



# chef davut



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Manavgat Side / Antalya

**www.chefdavut.com**





*Dear guests, we take on international standards for the worth of the name Chef Davut by our chefs and service team who prepare every detail with care and grace; we blend together Turkish and World flavours with diversity of our kitchen. By our flavours we will affect your palatal delight and by our favour and ambiance we will affect your soul.*



## BREAKFAST

### FULL TURKISH BREAKFAST

*Tree kind of Traditional cheese, organic butter, organic tomatoes and cucumber, mixed Mediterranean greens, two kind of olive, salami, beef ham, homemade jams, honey, Turkish cream, sesame seeds paste, grape molasses, nutella, dried fruits, seasonal fruits, Warm's; fried eggs, french fries, pastry with potatoes, Turkish fried bread, Turkish bagel, croissant, baby pita with cheese*

### BREAKFAST PLATTER

*Ezine cheese, kashar cheese, organic butter, organic tomatoes, cucumber, two kind of olive, eggs, salami, homemade jams, honey, Turkish cream, Turkish bagel, pastry, dried fruits and seasonal fruits*

## EXTRAS FOR BREAKFAST

MENEMEN (EGG SCRAMBLE WITH TOMATO SAUCE)

GRILLED TURKISH PEPPERONI

FRIED EGGS WITH TURKISH PEPPERONI

OMELETTES

## SOUPS

LENTIL

CHICKEN

BEYRAN (TRADATIONAL TURKISH MEAT SOUP)

## SNACKS

### CRISPY CAJUN CHICKEN

*Breaded chicken strips with cajun spices, french fries, mixed Mediterranean greens with honey mustard*

### CRISPY PLATTER

*Kind of french fries, sausage, onion rings, cheese patties, cordon blue with ranch sauce*

## COLD STARTERS

### BEEF CARPACCIO

*Marinated fresh beef, quail eggs, parmesan cheese with arugula*

### STEAK TARTARE

*Dry aged fillet steak, quail eggs, dijon mustard, red onion, capers with micro shoots*

### MOZZERALLA CAPRICE

*Mozzeralla cheese, organic tomatoes, mixed Mediterranean greens with pesto sauce*

## FOR RAKI AND WINE

### MEZE BOX

Six kind of daily fresh Traditional Turkish Mezes

### EZINE PLATTER

Ezine cheese ve chechil cheese, walnut, organic tomatoes, cucumber, olive, mixed Mediterranean greens and dried fruits

### TULUM CHEESE WITH WALNUT

Tulum cheese, walnut, organic tomatoes, cucumber and mixed Mediterranean greens

### DELICATESSEN AND CHEESE PLATTER

Imported cheese and Traditional cheese, smoked meat, dried fruits, seasonal fruits and walnut

## WARM STARTERS

### SHRIMPS WITH GARLIC BUTTER

Shrimps, butter, garlic, mushroom, sun dried tomatoes and fresh thyme

### TIGER PRAWN

Served with mixed Mediterranean greens, fondant potatoes and tartar sauce with beetroot

### FRIED CALAMARI

Breaded crispy calamari rings, tartar sauce with beetroot, rocket and lemon

### STUFFED MUSHROOM

Oven baked mushroom stuffed with kashar cheese

### OYSTER MUSHROOM

Oyster mushroom, butter, garlic and sun dried tomatoes

### TRADITIONAL STUFFED MEATBALLS (KIBBEH)

Traditional burgull balls filled with minced meat and walnut, strained yoghurt, iskender sauce and arugula

### LIVER WITH BUTTER - 200gr.

Lamb Liver marinated with fresh thyme and spices , organic butter

### GARLIC BREAD WITH CHEDDAR CHEESE

Toasted baguette bread topped with garlic butter and melted cheddar cheese served, with mixed Mediterranean greens

## SALADS

SINGLE

DOUBLE

### SHEPHERD'S SALAD

Organic tomatoes, cucumber, green peppers, red onion, parsley, lemon and olive oil

### SPOON SALAD

Finely chopped organic tomatoes, cucumber, green peppers, red onion, parsley, walnut, lemon and olive oil

