





1 - Fava Tekmil



2 - Avula



3 - Acuka



4 - Köz Patlıcan Salatası



5 - Girit Kavurma



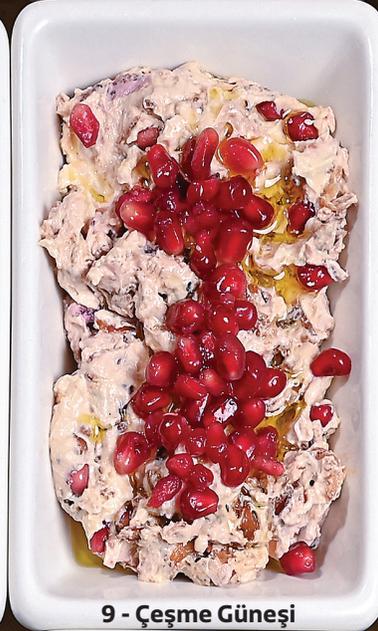
6 - Babagannuş



7 - Atom



8 - Ahtapot Carpaccio



9 - Çeşme Güneşi



10 - Alaçatı Rüzgarı



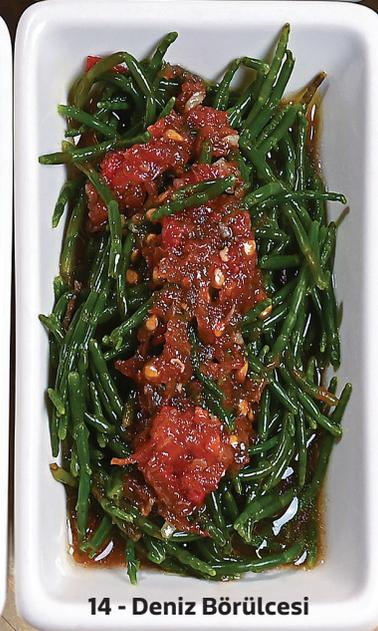
11 - Hardallı Levrek



12 - Ege Rüyası



13 - Avokado Karides



14 - Deniz Börülcesi



15 - Kabak Çiçeği Dolması



16 - Pancarlı Humus



17 - Adaçaylı Cacık



18 - Mikonos



19 - Somon Pastırma



20 - Köpoğlu



21 - Ege Enginar



22 - Sultan Meze



23 - Karides Söğüş



24 - Ahtapot Salatası



25 - Avokado Oranj



26 - Şevket-i Bostan



27 - Midye Jaune



28 - Paşa Ezme



29 - Çiroz



30 - Lakerda

## SALATALAR / Salads

k / b

**Yeşil Salata** ----- 190 / 249

*Just green fingers. A lot of full organic green stuff from our field with Aegean extra virgin olive oil.*

**Roka-Domates** ----- 190 / 249

*Shot to moon. Carefully selected fresh rocket leafs and tomatoes with Aegean extra virgin olive oil.*

**Çoban Salata** ----- 190 / 249

*Shepherd's favorite salade. Cucumber, tomato, red onion and green sweet pepper with Aegean extra virgin olive oil.*

### İstanbul Salata

( Domates, kırmızı soğan, fesleğen, nane, istiridyе sos ) ----- 249

*The salad that goes best with fish. Sweet tomatoes with basil, mint, red onion and magic home made secret sauce.*

**Germiyan Salata** ----- 289

( İstanbul radikası, lolorosso, marul, nane, acur, nar taneleri, ezine peyniri )

*Local salad from Germiyan region. Envidien, lolorosso, lettuce, mint, cucumber, pomegranate, local Ezine cheese*

## MEZELER / Mezes

₺

**1 - Fava Tekmil ( v )** ----- 175

*Our name father meze. Nutridense and flavorful. It's made of yellow split peas, onion, garlic, extra virgin olive oil and lemon.*

**2 - Avula ( Karışık ege otları, yoğurt ve domates sos ) ( g )** ----- 175

*Organic herbs and green stuff meet yogurt. Iron and vitamin bomb.*

**3 - Acuka** ----- 175

*It's like a pang of love. Green chili peppers with tomato sauce have never tasted so good.*

**4 - Köz Patlıcan Salatası ( v ) ( g )** ----- 175

*Organic eggplants from the Urfa region meet with wood fire. With red onion, paprika. Aegean green stuff and extra virgin olive oil.*

**5 - Girit Kavurma ( g )** ----- 175

*The most famous appetizer of the island of Crete. The dance of carrots, zucchini and walnuts with yogurt.*

