

KAH VAL TI



EKMEK ÜSTÜ

AVOKADO POŞE YUMURTA 225 TL

Ekşi maya ekmeğ üzerine iki poşe yumurta, avokado ve mevsim yeşillikleri

FÜME SOMONLU ÇIRPILMIŞ YUMURTA 250 TL

Ekşi maya ekmeğ üzerine çırpılmış yumurta, füme somon ve mevsim yeşillikleri

TULUM PEYNİRİ & MENEMEN 190 TL

Ekşi maya ekmeğ üzerine menemen ve tulum peyniri, yanında yeşil zeytin ve mevsim yeşillikleri

SUCUKLU SUSAMLI GÖZ YUMURTA 195 TL

Göz yumurta, mevsim yeşillikleri, domates, salatalık, zeytin, peynir çeşitleri, tereyağı ve ekşi mayalı ekmeğ

KRUVASAN SANDVIÇLER

ÇIRPILMIŞ YUMURTALI AVOKADOLU 210 TL

+somon 50 TL

İZMİR TULUMLU VE CHERRY DOMATESLİ 195 TL

pesto soslu

ÇİLEKLİ VE MUZLU, DOLGU KREMALİ 195 TL

KRUVASAN, TEREYAĞI VE REÇEL İLE 95 TL

KAHVALTI TABAKLARI

QUATTRO KAHVALTI 275 TL

Göz yumurta, peynir çeşitleri, sigara böreği, bal, tereyağı, ev yapımı reçel, zeytin, domates, salatalık, ceviz, yeşillik, mevsim meyveleri ve ekşi mayalı ekmeğ

SİMİT KAHVALTI 195 TL

İki çeşit peynir ile tost yapılmış çıtır simit, göz yumurta ve mevsim yeşillikleri

FIT KAHVALTI 180 TL

Haşlanmış yumurta, avokado üzeri keten tohumu, lor peyniri, chia, ceviz, roka, yeşillik ve yeşil elma

YUMURTALAR

İSPANAKLI CEVİZLİ ÇILBIR 195 TL

Süzme yoğurt üzerine iki poşe yumurta, sote ıspanak ve tereyağında paprika ile kavrulmuş ceviz

MANTARLI OMLET 195 TL

Ekşi mayalı ekmeğ ve yeşil salata ile

SPORCU OMLETİ 180 TL

Kırmızı biber, kabak, lor peyniri, yumurta ve yumurta akı ile

MENEMEN 180 TL

Sotelenmiş biber ve domatesli yumurta, yanında ekşi mayalı ekmeğ

TATLI KAHVALTILAR

PANCAKE 185 TL

Pancake bal, nutella, fındık ve mevsim meyveleri ile

FRENCH TOAST 195 TL

Özel sosu ile tereyağında kızartılmış iki dilim ekmeğ üzerine mevsim meyveleri, krema, fındık ve bal ile

EV YAPIMI GRANOLA KASESİ 215 TL

Süzme yoğurt ya da süt, granola, bal, keten tohumu, hindistan cevizi, ceviz, mevsim meyveleri

SMOOTHIE KASESİ 230 TL

Mevsim meyveleri, süzme yoğurt, badem, ceviz, ev yapımı granola

BREAK

FAST



BREAKFAST PLATTERS

QUATTRO BREAKFAST 275 TL

Fried egg, a selection of cheese, crispy cheese roll, honey, butter, homemade jam, olives, tomatoes, cucumber, walnuts, fruit slices, green salad and sourdough bread

SİMİT BREAKFAST 195 TL

Toasted simit with cheese, fried egg and green salad

FIT BREAKFAST 180 TL

Boiled egg, curd cheese, avocado topped with flaxseed and chia, walnuts, rocket, green salad and green apple slices

SOURDOUGH TARTINES

AVOCADO & POACHED EGGS 225 TL

Two poached eggs and avocado on sourdough bread served with a side of green salad

SMOKED SALMON & SCRAMBLED EGGS 250 TL

Smoked salmon and scrambled eggs on sourdough bread served with a side of green salad

TULUM CHEESE & MENEMEN 190 TL

Sautéed green peppers and tomatoes with scrambled eggs and tulum cheese on sourdough bread served with a side of green salad and green olives

