



KOKTEYLLER / Cocktails

Hugo Spritz-----	590
<i>St. Germain, mint, prosecco</i>	
Before Sunset-----	590
<i>Captain Morgan, Lime Juice, Orange Juice, Passion Fruit, Grenadine</i>	
Sorrel (Kuzu Kulak)-----	590
<i>Tanqueray Gin, Fresh Pineapple Juice, Sorrel, Sweet and Sour Sauce</i>	
Aperol Spritz-----	590
Negroni-----	590
Long Island-----	590
Mojito-----	590





1 - Fava Tekmil



2 - Avula



3 - Rosso



4 - Kz 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 - Beirut



17 - Cacik



18 - Mikonos



19 - Somon Pastirma



20 - Köpoğlu



21 - Ege Enginar



22 - Sultan Meze



23 - Anissa



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 ----- 450 / 540

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

Roka-Domates ----- 450 / 540

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

Çoban Salata----- 450 / 540

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, istiridye sos) ----- 590

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

Germiyan Salata ----- 720

(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) ----- 390

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) ----- 390

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

3 - Rosso (Kırmızı biber, kuru domates, taze soğan, nar ekşişi) (v) ----- 390

It's like a pang of love. Red peppers with walnut, and sun dried tomatoes have never tasted so good.

4 - Köz Patlıcan Salatası (v) (g) ----- 390

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)----- 390

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) (g) ----- 390

It's aubergenius. The signature dish of Lebanese cuisine is very popular in Alaçatı.

Roasted eggplant, yogurt, tahini, and cumin.

7 - Atom (g)----- 390

It's delicious as it is hot. Crispy red peppers from the Edirne region and an irresistible passion for yogurt.

8 - Ahtapot Carpaccio (g) ----- 790

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 ıtır soęan, nar taneleri) ----- 430

Sun is shining, the wheather is sweet. Pure Italian touch with Ricotta, crispy caramelized red onion and pomegranate seeds.

10 - Alaçatı Rüzgarı (Enginar, yeşil elma, nane, Antep fıstığı, kuru kayısı, bal) ----- 390

Fresh atomic bomb. Shredded artichoke, green apple, mint, pistachio, dried apricots, honey.

11 - Hardallı Levrek (g) ----- 730

This sea bass is so sweet. Marinated with French mild mustard.

12 - Ege Rüyası (Yaban mersini, nane, maydonoz, İzmir tulum, balsamik) ----- 430

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) ----- 730

The inseparable duo. Everlasting love of Avocado and shrimp. With home made French sweet mustard sauce.

14 - Deniz Börölcesi (v) (g)----- 390

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)----- 120

True Aegean. Flavour bomb. Squash blossoms filled with basmati rice, zante currant and pine nuts.

16 - Beirut (K z patlıcan, humus, limon, domates kurusu) (v) ----- 390

Hummus with mashed grilled eggplant and sun dried tomatoes.

17 - Cacık (g)----- 390

Simple and peaceful. Tzatziki with sage.

18 - Mikonos (Kuru üzümlü bal kabağı, taze soğan, tarçın) -----	390
<i>An absolute banger. Mashed pumpkin with currants and caramelized onion.</i>	
19 - Somon Pastırma (g) -----	690
<i>Happy Norwegian. Smoked salmon pastrami.</i>	
20 - Köpoğlu (g) -----	390
<i>Turkish classic. Fried eggplant, green pepper with yogurt and home made tomato sauce.</i>	
21 - Ege Enginar (v) (Bebek enginar, oyster sos, pekmez, balsamik) -----	420
<i>The must! La dolce vita. Baby artichoke with oyster sauce, molasses, balsamic.</i>	
22 - Sultan Ezme (v) -----	390
<i>The meze of Sultans. Green stuff and walnut with red pepper paste.</i>	
23 - Anissa (Lor peyniri, anason, kırmızı biber, mascarpone, çöre otu, ceviz) -----	390
<i>Best friend of Turkish traditional drink Raki. Curd and mascarpone cheese with black cumin, anise and walnut.</i>	
24 - Ahtapot Salatası (g) -----	790
<i>Octopus salad, 4 hours of water steam. The result is the World's softest octopus.</i>	
25 - Avokado Oranj (Avokado, havuç, yeşil soğan, mısır, özel sos) -----	390
<i>Sweet, delicate and flavourful. Made with avocado, carrot, green onion and home made secret sauce.</i>	
26 - Şevket-i Bostan (g) -----	440
<i>It's the most valuable and elusive plant in the region. Holy thistle with yogurt. Pure health.</i>	
27 - Midye Jaune (g) -----	640
<i>Belgian in Alaçatı. Mussels with sweet french mustard sauce.</i>	
28 - Paşa Ezme (Ezine peynir, taze fesleğen sos) (g) -----	390
<i>Where are the Pesto lovers? Pesto with Ezine cheese.</i>	
29 - Çiroz (g) -----	640
<i>Smoked bloater.</i>	
30 - Lakerda (Sinop Lakerda yarışmasında 1.lik ödüllü) (g) -----	640
<i>Winner of Sinop Salted Bonito competition 2023</i>	