- 6 - Babagannuş ( K z patlıcan, yoęurt,tahin) )----- 175**  
*It's aubergenius. The signature dish of Lebanese cuisine is very popular in Alaçatı.  
Roasted eggplant, yogurt, tahini, and cumin.*
- 7 - Atom ( g )----- 175**  
*It's delicious as it is hot. Crispy red peppers from the Edirne region and an irresistible passion for yogurt.*
- 8 - Ahtapot Carpaccio ( g )----- 379**  
*Octopus Carpaccio. The reason why it is so delicious is that it cooks in water steam for 4 hours.*
- 9 - eşme Güneşi ( Ricotta peyniri, karamelize kırmızı soęan, nar taneleri ) ----- 175**  
*Sun is shining, the wheather is sweet. Pure Italian touch with Ricotta, caramelized red onion  
and pomegranate seeds.*
- 10 - Alaçatı Rüzgarı ( Enginar, yeşil elma, nane, Antep fıstığı, kuru kayısı, bal ) ----- 175**  
*Fresh atomic bomb. Shredded artichoke, green apple, mint, pistachio, dried apricots, honey.*
- 11 - Hardallı Levrek ( g ) ----- 359**  
*This sea bass is so sweet. Marinated with French mild mustard.*
- 12 - Ege Rüyası ( Yaban mersini, nane, maydonoz, İzmir tulum, balsamik ) ----- 175**  
*First rule; no fighting over it...A real dream with blueberries, mint, parsley, famous İzmir tulum  
cheese and balsamic.*
- 13 - Avokado Karides ( Avokado, karides söęüş, tatlı hardallı özel sos ) ( g )----- 359**  
*The inseparable duo. Everlasting love of Avocado and shrimp. With home made French  
sweet mustard sauce.*
- 14 - Deniz Börölcesi ( v ) ( g )----- 175**  
*Glasswort is a succulent herb also known as a Pickle weed or Marsh Samphire.  
It guarantees that you will be much healthier.*
- 15 - Kabak içeęi Dolması ( v )----- 59**  
*True Aegean. Flavour bomb. Squash blossoms filled with basmati rice, zante currant and pine nuts.*
- 16 - Pancarlı Humus ( v ) ----- 175**  
*Best pinky ever. Hummus with beetroot.*
- 17 - Adaçaylı Cacık----- 175**  
*Simple and peaceful. Tzatziki with sage.*

<b>18 - Mikonos</b> -----	175
<i>An absolute banger. Quince and celery with walnut and yogurt.</i>	
<b>19 - Somon Pastırma ( g )</b> -----	329
<i>Happy Norwegian. Smoked salmon pastrami.</i>	
<b>20 - Köpoğlu ( g )</b> -----	175
<i>Turkish classic. Fried eggplant, green pepper with yogurt and home made tomato sauce.</i>	
<b>21 - Ege Enginar ( v ) ( Bebek enginar, oyster sos, pekmez, balsamik )</b> -----	175
<i>The must! La dolce vita. Baby artichoke with oyster sauce, molasses, balsamic.</i>	
<b>22 - Sultan Ezme ( v )</b> -----	175
<i>The meze of Sultans. Green stuff and walnut with red pepper paste.</i>	
<b>23 - Karides Söğüş ( g )</b> -----	359
<i>Prawn salad.</i>	
<b>24 - Ahtapot Salatası ( g )</b> -----	379
<i>Octopus salad, 4 hours of water steam. The result is the World's softest octopus.</i>	
<b>25 - Avokado Oranj ( Avokado, havuç, yeşil soğan, mısır, özel sos )</b> -----	175
<i>Sweet, delicate and flavourful. Made with avocado, carrot, green onion and home made secret sauce.</i>	
<b>26 - Şevket-i Bostan ( g )</b> -----	229
<i>It's the most valuable and elusive plant in the region. Holy thistle with yogurt. Pure health.</i>	
<b>27 - Midye Jaune ( g )</b> -----	329
<i>Belgian in Alaçatı. Mussels with sweet french mustard sauce.</i>	
<b>28 - Paşa Ezme ( Ezine peynir, taze fesleğen sos ) ( g )</b> -----	175
<i>Where are the Pesto lovers? Pesto with Ezine cheese.</i>	
<b>29 - Çiroz ( g )</b> -----	329
<i>Smoked bloater.</i>	
<b>30 - Lakerda ( Sinop Lakerda yarışmasında 1.lik ödüllü ) ( g )</b> -----	329
<i>Winner of Sinop Salted Bonito competition 2023</i>	

## ARA SICAKLAR / Hot Starters

₺

**Simit Börek ( Levrek, kırmızı biber, yeşil biber, maydonoz, mozerella ) ----- 349**

*Bagel pastry with sea bass, mozerella and vegetables. This alone is worth living for.*

