

SEÇKİN SAKLI BAHÇE

— SINCE 1975 —



M E N U

— ♦ —
KUŞADASI

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**Bir aile mirasına, bir lezzet yolculuğuna
ve doğanın kalbinde saklı bir sofraya...**

Ben Pelin Yarmacı.

Bugün Seçkin Saklı Bahçe'de sizleri ağırlarken, yalnızca bir restorani değil; bir hayat felsefesini, bir aile mirasını ve bu toprağa duyulan derin bir saygıyı temsil ettiğimi biliyorum.

Babamın 1975 yılında Kuşadası'nda açtığı bu mekan, bölgenin ilk cafe-bar restorani olarak hafızalarda yer etti. Yıllar içinde Ege mutfağının samimi çizgisini, denizin dinginliğiyle ve doğanın cömertliğiyle harmanlayan bir yaşam alanına dönüştü. Bugün ikinci kuşak olarak bu değerli mirası, kendi bakış açımıyla ve geçmişten aldığım ilhamla geleceğe taşıyorum. Kurumsal hayattan edindiğim deneyimi, bu mekanın ruhuyla harmanlayarak geçmişten aldığım ilhamı geleceğe taşımaya çalışıyorum.

Seçkin Saklı Bahçe'de her tabak, yalın ama özenli bir anlayışla hazırlanır. Ege ve Türk mutfağının en seçkin örnekleri, doğallık ve sadelikten taviz vermeden, anılarda kalacak şekilde sunulur. Çünkü biz burada sadece yemek hazırlamıyoruz, "anı hazırlıyoruz". Her sofraya bir davettir; sohbet, dostluğa, paylaşım...

Denize karşı, kuş sesleri ve hafif bir meltem eşliğinde, yemyeşil bahçemizde günün ritmi biraz yavaşlar. Cazdan akustik ezgilere uzanan müzikler eşliğinde, sohbetler derinleşir, tabaklar sevgiyle hazırlanır ve anılar kıymetlenir.

Burada birlikte sofraya oturmak, hayatın güzelliklerini paylaşmaktır. Bu sofrada yeriniz her zaman hazır.

Keyifli anlar ve güzel anılar biriktirmeniz dileğiyle...

HOŞ GELDİNİZ

Welcome

**A journey through family heritage, memorable
flavours, and a table hidden in the heart of nature...**

My name is Pelin Yarmacı.

As I welcome you to Seçkin Saklı Bahçe today, I know that I represent not only a restaurant, but also a philosophy of life, a family legacy, and a deep respect for this land.

Established by my father in Kuşadası in 1975, this venue became known as one of the region's pioneering café-bar restaurants. Over the years, it evolved into a living space where the sincere character of Aegean cuisine meets the tranquility of the sea and the generosity of nature.

Today, as the second generation, I carry this valuable heritage into the future with my own perspective and the inspiration I draw from the past. I strive to blend the experience I gained throughout my professional career with the unique spirit of this place.

At Seçkin Saklı Bahçe, every dish is prepared with a simple yet thoughtful approach. The finest examples of Aegean and Turkish cuisine are presented with authenticity, elegance, and care, creating moments that linger in memory. Because here, we do not simply prepare food — we create memories. Every table is an invitation: to conversation, friendship, and sharing.

Amid the sound of birds, a gentle sea breeze, and the greenery of our garden, the rhythm of the day slows down. Accompanied by everything from smooth jazz to acoustic melodies, conversations deepen, dishes are prepared with love, and moments become meaningful.

To sit around a table together is to share life's simple pleasures. A place at our table is always waiting for you.

Wishing you delightful moments and beautiful memories...

Seçkinlik abartıda değil, sadelikte, dengede ve nezakette saklıdır.

Elegance is not found in excess, it is hidden in simplicity, balance, and grace.

KAHVALTI

Breakfast

AÇIK BÜFE KAHVALTI

850₺

Açık büfe kahvaltımız yalnızca pazar günleri servis edilmektedir.

- Saat 10:00 – 14:00 arası -

OPEN BUFFET BREAKFAST

850₺

Our open buffet breakfast is available only on Sundays.

