

Soho House Istanbul, Apheleia menu

Dips (served with pita bread)

Tarama, cold roe emulsion served with wild salmon roe in smoked olive oil (plant based)
Tomato & Pepper Cream, tomato, pepper, sunflower seeds, pumpkin seeds, olive oil (plant based)
Tzatziki & Avocado, yoghurt spread with cucumber, avocado & dill (vegetarian)

Hot & Cold Mezze

Fresh Oyster, yuzu-kosho mignonette
Tuna Ceviche, truffle ponzu, onion, coriander, cucumber, chili
Mediterranean Steak Tartare, capers, pickles, onion, crispy tortilla, harissa
Fire Baked Aubergine, feta cheese, pomegranate syrup & no-nut pesto (vegetarian)
Saganaki Prawns, feta cheese, tomato sauce, crispy sourdough bread, raki
Fire Roasted Meatballs, spicy yoghurt, grilled tomato, pickled onion
Taco Greek-Turkish Style, crispy kokoreç, tomato confit, paprika yoghurt
Grilled Calamari samphire, pepper relish, lemon
Octopus & Mussels, caper-lemon aioli, potato salad, roasted green pepper, paprika
Roasted Crispy Artichokes, lemon, herbs, yoghurt herbal dip (vegetarian)
Greek Style Potato Chips, Aegean spices, feta cheese spread (vegetarian)

Salads

Greek Salad, tomatoes, feta, red onion, rusks, capers, olives (vegetarian)
Butter Lettuce Salad, fresh herbs, tomatoes, smashed avocado (plant based)
Vegetable Spaghetti Salad, white balsamic, sunflower seeds, parmesan (vegetarian)

Pasta & Rice

Seafood Linguine, jumbo prawns, mussels, clams, preserved lemon, chili (serves two)
Black Risotto, calamari, chili flakes & lemon sauce (serves two)

From the Charcoal Josper Oven

Grilled Asparagus, fava bean purée, crispy onion, chimichurri (plant based)
Grilled Sea Bass, chimichurri sauce, arugula salad, pickled tomato & onion
Jumbo Shrimps, lemongrass aioli, purslane, coriander, chili, ginger & spring onion oil
Lamb Souvlaki, marinated in Greek oxymeli, tzatziki, red onion salad
Ribeye Steak, red chimichurri sauce, smoked sea salt
Beef Fillet Souvlaki, harissa sauce, tzatziki & charred broccoli
Wood-Fire Chicken, green pepper, honey, thyme, lemon, burnt avocado, mint yoghurt
Fresh Whole Fish / Seafood, baby potatoes, lemon & olive oil, oregano (market price)
Veal Chop (1.2 kg), zhoug sauce, smoked sea salt, kritamo

Sides

Baby Potatoes (vegetarian)
Local Greens (plant based)
Broccoli (plant based)

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Soho House Istanbul, Apheleia wine list

Sparkling & Champagne

Ruffino Prosecco DOC
Moët & Chandon Brut Impérial
Moët & Chandon Rosé Impérial
Veuve Clicquot Brut Yellow Label
Veuve Clicquot Rosé Brut
Ruinart Blanc de Blancs
Louis Roederer Collection 243
Dom Pérignon Brut
Dom Pérignon Rosé
Armand de Brignac Gold Brut

White

Semillon, Chateau Murou, Türkiye
Chardonnay, Egeo, Türkiye
Sauvignon Blanc, Egeo, Türkiye
Riesling Trocken, Hans Baer, Germany
Fumé Blanc Khilon, Yedi Bilgeler, Türkiye
Blend Pacem, Porta Caeli, Türkiye
Chardonnay, Côtes d'Avanos, Kavaklıdere, Türkiye
Orvieto Classico DOCG, Cecchi, Italy
Chardonnay Anaxagoras Rezerv, Yedi Bilgeler, Türkiye
Gewürztraminer, Hugel & Fils, Alsace, France
Ethero Albariño, Rias Baixas, Spain
Gavi La Meirana, Broglio, Italy
Sauvignon Blanc Sancerre, Pascal Jolivet, France
Riesling, Dr. Loosen, Germany
Chablis, Louis Jadot, France
Chardonnay Thracian, Chamlija, Türkiye
Sauvignon Blanc Attitude, Pascal Jolivet, France
Sauvignon Blanc, Babich, New Zealand
Gavi dei Gavi Black Label DOCG, La Scolca, Italy
Chardonnay Chassagne-Montrachet, Louis Jadot, Burgundy, France

Rosé

Cabernet Sauvignon Felici, Porta Caeli, Türkiye
Grenache, Cinsault, Syrah, M de Minuty, France
Lady A, Provence, France
Whispering Angel, Château d'Esclans, Aix-en-Provence, France
Rock Angel, Château d'Esclans, Aix-en-Provence, France
Domaines Ott Château de Selle, Aix-en-Provence, France

Red

Merlot, Sarafin, Türkiye
Chianti, Piccini, Italy
Malbec, Egeo, Kavaklıdere, Türkiye
Vourla, Urla, Türkiye
Öküzgözü Vindemia Toprak, Yedi Bilgeler, Türkiye
Ament Blend, Porta Caeli, Türkiye
Pinot Noir, Chamlija, Türkiye
Tempus, Urla, Türkiye
Châteauneuf-du-Pape AOC, Louis Bernard, Rhône, France
Cabernet Sauvignon 900, Sevilen, Türkiye
Hippokrates, Yedi Bilgeler, Türkiye
Chateau Kalpak, Gelibolu, Türkiye
Merlot Sarnıç, Selendi, Türkiye
Pinot Noir, Cloudy Bay, New Zealand
Nevi Şahsına Münhasır, Chamlija, Türkiye
Cabernet Sauvignon Django, Chamlija, Türkiye
Magari, Ca' Marcanda (Gaja), Italy
Tignanello, Marchesi Antinori, Toscana

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