

ALLERGENS

Dear Guests,

We are happy to welcome you with a healthy and delicious dining experience! Our restaurant has been carefully designed to meet your dietary needs and preferences. The satisfaction and health of our guests is a priority for us.

We offer you our restaurant's Allergen Chart to ensure that every guest who dine with us can choose their meal comfortably, taking into account food sensitivities such as allergies or intolerances. This chart clearly lists potential allergens found in each dish. In this way, our guests, especially those with sensitivities caused by gluten, dairy products, hazelnuts or other allergens, can choose their meals with confidence.

For the safety and enjoyment of our valued guests, we constantly strive to ensure the highest standards of hygiene in our restaurant. If you have any questions or special requests, please feel free to let us know.

Regards,
SalaReal Team



STARTER & TAPAS

- HUMMUS & COGNAC SHRIMP**   690₺

With Hummus, Urla Shrimp Chilli Oil, Pickled Onion, Tomato and Parsley Chimmichuri.
- CELERY & WILD MUSHROOM**   450₺

Grilled Celery and Oyster Mushrooms with Mushroom Dashi, Cheese Cream and Celery Oil.
- CHARRED ASPARAGUS**  440₺

Charred Asparagus, Lime Zest, Clantro and Parmegiano.
- SHRIMP TEMPURA**     520₺

Tempura Shrimp, Honey Spicy Mayo, Chives with Charred Lime.
- CHARRED OCTOPUS**    850₺

Ember Tablacı Salad with Fermented Curd and Smoked Cucumber Vinegrette.

STARTER & TAPAS

TUNA TATAKI



600฿

Seared Tuna with Purple Sauerkraut, Asian Vinaigrette, Nori Puff, Horseradish, Cilantro, Chives and Roasted Sesame Seeds.

PACHANGA BALLS



410฿

Panco-Coated Cheddar Cheese, Mozzarella Cheese, Pastrami with Dynamite Sauce.

GUACAMOLE



420฿

With Guacamole, Pico De Gallo, Sour Cream, Chives and Taco Chips.

CHICKEN GYOZA



550฿

Chicken Minced Meat Flavored with Ginger, Spring Onion and Garlic, with Asian Vinaigrette and Miso Mayo.

BEEF CARPACCIO



650฿

Tenderloin Carpaccio with Truffle Mayo, Balsamic Glaze, Arugula and Parmesan.

BEEF MERGUEZ & PATATAS BRAVAS



500฿

Beef Merguez with Sausage, Potatoes and Handmade Garlic Herb Mayo.

TEMPURA FRIED CAULIFLOWER



310฿

Tempura Cauliflower, with Mixed Greens and Hot Sauce.

TEMPURA FRIED ZUCCHINI



340฿

Tempura Squash, with Herb Garlic Yogurt.

TRUFFLE PARMESAN POTATOES



250฿

Truffle Oil Spoon with Potato, Dill and Parsley Mix.



TO SHARE



CHEESE PLATE



550₺

Gouda, Smoked Circassian, Parmesan, Roquefort, Black Grape and Fig Walnut Chutney.

DELICATESSEN PLATE



750₺

With Smoked Entrecôte, Smoked Turkey, Roast Beef, Black Grapes and Fig Nut Chutney.

SUMMER BRUSCHETTA



500₺

Yellow Cherry Tomatoes, Red Cherry Tomatoes, Zebra Cherry Tomatoes, Garlic Zest, Basil with Parmegiano.

Starting the Day

Service Runs Until 16:00

BREAKFAST BOWL



480₺

Cucumber, Cherry Tomatoes, Rind And Green Peppers, Fresh Greens, Olives, White Cheese, Boiled Egg with Crispy Bagel and Walnuts.

AVO SIDE UP



550₺

Avocado Slices, Sunny Side Up, Halloumi, Cherry Tomatoes, Fried Potatoes, Portobello Mushrooms with Black Cumin.

EGG BENEDICT



575₺

Bagel, Avocado Puree, Arugula, Smoked Salmon, Poached Egg with Hollandaise Sauce.