-Served between 10:00 am – 2:00 pm.-

SERPME KAHVALTI

700₺

4 çeşit peynir, Tereyağı, Bal, Reçel
2 çeşit Zeytin, Domates, Salatalık ve taze yeşillikler, Çökelek salatası, Sigara Böreği, Minik kızartma ve Yumurta
(Yumurta tercihinize göre; haşlanmış veya sahanda)

TURKISH BREAKFAST

700₺

2 kinds of Cheese, Butter, Honey, Jam,
2 kinds of Olives, Tomatoes, Cucumbers and fresh greens, Herbed cottage cheese salad, Crispy cheese rolls, Mini vegetable fritters and Egg
(Egg of your choice; Boiled or Fried)

GÖZLEME

350₺

Traditional Turkish Flatbread

SİGARA BÖREĞİ

300₺

Crispy Cheese Rolls

MENEMEN

375₺

Traditional Turkish Scramble with tomatoes & peppers

SOĞANLI YUMURTA

375₺

Fried Eggs with Caramelized Onion
(Ottoman Style)

SAHANDA SUCUK

450₺

Fried Turkish Sausage

SUCUKLU YUMURTA / Sahanda

550₺

Fried Egg with Turkish Sausage

KAVURMALI YUMURTA

650₺

Egg with Roasted Beef

PASTIRMALI YUMURTA

650₺

Fried Eggs with Pastrami

SALATALAR & ATIŞTIRMALIKLAR

Salads & Appetizers

AKDENİZ SALATASI

Mediterranean Salad

425₺

SİGARA BÖREGİ

Crispy Cheese Rolls

300₺

GAVURDAĞI SALATASI

Gavurdağı Salad

500₺

PATATES KIZARTMASI

French Fries

300₺

ÇOBAN SALATA

Shepherd's Salad

450₺

TRÜF YAĞLI & PARMESANLI PATATES

Truffle & Parmesan Fries

475₺

KAŞIK SALATA

Spoon Salad

500₺

BRUSCHETTA (Domates & Fesleğen)

Tomato & Basil Bruschetta

375₺

TULUM PEYNİRLİ SALATA

Salad with Tulum Cheese

550₺

SARIMSAKLI, KARİDESİLİ BRUSCHETTA

Garlic Shrimp Bruschetta

450₺

IZGARA HELLİMLİ SALATA

Grilled Haloumi Salad

550₺

FÜME SOMONLU BRUSCHETTA

Smoked Salmon Bruschetta

550₺

YUNAN SALATASI

Greek Salad

575₺

AVCI BÖREĞİ

Hunter's Pastry

450₺

TON BALIKLI SALATA

Tuna Fish Salad

650₺

FESLEĞENLİ MÜCVER

Basil Zucchini Fritters

475₺

İSTANBUL YAZ SALATASI

Istanbul Summer Salad

500₺

SAKLI BİRA TABAĞI

Saklı Sharing Plate; selection of savory bites

875₺

SEZAR SALATASI

Caesar Salad

650₺

İTHAL PEYNİR TABAĞI

Imported Cheeses Plate

1350₺

SAKLİBAHÇE SALATA Dana Bonfileli 750₺

Saklı Bahçe Salad with tenderloin

MEZELER

Mezze

ATOM veya BALKABAKLI ATOM
Strained Yoghurt with Hot Chili & Pumpkin

280₺

BEYAZ PEYNİR / dilim
White Cheese (1 pcs)

150₺

HELLİM IZGARA
Grilled Halloumi

150₺

FAVA veya TEKMİL FAVA
Mashed Broad Beans with or without onions

280₺

HAVUÇ TARATOR
Carrot Tarator

280₺

HAYDARI
Strained Yoghurt with Garlic and Mint

280₺

YEŞİL ELMALI PANCAR
Beet with Green Apple

280₺

KITIR BİBER
Crispy Peppers

280₺

KÖZ BİBER TARATORLU
Roasted Peppers with Tarator Sauce

320₺

HUMUS
Houmous

280₺

PİYAZ TAHİNLİ
White Bean Salad with Tahini Dressing

350₺

GİRİT MEZESİ
Cretan Style Walnut and Ricotta Dip

350₺

KURU BÖRÜLCE
Black-Eyed Peas

280₺

KURU CACIK
Strained Yoghurt with Cucumber & Garlic

280₺

MİDYE DOLMA (1 adet)
Stuffed Mussels (1 pcs)

