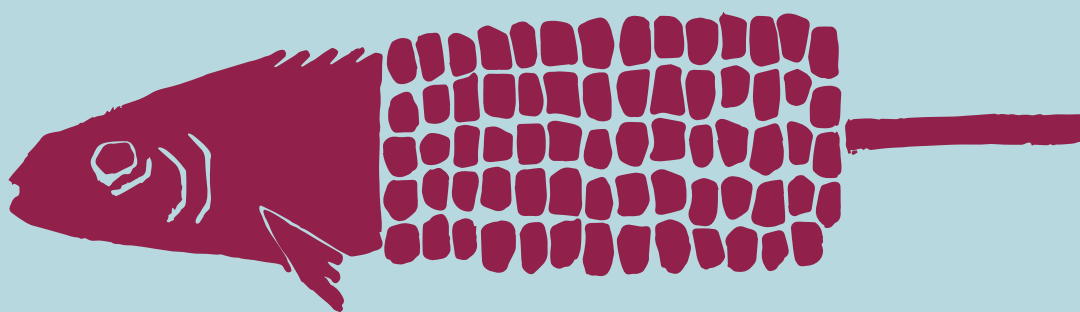


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## STARTERS

### Guacamole

Avocado, fresh jalapeño, red onion, garlic, lime, tomato, cilantro

### Sea Bass Aguachile

Sea bass marinated for 10 hours in kombucha, lime, oscuro sauce, red onion, edible flowers

### Lionfish Ceviche

Passion fruit, chili, lime sauce, xnipek, cilantro sprouts

### Caesar Salad

Little gem lettuce, original Caesar dressing, croutons, parmesan, crispy anchovy-sage leaf

### Caramelized Pear Salad

Mediterranean greens, red beans, almonds, red cabbage, tamarind-lime dressing

### Padron Peppers

Sea salt crystals, lime

### Grilled Calamari

Adobo-marinated calamari, grilled little gem lettuce, xnipek, spring chimichurri

### Wood-Fired Asparagus

Cashew hummus, pomegranate seeds, citrus crisps, green oil

### Mezkla İçli Köfte

Grilled stuffed meatballs with corn crust, filled with beef short ribs, salsa tatemada, chimichurri

## MAIN DISHES

### Cordero Barbacoa al Mole

Whole lamb shoulder, pomegranate green salad, mole sauce, smoked chipotle sauce, lime, tortillas

### Pescado a la Talla

Whole grilled sea bass, adobo sauce, xnipek, lime

### Carne Asada

400–450 g rib eye steak, shishito peppers, chimichurri sauce, grilled lime

### Pollo Asado

Wood-fired half organic chicken, black beans and black rice in tomato sauce

### Bonfile con Mole Cremoso

200 g grilled beef tenderloin, mole sauce, grilled pokchoy, polenta cake

### Mole Chicken

Organic chicken with mole sauce, cilantro, chili, pumpkin seeds, grilled pickled pearl onions

### Gambas al Coco

Sautéed jumbo shrimp, lemongrass coconut sauce, black rice, lime zest

### Arroz De Oro

Risotto with tulum cheese, kaymak, zucchini, squash blossom tempura, green oil

### Mezkla Lasagna

Chili con carne, smoked pepper tomato sauce, manchego cheese, basil corn crisp

### Pici Verde

Homemade pici pasta, mezcal-sage sauce, fresh peas, lemon



Vegetarian



Vegan



Gluten-free



Dairy-free



Contains nuts

A 10% service charge will be included in the final bill.

All prices are in TL and include all taxes.

If you have any food allergies, please notify our service team.

This menu was updated on April 25, 2025.



