



DRINKS MENU



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COCKTAILS £10.00

Mojito

Rum, lime juice, brown sugar and mint churned over crushed ice and topped with soda water

Cosmopolitan

Vodka Citron shaken with Cointreau, fresh lime, cranberry juice and finished with orange zest

Old Fashioned

Makers Mark bourbon stirred with angostura bitters, brown sugar topped with few dashes of water and finished with orange zest

Pina colada

A tropical blend of rich coconut cream, white rum and pineapple juice

Peach Bellini

White Peach Puree topped with prosecco to produce a fruity treat

Bloody Mary

Vodka shaken with tomato juice, fresh lime, dash of tabasco and black pepper garnished with a lemon wedge and celery stick

Aperol Spritz

Perfect combination of Aperol, prosecco and soda water garnished with a slices of orange

Long Island Ice Tea

Vodka, gin, rum, tequila and triple sec shaken with fresh slice of lime and topped with coke

Espresso Martini

Vanilla Vodka shaken with coffee liquor and double espresso served in a chilled martini glass

Pornstar Martini

Vanilla Vodka shaken with passion fruit puree, passion fruit liquor and served with a shot of prosecco

Whisky / Amaretto Sour

Whiskey / Amaretto shaken with fresh lemon/lime juice, sugar syrup, egg white and angostura bitters served with a chilled martini glass

Negroni

Equal measures of gin, campari and red vermouth finished with an orange twist

Vodka / Gin Martini

Vodka / gin stirred or shaken with vermouth served on rocks or straight up with a lemon twist or green olives

MOCKTAILS £5.00

Mango Fizz

Mango puree, lime juice, sugar syrup, ginger ale and mint stirred together for a perfect refreshing taste

Elderflower Fizz

Elderflower cordial, lime juice, soda, mint and cucumber stirred for an enjoyable taste

Raspberry Mojito

Fresh raspberries, raspberry syrup, cranberry juice and fresh mint churned over crushed ice and topped with soda

La Passion

Passion fruit puree and lime shaken with cinnamon and topped with apple juice

GINS 35ml

Bombay £5.00

Tanqueray £5.35

Hendricks £5.75

Sipsmith £5.75

Beefether Pink Cin £5.50

FEVER TREE TONIC WATER 200ml

Premium Indian Tonic £2.35

Light Indian Tonic £2.35

Mediterranean Tonic £2.35

Elderflower Tonic £2.35

Mixers £1.25

SOFT DRINKS

Perrier Sparkling Water 330ml / 750ml	£2.50 / £3.95
Erikli Still Water 330ml / 750 ml	£2.25 / £3.90
R. Coke / Diet Coke / Coke Zero 330ml	£3.25
Fanta / Sprite	£3.25
Fresh Orange Juice	£4.15
Ayran / Tomato Juice	£2.95
Soda Water / Lemonade / Ginger Ale 200ml	£2.50
Fruit Juice	£3.25
<i>Orange, Apple, Cranberry, Pineapple</i>	

BEER & CIDER

Efes Draft Lager 500 ml	£5.50
Peroni / Corona / Efes Zero 330 ml	£4.75
Rekorderlig 500 ml	£5.50
<i>Apple, Strawberry</i>	

APERITIFS

	<i>50ml</i>
Pimm's	£5.50
Dry Martini / Rosso	£4.50
Campari	£4.50
Cinzano Bianco	£4.50

VODKA

	<i>35ml</i>
Absolute	£5.25
Belvedere	£5.50
Grey Goose	£5.75

WHISKY & BOURBON

	<i>35ml</i>
Jameson	£4.70
Famous Grouse	£4.75
Glenmorangie 10 Y0	£6.75
Macallan 12 Y0	£6.20
Bowmare 15 Y0	£7.70
Yamazaki 12 Y0	£8.75
Jack Daniel's	£5.25
Maker's Mark	£5.20
Wild Turkey	£5.40
Four Roses Small Batch	£6.15

RUM

	<i>35ml</i>
Bacardi	£4.50
Havana	£4.50
Morgan's Spiced	£4.80
Lams Navy Dark	£4.80
The Kraken Spiced Rum	£4.80

OTHER SPIRITS

	<i>Bottle 75cl / 35cl / 35ml</i>
Yeni Raki	£55 / £30.95 / £4.75
Tequila / Sambuca / Cachaca	£5.00
Patron Silver	£5.60

Mixers	£1.25
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WHITE WINES

	<i>175ml / Bottle</i>
Pamukkale Anfora Trio White, Turkey	£5.25 / £19.95
<i>Crisp wine with intense aromatic profile and flavours of sweet apple, tropical fruits and lime all around the palate.</i>	

Neil Joubert, Chenin Blanc, South Africa	£21.50
<i>A lively white wine with almost sparkling, crusty feeling. Very attractive bouquet revealing lots of tropical fruits such as pineapple, guava and citrus fruit, carrying on to the crisp, refreshing palate.</i>	

Kavaklıdere Çankaya, Turkey	£5.90 / £22.50
<i>A classic Turkish white wine displaying mesmerizing fruity notes, moderate acidity, good body with a lingering, pleasant aftertaste. Pairs well with fish, white meat grills and vegetarian dishes.</i>	

Paladin, Pinot Grigio, Italy	£6.55 / £23.95
<i>A delicate, fragrant wine with a straw yellow colour. Intense and elegant boquete with notes of acacia and pear flowers.</i>	

Laroque, Chardonnay, France	£6.95 / £24.95
<i>Aromatic, elegant & creamy Chardonnay with an intense flavour profile reminding white peaches, toasted brioche and hazelnuts.</i>	

