Gin Basil Smash (Gordons, Lime, Sugar Syrup, Basil)	490 ₺
Aperol Spritz (Aperol, Prosecco, Mineral Water)	490 ₺

## SIGNATURE COCKTAILS

Ayahuasca (Gordons, Aperol, Likya Patara Rose, Hibiscus Cordail, Lavander Bitter, Lemon Juice)	580 ₺
Pretty Pink (Gordons, Strawberry, Basil, Lemon Juice, Satsuma Cordail)	580 ₺
Aura (Jack Daniels, Aperol, Pineapple Juice, Honey, Lavander Bitter, Citrus Mix,)	580 ₺
Chocolate Royale (Smirnoff, Baileys, Coffee Liquer, Chocolate Souce, Milk, Espresso)	580 ₺

## BEER

Corona 35,5 CL	325 ₺
Beck' s 33 CL	295 ₺
Bud 33 CL	295 ₺
Bud 50 CL	335 ₺
Miller 33 CL	295 ₺
Bomonti Filtresiz 50 CL	295 ₺
Efes Malt 50 CL	295 ₺
Efes Özel Seri 50 CL	295 ₺

## GIN BAR

Tangeray (Served with Lemon and Cucumber)	475 ₺
Gordon's (Served with Lime and Cucumber)	445 ₺

## WHISKY

Jack Daniel's	425 ₺
Johnnie Walker Black Label	485 ₺
Jameson	435 ₺

## VERMOUTH

Martini Extra Dry	375 ₺
Martini Bianco	445 ₺
Martini Rosso	395 ₺

## LIQUER

Baileys	385 ₺
Campari	385 ₺
Kahlua	385 ₺
Jagermeister	385 ₺
SMIRNOFF	410 ₺



# 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	1850 ₺
Lermonos Reserv Çal - Denizli / Merlot	2250 ₺
Lermonos Reserv Çal - Denizli / Cabernet Sauvignon	2250 ₺
Likya Vineyards Elmalı - Antalya / Malbec	2650 ₺
Likya Vineyards Elmalı - Antalya / Pinot Noir	2750 ₺

## PROSECCO

Cordaro Caterina	2300 ₺
Colossae Denizli / Sultaniye - Tokat / Narince	1600 ₺

**Peynir Tabacağı (Cheese Platter)** 390 ₺

## BEYAZ ŞARAP (WHITE WINE)

Lermonos Alice Çal - Denizli / Sultaniye & Sauvignon Blanc & Narince	250 / 900 ₺
Likya Patara Elmalı - Antalya / Narince & Çalıbağ	950 ₺
Conundrum Paşaeli Ege Bölgesi / Sultaniye & Yapıncak & Sıdalan	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)

Lermonos Lykos Valley Çal - Denizli / Öküzgözü	250 / 800 ₺
Conundrum Paşaeli Ege Bölgesi / Çalkarası & Karasakız & Çakal	950 ₺
Lermonos Alice Çal - Denizli / Çal Karası & Syrah & Öküzgözü	1050 ₺
Likya Fox Blush Elmalı - Antalya / Tilki Kuyruğu	1350 ₺
Antioche Summer Vibes Antakya / Sangiovese, Misket	1400 ₺
Mahrem Rüya Urla - İzmir / Sangiovese	1650 ₺
Lermonos Rindera Çal - Denizli / Kalecik Karası	1750 ₺