SUNNY SIDE UP W/ SESAME SEEDS & SUCUK 195 TL

Fried egg with sesame seeds and Turkish sucuk served on sourdough bread with a side of green salad

OMLETTES

ÇILBİR 195 TL

W/ WALNUTS & ROASTED SPINACH

Two poached eggs over strained yoghurt, roasted spinach, topped with walnuts roasted in paprika and butter

MUSHROOM OMLETTE 195 TL

Sautéed mushrooms and eggs served with sourdough bread and green salad

FIT OMLETTE 180 TL

Sautéed red peppers and courgette with eggs, egg white and curd cheese

MENEMEN 180 TL

Sautéed green peppers and tomatoes with scrambled eggs, served with sourdough bread

CROISSANT SANDWICHES

SCRAMBLES EGGS & AVOCADO 210 TL

+smoked salmon 50 TL

TULUM CHEESE & CHERRY TOMATOES 195 TL

with homemade pesto

STRAWBERRY & BANANA 195 TL

with filling cream

CROISSANT & BUTTER AND JAM 95 TL

SWEET OPTIONS

PANCAKES 185 TL

Pancakes, honey, Nutella and nuts served with seasonal fruits

FRENCH TOAST 195 TL

Two slices of bread soaked in a yummy sauce and fried in butter, served with cream and seasonal fruits

HOMEMADE GRANOLA BOWL 215 TL

Strained yoghurt or milk, homemade granola, honey, flaxseed, coconut flakes, walnuts, seasonal fruits

SMOOTHIE BOWL 230 TL

Smoothie with yoghurt and seasonal fruits, almonds, walnuts and homemade granola

MENÜ



SALATALAR

PANCARLI TULUM PEYNİRLİ 225 TL

Pancar, roka, ceviz, tulum peyniri, mevsim yeşillikleri ve kızarmış ekme

YEŞİL ELMALI CEVİZLİ TAHILLI 235 TL

Mercimek, nohut, bulgur, ıspanak, ceviz, kuru domates, yeşil elma, portakal

FÜME SOMONLU SALATA 295 TL

Füme somon, kapari, salatalık, turp, mevsim yeşillikleri

SEZAR SALATA 285 TL

Tavuk, marul, parmesan, sezar sos, ktır ekmeği kapari, mısır, parmesan peyniri.

FALAFEL VE ROKA SALATASI 240 TL

Falafel topları, pancar turşusu, nar ekşili ve cherry domatesli roka salatası, humus, mısır, tahinli sos

TON BALIKLI MAKARNALI SALATA 260 TL

Ton balığı, penne makarna, mısır, kapari, kırmızı biber, dereotu.

BURGERLER

NOA BURGER 335 TL

Dana burger köfte, ispanyol soğan halkası, guacamole sos, füme et, emmental peyniri ve özel sos

SARIMSAKLI MANTARLI BURGER 290 TL

Dana burger köfte, köz biber, sarımsaklı mantar graten, ktır soğan ve özel sos

ÇITIR TAVUKLU BURGER 240 TL

Paneli tavuk, marul, domates, ktır soğan ve özel sos

ekstralar: cheddar peynir +30 TL, sote mantar +30 TL, füme et +60 TL

KASELER

VEGAN KASE 225 TL

Humus, roka, avokado, domates, maş fasulyesi, kırmızı lahana, siyez bulguru ve ceviz

KETOJENİK KASE 265 TL

Tavuk, avokado, yeşillik salatası, lor peyniri, yeşil zeytin, salatalık, turp ve ayçiçek filizi, çörek otu, badem, ayçekirdeği ve özel sos

PROTEIN KASE 295 TL

Özel sos ile marine edilmiş julyen bonfile parçaları, pirinç, kırmızı biber, soğan, keten tohumu ve havuç sotesi, yeşillik salatası ve özel sos

PIZZALAR

MARGHERITA PIZZA 325 TL

Özel domates sos, fesleğen, mozzarella peyniri, parmesan peyniri ve roka

PIZZA DELLE CASA 340 TL

Özel domates sos, sucuk, zeytin dilimleri ve kültür mantarı

ROKFORLU & KÖZ PATLICANLI 355 TL

Özel domates sosu, mozzarella peyniri, kavrulmuş ceviz, közlenmiş patlıcan, karamelize soğan ve rokfor peyniri