MENEMEN



350₺

With Butter, Tomato, Green Pepper, Egg Yolk and Cheddar Cheese.

OMELETTES



Served with Seasonal Greens & Tomatoes and Toasted Bread.

- Omelette 290₺
- Mushroom Omelette 320₺
- Herb and Cheese Omelette 320₺
- Sucuk Omelette 390₺
- Florantine Omelette 390₺
- Cheese Omelette 320₺
- Roasted Red Pepper & Halloumi Omelette 320₺

Toast

Service Runs Until 16:00

AVO SCRAMBLED EGG TOAST

Toasted Sourdough Bread, Avocado, Scrambled Eggs and Handmade Ricotta.

ROASTED TOAST

Roasted Beef with Cheddar Cheese, Arugula & Tomato, Cucumber and French Fries.

Smoothie Bowl

Service Runs Until 16:00

CHOCOLATE OAT BOWL

Overnight Oats, Milk, Banana, Cocoa, Hazelnuts and Peanut Butter.

CREAMY OAT BOWL

Oats, Protein Powder, Semi-Skimmed Milk, Pistachios, Banana, Almonds, Raspberry, Honey and Chia Seeds.

CHIA PUDDING

Chia, Semi-Skimmed Milk, Protein Powder, Forest Fruits, Sugar-Free Biscuits and Banana.

BLUEBERRY SMOOTHIE BOWL

Blueberry, Banana, Milk, Peanut Butter and Honey.

MANGO SMOOTHIE BOWL

Mango, Banana, Milk, Coconut Oil, Coconut Milk, Almonds and Coconut Pieces.

EXTRAS

- Protein Powder 80€
- Vegan Milks 60€
- Almond 60€
- Peanut Butter 40€
- Almond Butter 60€
- Forest Fruits 60€
- Pitaya 80€

SALAD

PERA SALAD



480₺

With Yedikule Lettuce, Handmade Ricotta Cheese, Deveci Pear, Toasted Bread Crumbs, Parmesan Zest and Lagada Vinegrette.

POLLO SALAD



470₺

Grilled Chicken Breast, Arugula, Lettuce, Sunflower Seeds, Parmesan, Toast Melba and Caesar Sauce.

GREEK SALAD



450₺

With Tomato, Purple Onion, Cucumber, Bell Pepper, Balsamic Vinegar and Ezine Cheese.

TEMPURA GOAT CHEESE SALAD



480₺

Tempura with Goat Cheese, Arugula, Lettuce, Purple Onion and Citrus Vinegrette.

AVOCADO GREEN SALAD



390₺

With Avocado, Arugula, Cucumber, Purslane and Lagada Vinaigrette.

PASTA

SAGE & LEMON FETTUCCINE



550₺

Butter Sage and Lemon Cream Fettuccine with Burrata Cheese.

CALAMARATA PESTO



550₺

With Basil Pesto and Parmesan Zest.

FETTUCCINE ALFREDO



450₺

Chicken Breast, Mix Mushrooms, Soy Sauce, Cream and Parmesan.

SEAFOOD LINGUINE



680₺

Mussels, Shrimp, Squid, Parsley, Beurre Blanc Sauce and Parmesan.

SPAGETTI NERANO



450₺

Basil, Zucchini, Lemon Zest and Parmesan.

ARTISAN BURGER

SALA BURGER



180 GR Burger Patty, Chipotle Sauce, Mature Cheddar Cheese, Purple Onion Pickle, Herb Parmesan Potatoes.

660฿

FAM BURGER



180 GR Burger Patty, Truffle Mayo, Sweet Pickle, Onion Crisps, Avocado Puree and Potatoes.

615฿

SMOKED BURGER



180 GR Burger Patty, Burger Sauce, Beef Bacon, Cheddar Cheese, Pickles and Potatoes.

660฿

SWISS MUSHROOM BURGER



180 GR Burger Patty, Swiss Mushroom Truffle Sauce, Mature Cheddar, Burger Sauce, Pickles and Potatoes.

670฿

NEAPOLITAN PIZZA

MARGHERITA



Tomato Sauce, Mozzarella Cheese and Basil.