### GAVURDAĞI SALAD

Finely chopped organic tomatoes, onion, red pepper flakes, parsley, sumac and walnut

### DASH TULUM CHEESE SALAD

Yedikule lettuce, rocket, endive, lollo rosso lettuce, baby radish, sun dried tomato, fig, walnut and citrus sauce

### GOAT CHEESE ROCKET SALAD

Grated goat cheese, colorful cherry tomatoes, red onion, rocket, purslane, radish and Mediterranean sauce

### GREEK SALAD

Organic tomatoes, cucumber, green peppers, red onion, feta cheese, olive, thyme and olive oil with vinegar

### LUKEWARM HALLOUMI SALAD

Yedikule lettuce, rocket, halloumi cheese, walnut, cherry tomatoes, crouton and orange sauce

### BLACK EYED BEAN SALAD

Black eyed beans, onion, colorful cherry tomatoes, sesame seeds paste, parsley, vinegar, olive oil and orange sauce

### GARDEN SALAD

Mediterranean greens, Yedikule lettuce, rocket, endive, lollo rosso lettuce, colorful cherry tomatoes, radish, pomegranate, pistachio, raspberry sauce



## GOURMENT BURGERS

### CLASSIC BURGER 200gr

*Homemade beef hamburger patty, mixed Mediterranean greens served with chips, ranch sauce and buffalo sauce*

### CHEESE BURGER 200 gr.

*Homemade beef hamburger patty, melted cheddar cheese, mixed Mediterranean greens, served with chips, ranch sauce and buffalo sauce*

### MUSHROOM BURGER 200 gr.

*Homemade beef hamburger patty, sauteed oyster mushroom, smoked meat, caramelized onion, chargrilled organic tomato served with chips, ranch sauce and buffalo sauce*

### BIG DARK BURGER 200 gr.

*Special black bread, homemade beef hamburger patty, smoked meat, caramelized onion, chargrilled organic tomato, melted cheddar cheese, served with chips, ranch sauce and buffalo sauce*

### LAMB FLOSS BURGER 200 gr.

*Oven baked lamb floss, melted cheddar cheese, chargrilled onion and organic tomato, mixed Mediterranean greens, served with chips, ranch sauce and buffalo sauce*

### LOKUM BURGER 180 gr.

*Beef lokum steak, melted cheddar cheese, chargrilled organic tomato, onion, served with chips, ranch sauce and buffalo sauce*

### CHICKEN BURGER 200 gr.

*Breaded chicken fillet, organic tomato, onion, mixed Mediterranean greens, served with chips, ranch sauce and buffalo sauce*

### VEGETARIAN BURGER

*Thinly sliced Avocado, chargrilled onion, chargrilled organic tomato, chargrilled eggplant, chargrilled zucchini, chargrilled carrot, melted cheddar cheese, served with chips, ranch sauce and buffalo sauce*

## PASTAS

### SPAGHETTI NAPOLITAN

*Tomatoes sauce and parmesan*

### SPAGHETTI BOLOGNESE

*Tomatoes sauce with minced meat and parmesan*

### CHICKEN RIGATONI

*Chicken strips, garlic, shallot, spinach, dried tomatoes, dijon mustrad, fresh basil and parmesan*

### BEEF RIGATONI

*Beef strips, tomatoes sauce, fresh basil and parmesan*

## PIZZAS

### MARGHERITA PIZZA

*Thin crust pizza dough, tomatoes sauce, mozzarella, fresh basil and rocket*

### MUSHROOM PIZZA

*Thin crust pizza dough, tomatoes sauce, mozzarella, oyster mushroom, mushroom, cherry tomatoes and roasted pepper*

### PEPPERONI PIZZA

*Thin crust pizza dough, tomatoes sauce, mozzarella, turkish pepperoni, green peppers and rocket*

### MIXED PIZZA

*Thin crust pizza dough, tomatoes sauce, mozzarella, salami, turkish pepperoni, sausage, mushroom, green peppers, corn, olive and roasted pepper*