FÜME ETLİ PIZZA 370 TL

Özel domates sos, füme et, mozzarella peyniri, tulum peyniri ve karamelize soğan

DÖRT PEYNİRLİ PIZZA 380 TL

Özel domates sos, mozzarella peyniri, emmental peyniri, rokfor peyniri, parmesan peyniri, kavrulmuş ceviz ve elma

BOL MANTARLI PIZZA 350 TL

Özel domates sos, mozzarella, istiridye mantarı, kestane mantarı, kültür mantarı, parmesan

MAKARNA VE PAD THAI

DENİZ MAHSÜLLÜ LINGUINI 385 TL

Karides, somon, linguine makarna, özel domates sos, krema, karamelize soğan ve kereviz cipsi

PESTOLU VE TAVUKLU PENNE 240 TL

Julyen tavuk parçaları, sotelenmiş mantar, parmesan peynir, pesto sos, penne makarna, taze fesleğen yaprakları

PAD THAI 210 TL

Pirinç erişttesi, mevsim sebzeleri, limon otu, yer fıstığı, susam, yeşil soğan, oyster sos, soya sosu, sarımsak

tavuklu +50TL, karidesli +150 TL

MENU



SALADS

BEETS & TULUM CHEESE 225 TL

Beetroot, rocket, walnuts, tulum cheese, seasonal greens and toast

GREEN APPLE & MIXED GRAINS SALAD 235 TL

Lentils, chickpeas, bulgur, spinach, walnuts, dried tomatoes, green apples, oranges

SMOKED SALMON SALAD 295 TL

Smoked salmon, capers, cucumber, radish, seasonal greens

CAESAR SALAD 285 TL

Chicken, lettuce, parmesan, caesar sauce, capers with crusty bread, corn, parmesan cheese.

FALAFEL AND ROCKET SALAD 240 TL

Falafel balls, pickled beets, rocket salad with pomegranate syrup and cherry tomatoes, hummus, corn, tahini sauce

PASTA SALAD WITH TUNA 260 TL

Tuna, penne pasta, corn, capers, red pepper, dill

BURGERS

NOA BURGER 335 TL

Beef patty, Spanish onion rings, guacamole sauce, smoked meat, emmental cheese and special sauce

GARLIC MUSHROOM BURGER 290 TL

Beef patty, roasted peppers, garlic mushroom gratin, crispy onions and special sauce

CRISPY CHICKEN BURGER 240 TL

chicken patty, lettuce, tomato, crispy onion and special sauce

cheddar cheese +30 TL, sautéed mushrooms +30 TL, smoked meat +60 TL

BOWLS

VEGAN BOWL 225 TL

Hummus, rockets, avocado, tomato, mung beans, red cabbage, einkorn bulgur and walnuts

KETOGENIC BOWL 265 TL

Chicken, avocado, green salad, curd cheese, green olives, cucumber, radish and sunflower sprouts, black cumin, almonds, sunflower seeds and special sauce

PROTEIN BOWL 295 TL

Julienne steak pieces marinated in special sauce, rice, red pepper, onion, flaxseed and carrot sauté, green salad and special sauce

PIZZAS

PIZZA MARGHERITA 325 TL

Tomato sauce, basil, mozzarella cheese, parmesan cheese and rocket

PIZZA DELLE CASA 340 TL

Tomato sauce, sausage, olives, cultivated mushroom

ROASTED EGGPLANT & ROQUEFORT PIZZA 355 TL

Tomato sauce, roasted eggplants, mozzarella cheese, roquefort cheese, roasted walnuts, caramelised onions

SMOKED MEAT PIZZA 370 TL

Tomato sauce, smoked meat, tulum cheese, mozzarella cheese, caramelized onions

QUATTRO FORMAGGI PIZZA 380 TL

Tomato sauce, mozzarella cheese, emmental cheese, roquefort cheese, parmesan cheese, walnut, apple

MUSHROOM PIZZA 350 TL

Tomato sauce, mozzarella, oyster mushroom, chesnut mushroom, cultivated mushroom, parmesan

PASTA & PAD THAI

SEA FOOD LINGUINI 385 TL

Shrimp, salmon, linguine pasta, special tomato sauce, cream, caramelized onion and celeriac chips