ARA SICAKLAR / Hot Starters

₺

Simit Börek (Levrek, kalamar ve karides parçaları, kırmızı biber, yeşil biber, maydonoz, mozerella) ----- 790
Bagel pastry with Calamari, and shrimp sea bass, mozerella and vegetables. This alone is worth living for.

Karides Manti -----790
Prawn pastry with yogurt and chilli sauce.Breathe me in, breathe me out.

Fırında Cunda Peyniri (g) -----440
Goat cheese in oven (buche de chevre)

Kalamar Tava -----990
Fried calamari

Firenze (Pastırma, mozerella, domates, maydonoz, beşamel sos) -----790
Where are the bacon lovers? Pastry with famous Kastamonu bacon, mozarella, sun dried tomatoes and bechamel sauce

Soyalı İstiridye Mantar -----990
Oyster mushroom with soy sauce

Tereyağlı Karides -----990
Dance me to the End of Love. Sauteed prawn with sweet tomatoes, green pepper and oyster mushroom.

Ahtapot Tandir -----1390
Enthousiasme of octopus with butter in a tandoori.

Ege Ot Kavurma (g) -----550
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) -----320
Frank Sinatra's choice. Crispy Jumbo shrimp with orange chili sauce.

Fava Kokoreç (g) -----690
Spicy fish, shrimp and calamari mixture in tandoori.

Çıtır Levrek (Panelenmiş fileto levrek parçaları, tarator sos ile) -----1090
Fish and chips, crispy sea bass with white sauce.



ANA YEMEKLER / Main Dishes

₺

Şevket-i Levrek (Şevket-i Bostanlı levrek fileto ızgara) -----1720

Unbeatable... House special sea bass with holy thistle and mascarpone cream sauce.

Ahtapot Beğendi -----1920

Grilled octopus with mashed eggplant sauce.

Deniz Levrek Fileto Izgara -----1400

Sea bass grilled fillet with red onion, green stuff and corn.

Alaçatı Gulaş (Tas Kebabı) -----1590

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

Falafel -----890

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

Somon Izgara (Rokfor Soslu) -----1720

Grilled salmon fillet with boiled vegetables and roquefort sauce.

Dana Madalyon -----1720

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

Karidesli Linguini -----1390

Linguini with prawn



House charge 150 TL. per person (Water, tea, turkish coffee vs.) - %10 service charge isn't included.

TATLILAR / Deserts

₺

Çıtır Kabak Tatlısı (g)-----420

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

Leblebi Tatlısı-----420

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

ALAÇATI Kurabiyeler / Alaçatı Cookies

₺

Lorlu Kurabiye Tabacağı (Curd Cheese Cookie Plate)-----380

Sakızlı Kurabiye Tabacağı (Mastic Cookie Plate)-----380

Hediyelik kurabiye için lütfen bilgi isteyiniz. (Please ask for information about gift cookies.)

ŞARAPLAR / Wines

₺

KIRMIZI / Red

kadeh

Urla Tempus 2013 (Cabarnet Sauvignon - Merlot - Syrah - Petit Verdot - C. Franc)-----11000

Urla Tempus 2014-----9000

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)-----6000

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)-----4000

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)-----3900

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

Les Muses (Cabarnet Sauvignon)-----700 / 3900

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.

