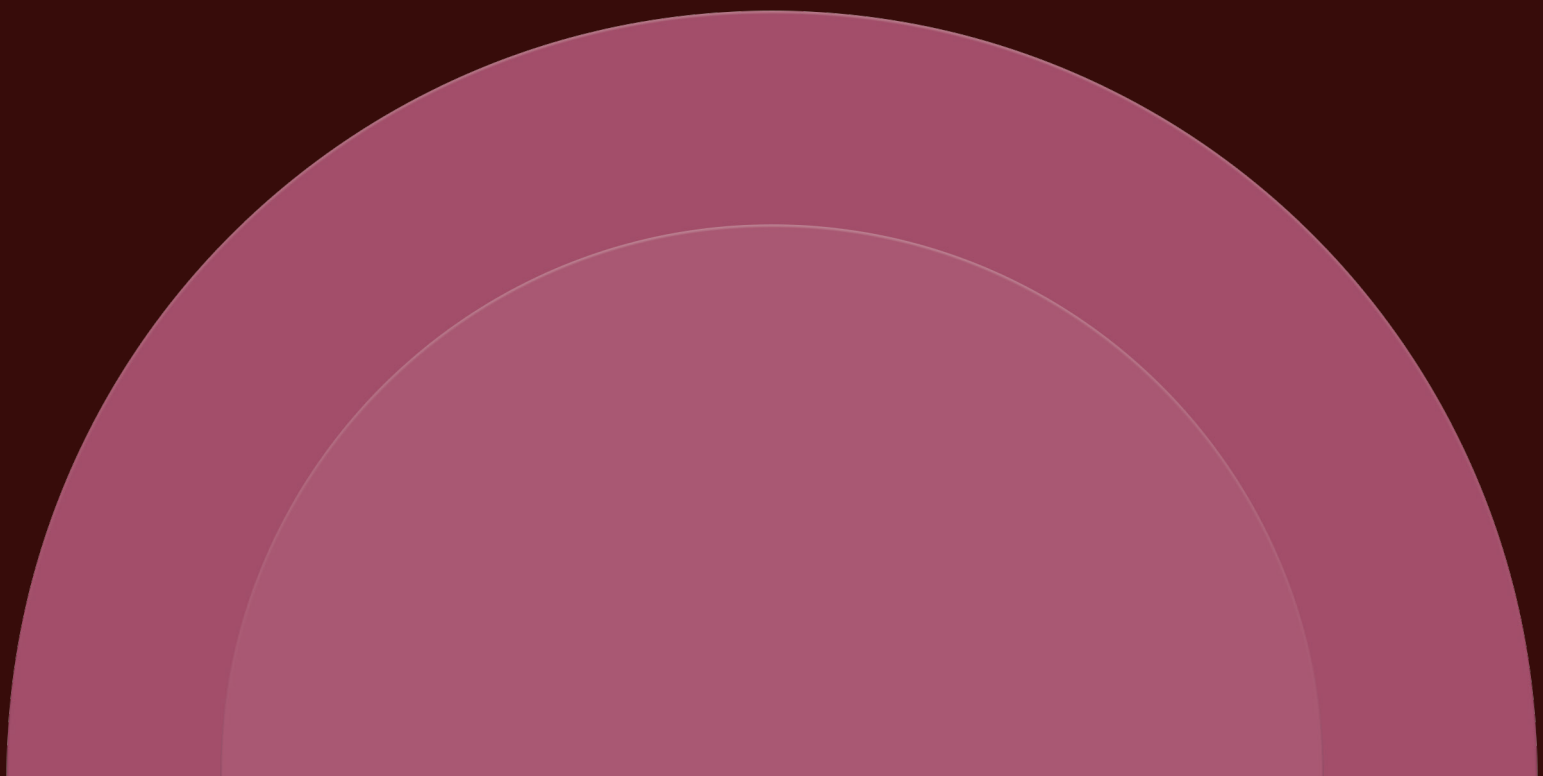


MEZKLA

Blending
CULTURES



Mezkla

Mezkla [mez-klɑ]

Mezkla means blend.

It is about crossing paths, mixing influences, and letting different cultures speak to each other. Food becomes a shared table, music sets the rhythm, and the atmosphere belongs to everyone who walks in.