### TONNO PIZZA

*Thin crust pizza dough, tomatoes sauce, mozzarella, tuna fish, corn, red onions, cherry tomatoes, roasted pepper and rocket*

### SMOKED PIZZA WITH LAMB FLOSS

*Thin crust pizza dough, tomatoes sauce, mozzarella, oven baked lamb floss, red onions, cherry tomatoes, roasted pepper and rocket*

### VEGETARIAN PIZZA

*Thin crust pizza dough, tomatoes sauce, mozzarella, seasonal vegetables, cherry tomatoes and roasted pepper*



## OVEN

*Spices used commonly: Black Pepper, Powdered Chili Pepper, Salt, Sumac, Bitter Pepper*

### **BABY TURKISH PIZZA (FINDIK LAHMACUN)**

*Thin crust Turkish pizza dough topped with special minced meat mix small size*

### **TURKISH PIZZA (LAHMACUN)**

*Thin crust Turkish pizza dough topped with special minced meat mix standart size*

### **TURKISH PITA WITH KASHAR CHEESE**

*Thin crust pita dough topped with kashar cheese*

### **TURKISH PITA WITH MINCED MEAT**

*Thin crust pita dough topped with special minced meat mix*

### **TURKISH PITA WITH MINCED MEAT AND KASHAR CHEESE**

*Thin crust pita dough topped with special minced meat mix and kashar cheese*

### **TURKISH PITA WITH DICED MEAT**

*Thin crust pita dough topped with special diced meat mix*

### **TURKISH PITA WITH DICED MEAT AND KASHAR CHEESE**

*Thin crust pita dough topped with special diced meat mix and kashar cheese*

### **TURKISH PITA WITH PEPPERONI AND KASHAR CHEESE**

*Thin crust pita dough topped with Turkish pepperoni and kashar cheese*

### **MIXED TURKISH PITA**

*Thin crust pita dough topped with special diced meat mix, minced meat mix and kashar cheese*

### **VEGETARIAN TURKISH PITA**

*Thin crust pita dough topped with seasonal vegetables*

## CHICKEN KEBAB

*Spices used commonly: Salt, Black Pepper, Cumin, Bitter Pepper, Sumac, Chili Pepper, Powdered Chili Pepper*

### **BONE IN CHICKEN**

*Chargrilled rolled chicken served with chargrilled tomato and green pepper Antep style bulgur pilaf and tradational tomatoes salad*

### **CHICKEN SHISH**

*Chargrilled chicken shish served with chargrilled tomato and green pepper Antep style bulgur pilaf and tradational tomatoes salad*

### **CHICKEN CHOPS**

*Chargrilled chicken chops served with chargrilled tomato and green pepper Antep style bulgur pilaf and tradational tomatoes salad*

### **CHICKEN WINGS**

*Chargrilled chicken wings served with chargrilled tomato and green pepper Antep style bulgur pilaf and tradational tomatoes salad*

### **CHICKEN FILLET 350 - 400gr.**

*Chargrilled chicken fillet served with chargrilled tomato and green pepper Antep style bulgur pilaf and tradational tomatoes salad*



# MEAT KEBAB

## ADANA KEBAB

*Chargrilled Adana Kebab (handmade ground lamb minced meat with chilli pepper on skewer) served with chargrilled tomato and green pepper  
Antep style bulgur pilaf and traditional tomatoes salad*

## URFA KEBAB

*Chargrilled Urfa Kebab(handmade ground lamb minced meat with on skewer) served with chargrilled tomato and green pepper  
Antep style bulgur pilaf and traditional tomatoes salad*

## MEATBALLS

*Chargrilled Meatballs served with chargrilled tomato and green pepper  
Antep style bulgur pilaf and traditional tomatoes salad*

## ROLLED BEYTI KEBAB

*Chargrilled Beyti Kebab(handmade ground lamb minced meat with garlic on skewer) served with chargrilled tomato and green pepper  
Antep style bulgur pilaf and traditional tomatoes salad*