Porta Diverti (Cabarnet Sauvignon - C. Franc - Merlot - Petit Verdot)-----3000

It's like being on the edge of an infinity pool watching the sun go down. Notes of red fruits, the expression of a historic terroir.

Karmen (Öküzgözü - Syrah - Merlot)-----550 / 2500

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

BEYAZ / White

kadeh

Pacem (Sauvignon Blanc) -----	3500
<i>Well balanced, persistent, full bodied with a soft and velvety texture. Scents of honey and country flowers.</i>	
Urla Chardonnay -----	3900
<i>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.</i>	
Urla Symposium (Dömisek) -----	2900
<i>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.</i>	
Epic (Sauvignon Blanc) -----	3200
<i>Notes of yellow fruit, green apple and kiwi. One of your five day.</i>	
Thia (Sauvignon Blanc) -----	600 / 2800
<i>The star of Turkish white wines. Crisp, dry, subtle, happy days.</i>	
Karmen (Narince - Chardonnay) -----	550 / 2500
<i>Fruity flavour, with just the right amount of freshness. The finest of Narince's.</i>	
Sarafin (FB or Sauvignon Blanc - Chardonnay) -----	4200
<i>Lively, aromatic with a mineral touch. Short maceration and ageing in a classical amphora vase contribute to its dry and elegant flavour.</i>	
Collection by Diren (Sauvignon Blanc) -----	2800
<i>This Sauvignon 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.</i>	

ROSE

kadeh

Felici -----	3200
<i>Pomegranate and pink grapefruit, nice fruitiness and acidity.</i>	
Porta Diverti -----	3200
<i>Light and fresh, a pale pink rose to make you weak at the knees.</i>	
Cielo -----	600 / 2800
<i>Sweet and funny rose wine. 'Jim Carey' in a bottle. I hope you don't mine.</i>	
Karmen Rose -----	550 / 2500
<i>The ultimate conversation starter, first date nerves killer and let's have a good time creator.</i>	

RAKILAR - ANASONLULAR

Prototip (70 cl)	4900
(Best rakı ever. Limited edition by famous chef Mehmet Gürs)	
Gold(20 cl)	1500
Gold (35 cl)	2300
Gold (50 cl)	3700
Gold (70 cl)	4300
Gold (100 cl)	5200
Beylerbeyi Göbek (20 cl)	1600
Beylerbeyi Göbek (35 cl)	2400
Beylerbeyi Göbek (50 cl)	3900
Beylerbeyi Göbek (70 cl)	4600
Beylerbeyi Göbek (100 cl)	5600
Mercan (50 cl)	3900
Mercan (70 cl)	4600
Mercan (100 cl)	5600
Uzun Demleme (20 cl)	1400
Uzun Demleme (50 cl)	3200
Uzun Demleme (70 cl)	4000
Uzun Demleme (100 cl)	5000
Tekirdağ Göbek (35 cl)	2400
Tekirdağ Göbek (70 cl)	4600
Kadeh Rakı (4 cl)	400
Kadeh Rakı (6 cl)	600
Kadeh Rakı (8 cl)	800

VİSKİLER / Whiskeys

J&B	550
J.W. Black Label	600
Jack Daniels	600
Chivas Regal	620
Talisker 10 years old	700
Remy Martin	750
Lagavulin 8 years old	900

BİRALAR / Beers

Efes	400
Corona	440

SOĞUK İÇECEKLER / Cold Drinks

Coca Cola (Light - Zero)	240
Fanta	240
Sprite	240
Ice tea	240
Meyve Suyu	240
Soda	240
Şalgam	240
Taze Portakal Suyu	390

SICAK İÇECEKLER / Hot Drinks

Çay	100
Türk Kahvesi	160
Espresso	190
Latte	260
Cappucino	260
Americano	260



Çıtır Kabak Tatlısı



Leblebi Tatlısı



Lorlu Kurabiye



Sakızlı Kurabiye

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