

MARKUS

Markus olarak, Türk mutfağına özgün yorumlarımızı getirme tutkumuzla hareket ediyoruz. Yenilikçi gastronomik yaklaşımları geleneksel pişirme yöntemleri ve yerel Türk malzemeleriyle harmanlayarak ortak gıda mirasımıza saygı göstermeyi amaçlıyoruz. Amacımız, Türk mutfağının canlanmasına katkıda bulunmak ve dünyaya pozitif bir şekilde özgün lezzetlerini ve bölgesel özelliklerini sergilemektir.

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YABANİ MANTAR ÇORBASI

sığır dili, borazan, sarıkız mantarları, kefir kreması ve mikro yeşillikler
160TL

GÜNÜN ZEYTİNYAĞLISI

140TL

RAKULA SALATASI

füme enginar, anjelik erik, mandalina vinegrette ve kavrulmuş badem
180TL

KARALAHANA SALATASI

yeşil elma, limon vinegrette ve kavrulmuş badem
160TL

FÜME ANTRİKOT

şeker fasulye püresi, acı yağ, balzamik havyarları ve ekşi maya ekmek ile
360TL

PEYNİR TABAĞI

portakal pektin ve ekşi maya ekmek ile
260TL

TÜTSÜLENMİŞ KABURGA BURGER

kırmızı soğan turşusu ve hardal sos ile
260TL

TAVUK TİRİT

yoğurt sos, ekşi maya ekmek ve taze baharatlar
160TL

İSLİ GÜVEÇ

patates püresi, karamelize soğan, bezelye, havuç ve dana kaburga
190TL

EKŞİLİ UFAK KÖFTE
isli yoğurt ve nar ekşili sos
220TL

KIZARMIŞ KARNABAHAAR
romesco sos, kızarmış kapari, Ayvalık tulum peyniri ve
balzamik havyarları ile
180TL

NOHUT AŞI
pazı, füme antrikot, soğan, sarımsak, nane ve tahin sos
180TL

FİRİK KEŞKEK
dana kaburga, ekşi krema, yeşil yağ, acı yağ
ve mikro yeşillikler
240TL

DANA KISA KABURGA
patates püresi, yeşil yağ ve Markus kaburga sosu ile
435TL

DANA UZUN KABURGA
patates püresi, yeşil yağ ve Markus kaburga sosu ile
700TL

KUZU KABURGA
mevsim chutney ve yeşil yağ ile
520TL

KUZU KABURGA KAFES
mevsim chutney ve yeşil yağ ile
1250TL

KIZARMIŞ KADAYIF
tarçınlı karamelize elma püresi ve kavrulmuş ceviz
110TL

MARKUS

At Markus, we are driven by our passion for bringing our unique interpretations to Turkish cuisine. We aim to honor our shared food heritage by blending innovative gastronomic approaches with traditional cooking methods and local Turkish ingredients. Our goal is to contribute to the revival of Turkish cuisine and to showcase its distinct flavors and regional characteristics to the world in a positive light.

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WILD MUSHROOM SOUP
hedgehog-king trumpet-chanterelle mushrooms,
kefir cream and microgreens
160TL

DISH OF THE DAY
140TL

ARUGULA SALAD
smoked artichoke, angelic plum, tangerine vinegrette
and roasted almonds
180TL

KALE SALAD
granny smith apple, lemon vinegrette and roasted almonds
160TL

SMOKED ENTRECÔTE
pureed beans, chili oil, balsamic caviars,
toasted sourdough bread & microgreens
360TL

CHEESE PLATTER
with orange pectin and toasted sourdough bread
260TL

SMOKED RIBS BURGER
pickled red onion and mustard sauce
260TL

CHICKEN TIRÏT
yoghurt sauce, sourdough bread and fresh spices
160TL

SHEPHERD'S PIE
mashed potatoes, caramelized onions, carrot,
peas and beef ribs
190TL