**Karides Manti ----- 349**

*Prawn pastry with yogurt and chilli sauce. Breathe me in, breathe me out.*

**Fırında Cunda Peyniri ----- 210**

*Goat cheese in oven (buche de chevre)*

**Kalamar Tava ----- 475**

*Fried calamari*

**Enginarlı Levrek Börek ----- 349**

*Where are the artichoke lovers? Sea bass, artichoke and mozerella trio.*

**Soyalı İstiridye Mantar ----- 289**

*Oyster mushroom with soy sauce*

**Tereyağlı Karides ----- 475**

*Dance me to the End of Love. Sauteed prawn with sweet tomatoes, green pepper and oyster mushroom.*

**Ahtapot Tandır ----- 590**

*Enthousiasme of octopus with butter in a tandoori.*

**Ege Ot Kavurma ----- 259**

*Top selection of Aegean local green stuff with yogurt and chili sauce.*

**New York Karides ( 1 Adet - 1 Piece ) - ( Kadayıfa sarılı karides tatlı acı sos ile ) ----- 129**

*Frank Sinatra's choice. Crispy Jumbo shrimp with orange chili sauce.*

**Fava Kokoreç ----- 339**

*Spicy fish, shrimp and calamari mixture in tandoori.*

**Çocuk Çıtır Levrek ( Panelenmiş fileto levrek parçaları, tarator sos ile ) ----- 489**

*Fish and chips, crispy sea bass with white sauce.*

## ANA YEMEKLER / Main Dishes

₺

**Granyöz Fileto Izgara** ----- 650

*Stone bass grilled fillet with gratin dauphinois, red onion and green stuff.*

**Şevket-i Çipura ( Şevket-i Bostanlı çipura fileto ızgara )** ----- 860

*Unbeatable... House special sea bream holy thistle with mascarpone cream sauce.*

**Ahtapot Izgara** ----- 829

*Grilled octopus with oyster sauce.*

**Deniz Levrek Fileto Izgara** ----- 660

*Sea bass grilled fillet with gratin dauphinois, red onion and green stuff.*

**Alaçatı Gulaş ( Tas Kebabı )** ----- 740

*Hungarian champion in Fava. Stew of meat in a bed of mashed potato.*

**Falafel** ----- 359

*Deep fried ball made from chickpeas and bread beans with hummus.*

**Somon Izgara ( Rokfor Soslu )** ----- 750

*Grilled salmon fillet with boiled vegetables and roquefort sauce.*

**Dana Madalyon** ----- 790

*The unbeatable classic, not so classic. Grilled beef medallion with vegetables.*

**Karidesli Linguini** ----- 610

*Linguini with prawn*

## TATLILAR / Deserts

₺

**Çıtır Kabak Tatlısı ( g )**-----179

*Crunchy pumpkin with tahini sauce and traditional ice cream. The must!*

**Leblebi Tatlısı**-----179

*Roasted chickpeas ice cream with fresh strawberries and caramel sauce. To end your night on a high.*

## ŞARAPLAR / Wines

₺

### KIRMIZI / Red

k / b

**Urla Tempus 2013 ( Cabarnet Sauvignon - Merlot - Syrah - Petit Verdot - C. Franc )**----- 5900

**Urla Tempus 2014** ----- 5300

*An immensely soft and smooth red blend that represents the complexity and elegance of the Urla terroir. Ripe red berries and head-spinning fresh herbs and spice. A sensory sensation.*

**Porta Caeli ( Cabarnet Sauvignon - C. Franc - Merlot - Petit Verdot )** ----- 2900

*A great classic, almost the symbol of the name 'Michael Rolland' expresses a garnet colour and a very articulate nose. If you hesitate to take a trip to Northern Anatolia, this wine will definitely convince you.*

**Ament ( Cabarnet Sauvignon - C. Franc - Merlot )**----- 1900

*Is it a bird? Is it a plane? No, it's a Supermarmarian. Woody, spicy, velvety. Here to save us all.*

**Urla Vourla ( Boğazkere - Merlot - Syrah - Cabarnet Sauvignon )** ----- 1800

*A great classic. Dense purple color, complex aromas of red berries, plum and cherry. The wine of great family dinners.*

**Les Muses ( Cabarnet Sauvignon )**----- 340 / 1800

*A very traditional Cabernet Sauvignon from the famed Anatolian vineyards with hints of liquorice and blackberries. She is an icon, a legend and she is the moment.*

**Firuze ( Cabarnet Sauvignon - Merlot )** ----- 1400

*This ruby red wine is born from secular vineyards, North Aegean region. Well-structured and pleasant, characterised by the mineral traits typical of this complex terroir.*

**Tellus ( Syrah - Petit Verdot )** ----- 1400

*An intense yet noble wine with an elegant bouquet of spices and hints of tobacco and chocolate.*