85₺

PATLICAN SALATASI
Eggplant Salad

280₺

KÖZ PATLICAN (Yoğurtlu veya sade)
Roasted Eggplant w or w-out yoghurt

280₺

ŞAKŞUKA veya YOĞURTLU ŞAKŞUKA
Shakshuka-Turkish-style vegetable
medley w or w-out yoghurt

280₺

TOPIK (3 adet)
Armenian Chickpea & Potato Mezze (3 pcs)

375₺

ORDÖVR TABAĞI
Chef's Selection of Cold Appetizers

750₺

DANA DİL SÖĞÜŞ
Sliced Beef Tongue

750₺

BEYİN SÖĞÜŞ
Sliced Brain (Served Cold)

425₺

MEZELER

Mezze

HAMSI SALAMURA

Salt-Cured Anchovies

375₺

MEVSİMLİK

Seasonal

LAKERDA (2 dilim)

Salt-Cured Bonito Fillet served cold
with olive oil and onion (2 pcs)

450₺

KABAK ÇİÇEĞİ DOLMASI

Stuffed Zucchini Blossoms

375₺

TARAMA

Creamy Fish Roe Dip

550₺

ENGİNAR

Artichoke

395₺

SOMON FÜME

Smoked Salmon

650₺

YOĞURTLU SEMİZOTU

Purslane with Yoghurt

280₺

BALIK YUMURTASI (6 dilim)

Botarga (6 pcs)

650₺

YEŞİL BÖRÜLCE

Green Beans with Olive Oil

280₺

AHTAPOT CARPACCIO

(ince dilim, marine edilmiş)

Thinly Sliced Octopus (Marinated with olive oil
lemon & herbs)

975₺

YAPRAK SARMASI

Stuffed Vine Leaves with Rice

325₺

DENİZ BÖRÜLCESİ

Sea Samphire

280₺

DANA CARPACCIO

(Parmesan, Roka ve balsamic sosu ile)

Beef Carpaccio (with parmesan, arugula &
balsamic glaze)

850₺

OT HAŞLAMA

Boiled Greens (Turnip, Radicchio etc.)

280₺

AHTAPOT SALATASI

Octopus Salad

600₺

KARİDES SALATASI

Shrimp Salad

600₺

LEVREK MARİN

Marinated Sea Bass

600₺

SICAK MEZELER

Hot Mezzes

KAŞARLI MANTAR (1 adet) <i>Cheese-Stuffed Mushrooms (per piece)</i>	140₺	KARİDES TEREYAĞLI <i>Shrimps Sautéed in Butter</i>	850₺
KAŞARLI MANTAR (4 adet) <i>Cheese-Stuffed Mushrooms (4 piece)</i>	425₺	KALAMAR IZGARA <i>Grilled Calamari</i>	950₺
OT KAVURMA PEYNİRLİ YUMURTALI <i>Roasted Seasonal Herbs with Cheese and Egg (Aegean Style)</i>	350₺	KALAMAR TAVA <i>Fried Calamari</i>	950₺
KARIŞIK KIZARTMA <i>Mixed Fried Vegetables (Eggplant, Zucchini, Peppers)</i>	550₺	GÜVEÇTE UYKULUKLU KOKOREÇ <i>Casserole-Style Kokoreç with Lamb Sweetbreads</i>	850₺
İSTİRİDYE MANTAR, TEREYAĞLI <i>Oyster Mushrooms Sautéed in Butter</i>	500₺	AHTAPOT TANDIR <i>Octopus Tandoori</i>	975₺
ÇITIR KABAK <i>Crispy Fried Zucchini</i>	475₺	SAKLI BOMBA (Mantar sosu yatağında panko kaplamalı Dana tandır topu) <i>Panko - Crusted Pulled Beef on Mushroom Sauce</i>	450₺
GÜVEÇTE TAZE BALIK YUMURTASI <i>Fresh Fish Roe Baked in Clay Pot</i>	650₺	SAKLI ARANCINI (Kızartılmış Risotto topları) <i>Crispy Breaded Risotto Balls</i>	325₺
GÜVEÇTE KALAMAR YUMURTASI <i>Clay Pot-Baked Squid Roe</i>	650₺	PASTIRMALI HUMUS <i>Houmous with Pastrami</i>	750₺
DANA DİL IZGARA <i>Grilled Beef Tongue</i>	750₺	SAGANAKI <i>Pan-Fried Greek Cheese</i>	350₺
İŞKEMBE KAVURMA <i>Sautéed Beef Tripe, Turkish Style</i>	750₺		