CHICKEN PESTO PENNE 240 TL

Chicken julienne, sautéed mushrooms, parmesan, pesto sauce and fresh basil leaves

PAD THAI 210 TL

Rice noodles, seasonal vegetables, lemon grass, peanuts, sesame seed, green onion, oyster sauce, soy sauce, garlic

chicken +50TL, shrimp +150 TL

TO SHARE

CHEESE PLATTER 350 TL

Gouda cheese, smoked cheese, blue cheese, emmental cheese, walnut croquant, apricot, crackers, seasonal fruits

QUATTRO BEER SNACKS 295 TL

Crispy chicken pieces, spring rolls, onion rings, fries and sauces

FRENCH FRIES 150 TL

CRISPY CHICKEN PIECES 195 TL

NACHOS 195 TL

Corn tortilla, mixed pepper cubes, jalapeño peppers, Mexican beans, sliced spring onions, tomato salad and sour cream

chicken +50TL, meat +100 TL

STARTERS

BEETS WITH YOGHURT 195 TL

fried batter-covered beets with strained yoghurt

HUMUS WITH SMOKED MEAT 240 TL

mashed chickpeas blended with tahini, lemon juice, and garlic, served with smoked meat

FALAFEL BALLS 210 TL

Served with yoghurt and tahini sauce

ARANCINI 280 TL

Italian fried mushroom rice balls, Neapolitan sauce, parmesan cheese, fresh basil leaves

AVOCADO & SHRIMP 285 TL

BRUSCHETTA

MAIN DISHES

BLUE 450 TL

Smoked salmon, eggplant with crispy cheese, french square potatoes, blackberry sauce, dried rocket

BLACK 420 TL

Grilled beef panceta, black rice with almonds, served with lemon roasted eggplant mousse, celery chips and portobello mushroom sauce

VOYAGER 365 TL

Chicken baked with fresh spices, served with black rice with almonds, celery chips and roasted quince

MUSHROOM RISOTTO 325 TL

Porcini mushroom, parmesan

DESSERTS

PROFITEROL 140 TL

STRAWBERRY MAGNOLIA 130 TL

BROWNIE 130 TL

COOKIE 85 TL

TIRAMISU 160 TL



PAYLAŞMALIKLAR

PEYNİR TABAĞI	350 TL
Gouda peyniri, isli peynir, rokfor, emmental peyniri, cevizlikrokan, kayısı, kraker, mevsim meyveleri	
QUATTRO BİRA EŞLİKÇİSİ	295 TL
çıtır tavuk parçaları, sigara böreği, soğan halkaları ile patates kızartması ve soslar	
PATATES KIZARTMASI	150 TL
ÇITIR TAVUK PARÇALARI	195 TL
NACHOS	195 TL
Mısır tortillası, mix küp biberler, jalapeño biberi, Meksika fasulyesi, taze soğan dilimleri, domates salatası ve ekşi krema	
<i>tavuklu +50TL,etli +100 TL</i>	

BAŞLANGIÇLAR

YOĞURTLU PANELİ PANCAR	195 TL
FÜME ETLİ HUMUS	240 TL
FALAFEL TOPLARI	210 TL
Yoğurtlu, tahinlisos ile servis edilir	
ARANCINI	280 TL
İtalyan usulü kızarmış mantarlıpirinç topları, napolitensos, parmesan peyniri,taze fesleğen yaprakları	
AVAKADO VE KARİDESLİ BRUSCHETTA	285 TL

ANAYEMEKLER

BLUE	450 TL
Tütsülenmiş somon, çıtır paneli peynirli patlıcan, patates dokuma, böğürtlensos, roka kurusu, köz cherry domates	
BLACK	420 TL
Izgara dana panceta,bademli siyah pilav, limonlu köz patlıcan köpüğü,kereviz cipsi, kestane mantarlı sos	
VOYAGER	365 TL
Taze baharatlarla fırınlanmış tavuk incik, bademlisiyah pilav, kerevizcipsi, köz ayva çektirmesi	
MUSHROOM RISOTTO	325 TL
Porcini mantar ve parmesan	

TATLILAR

PROFİTEROL	140 TL
ÇİLEKLİ MAGNOLIA	130 TL
BROWNIE	130 TL
ÇİKOLATALI COOKIE	85 TL
TİRAMİSU	160 TL