## DESSERT

Pastel de Chocolate   
*Cafe de olla ganache, mango sorbet*

Pumpkin Flan  
*Crispy pumpkin and tahini sauce*

Panna Cotta Twist  
*Strawberry, lime, mint, tequila*

Mini Churros  
*Served with chili chocolate sauce*



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# SIGNATURE COCKTAILS

## LUMINA

Gin, Yasmin Milk Tea, Lychee, Lime

## OTHER SIDE

Coconut Vodka, Coco-Basil Cordial, Fresh Lime, Egg  
White or Vegan Alternative

## CANELA

Tequila, Albanian Pepper Aperol, Salted Grapefruit  
Cordial, Chili Bitter, Brown Sugar and Cinnamon

## CALIENTE MULE

Mezcal, Lime Oleo, Coffee-Ginger Cordial, Ginger Soda

## AZTEC SOUR

Fig Leaf Washed-Mezcal, Cacao Nib Campari, Rosso  
Vermouth, Lime & Grapefruit, Vanilla

## SALO PANTO

Vodka, Palo Santo, Bergamot, Lime

## PALOMA MEZKLA

Tequila, Grapefruit, Lime, Fermented Agave, Pink  
Grapefruit Soda

# MARGARITAS

## MEZKLA MARGARITA

Tequila, Mezcal Mist, Orange Liqueur, Lime, Fermented Red Cabbage, Hibiscus Salt

## LEMONGRASS MARGARITA

Tequila, Mezcal, Lemongrass Cordial, Lime, Salt Solution

## CHILI MARGARITA

Tequila, Cointreau, Hot Mexican Pepper, Lime

## SKINNY MARGARITA

Tequila, Lime Juice

## MEZCALITA

Mezcal, Cointreau, Lime Juice

## BEETROOT MEZCALITA

Mezcal, Elderflower, Lime, Fermented Beetroot, Cherry Vinegar, Smoke Salt

## MEZCAL TOMMY'S MARGARITA

Mezcal, Tequila, Lime Juice, Special Spice Agave Nectar

# NON ALCOHOLIC BEVERAGES

## AGUA DE HORCHATA

White Rice, Milk, Cinnamon, Clove, Anise

## TE DE LICIA

Hibiscus, Black Tea, Mountain Thyme, Lemon Peel,  
Orange Peel

## EL VERDE

Green Apple, Cucumber, Parsley, Lemon, Ginger

## MEZKLA ENERGIA

Beetroot, Carrot, Orange, Ginger

## HOT DRINKS COFFEE

ESPRESSO

DOUBLE ESPRESSO

MACCHIATO

CORTADO

LATTE

CAPPUCCINO

AMERICANO

TURKISH COFFEE

## HOT DRINKS TEA

FRESH SPICE TEA

EARLY GREY

JASMINE

LAVENDER ROOIBOS

GREEN TEA

RELAX TEA

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This menu was updated on March 18, 2025.

## COMAL

Our tortillas are made with 100% corn.

### Birria Taco

Slow cooked beef ribs, black bean purée, caramelized onion, beef jus, fresh herbs

### Sea Bass Taco

Mezcal tempura sea bass, chili mayo, cilantro, radish, chili

### Shrimp Taco

Salsa de ajonjolí, fermented red onion, sesame salsa macha

### Oyster Mushroom Taco

Grilled oyster mushroom, pickled red onion, cilantro pesto, salsa tatemada

### Taco Pipian

Green seed sauce, zucchini blossom, pomegranate, mint

### Tongue Taco

Slow-cooked beef tongue, mango chipotle, fermented carrot

### Liver Taco

Sumac-marinated beef liver, red onion salad, fig demi-glace

## TOSTADAS

### Tostada Pasífico

Wild sea bass, shrimp, guacamole, green apple, jalapeño, pickled red onion, kefir emulsion

### Tostada de Tartár

Chipotle beef tartare, guacamole, tamarind sauce, red onion crispy capers

### Tostada Salvaje

Fermented oyster mushrooms, pipian sauce, red beans, salsa macha, fresh herbs



Vegetarian



Vegan



Gluten-free



Dairy-free



Contains nuts



Spicy

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This menu was updated on April 25, 2025.