Ana Yemek / Main Dishes

DENİZ MAHSÜLÜ

Seafood Dishes

IZGARA LEVREK

950₺

Grilled Sea Bass

LİMONLU LEVREK FİLETOSU

1150₺

(Tereyağlı limon sosla)

Sea Bass Filets with Lemon Butter Sauce

DENİZ MAHSULLÜ PAELLA

1450₺

(Geleneksel İspanyol usulü
deniz mahsullü pilav)*Seafood Paella*

LEVREK FİLETOSU

1500₺

(Karidesli ve Kalamarlı deniz mahsulleri
eşliğinde zengin bir tat)*Sea Bass Filets with Shrimp and Calamari*

LEVREK LOKUM (kg)

3500₺

Boneless Sea Bass Bites (kg)

Ana Yemek / Main Dishes

ET YEMEKLERİ

Meat Dishes

IZGARA KÖFTE Grilled Meatballs	850₺
YAPRAK CİĞER Sautéed Thin Slices of Liver	850₺
KİREMİTTE KAŞARLI KÖFTE Cheddar Meatballs Baked on a Clay Tile	975₺
DANA ŞİNİTZEL Beef Schnitzel with Fries and Lemon	1050₺
DANA YANAĞI Beef Cheek	1050₺
SAKLI BAHÇE KEBAP Saklı Bahçe Style Kebab	1350₺
SAKLI BAHÇE KAVURMA Saklı Bahçe Style Roasted Beef	1350₺
BONFİLE Tenderloin	1450₺
CAFE DE PARİS SOSLU BONFİLE Beef Tenderloin with Café de Paris Butter	1550₺
KUZU İNCİK (Patates püresi eşliğinde) Lamb Shank with Creamy Mashed Potatoes	1450₺

Ana Yemek / Main Dishes

TAVUK YEMEKLERİ

Chicken Dishes

IZGARA TAVUK GÖĞSÜ

750₺

Chicken Breast with Curry Sauce

TAVUK BUT IZGARA

750₺

Grilled Chicken Thigh

KÖRİ SOSLU TAVUK GÖĞSÜ

850₺

Chicken Breast with Curry Sauce

TAVUK ŞİNİTZEL

850₺

Chicken Schnitzel

ÇITIR TAVUK RULOSU

975₺

(Rokfor soslu)*Crispy Chicken Roll with Roquefort sauce*

MAKARNA & PİZZA

Pasta & Pizza

DANA KUYRUKLU CASARECE

750₺

*Oxtrail Casarecce*LINGUINI BOLONEZ veya NAPOLITEN
(Kıymalı veya domates bazlı sos)

550₺

*Linguini Bolognese or Napolitan with
minced meat or tomato-based sauce option*

PESTO SOSLU PENNE

550₺

(Fesleğenli özel pesto sos eşliğinde)

Penne with Pesto Sauce

ARRABIATA SOSLU PENNE

550₺

(Acı baharatlı domates sosuyla)

*Penne Arrabiata*TAVUK ALFREDO SOSLU FETTUCCINI
(Tavuk parçalı krema bazlı Alfredo sos
eşliğinde)

650₺

Fettuccini with Chicken Alfredo

DENİZ MAHSULLÜ MAKARNA

1250₺

Seafood Pasta

KLASİK MARGARİTA

525₺

(Domates sosu, taze mozzarella
ve feleğen)*Pizza Margherita*

KARIŞIK PİZZA

750₺

(Sucuk, mantar, biber ve mozarella)

Mixed Pizza (Sausages, mushrooms, pepper and mozzarella)

DENİZ ÜRÜNLÜ PİZZA

1250₺

(Karides, Tarak, Ahtapot, Parmesan)

*Seafood Pizza (Shrimp, Scallops, Octopus, Parmesan
Cheese)*

KAVURMALI PİZZA

1250₺

(Kuzu kavurma, soğan, kapyra,
yeşil biber & mozarella)*Roasted Lamb Pizza (Roasted lamb, onion,
red green pepper & mozzarella)*