550฿

PEPPERONI



Tomato Sauce, Pepperoni and Mozzarella Cheese.

600฿

PIZZA FUNGHI



With Tomato Sauce, Seasonal Mushrooms, Mozzarella Cheese and Truffle Oil.

580฿

ZUCCHINI & BEETROOT



Tomato Sauce, Confit Zucchini and Beetroot, Curd Cheese and Olive Oil.

560฿

4 CHEESE PIZZA



Bechamel Sauce, Roquefort Cheese, Parmesan Cheese, Mozzarella Cheese, Ricotta Cheese and Arugula.

680฿

SMOKED MEAT PIZZA



Tomato Sauce, Mozzarella Cheese and Smoked Entrecôte.

690฿

MAIN MEAL

ANTICUCHIO CHICKEN



650฿

260 GR Chicken Thigh, Handmade Lavash, Parsley and Purple Onion Cold Cuts.

GRILLED SALMON



950฿

180 GR Grilled Salmon with Potato Cream, Burnt Lime and Salsa Verde Sauce.

MISO CHICKEN



650฿

250 GR Chicken Breast, 110 GR Basmati Rice, Miso Glaze, and Mediterranean Greens.

SEA BASS (For 2 Person 650/750 GR.)



1.300฿

Grilled Sea Bass, Purple Onion Tabule Salad, Burnt Lime and Mustard Vinaigrette.

CHICKEN GALLANTINE



850฿

Chicken Breast Stuffed with Mushroom, Spinach and Cheese, with Fondante Potatoes and Beurre Blanc Sauce.

BEEF TENDERLOIN



1.400฿

With Potato Cream, Fondante Potatoes and Onions, Parmesan Tuille, Red Wine Glaze and Cafe Au Lait Sauce.

MUSHROOM S. BEEF MEDALLION



1.200฿

180 GR Beef Tenderloin with Mushroom Pepper Sauce and French Fries.

DRY AGED DUCK



1.300฿

Dry Aged Duck with Orange Risotto, Leek Fondante, Potato Gratin and Beef Jus.

FENNEL CHICKEN



650฿

Chicken Breast, Mushroom Gravy Sauce, Fennel Fondant, and Handmade French Fries.

LAMB CHOPS



1.300฿

Cutlets with Anticucho Sauce, Miso Reduction Eggplant, Coriander, Purple Onion, Chilli Pepper and Lime.

QUAIL RISOTTO



950฿

Half Quail, Chestnut Mushroom Truffle Risotto, Leek Chips and Burnt Oil.

MAIN MEAL

SEAFOOD ORZO



970₺

With Black Mussels, Squid, Shrimp, Fish Stock, Lime Zest and Parmesan.

VIENNESE SCHNITZEL



750₺

Breaded Sirloin, Mustard Potato Salad, Maître D'hôtel Butter, with Lime.

DESSERT

ALMOND FRANGIPANE



450₺

Almond Cake, with Hazelnut Crumble, Rum & Peach Jelly, Creme Anglaise, Yogurt Sorbet and Pistachio Meringue.

FRIGO



500₺

With Salted Chocolate, Peanut Crumble, Forest Fruits, Creme Anglaise and Yogurt Sorbet.

3-PIECE ICE CREAM PLATE



400₺

Strawberry with Tarragon, Blueberry, Lavender and Crumble.

LIME PAREFAIT



400₺

With Oven Kadayif and Cucumber Sorbet.