Featherdrop, Sauvignon Blanc, New Zealand	£7.10 / £26.95
<i>An aromatic, light yet balanced Sauvignon Blanc revealing lots of passion fruit, mango and herbal notes on the palate. Goes well with mixed sea food pasta, fish, white meat and mezes.</i>	

Villa Viva, Picpoul de Pinet, France	£27.95
<i>Rich and dense fruity wine, with excellent acidity and a touch of salinity. Aromas of white melon, cut grass, lime and hay.</i>	

Gavi di Gavi, La Contessa, Italy	£35.95
<i>A spectacular, light and gentle Gavi Di Gavi with fresh, zesty lemon notes and ripe peach flavours. Made of perfectly ripe Cortese grapes from within the original Gavi commune.</i>	

Pamukkale Artı, Chardonnay Narince, Turkey	£43.95
<i>Rich and rounded blend of Chardonnay and Narince grapes. Well structured with good body and notes of pear, apple and tropical fruit evolving to a long, toasty finish.</i>	

Chablis, Jean Lefort, France	£55.95
<i>An elegant, crisp and full bodied Chablis with distinctive mineral & citrusy notes, enriched by subtle saline flavours. Enjoy on its own or with oysters, shellfish and seafood, as well as white meat dishes.</i>	

CHAMPAGNES & SPARKLING WINES

	<i>125ml / Bottle</i>
Zonin, Prosecco DOC, Special Cuvée	£6.95 / £33.95
<i>A harmonious, aromatic prosecco of straw yellow colour, having a refreshing feel, delicate bubbles and lots of apple, white flowers and almond notes on the palate.</i>	

Champagne Testulat, Blanc de Noirs, France	£9.10 / £43.95
<i>A rich, fruity champagne with notes of vanilla and peaches. Elegant and well-balanced.</i>	

Moet & Chandon, Brut Imperial, France	£66.95
<i>A vigorous, golden yellow champagne having an intense flowery-fruity nose and palate full of peach, nuts and green apple. The delicate bubbles makes it a vibrant drink for any occasion.</i>	

RED WINES

	<i>175ml / Bottle</i>
Pamukkale Anfora Trio Red, Turkey	£5.25 / £19.95
<i>Well structured, good bodied wine with firm tannins, uplifting acidity and distinct flavours of cherry, spice and plum on the palate.</i>	

Kavaklıdere Yakut, Turkey	£6.00 / £23.50
<i>Bold, with a good grip and pleasant tannins. Distinctive cherry and strawberry aromas growing to a fulfilling aftertaste. Good companion to kebabs, casserole and minced lambs.</i>	

Runamok Shiraz, Australia	£6.25 / £23.95
<i>Juicy, easily accessible Australian Shiraz rich of dark chocolate, liquorice and blueberry flavours. Can be enjoyed on itself or with lamb cutlets, steaks, parcels and minced lambs.</i>	

Poco Mas Merlot, Chile	£6.45 / £24.95
<i>A mild, fruity Chilean Merlot; good body, soft tannins, typical red and black fruit flavours. Pairs well with seasoned meat, mushrooms, pawns, falafel, hummus.</i>	

Pamukkale Anfora, Kalecik Karasi, Turkey	£25.95
<i>A lively, youthful wine with good body, soft tannins and a refreshing, lively acidity. Notes of cherries and strawberries distinguish the palate.</i>	

Lo Tengo, Malbec, Argentina	£7.50 / £27.95
<i>A passionate, purple coloured malbec; cherry, cinnamon and fresh fruits on the palate with a velvety mouthfeel and a rounded finish. Pair it with steak, lamb chop and fillet.</i>	

Ventiterre, Chianti, Italy	£8.10 / £30.90
<i>A classic dry and fresh Chianti with notes of cherries, violets, wild berries and spice. Try it with rich flavoured dishes such as sirloin steak, casserole, Adana and mixed kebab.</i>	

Laroque, Cabernet Franc, France	£7.75 / £29.10
<i>Dense, rich and full bodied Cabernet Franc with structured tannins, distinctive flavours of blueberries, lavender and violets evolving to a long, delicious finish.</i>	

Finca Marquesado, Rioja, Spain	£31.90
<i>A gorgeous, intense and fragrant Rioja with red fruits, herbs, cedar and spice flavours on the palate. Pairs well with steaks, casserole, hard cheese, grills and similar.</i>	

Bourgogne Pinot Noir, Jean Lefort, France	£9.10 / £38.00
<i>An elegant, medium bodied Pinot Noir with an aromatic nose of raspberries, gooseberries and spices. A perfect food companion due to its silky tannins and joyful aftertaste.</i>	

Chateau Saint Andre Corbin, Saint Emilion, Burgundy France	£42.95
<i>A characteristic, well structured Bordeaux with firm tannins, defined notes of blackberries, plum, spices and pepper. Perfect with wide range of meat dishes and grills.</i>	

Châteauneuf du Pape, Chemin des Papes, France	£76.00
<i>A complex, full bodied Rhone wine with gorgeous tannins and a wonderful bouquet of red berries and spice. Very good companion to spicy food, kebabs and casserole.</i>	

ROSÉ WINES

	<i>175ml / Bottle</i>
Pamukkale Anfora Trio Rose, Turkey	£5.25 / £19.95
<i>Crisp, refreshing rose wine with distinctive aromas of cherries, raspberries and pomegranate and a pleasant, fruity finish. Good match to pizzas, salads and cold starters.</i>	

Kavaklıdere Lal, Turkey	£5.25 / £22.50
<i>A bright pink, delicious rose showcasing intense strawberry and raspberry flavours. Crisp, balanced with a rounded palate.</i>	

Villa Viva Cotes De Thau, France	£25.95
<i>A refreshing rose wine with delicious aromas of white peaches, apricot and tangerine. Full-bodied, round and juicy leading to a pleasant, crispy finish.</i>	