## FILLET STEAK 250 gr.

*Chargrilled Fillet Steak served with chargrilled tomato and green pepper  
Antep style bulgur pilaf*

## BEEF STEAK 250 gr.

*Chargrilled Beef Steak served with chargrilled tomato and green pepper  
Antep style bulgur pilaf*

## ENTRECOTE - 300 - 350 gr.

*Chargrilled Entrecote served with chargrilled tomato and green pepper  
Antep style bulgur pilaf*

## KEBAB WITH HOT SPICY TOMATO DIP

*Hot spicy tomato dip topped with Kebab  
(handmade ground lamb minced meat with on skewer) chargrilled tomato and green pepper*

## LAMB SHISH

*Chargrilled lamb skewers served with chargrilled tomato and green pepper  
Antep style bulgur pilaf and traditional tomatoes salad*

## BEEF SHISH

*Chargrilled beef skewers served with chargrilled tomato and green pepper  
Antep style bulgur pilaf and traditional tomatoes salad*

## BEEF SHASHLIK

*Chargrilled diced beef marinated in cream sauce bed of keskek  
served with mixed Mediterranean greens*

## LAMB LIVER

*Chargrilled lamb liver skewers served with chargrilled tomato and green pepper  
Antep style bulgur pilaf and traditional tomatoes salad*

## LEAVE KEBAB

*Chargrilled lamb ribs and brisket on skewer, served  
with chargrilled tomato and green pepper, Antep style bulgur pilaf and traditional tomatoes salad*

## ALI NAZİK

*Lamb skewer on bed of smoked eggplant begendi,  
served with chargrilled tomato and green pepper*

## LAMB CHOPS - 250 - 300gr.

*Chargrilled lamb chops served with chargrilled tomato and green pepper  
Antep style bulgur pilaf and traditional tomatoes salad*

## MIXED GRILL PLATE

*Lamb shish, beef shish, adana kebab, chicken shish, meatballs,  
served with chargrilled tomato and green pepper Antep style bulgur pilaf and  
traditional tomatoes salad*

## OVEN ROASTED LAMB'S HEAD

*Oven roasted lamb's head*

## LAMB RIB

*Chargrilled lamb rib served with chargrilled tomato and green pepper  
Antep style bulgur pilaf and traditional tomatoes salad*

## LAMB STRIPS

*Chargrilled best part of Lamb served with chargrilled tomato and green pepper  
Antep style bulgur pilaf and traditional tomatoes salad*

## LAMB LOKUM

*Chargrilled lamb lokum served with chargrilled tomato and green pepper  
Antep style bulgur pilaf and traditional tomatoes salad*

## EGGPLANT KEBAB

*Chargrilled kebab with eggplant (handmade ground lamb minced meat with on skewer)  
served with chargrilled tomato and green pepper, Antep style bulgur pilaf and traditional tomatoes salad*



## SEA FOOD

### GRILLED SALMON

*Chargrilled Salmon fillet served with fondant potatoes and mixed Mediterranean greens*

### GRILLED SEA BREAM

*Chargrilled Sea bream served with fondant potatoes and mixed Mediterranean greens*

### GRILLED SEA BASS

*Chargrilled Sea bass served with fondant potatoes and mixed Mediterranean greens*

### GRILLED WHITE GROUPEL

*Chargrilled White Grouper served with fondant potatoes and mixed Mediterranean greens*

## MAIN COURSE

### LOKUM STEAK WITH BUTTER - 250 gr.

*Thinly sliced beef tenderloin with organic butter served in hot pan*

### CHARGRILLED LOKUM STEAK

*Served with three kind of sauces, fondant potatoes and grilled seasonal vegetables*

### LAMB SHANK

*Slow cooked lamb shank bed of keskek served with baby spinach, morello cherry and demi glass sauce*

### SAC KAVURMA (STIR FRY BEEF) 250 gr.

*Stir fry beef tenderloin strips, belly peppers, onion and organic tomatoes served in special hot pan*

### TANDOORI LAMB 250 gr.

*Lamb roasted on the Tandoori served with pita bread roasted pepper, tomatoes and onion*