STRAWBERRY MAG



270₺

CHOCO-LAVENDER TARTLET



420₺

VEGAN BERRY MUFFIN



230₺

CHOCOLATE MUFFIN



240₺



Drinks

JUICE

80¢

- Apple
- Orange
- Cherry
- Peach
- Pineapple
- Grapefruit

COLD-PRESSED JUICE

- Apple 160¢
- Orange 150¢
- Relaxation - Avocado, Apple, Lemon, Cucumber, Pineapple 230¢
- Detox - Apple, Parsley, Ginger, Cucumber, Lemon 210¢
- Energy - Red Apple, Carrot, Ginger, Lemon, Honey 220¢
- Carrot 160¢
- Grapefruit 160¢

SMOOTHIE

- **Banana & Mixed Berries Smoothie** 230¢
Frozen Wild Strawberries, Almond Milk, Banana, Almonds, Vanilla, Yogurt
- **Bright Morning** 270¢
Passion Fruit, Pineapple, Banana, Mango, Apple

PROTEIN SHAKE

275¢

- **FAM Signature**
Vanilla Protein Powder, Raspberry, Blueberry, Coconut Milk and Oil, Chia Seed
- **Pina Colada**
Vanilla Protein Powder, Pineapple, Coconut Milk and Oil, Chia Seeds
- **Protein Breakfast**
Vanilla Protein Powder, Oats, Banana, Almond Butter, Frozen Strawberries, Chia Seeds, Milk
- **Berry Protein**
Frozen Blueberries, Vanilla Protein Powder, Cinnamon, Honey, Milk, Coconut Oil

MILKSHAKE

240¢

- **Shake'n Berry**
Strawberry Ice Cream, Red Forest Fruit Yogurt, Fresh Strawberries, Fresh Blackberries, Milk
- **Shake'n Oreo**
Chocolate Ice Cream, Vanilla, Milk, Oreo, Almond

WATER & SODA

- | | | | |
|-------------------------|------|--------------------------|------|
| - Premium Water - 750ml | 120₺ | - Acqua Panna - 750ml | 190₺ |
| - Premium Water - 330ml | 70₺ | - San Pellegrino - 330ml | 160₺ |
| - Beypazarı - 200ml | 80₺ | - Perrier - 330ml | 160₺ |

SOFT DRINKS

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|------------------------------------|-----|--------------------------------------|------|
| - Coca Cola <i>Original / Zero</i> | 85₺ | - Britvic Tonic | 100₺ |
| - Sprite | 85₺ | <i>Bitter Limon/Ginger Ale</i> | |
| - Fanta | 85₺ | - Limonata | 120₺ |
| - Fuse Tea <i>Lemon / Peach</i> | 85₺ | - Redbull <i>Original/Sugar-free</i> | 145₺ |

COFFEE

- | | | | |
|--------------|------|-------------------------------------|------|
| - Espresso | 120₺ | - Cafe Latte | 160₺ |
| - Maccihato | 140₺ | - Mocha | 160₺ |
| - Americano | 130₺ | - Frappe <i>Oreo / Caramel</i> | 220₺ |
| - Cappuccino | 150₺ | - Hot Chocolate | 140₺ |
| - Cortado | 120₺ | - Filter Coffee <i>Chemex / V60</i> | 180₺ |
| - Flat White | 150₺ | - Cold Brew | 200₺ |

Cold Versions of All Coffee Types Are Also Available.

Alternative Vegan Milks: *Almond, Coconut, Soy*

Syrups: *Hazelnut, Vanilla, Caramel, White Chocolate, Mastika Gum, Maple Syrup*

MIX HERBAL TEA

- | | |
|--|------|
| - Paradise - <i>White Tea, Green Tea, Rose Bud</i> | 210₺ |
| - Temptation - <i>Black Tea, Blueberry, Orange Peel</i> | 180₺ |
| - Papatya Esintisi - <i>Chamomile, Pomegranate Flower, Mint, Lemongrass, Rose, Orange Peel</i> | 200₺ |
| - Ginger Calm - <i>Green tea, Dried Pineapple, Ginger</i> | 180₺ |

SPECIAL LEMONADE

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|--|------|
| - Exotic Lemonade - <i>Lemonade, Cinnamon, Passion Fruit Puree</i> | 220₺ |
| - Butterfly Pea - <i>Lemonade, Butterfly Ivy, Rose</i> | 200₺ |



