

Apheleia sample menu

Dips platter

Tarama, cold roe emulsion served with wild salmon roe in smoke olive oil
Paprika, florina peppers, sunflower seeds and cheese spreads (vegetarian)
Tzatziki & Avocado, yoghurt spread with cucumber, avocado and dill (vegetarian)

Hot and cold mezze

Sea Bass Ceviche, Greek style salad marination & watermelon tiger's milk
East Mediterranean Steak Tartare, harissa sauce with cumin and cinnamon
Gigandes Plaki, garlic, dill, parsley (plant based)
Crispy Courgette & Aubergine, served with yoghurt herbal dip (vegetarian)
Fire Baked Aubergine, feta cheese, pomegranate syrup & no nut parsley pesto (vegetarian)
Saganaki Prawns, feta cheese, tomato sauce, crispy sourdough bread, Raki
Flame Grilled Meatballs, with smoked yoghurt, tomato sauce and pickled onion
Mini Tacos Greek-Turkish Style, crispy kokoreç, tomato confit and paprika yoghurt
Grilled Calamari, tomato and red pepper salsa, onion - parsley salad and lemon sauce
Octopus BBQ, onion "stifado", fava cream and wild thyme
Flat Bread Apheleia, Bottarga, taramosalad, zahtar oil and semi dried tomatoes
Tsiros "AHNISTOS", smoked mackerel, grilled bread with beetroot and mustard
Greek Style Potato Chips, Aegean spices, feta cheese spread (vegetarian)

Salads

Crunchy Baby Gem, charred avocado and ginger & lemon sauce
The Soho House Greek Salad, tomatoes, feta, red onion, capers, olives (vegetarian)
Spinach Pie Salad, baby spinach, crispy phyllo, feta cheese, dill & lemon dressing (vegetarian)

Pasta and rice

Black Risotto (serves 2 people), calamari, chilli flakes & lemon sauce
Lobster Pappardelle (serves 2 people), lemon preserved, chilli pepper, fresh tomatoes and basil

From Charcoal Jospoer Oven

Beef Fillet Souvlaki, harissa sauce, tzatziki & charred broccoli
Corn-Fed Chicken, marinated in yoghurt & thyme
Strip Loin Steak, with smoked sea salt
Tomahawk Rib Eye on the bone 1.2 kg, with garlic butter & thyme
Lamb Chops, marinated in greek oximeli and smoked aubergine salad
Jumbo Shrimps, brown butter sauce & chilli pepper
Vegetables on grill, artichoke, asparagus, broccoli, baby gem, chilli & chimichurri fava (plant based)
Sea Bass Fillet, grilled seasonal fish, wild greens & lemon saffron sauce
Fresh Whole Fish/Sea food, served with variety of Apheleia sauces

Sides

Baby Potatoes (vegetarian)
String Beans & Artichoke (plant based)
Horta Greens (plant based)

**Please inform your server if you have any allergies or require information on ingredients used in our dishes.
Our dishes are made here and may contain trace ingredients.**

Soho House Istanbul sample wine list

Sparkling And Champagne

Ruffino Prosecco, Doc Nv
Moët & Chandon, Brut Imperial Nv
Moët & Chandon, Rose Imperial Nv
Louis Roederer, Brut Nv
Veuve Clicquot, Brut Nv
Dom Perignon, Brut

White

Sultaniye, Büyülübağ, Tr 21
Sauvignon Blanc, Porta Diverti, Porta Caeli, Tr 21
Pinot Grigio, Delle Venezie Sartori, DOC, It 21
Sauvignon Blanc-Chardonnay-Viognier, Pacem, Porta Caeli, Tr 21
Sauvignon Blanc, Suvla, Tr 20-Organik üzüm
Narince, Kav, Doluca, Tr 20
Sauvignon Blanc, Egeo, Kavaklıdere, Tr 21
Semillion, Reserv, Chateau Murou, Saranta, Tr 19
Chardonnay, Urla, Tr 21
Pinot Grigio, Terre Rose, It 20
Orvieto Classico, Cecchi, DOCG, It 21
Sauvignon Blanc, Attitude, Pascal Jolivet, Fr 21
Ethero Albarino, Rias Baixas, Sp 21
Sauvignon Blanc-Assyrtiko, Ktima Biblia Chora, Gr 21
Gavi, La Meirana, It 20
Chablis, Louis Jadot, Fr 21

Rose

Cabernet Sauvignon, Porta Diverti, Porta Caeli, Tr 21
Cabernet Sauvignon, Felici, Porta Caeli, Tr 21
Whispering Angel, Chateau D'esclans, Cotes De Provence, Fr 20
Syrah, Ktima Biblia Chora, Gr 21
Domaines Ott, Chateau De Selle, Cotes de Provence, Fr 20

Red

Merlot-Syrah-Cabernet Sauvignon, Kavaklıdere, Tr 19
Blend, Porta Diverti, Porta Caeli, Tr 21
Malbec, Egeo, Kavaklıdere, Tr 19
Merlot, Suvla, Tr 19
Chianti, Piccini Sangiovese, It 20
Vourla, Urla, Tr 20
Tempranillo, Cotes D'avanos, Kavaklıdere, Tr 19
Cabernet Sauvignon, 900, Sevilen, Tr 19
Syrah-Viognier, Versvs, Kayra, Tr 14
Pinot Noir, Chamlija, Tr 18
Barbera D'alba, Prunotto, It 16
Tempus, Urla, Tr 19
Ament Blend, Porta Caeli, Tr 18
Cotes Du Rhone, Louis Bernard Aoc, Fr 17
Nevi Şahsına Münhasır, Chamlija, Tr 18
Merlot, Sarnıç, Selendi, Tr 17
Chateauneuf-Du-Pape, Louis Bernard, Fr 18
Gaja Magari, Ca'marcanda, It 11