MEATBALLS IN SOUR SAUCE
with smoked yoghurt and pomegranate sauce
220TL

FRIED CAULIFLOWER

Romesco, fried capers, Ayvalık Tulum cheese
and balsamic caviars
180TL

NOHUT AŞI

chickpea, chard, smoked entrecote, onion, garlic,
mint and tahini sauce
180TL

WHEAT KASHKEK

beef ribs, sour cream, green & chili oil and microgreens
240TL

SHORT RIBS

beef short ribs with royal potato purée, green oil
and Markus Ribs sauces
435TL

BACK RIBS

beef back ribs with royal potato purée, green oil
and Markus Ribs sauce
700TL

LAMB RIBS

lamb ribs with green oil and quince chutney
520TL

LAMB RIBS CAGE

lamb ribs cage with green oil and quince chutney
1250TL

FRIED KADAYIF

caramelized cinnamon apple puree and roasted walnuts
110TL

K O K T E Y L L E R
C O C K T A I L S

ÜNVER DE BLOODY MARY _____ 285TL

Absolut, domates suyu, tabasco, Worcestershire, karabiber, tuz
Absolut, tomato juice, tabasco, Worcestershire, black pepper, salt

MİLES _____ 285TL

Jameson, Disaronno, Cointreau, Angostura Bitter, tatlı ekşi
karışım, yumurta akı (opsiyonel)
Jameson, Disaronno, Cointreau, Angostura Bitter, sweet and sour
mix, egg white (optional)

RJ _____ 285TL

Havana Club Rom, Jameson, arkıfelek meyvesi, Cointreau, Meksika biberi
Havana Club Rom, Jameson, passion fruit, Cointreau, chili pepper

FELA _____ 285TL

Beefeater, kuzukulağı, citrus blend
Beefeater, sorrel, citrus blend

ZOSO _____ 285TL

Aperol - Prosecco, soda ve portakal dilimi
Aperol - Prosecco, soda water and slice of orange

BLOODY JADE _____ 285TL

Olmea Bianco, portakal likörü, mürver ieđi, lime suyu, bloody sos
Olmea Bianco, triple sec, st. germain, lime juice, bloody sauce

MEZCAL NEGRONİ _____ 285TL

Del Maguey Mezcal, Campari, Garrone Rosso
Del Maguey Mezcal, Campari, Garrone Rosso

CHET _____ 285TL

Beefeater, ali sirkesi, zencefil suyu, lime suyu ve tatlı
karışımı, arkıfelek meyvesi pure
Beefeater, alia vinegar, ginger juice, lime juice, sweet mix,
passion pure

ESMERAY _____ 285TL

Üzüm kızı, mavi kelebek sarmaşıđı ieđi, vanilya, tarın, karan-
fil, tatlı ekşi karışım
Douzico, butterfly pea flower tea, vanilla, cinnamon, clove,
sweet and sour mix

MARY LOU _____ 285TL

Skinnos, Vermut, Campari, Absolut, lime suyu ve tatlı karışımı
Skinnos, Vermut, Campari, Absolut, lime juice, sweet and sour mix

COLTRANE _____ 285TL

Don Julio, taze bergamot, taze kekik, lime suyu
Don Julio, fresh bergamot, fresh thyme, lime juice

KAFAMDA BİR TUHAFLIK _____ 285TL

Beyaz Şarap, boza, bal, lime suyu
White Wine, boza, honey, lime juice

A P E R İ T İ V İ F
D I G E S T I V E S

VAKIFLI KÖYÜ, PORTAKAL İEĐİ LİKÖRÜ _____ 150TL

VAKIFLI KÖYÜ, YABAN MERSİNİ LİKÖRÜ _____ 150TL

MARKUS LİMONCELLO _____ 150TL

GRAPPA, COLLİ VENETİ _____ 235TL

B E Y A Z
W H I T E

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KAYRA ALLURE CRISPY CHARDONNAY 2020	160TL	730TL
VİNKARA HASANDEDE 2020	195TL	760TL
GÜRBÜZ SAUVIGNON BLANC 2021	250TL	995TL
YEDİBİLGELER VİNDEMİA DEFNE 2021		1225TL
VİNOLUS NARİNCE		1235TL
EPİC CHARDONNAY 2018		1265TL
SARAFİN SAUVIGNON BLANC 2020		1475TL
KAVAKLIDERE CÔTES D'AVANOS NARİNCE 2021		2055TL