Signature Cocktails

LAVCITRUS

Jameson Black Barrel, Smoke Lavender Cordial,
Citrus Blend

400฿

BASIL BREEZE

Malfy Gin, Basil, Green Apple, Cucumber, Lime

400฿

PICANTE

Chili & Vanilla infused Vodka, Passion Fruit Puree,
Lemon Juice

420฿

VALENCIA SUNBURST

Chili infused Tekila Reposado, Mango Puree,
Lime Juice

410฿

SUEÑO

Raspberry infused Gin, Elderflower, Lime Juice, Lychee

440฿

LIPSTICK

Gin, Wildberry & Pomegranate Souce, Lime,
Red Wine

430฿

GINGERBERRY

Absolute Elyx, Ginger & Strawberry Cordial, Lemon
Juice

440฿

Sala Premium Cocktails

APEROL AMORE

Strawberry based Botanist Gin, Sweet Vermouth,
Tarragon& Strawberry Sorbet

600฿

LIBIDO

Pink Gin, Sala Souce, Raki, Orange Bitters, Black
Foam, Crispy

580฿

PINK LADY

Rooster Rojo Mezcal, Passoa Passion Fruit Liqueur,
Vanilla Prosecco Syrup, Citrus Stock, Lime Juice

650฿



Non-alcoholic Cocktails

KISS FROM A ROSE 300฿
Strawberry, Rose Jam, Cranberry juice, Lemon

LOST IN PARADISE 300฿
Paradise Tea, Peach, Passion Fruit, Basil

BABYLONIAN OASIS 300฿
Orgeat, Passion puree, Cucumber, Pineapple juice

Classic Cocktails

BRANDY SOUR 370฿

MANHATTAN 370฿

MARGARITA 370฿

ESPRESSO MARTINI 370฿

PORN STAR MARTINI 370฿

MOJITO 370฿

NEGRONI 370฿

OLD FASHIONED 370฿

APEROL SPRITZ 370฿

WHISKEY SOUR 370฿

LONG ISLAND ICE TEA 450฿



Negroni Twist

The Negroni cocktail was created between 1919 and 1920 in Florence by Count Camillo Negroni.

One day, tired of the Americano Aperitif, the Count asked Fosco Scarselli, who worked behind the bar at the aristocratic Cae, to add a touch of gin instead of soda to his Americano in honor of his trips to London. And right here, in this café on Via de 'Tornabuoni, the Count's usual drink became known by other customers as "Count Negron's Americano" or "Americano with a Gin Touch."

Eventually, the cocktail took on the name of the Count, who had become a fan.



Count Camillo Negroni

CREATE YOUR NEGRONI

You can create 1000 different Negroni combinations by choosing one from each of the Gin, Campari and Vermouth listed on the next page.

Or you can choose one of the Negroni creations we have carefully prepared for you on the same page.

All the spirits used in the Negroni cocktail (Gin, Campari, and Vermouth) are crafted using natural ingredients and prepared by infusion.

Bon Appetit!
SalaReal Mixologist Team



Negroni Twist

TANGUERAY DRY GIN

470฿

- | | |
|--------------|----------------------|
| 1- Ginger | 6- Cacao Bean |
| 2- Rosemary | 7- Lime |
| 3- Basil | 8- Chamomile |
| 4- Chili | 9- Butterfly Pea Tea |
| 5- Earl Grey | 10- Tomatoes |

CAMPARI

- | | |
|--------------|----------------|
| 1- Raspberry | 6- Pomegranate |
| 2- Coffee | 7- Cherry |
| 3- Banana | 8- Lemongrass |
| 4- Chocolate | 9- Grapefruit |
| 5- Chili | 10- Peach |

VERMOUTH

- | | |
|---------------|-------------------|
| 1- Dried Plum | 6- Vanilla |
| 2- Chocolate | 7- Cardamom |
| 3- Cinnamon | 8- Lemon |
| 4- Mushroom | 9- Chili |
| 5- Fig | 10- Dried Apricot |