From Ahāma to Istanbul, the spirit of the Land of Light carries through. The artists and creators who shaped Ahāma are also part of Mezkla's story here, bringing the same dialogue with nature into the interiors, the music, the mood and the sense of community.

Mezkla is a gathering place where cultures meet and transform. A space to eat, to listen, to celebrate and to belong.

STARTERS

GUACAMOLE 🥑

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

MEDITERRANEAN

GUACAMOLE 🥑 🍷 🌿

Avocado, red onion, garlic, lime, grilled peach, Ezine cheese, roasted hazelnuts

ASADO GUACAMOLE 🥑 🍷

Avocado, garlic, roasted chili, toasted tarragon and cumin seeds, lime

HOMEMADE TARAMA 🍷

Carp roe pâté, salmon caviar, cornbread, chives

MUSHROOM PÂTÉ 🥑

Wild mushrooms, porcini, white truffle, fresh thyme, homemade potato chips

CIRCASSIAN SALSA 🌿

Shredded chicken, walnut cream, salsa macha paste and oil, crispy tortilla

TATAMADE CON BURRATA 🍷 🌿

Smoked roasted tomato purée, buffalo burrata, fresh herbs, hazelnut, almond, cashew, Memecik olive oil

SERRANO CARPACCIO 🍷

Sea bass, red onion, baby radish, chili jam, vanilla vinaigrette, citrus

LIONFISH CEVICHE

Passion fruit, chili, lime sauce, green apple, cucumber, celery stalk, coriander shoots

DOLMA DEL MAR 🌿

Mussel pilaf stuffing, grilled currants, pomegranate molasses glaze

CAESAR SALAD 🍷 🌿

Yedikule romaine, original Caesar dressing, croutons, parmesan, homemade dried fish

CARAMELIZED CHILI

PEAR SALAD 🥑 🍷 🌿

Red beans, almonds, red cabbage, tamarind and lime dressing

TERRA SALATA 🥑 🌿

Anatolian grains, miso vinaigrette, daikon, asparagus, roasted hazelnuts, dried fruits, sprouted grains

HOT STARTERS

PADRON PEPPERS 🍷 🌿

Lemony yogurt, cranberries

HAKE CROQUETAS 🍷

Apple, ginger and chili sauce, salmon caviar

“MEZKLA” GRILLED & STUFFED MEATBALLS

Beef rib stuffed masa dough, salsa tatamade, chimichurri

MUSSELS & PATATAS 🍷 🌿

White wine, garlic, onion, aromatic butter, crispy potatoes

COCO DEL MAR

Squid, shrimp, lemongrass & coconut cream, lemon zest

COMAL

BIRRIA TACO

Pulled beef, black bean purée, caramelized sauce, fresh herbs

SEABASS TACO 🍴

Mezcal tempura seabass, chili coleslaw, cilantro, radish, chili

SHRIMP TACO 🍴 🍴

Sesame salsa, fermented red onion, sesame salsa macha

OYSTER MUSHROOM TACO 🍴 🍴

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

ARTICHOKE PIPIAN TACO 🍴 🍴

Green seed sauce, grilled artichoke, pomegranate, mint

BEEF TONGUE TACO

Slow-cooked beef tongue, mango chipotle, fermented pickles

LIVER TACO

Beef liver with sumac sauce, red onion salad, fig demi-glace



*Jerom
Akama*

GRILLED BÖREK 🍴 🍴 🍴

Pastirma (cured beef), leek, white cheese, pine honey and sesame

KOKOREÇ 🍴 🍴 🍴

Charcoal-grilled lamb intestines, tortilla, gochujang mayo

BEEF TATAKI

Charcoal-seared beef tatakai, fruit kosho, grilled spring onions

SHORT RIB 🍴

14-hour slow-cooked beef rib, miso-spiced smashed potatoes, fermented ketchup



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MAINS

PESCADO A LA TALLA

Whole grilled seabass, adobo sauce, xnipek, lime

CARNE ASADA

400–450 gr rib-eye, shishito peppers, chimichurri sauce, grilled lime

SHORT RIB “EGE UMI” 🌿

14-hour slow-cooked beef rib, miso-spiced smashed potatoes, fermented ketchup

POLLO ASADO 🌿

Wood-fired half organic chicken, broccolini, black carrot, potato pavé, lemon jus