### ÇÖKERTME KEBAB WITH LAMB TANDOORI 250 gr.

*Crispy crunchy shoestring potatoes topped with lamb tandoori garlic yoghurt, tomato sauce and butter*

### KIWI MARINATED ENTRECOTE 250 gr.

*Entrecote marinated with kiwi served with keskek, fondant potatoes and chargrilled seasonal vegetables*

### CHICKEN FAJITA 250 gr.

*Sizzling chicken strips served on top of sauteed onions and bell peppers Served with guacamole sauce, salsa, sour cream and tortilla bread*

### BEEF FAJITA 250 gr.

*Sizzling beef strips served on top of sauteed onions and bell peppers Served with guacamole sauce, salsa, sour cream and tortilla bread*

### CHICKEN SCHNITZEL 250 gr.

*Breaded chicken fillet served with mashed potatoes and mixed Mediterranean greens*

### WIENER SCHNITZEL 250 gr.

*Breaded beef steak served with mashed potatoes and mixed Mediterranean greens*



# DRY AGED & SOSLU STEAKLER

*Dry Aged is the way of make meat rested on dryly. Meat with bone is rested in a specific refrigerator covered with %70 moistened Himalayan Salt at a temperature between 2 and 4 degrees in 520 hours. Meat is provided to be softer, cleared of sinew, more juicy and delicious.*

*The meat which is rested in Dry Aged refrigerator is brought out, gets cleaned from outer side, only the most delicious part inner side is served.*

## **TOMA HAWK (dry aged) 1000 gr.**

*Served with three kind of sauces, fondant potatoes and grilled seasonal vegetables*

## **DALLAS STEAK (dry aged) 500 gr.**

*Served with three kind of sauces, fondant potatoes and grilled seasonal vegetables*

## **T- BONE STEAK (dry aged) 400 gr.**

*Served with three kind of sauces, fondant potatoes and grilled seasonal vegetables*

## **NEW YORK STEAK(dry aged) 350 gr.**

*Served with three kind of sauces, fondant potatoes and grilled seasonal vegetables*

## **RIB EYE (dry aged) 400gr.**

*Served with three kind of sauces, fondant potatoes and grilled seasonal vegetables*

## **ARGENTINE STEAK (dry aged) 350 gr.**

*Served with three kind of sauces, fondant potatoes and grilled seasonal vegetables*

## **NATURAL FILLET STEAK (dry aged) 250 gr.**

*Served with fondant potatoes and grilled seasonal vegetables*

## **MUSHROOM STEAK 250 gr.**

*Fillet steak, truffled cream of mushroom sauce*

*Served with fondant potatoes and grilled seasonal vegetables*

## **PEPPER STEAK 250gr.**

*Fillet steak, pepper sauce with ground peppers*

*Served with fondant potatoes and grilled seasonal vegetables*

## **SURF AND TURF 250gr.**

*Fillet steak, tiger prawn, hollandaise sauce with estragon*

*Served with fondant potatoes and grilled seasonal vegetables*

## **MEXICAN STEAK 250gr.**

*Fillet steak, kidney beans, mexican sauce*

*Served with fondant potatoes and grilled seasonal vegetables*

## **SMOKE STEAK 250gr.**

*Smoked Fillet steak,*

*Served with fondant potatoes and grilled seasonal vegetables*

## **CHATEAUBRIAND 600gr. (for two)**

*600 gr. Beef Tenderloin*

*Served with fondant potatoes and grilled seasonal vegetables*

*Special service on the table*

*PS: OPTIONAL SAUCES CAFE DE PARIS SAUCE, BERNAISE SAUCE, MUSHROOM SAUCE, FIVE RED WANY SAUCE, HOLLANDAISE SAUCE*

*Lorem ipsum*

*Some of the sauces include alcohol, advise with the waiter.*



## MEZES

### ATOM

*Roasted eggplant, garlic, strained yoghurt*

### PURSLANE

*Purslane, strained yoghurt, garlic*

### KÖPEOĞLU

*Fried eggplant, strained yoghurt with garlic, tomatoes sauce*

### SELANİK

*Roasted capia pepper, california pepper, green pepper, strained yoghurt and psitachio*