Sala Negronies

ISLINGTON

470฿

Ginger Tanqueray Dry, Banana Campari, Cinnamon Vermouth

WESTMINSTER

470฿

Rosemary Tanqueray Dry, Chocolate Campari, Dried Apricot Vermouth

GREENWICH

470฿

Basil Tanqueray Dry, Coffee Campari, Fig Vermouth

Sala Negronies



CAMDEN

470₺

Chili Tanqueray Dry, Raspberry Campari, Vanilla Vermouth

WANDSWORTH

470₺

Ginger Tanqueray Dry, Pomegranate Campari, Chocolate Vermouth

EALING

470₺

Earl Grey Tanqueray Dry, Chili Campari, Fig Vermouth

Classic Negronies

NEGRONI SBAGLIATO

420₺

Campari, Sweet Vermouth, Prosecco

BOULEVARDIER

430₺

Bourbon Whiskey, Campari, Sweet Vermouth

AMERICANO

410₺

Campari, Sweet Vermouth

MEZCAL NEGRONI

590₺

Mezcal, Campari, Sweet Vermouth

GLORIA

430₺

Tanqueray Dry Gin, Campari, Dry Vermouth, Cointreau

Sangria

RED SANGRIA

370₺

Vodka, Portakal Likörü, Kırmızı Şarap, Fesleğen, Tarçın, Karanfil, Orman Meyve Püresi, Portakal & Lime Suyu

WHITE SANGRIA

370₺

Gin, St-Germain, Beyaz Şarap, Şeftali Püresi, Lime, Portakal bitter, Earl Grey, Çiçeksi Bal Şurubu

Gin & Tonic

CLASSIC DRY GINS

- **Tanqueray No:10** *England* 400฿
- **Knut Hansen** *Germany* 450฿
- **Bombay Sapphire** *England* 350฿
- **Monkey 47** *Germany* 420฿
- **Roku** *Japanese Craft Gin* 455฿
- **Drumshanbo Gunpowder** *Iceland* 440฿
- **Hendricks** *Scotland* 420฿
- **Gordon's** *England* 330฿
- **Gin Mare** *Spain* 450฿
- **The Botanist 22** *Scotland* 450฿
- **Ford's Gin** *England* 450฿

TONICS

- **Britvic Tonic**
- **Britvic Bitter Limon**
- **Britvic Ginger Ale**

All Tonics are Free.



Liqueur

JAGERMEISTER	275฿
APEROL	320฿
BAILEY'S	300฿
CAMPARI	350฿
CHAMBORD	320฿
COINTREAU	350฿
DISARONNO AMARETTO	300฿
KAHLUA	300฿
MALIBU	300฿
SAFARI	310฿
FERNET BRANCA	300฿
LIMONCELLO	320฿
DRAMBUIE	320฿

Vermout

MARTINI BIANCO	320฿
MARTINI ROSSO	320฿
MARTINI EXTRA DRY	320฿
MARTINI RISERVA AMBRATO	350฿
MARTINI RISERVA RUBINO	350฿
MARTINI RISERVA BITTER	350฿

Mezcal

	5cl	70cl
ROOSTER ROJO MEZCAL	500€	5.000€

Tequila

	5cl	70cl
PATRON SILVER	450€	4.500€
PATRON ANEJO	510€	5.100€
DON JULIO BLANCO	400€	4.000€
DON JULIO REPOSADO	380€	3.800€
OLMECA BLANCO	300€	3.000€
OLMECA REPOSADO	330€	3.300€
CLASE AZUL REPOSADO		49.500€

Cognac

	5cl	70cl
HENNESSY V.S	380€	3.800€
HENNESSY V.S.O.P	400€	4.000€
HENNESSY X.O		24.000€
MARTEL V.S	410€	4.100€
MARTEL X.O		16.000€
REMY MARTIN V.S.O.P	650€	6.500€