SALMON AL FUEGO 🌿 🌿

Josper-grilled salmon, celery root purée, sautéed greens, unagi sauce, celery chips

CHIMICHURRI SCHNITZEL 🌿 🌿

Polish-style potato salad, chimichurri butter, lemon

MEZKLA LAZAGNA 🌿 🌿 🍴

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

TAGLIOLINI COSTA 🌿 🌿

Clams, mussels, squid, shrimp, white wine, onion, garlic, butter, lemon

LEEK & PORCINI RAVIOLI 🍴 🌿 🌿

Stuffed with potato, porcini mushroom and leek, truffle butter sauce, crispy leek

ARROZ DE ORO 🍴 🌿 🌿

Tulum cheese, creamy rice, zucchini chips, green aromatic oil

ARROZ ROJO 🌿 🍴

Shrimp & squid, chili-tomato sauce, peas, grilled pineapple

JOSPER VEGETABLES 🍴 🌿

Cauliflower purée, charcoal-grilled asparagus, baby potatoes, black carrot, zucchini, red chimichurri, serrano green onion sauce

DESSERTS

TROPICAL CACAO CAKE

Gluten-free layered chocolate cake, passionfruit ganache, fresh mango cubes, mango sorbet

BABA MEZKLA 🍷 🌿 🍷

Tequila-syrup pistachio revani, yogurt mousse

POP CARAMELO FLAN 🍷

Caramel flan with sea-salt caramel, caramel popcorn, and milk gelato

PANNA COTTA LA FRESA 🍷

Strawberry sauce, mint, tequila

CHURROS ROLLO 🍷 🌿 🍷

Spiral churros filled with vanilla ice cream, chili dark chocolate

CHURROS CLÁSICO 🍷 🌿

Classic churros sticks, chocolate sauce

ICE CREAM OF THE DAY

Please ask our staff about today's flavors

MEZKLA

 Vegetarian  Vegan  Lactose  Gluten  Contains nuts  Spicy

All prices are in TL and include all taxes.
If you have any food allergies, please notify our service team.

MEZKLA



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Signature Cocktails

DISAPPEAR

Pear Infused Ketel One Vodka, Lime, Lychee, Elderflower

CITRUS BLOOM

Tanqueray Dry Gin, Bitter Orange, Lemongrass, Lime, Passion Fruit

SALO PANTO

Ketel One Vodka, Palo Santo, Bergamot, Lime

SORREL KISS

Tanqueray No.10 Gin, Sorrel Sour, Simple Syrup

VELVET ROAST

Bulleit Bourbon, Turkish Coffee, Lime, Handmade Cacao Soda

FICUS FOLIA

Casamigos Blanco Tequila, Saline Solution, Handmade Fig Leaf Soda

SMOKY SILK

Double Black Label Whiskey, Lime, Lychee, Elderflower

HIGHLAND BREEZE

Captain Morgan White Rum, Pineapple, Lime, Talisker Perfume

Margaritas

MEZKLA MARGARITA

Casamigos Blanco Tequila, Mezcal mist, Orange Liquor, Lime,
Fermented red cabbage, Hibiscus salt

FIGARITA

Casamigos Blanco Tequila , Orange Liquor, Lime, Fig cordial

CHILI MARGARITA

Casamigos Blanco Tequila, Orange Liquor, Lime,
Hot Mexican Pepper

MEZCALITA

Casamigos Joven Mezcal, Orange Liquor, Lime

SKINNY MARGARITA

Casamigos Blanco Tequila, Lime

TOMMY'S MARGARITA

Casamigos Blanco Mezcal & Blanco Tequila, Lime, Coriander Agave Nectar

Non-Alcoholic

BEVERAGES

TE DE LICIA

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

EL VERDE

Green Apple, Cucumber, Parsley, Lemon, Ginger

HANDMADE ICE TEA

Hot Drinks

TEA

EARL GREY

JASMINE

GREEN TEA

RELAX TEA

COFFEE

ESPRESSO

DOUBLE ESPRESSO

MACCHIATO

CORTADO

LATTE

CAPPUCCINO

AMERICANO

TURKISH COFFEE

MEZKLA