VEGAN

Vegan Dishes

FALAFEL NOHUT KÖFTESİ

525₺

Falafel

İÇLİ KÖFTE

525₺

Stuffed Bulgurballs

IZGARA SEBZELİ SALATA

550₺

Salad with Grilled Vegetables

KINOALI IZGARA SEBZELİ SALATA

550₺

Quinoa Salad with Grilled Seasonal Vegetables

ZEYTİNYAĞLI EV YEMEKLERİ

625₺

Aegean Vegetables Cooked with Olive Oil

TATLI

Desserts

AYVA TATLISI (mevsimsel) <i>Quince Dessert (seasonal)</i>	225₺
KREM KARMEL <i>Cream Caramel</i>	425₺
FIRIN HELVA <i>Baked Halva</i>	450₺
ÇİKOLATALI SUFLE <i>Chocolate Soufflé</i>	475₺
KAZANDİBİ DONDURMALI <i>Kazandibi with Ice Cream</i>	425₺
VIŞNELİ EKMEK KADAYIFI <i>Sour Cherry Ekmek Kadayıfı</i>	500₺
MEVSİM MEYVELERİ <i>Seasonal Fruits</i>	500₺
PAVLOVA MEVSİM MEYVELERİ İLE <i>Pavlova with Seasonal Fruits</i>	550₺
DONDURMA (1 Top) <i>Ice Cream (1 Scoop)</i>	150₺

İÇECEKLER

Beverages

SICAK İÇECEKLER

Hot Beverages

ÇAY <i>Tea</i>	50₺
TÜRK KAHVESİ <i>Turkish Coffee</i>	120₺
NESCAFE <i>Nescafe</i>	150₺
FİLTRE KAHVE <i>Filter Coffee</i>	180₺
AMERİCANO <i>Americano</i>	200₺
ESPRESSO <i>Espresso</i>	150₺
BİTKİ ÇAYLARI <i>Herbal Tea</i>	150₺
KIŞ ÇAYI <i>Winter Tea</i>	150₺

MEŞRUBATLAR

Drinks

COCA COLA/FANTA/SPRITE <i>Coca Cola, Zero, Fanta, Sprite</i>	130₺
ŞİŞE MEYVE SULARI <i>Bottled Cold Fruit Beverages</i>	130₺
AYRAN <i>Traditional Turkish yogurt drink</i>	80₺
SODA <i>Mineral Water</i>	50₺
ULUDAĞ PREMIUM SODA <i>Uludağ Premium Mineral Water</i>	90₺
TAZE PORTAKAL SUYU <i>Fresh Squeezed Orange Juice</i>	185₺
LİMONATA / Ev yapımı <i>Lemonade / Homemade</i>	135₺
BÜYÜK SU <i>Water</i>	150₺
ŞALGAM <i>Fermented Red Turnip Juice</i>	120₺
REDBULL <i>Redbull</i>	170₺
TONİK <i>Tonic</i>	120₺