Brandy

	5cl	70cl
METAXA 12	320€	3.200€

Vodka

	5cl	70cl
KETEL ONE	460฿	4.600฿
ABSOLUTE BLUE	320฿	3.200฿
ABSOLUTE ELYX	350฿	3.500฿
GREY GOOSE	480฿	4.800฿
CIROC	440฿	4.400฿
BELUGA	440฿	4.400฿
BELUGA GOLD LINE	1.800฿	18.000฿
BELVEDERE PURE GUALA	490฿	4.900฿



Rom

	5cl	70cl
BACARDI CARTA BLANCA	320฿	3.200฿
BACARDI CARTA ORO	340฿	3.400฿
BACARDI CARTA NEGRA	340฿	3.400฿



Whiskey

5cl

70cl

BLENDING SCOTCH WHISKEY

- J.W Black Label	440€	4.400€
- J.W Double Black Label	490€	4.900€
- J.W Gold Label	420€	4.200€
- J.W Blue Label	3.200€	32.000€
- J.W King George V	7.000€	70.000€
- Chivas Regal 12 Y.O	460€	4.600€
- Chivas Regal 18 Y.O	700€	7.000€
- Chivas Regal 21 Y.O	2.400€	24.000€
- Chivas Regal 25 Y.O	4.100€	41.000€
- Dimple 15 Y.O	500€	5.000€
- Monkey S. The Original	430€	4.300€

CAMPBELTOWN

- Glen Stocia 10 Y.O	460€	4.600€
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LOWLAND

- Glenkinchie 12 Y.O	500€	5.000€
- Aberlour 18 Y.O	1.700€	17.000€
- Glenmorangie 10 Y.O	600€	6.000€
- Glenmorangie Lasanta Sherry Cask	720€	7.200€
- Glenmorangie E. Rare 18 Y.O	1.650€	16.500€
- Oban 14 Y.O	470€	4.700€
- Macallan Double C. 12	1.400€	14.000€
- Macallan Double C. 15	2.600€	26.000€
- Macallan Double C. 18	4.200€	42.000€



5cl**70cl****ISLE OF ISLAY**

- **Lagavulin 16 Y.O** 1.250€ 12.500€
- **Ardbeg 10 Y.O** 460€ 4.600€

ISLE OF SKYE

- **Talisker 10 Y.O** 610€ 6.100€

SPEYSIDE

- **Singleton 12 Y.O** 520€ 5.200€
- **Singleton 18 Y.O** 1.650€ 16.500€
- **The Glenlivet**
Double Oak 12 Y.O 470€ 4.700€
- **The Glenlivet**
Batch Rsrv. 18 Y.O 1.200€ 12.000€
- **Glenfiddich 12 Y.O** 510€ 5.100€
- **Glenfiddich 15 Y.O** 560€ 5.600€
- **Tamnavulin**
Double Cask 400€ 4.000€
- **Aberlour 12 Y.O** 470€ 4.700€
- **The Balvenie 12 Y.O** 710€ 7.100€

IRISH WHISKEY

- **Jameson** 390€ 3.900€
- **Jameson Black Barrel** 420€ 4.200€
- **Bushmills Black Bush** 410€ 4.100€
- **Tullamore D.E.W** 370€ 3.700€

5cl

70cl

AMERICAN WHISKEY

- J.D's No:7	400฿	4.000฿
- J.D's Single Barrel	600฿	6.000฿
- J.D's Gentleman Jack	450฿	4.500฿
- J.D's Tennessee Honey	450฿	4.500฿
- J.D's Tennessee Apple	450฿	4.500฿
- J.D's Tennessee Cinnamon	450฿	4.500฿
- Woodford Reserve Straight Rye	385฿	3.850฿
- Evan Williams Black	300฿	3.000฿

JAPANESE WHISKEY

- Hibiki Harmony	1.700฿	17.000฿
- The Yamazaki	2.400฿	24.000฿

Beer

33cl

HEINEKEN	250฿
BUD	240฿
EFES PILSEN	230฿
CARLSBERG	240฿
CORONA	285฿
MILLER	255฿
GUINNESS	265฿



SALAREAL

Dine in Style, Lounge in Comfort