### CUNDA

*Cunda paprika, ezine cheese, garlic, olive oil and nuts*

### FAVA

*Horse bean, spices, dill, garlic, onion, carrot*

### HUMUS

*Chick pea, cumin, lemon, sesame seeds paste*

### ARTICHOKE

*Artichoke heart, garniture, dill and citrus sauce*

### CRETE PASTE

*Ezine cheese, basil, walnut, nuts and garlic*

### STIR FRY AEGEAN GREENS

*Aegean greens, olive oil*

### PICKLED BEETROOT

*Beetroot, vinegar and garlic*

### POPEYE

*Spinach, strained yoghurt, nuts, pistachio and pomegranate*

### OLIVE OYL

*Roasted eggplant, strained yoghurt , apricot, fig and garlic*

### AEGEAN MIXED

*Sun dried tomatoes, smoked cheese, parsley and olive oil*

*PS: You may visit appetizer showcase for different appetizers.*

## DESSERTS

### RICE PUDING

*Milk, rice, sugar*

### KÜNEFE

*Shredded phyllo dough, cheese, psitachio*

### KATMER

*Baklava phyllo dough, Turkish cream, sugar and psitachio*

### BAKLAVA (carrot slice)

*Baklava phyllo dough, sugar and psitachio*

### TIRAMISU

*Milk, cream, Turkish coffee, wet cake*

### LEMON CHEESECAKE

*Cream, labne cheese, biscuit*

### LATTE CAKE

*Cream, coffee and cake*

### ICE CREAM



# DRINKS

# MENU

## FRUITS AND NUTS

MIXED FRUIT PLATTER ( SINGLE )	—
MIXED FRUIT PLATTER ( DOUBLE )	—
BANANA WITH HONEY	—
PEANUTS	—
LUX MIXED NUTS	—
PISTACHIO	—
FRENCH FRIES	—

## CRISPY CAJUN CHICKEN

*Breaded chicken strips with cajun spices, french fries, mixed Mediterranean greens with honey mustard*

## CRISPY PLATTER

*Kind of french fries, sausage, onion rings, cheese patties, cordon blue with ranch sauce*

## SOFT DRINKS

SODA WATER	—
COLA-FANTA-SPRITE-ICE TEA	—
AYRAN	—
WATER (Large bottle)	—
ŞALGAM (glass)	—
ŞALGAM (Large bottle)	—
REDBULL	—
HOT CHOCOLATE	—
CAPPUCCINO	—
TURKISH COFFEE	—
NESCAFE	—

## ALCOHOLIC LOCAL DRINKS

EFES 50 cl	—
EFES MALT 50 cl	—
TUBORG 50 cl	—
TUBORG MALT 50 cl	—
MİLLER 33 cl	—
CARLSBERG 33 cl	—
BOMONTİ 50 cl	—
YENİ RAKI (Glass)	—
TEKİRDAĞ (Glass)	—
İZMİR YAŞ ÜZÜM (Glass)	—
WINE (Glass)	—
GIN (Glass)	—
VODKA (Glass)	—
LIQUEUR (Glass)	—

## BOTTLE OF ALCOHOLIC LOCAL DRINKS

20 CL YENİ RAKI	—
35 CL YENİ RAKI	—
50 CL YENİ RAKI	—
70 CL YENİ RAKI	—
100 CL YENİ RAKI	—
35 CL TEKİRDAĞ RAKI	—
50 CL TEKİRDAĞ RAKI	—
70 CL TEKİRDAĞ RAKI	—
100 CL TEKİRDAĞ RAKI	—