ŞARAPLAR

Wine List

KIRMIZI ŞARAPLAR

Red Wines

ARKAS Meandros 6750₺
Cabernet Sauvignon/Merlot/Petit Verdot

ARKAS Consensus 5650₺
Shiraz/Cabernet Sauvignon/Merlot

ARKAS Mon Reve, Marselan 4250₺

ARKAS Antre 2950₺
Öküzgözü/Boğazkere

ARKAS Smyrna, Merlot 2450₺

ARKAS İdol 2000₺
Cabernet Sauvignon/Merlot

SARAFİN Cabernet Sauvignon 4375₺

7 BİLGELER Hipokrates 3950₺
Cabernet Sauvignon · Merlot · Syrah

KAVAKLIDERE Selection 4750₺
Öküzgözü/Boğazkere

PRODOM 4750₺
Syrah/Petit Verdot/Cabernet Franc

PRODOM Petit Verdot 4250₺

KAYRA Buzbağ Rezerv 2250₺
Öküzgözü/Boğazkere

PRODOM Barudi 2000₺
Cabernet Sauvignon/Merlot/Petit Verdot

SEVİLEN İsabey 2000₺
Cabernet Franc/Merlot/Petit Verdot

BEYAZ ŞARAPLAR

White Wines

ARKAS Consensus 5250₺
Chardonnay

ARKAS Antre 2950₺
Sauvignon Blanc

ARKAS Mon Reve 3950₺
Chardonnay

ARKAS İdol 2000₺
Sauvignon Blanc/Chardonnay

SARAFİN Fume Blanc 5750₺
Sauvignon Blanc

KAVAKLIDERE Selection 4750₺
Narince/Emir

7 BİLGELER Khilon 3950₺
Sauvignon Blanc

PRODOM Chardonnay Cuvee 3950₺

PRODOM Narince 3950₺

CIELO Pinot Grigio 2250₺

PRODOM Barudi 2000₺
Chardonnay/Narince

SEVİLEN İsabey 2000₺
Sauvignon Blanc/Semillon

ŞARAPLAR

Wine List

ROSE ŞARAPLAR

Rose Wines

CIELO Pinot Grigio	2250₺
PRODOM Barudi Syrah/Blush	2000₺
SEVİLEN İsabey Syrah & Kalecik Karası	2000₺
ARKAS İdol Kalecik Karası	2000₺

KÖPÜKLÜ ŞARAPLAR

Sparkling Wines

KAVAKLIDERE Altın Köpük, 75 cl	4250₺
KAVAKLIDERE Altın Köpük, 37,5 cl	2250₺
FALCERİ Prosecco	4950₺
MOET & CHANDON Brut Imperial (Lütfen sorunuz - Please ask your server)	
BOTTEGA Prosecco Gold (Lütfen sorunuz - Please ask your server)	

KADEH ŞARAPLAR

Glass of Wine

PRODOM Barudi	550₺
SEVİLEN İsabey	550₺
ARCAS İdol	550₺
CIELO Pinot Grigio	650₺

RAKILAR

Rakı

YENİ RAKI

20 cl	900₺
35 cl	1300₺
50 cl	1850₺
70 cl	2250₺
100 cl	2850₺

TEK <i>Single</i>	250₺
DUBLE <i>Double</i>	380₺

MERCAN

20 cl	1250₺
35 cl	1800₺
50 cl	2400₺
70 cl	2900₺
100 cl	3600₺

TEK <i>Single</i>	270₺
DUBLE <i>Double</i>	440₺

TEKİRDAĞ ALTIN SERİ

20 cl	1150₺
35 cl	1600₺
50 cl	2200₺
70 cl	2600₺
100 cl	3000₺

TEK <i>Single</i>	270₺
DUBLE <i>Double</i>	440₺

BEYLERBEYİ/GÖBEK

20 cl	1250₺
35 cl	1800₺
50 cl	2400₺
70 cl	2900₺
100 cl	3600₺

TEK <i>Single</i>	270₺
DUBLE <i>Double</i>	440₺

EFE GOLD

20 cl	1150₺
35 cl	1600₺
50 cl	2200₺
70 cl	2600₺
100 cl	3000₺

TEK <i>Single</i>	260₺
DUBLE <i>Double</i>	420₺

BİRA / LİKÖR / SHOTS

Beer / Liqueurs / Shots

BİRALAR

Beers

BOMONTİ	290₺
CARLSBERG	290₺
EFES PİLSEN	280₺
EFES ÖZEL SERİ	290₺
EFES GLUTENSİZ <i>Gluten-Free Beer</i>	350₺
MİLLER	280₺
TUBORG GOLD	290₺

