

# Artsy House Signature Coctails



## **Mandarin Breeze**

Volcan de mi Tierra Blanco Tequila, tangerine, eucalyptus, jasmine

## **She is a 10**

Belvedere B10, Skinos, Bodrum tangerine, sorrel, mastiha perfume

## **Sunset Squeeze**

Tanqueray No. Ten Gin, Bodrum tangerine, green apple, citrus blend, basil, watermelon

## **100 Cal Only**

Tanqueray No. Ten Gin, bianco vermouth, celery, frozen green grape

## **Rhubarb Crush**

Volcan de mi Tierra Blanco Tequila, rhubarb liqueur, strawberry, basil, yuzu

## **24 Hours Bellini**

Moët & Chandon Rosé Impérial, coconut oil washed Captain Morgan White Rum, Chambord, lime

## **Artsy Martini**

Tanqueray London Dry Gin, melon liqueur, myrtle leaf, lemon, Artsy orange bitters

## **Peach Please**

Bulleit Bourbon Whisky, peach liqueur, wild peach, vanilla, mango, citrus, strawberry, coconut milk, Artsy Riesling bitter, passionfruit foam

## **Bloody Bodrum**

Casamigos Blanco Tequila, Casamigos Mezcal, Aperol, Ayaş tomato, cayenne pepper, Tabasco

## **Eastern Flame**

Johnnie Walker Black Label, passionfruit, lapsang souchong tea, bitter almond, raspberry, citrus

## **Iron Bay Gold**

Don Julio 1942 Tequila, Yellow Chartreuse, raspberry, pineapple, lime

# Elia Bar Snacks



## Seasonal Fruit Platter

Chef's curation of fresh fruits

## Humus Crudite

Chickpeas, tahini, smoked ribeye slices, crispy chickpeas

## Tuna Tartare

Corn tepmura, avocado, zucchini, truffle vinaigrette, passionfruit

## Steak Tartare

Beef tenderloin, green olives, chiles, quail egg yolk, frites

## Bar Charcuterie Platter

Chef's curation of local and artisinal cheeses, cured meats, grape, grissini, dried fruits

## Duck Bun

Freshly baked bun, roasted duckling, onion crisps, Hoisin Sauce

## Kokoreç Bun

Freshly baked bun, Kokoreç, spice mix, house pickles

## Mini Burger

Homemade burger patty, tomato, cheddar, served with french fries

## House Fries

Bergama Tulum Cheese, truffle oil, parsley