R O S E
R O S E

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KAYRA ALLURE KALECİK KARASI 2021	160TL	730TL
KUZUBAĞ ÇALKARASI VE KALECİK KARASI 2021		850TL
YEDİBİLGELER LASOS 2021		1230TL
PORTA CAELI FELİCİ CABERNET SAUVIGNON 2021		1640TL

P É T - N A T

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VİNOLUS X YABAN - SUNGURLU 2020		1365TL
PAŞAELİ NAİF 2021		1605TL

K Ö P Ü K L Ü Ş A R A P
S P A R K L İ N G W İ N E

	☞	🍷
YAŞASIN BEYAZ		2470TL
YAŞASIN ROSE		2580TL

T A T L I
S W T E E T

	☞	🍷
ARCADIA 333 LATE HARVEST BOTRYTIS 37.5 CL 2017	195	790TL

b i r a
b e e r s

EFES PILSEN 33CL	%4.8	115TL
EFES PILSEN MALT 50CL	%5	126TL
MILLER 33CL	%4.7	126TL
EFES ÖZEL SERİ 50CL	%5	136TL
BOMONTI FİLTRESİZ 50CL	%4.8	144TL
CORONA 33CL	%4.5	145TL
BUD 33CL	%4.5	145TL
BECKS 33CL	%5	145TL
EFES GLUTENSİZ 50CL	%4	167TL
TROKYA MARS 33CL red ale	%6	194TL
TROKYA DAKKA 33CL pale ale	%4.8	194TL
TROKYA BUĞU 33CL belgian witt	%5.3	194TL
3 KAFADARLAR 33CL mosaic ipa	%6	196TL
3 KAFADARLAR 33CL okto	%4.7	196TL

V İ S K K İ
W H I S K E Y

JAMESON	235TL
CHIVAS 12	260TL
GLENLİVET 12	300TL
BULLEİT BOURBON	365TL
CHIVAS 15	455TL
CHIVAS 18	585TL

O T H E
R O C K S

BEEFEATER	235TL
ABSOLUT	235TL
OLMECA BIANCO	235TL
MONKEY 47 SLOE	285TL
LAPASTOLLE PISCO	385TL
DON JULİO BIANCO	415TL
MEZCAL SE BUSCA	415TL
MONKEY 47	415TL

A L K O L S Ü Z
S O F T D R I N K S

PEPSI	57TL
PEPSI MAX	57TL
ZAFER GAZOZ <i>soda pop</i>	57TL
SU 33CL <i>still water</i>	36TL
SU 75CL <i>still water</i>	60TL
SODA 25CL <i>sparkling</i>	55TL
SODA 75CL <i>sparkling</i>	81TL
SAN PELLEGRINO 25CL	76TL
SAN PELLEGRINO 75CL	130TL
MARKUS ICE TEA HELEN	96TL
Ronnefeldt Huckleberry Friend ve taze elma dilimleri Ronnefeldt Huckleberry Friend with sliced fresh apple	
MARKUS ICE TEA SIMONE	96TL
Ronnefeldt Huckleberry Friend, elma suyu, limon suyu ve lime dilimi Ronnefeldt Huckleberry Friend with apple juice, lemon juice and sliced lime	
YEŞİL ÇAY <i>green tea</i>	96TL
Ronnefeldt Morgentau	
SİYAH ÇAY <i>black tea</i>	96TL
Ronnefeldt Markus Blend	
TÜTSÜLENMİŞ SİYAH ÇAY <i>smoked black tea</i>	96TL
Ronnefeldt Smoked China	
TÜRK KAHVESİ <i>Turkish coffee</i>	55TL
ESPRESSO	68TL
FİLTRE KAHVE <i>filter coffee</i>	60TL
AMERICANO	66TL
MACCHIATO	67TL
CAPPUCCINO	78TL
LATTE	78TL