LİKÖRLER

Liqueurs

KAHLUA	350₺
BAILEYS	350₺
MALIBU	350₺
SAFARİ	350₺
CARDINAL MELON	350₺
CAMPARI	350₺
FRANGELICO <i>Fındık Likörü</i>	450₺

SHOTS

Shots

BABY GUINNESS	250₺
BELUGA SHOT	400₺
DON JULIO	350₺
JAGERMEISTER	300₺
OLMECA TEQUILA	300₺
PATRON	350₺

KOKTEYLLER

Cocktails

İMZA KOKTEYLLER

Signature Cocktails

GÜL BAHÇESİ Rose Garden 700₺

Pink gin, Safari liqueur, elderflower,
sweet & sour, rose preserve, lime

İNCİR DUMANI Fig Smoke 600₺

Whiskey, sweet & sour, fig preserve

REYHAN RÜYASI Basil Dream 600₺

Gin, elderflower, basil sherbet,
lemon juice

EGE ESİNTİSİ Aegean Breeze 600₺

White rum, melon liqueur,
Beylerbeyi Göbek Rakı, lime cordial

GECE BAHÇESİ Night Garden 750₺

Bumbu XO or gold rum, Campari,
Frangelico, basil sherbet, sweet & sour

YABANI BAHÇE Wild Garden 600₺

Gin, sour apple liqueur, sweet & sour,
sorrel cordial-kuzu kulağı

SAKLI NEGRON Secret Negron 750₺

Mezcal, Campari, sweet vermouth

ATEŞ MEYVESİ Fire Fruit 700₺

Tequila, orange liqueur, sweet & sour,
passion fruit purée, hot red chili pepper

YEŞİL DENGİ Green Balance 600₺

Whiskey, safari, lime juice,
sugar syrup, arugula

KLASİK KOKTEYLLER

Classic Cocktails

NEGRONI 650₺

Gin, Campari, sweet red vermouth

DRY MARTINI 600₺

Gin, dry vermouth, olive or lemon twist

DIRTY MARTINI 600₺

Gin or Vodka, dry vermouth, olive brine
green olive

APEROL SPRITZ 650₺

Aperol, prosecco, soda, orange slice

HUGO SPRITZ 700₺

Prosecco, elderflower syrup, soda,
fresh mint, lime slices

ESPRESSO MARTINI 600₺

Vodka, fresh espresso, coffee liqueur

MARGARITA 600₺

Tequila, fresh lime juice, triple sec

WHISKY SOUR 600₺

Bourbon whiskey, fresh lemon juice,
sugar syrup

İTHAL İÇKİLER

Imported Sprits

WHISKY

BALLANTINES	Single 450₺ / Double 800₺
BLACK LABEL	Single 450₺ / Double 800₺
DOUBLE BLACK LABEL	Single 500₺ / Double 900₺
CHIVAS REGAL	Single 450₺ / Double 800₺
CHIVAS REGAL 18 Years old	Single 550₺ / Double 1000₺
CUTTY SARK 18	Single 1200₺
DIMPLE	Single 450₺ / Double 800₺
GLENLIVET 18	Single 1200₺
HIBIKI Suntory (Japanese Harmony)	Single 1200₺
JACK DANIELS	Single 400₺ / Double 700₺
JACK DANIELS Single Barrel	Single 650₺ / Double 1100₺
JAMESON	Single 450₺ / Double 800₺
JIM BEAM Bourbon	Single 450₺ / Double 800₺

VODKA

BELUGA	Single 500₺ / Double 900₺
BELVEDERE	Single 500₺ / Double 900₺
SMIRNOFF	Single 450₺ / Double 750₺
ABSOLUT	Single 450₺ / Double 750₺

GIN

TANQUERAY	Single 500₺ / Double 900₺
GORDON	Single 450₺ / Double 750₺
HENDRICK'S	Single 550₺ / Double 950₺

RUM

CAPTAIN MORGAN	Single 400₺ / Double 700₺
BACARDI	Single 400₺ / Double 700₺

COGNAC

Hennesy V.S.O.P	Single 550₺ / Double 1000₺
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SEÇKİN SAKLI BAHÇE

— SINCE 1975 —



— ♦ —
KUŞADASI

YİNE BEKLERİZ

Until We Meet Again

Bugün soframızda bize eşlik ettiğiniz için teşekkür ederiz. Umarız buradan güzel anılarla ayrılırsınız.

Burada geçirdiğiniz saatler; güzel bir sohbet, unutulmaz bir lezzet ya da yüzünüzde kalan küçük bir tebessüm olarak sizinle kalır.

Seçkin Saklı Bahçe'de her masa yeni bir hikayenin başlangıcıdır.

Bir sonraki hikayede yeniden buluşmak dileğiyle...

*Thank you for joining us at our table today.
We hope you leave with beautiful memories.*

*May the hours spent here stay with you as a
meaningful conversation, a memorable flavour,
or a simple smile that lingers long after you
leave.*

*At Seçkin Saklı Bahçe, every table marks the
beginning of a new story.*

Until we meet again...

Anılar Sofrada başlar.

Beautiful memories begin around the table.

SEÇKİN SAKLI BAHÇE

— SINCE 1975 —



M E N U

— ♦ —
KUŞADASI