## BOTTLE OF ALCOHOLIC LOCAL DRINKS

20 CL TEKİRDAĞ GOLD	—
35 CL TEKİRDAĞ GOLD	—
50 CL TEKİRDAĞ GOLD	—
70 CL TEKİRDAĞ GOLD	—
100 CL TEKİRDAĞ GOLD	—
20 CL YENİ SERİ RAKI	—
35 CL YENİ SERİ RAKI	—
50 CL YENİ SERİ RAKI	—
70 CL YENİ SERİ RAKI	—
100 CL YENİ SERİ RAKI	—
35 CL İZMİR YAŞ ÜZÜM RAKI	—
50 CL İZMİR YAŞ ÜZÜM RAKI	—
70 CL İZMİR YAŞ ÜZÜM RAKI	—
35 CL USTALARIN KARIŞIMI	—
70 CL USTALARIN KARIŞIMI	—
35 CL İZMİR GÖBEK	—
70 CL İZMİR GÖBEK	—
35 CL ALA RAKI	—
70 CL ALA RAKI	—
35 CL BEYLERBEYİ	—
70 CL BEYLERBEYİ	—
35 CL EFE GOLD	—
70 CL EFE GOLD	—
35 CL İSTANBLUE VODKA	—
70 CL İSTANBLUE VODKA	—
100 CL İSTANBLUE VODKA	—

## WINES

### RED WINES

BUZBAĞ REZERV —  
BUZBAĞ KLASİK —  
TERRA ÖKÜZGÖZÜ —  
TERRA SHIRAZ —  
TERRA KALECİK KARASI —  
KAYRA VINTAGE —  
KAYRA ALPAGUT —  
ANGORA —

### WHITE WINE

BUZBAĞ NARENCİYE —  
ALLURE SAVINGNON BLANC —  
ALLURE CRISPY CHARDONNAY —  
KAYRA VERSVS CHARDONNAY —  
ANGORA —

### ROSE WINES

BUZBAĞ —  
ALLURE KALECİK KARASI —  
LEONA BLUSH —

### SEMI SWEET WINE

LEONA BLOMM —

### SPARKLING WINE

RUFFINO —  
LEONA BUBBLE —

## GLASS OF IMPORT DRINKS

TEQUILA —  
BACARDI —  
MALIBU —  
ARCHERS —  
BAILEYS —  
SMIRNOFF —  
MARTINI —  
GORDON GIN —  
KAHLUA —  
JAGERMEISTER —  
BLACK LABEL —  
JACK DANIELS —  
CHIVAS REGAL —

## BOTTLE OF IMPORT DRINKS

70 CL TEQUILA —  
70 CL ABSOLUD VODKA —  
50 CL ABSOLUD VODKA —  
35 CL ABSOLUD VODKA —  
70 CL SMIRNOFF —  
35 CL SMIRNOFF —  
70 CL GORDON PINK —  
70 CL GORDON GIN —  
70 CL BACARDI —  
70 CL BLACK LABEL —  
35 CL BLACK LABEL —  
70 CL CHIVAS REGAL —  
50 CL CHIVAS REGAL —  
35 CL CHIVAS REGAL —  
70 CL JACK DANIELS —  
50 CL JACK DANIELS —  
35 CL JACK DANIELS —

## COCKTAILS

BARMEN SPECIAL —  
*Rom, Vodka, Gin, Malibu, Orange Juice*  
SEX ON THE BEACH —  
*Tequila, Vodka, Archers, Orange Juice, Granadine*  
PINA COLADA —  
*Rom, Malibu, Coconut Syrup, Milk, Pineapple*  
MOJITO —  
*Brown Sugar, Rom, Lime, Vodka, Mineral Water, Mint*  
MARGARITA —  
*Tequila, Orange Liqueur, Fresh Lemon*  
GIN FIZZ —  
*Gin, Lime Juice, Mineral Water, Sugar*  
LONG ISLAND —  
*Vodka, Gin, Tequila, Orange Liqueur, Lime juice, Coke*  
APEROL SPRITZ —  
*Aperol, Champagne, Soda*  
QUEEN —  
*Rom, Archers, Strawberry*

## NON ALCOHOL COCKTAILS

PINK MILK COCKTAIL —  
*Milk, Pineapple, Granadine*  
FRESH COCKTAIL —  
*Sprite, Lemon, Mint*  
KINDER COCKTAIL —  
*Pineapple, Orange Juice, Granadine*







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