**Karmen ( Öküzgözü - Syrah - Merlot )**-----240 / 1090

*Rich, full and persistent. This Karmen will surprise you with hints of balsamic and herbs and enchant you with its velvety structure.*

**BEYAZ / White**

k / b

**Pacem ( Sauvignon Blanc )**----- 1600  
*Well balanced, persistent, full bodied with a soft and velvety texture. Scents of honey and country flowers.*

**Urla Chardonnay**----- 1800  
*A delicate and refined amber wine. On the nose notes of white flowers and vanilla, on the palate elegant and enveloping taste. Made in heaven.*

**Epic ( Sauvignon Blanc )**----- 1500  
*Notes of yellow fruit, green apple and kiwi. One of your five day.*

**Thia ( Sauvignon Blanc )**----- 280 / 1290  
*The star of Turkish white wines. Crisp, dry, subtle, happy days.*

**Karmen ( Narince - Chardonnay )**----- 240 / 1090  
*Fruity flavour, with just the right amount of freshness. The finest of Narince's.*

**Sarafin ( FB or Sauvignon Blanc - Chardonnay )**----- 1900  
*Lively, aromatic with a mineral touch. Short maceration and ageing in a classical amphora vase contribute to its dry and elegant flavour.*

**Firuze Chardonnay**----- 1400  
*This Chardonnay is bold and elegant, unforgettable and vibrant. Partly matured in oak, giving it those warm vanilla notes and partly in steel, which provides structure and finesse.*

**ROSE**

k / b

**Felici**----- 1500  
*Pomegranate and pink grapefruit, nice fruitiness and acidity.*

**Allure**----- 1400  
*Light and fresh, a pale pink rose to make you weak at the knees.*

**Cielo**----- 280 / 1300  
*Sweet and funny rose wine. 'Jim Carey' in a bottle. I hope you don't mine.*

**Karmen Rose**----- 240 / 1090  
*The ultimate conversation starter, first date nerves killer and let's have a good time creator.*

## RAKILAR - ANASONLULAR

Prototip ( 70 cl ) ----- 2800  
( Best rakı ever. Limited edition by famous chef  
Mehmet Gürs )

Yeni Seri ( 20 cl ) ----- 780  
Yeni Seri ( 35 cl ) ----- 1120  
Yeni Seri ( 50 cl ) ----- 1610  
Yeni Seri ( 70 cl ) ----- 1990  
Yeni Seri ( 100 cl ) ----- 2600

Gold( 20 cl ) ----- 820  
Gold ( 35 cl ) ----- 1190  
Gold ( 50 cl ) ----- 1690  
Gold ( 70 cl ) ----- 2290  
Gold ( 100 cl ) ----- 2890

Beylerbeyi Göbek ( 20 cl ) ----- 880  
Beylerbeyi Göbek ( 35 cl ) ----- 1240  
Beylerbeyi Göbek ( 50 cl ) ----- 1750  
Beylerbeyi Göbek ( 70 cl ) ----- 2340  
Beylerbeyi Göbek ( 100 cl ) ----- 2990

Mercan ( 20 cl ) ----- 880  
Mercan ( 35 cl ) ----- 1240  
Mercan ( 50 cl ) ----- 1750  
Mercan ( 70 cl ) ----- 2340  
Mercan ( 100 cl ) ----- 2990

Kulüp Rakı ( 70 cl ) ----- 2300  
Yeni Rakı Ustalar ( 70 cl ) ----- 2300  
Saki Siyah Üzüm Rakısı ( 70 cl ) ----- 2300

## VİSKİLER / Whiskeys

J&B ----- 390  
J.W. Black Label ----- 410  
Jack Daniels ----- 410  
Chivas Regal ----- 430  
Talisker 10 years old ----- 500  
Remy Martin ----- 600  
Lagavulin 8 years old ----- 700

## KOKTEYLLER / Cocktails

Aperol Spritz ----- 490  
Vodka ----- 490  
Mojito ----- 490  
Margarita ----- 490  
Long Island ----- 490  
Lynchburg Lemonade ----- 490  
Gin Tonic ----- 490  
Bacardi Cola ----- 490  
Corona Sunrise ----- 490

## BİRALAR / Beers

Efes ----- 170  
Corona ----- 210

## SOĞUK İÇECEKLER / Cold Drinks

Coca Cola (Light - Zero) ----- 129  
Fanta ----- 129  
Sprite ----- 129  
Ice tea ----- 129  
Meyve Suyu ----- 129  
Ev Yapımı Limonata ----- 149  
Soda ----- 129  
Şalgam ----- 129

Leblebi Tatlısı



Çıtır Kabak Tatlısı



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