



GALATA MEYHANE MANIFESTO

*Galata is not just a neighborhood.
Galata is a story...
A state of soul where voices,
languages, and emotions blend into
one another.*

*At every table, a new story begins;
with every glass raised, sincerity grows
a little deeper.*

*We believe that a true meyhane is built
not only with flavor, but with soul.*

*On our plates, you will find the
simplicity of the Aegean;
in our kitchen, the abundance of the
Mediterranean; and in our service, the
elegance of Istanbul.*

*For us, there are no guests.
Everyone who sits at our table
becomes one of us.*

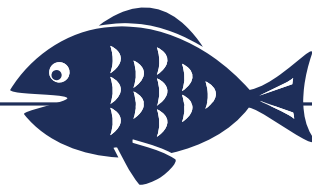
*At Galata Meyhane,
nothing is rushed.
Because the most beautiful
moments are the ones lived slowly.*

*Here, we cherish the moment,
honor the table, and turn the night
into a memory.*

*Welcome...
This table is yours now.*

"WELCOME TO GALATA TAVERN"

We take pride in preparing the finest Aegean dishes using only the freshest ingredients and highest quality products. Enjoy our traditional taverna concept meeting most popular flavors that will leave a lasting impression on your palate, and your memories.



SELECTION OF MEZZE VARIETIES

- Warm marinated olives with balsamic vinegar and olive oil
- Salad with Crushed Olives and thyme
- Octopus Stewed in Sage
- Cretan Paste
- Spicy Yogurt Dip with green pepper
- Honeydew Melon & White Cheese
- Marinated Sea Bass
- Tatar-Style Fried Vegetables
- Green Beans in Olive Oil
- Fava (mashed broad beans)
- Mallow Salad
- Radish Leaf Salad
- Cibes Salad (wild cabbage)
- Smoked Eggplant Salad



SOUPS

Fish Soup with Sea Beans and Mastic



SALADS

Arugula Salad

With red onions, arugula leaves, cherry tomatoes, Ezine cheese, balsamic sun-dried tomato sauce, and roasted walnuts.



Avocado Salad (Vg)

Seasonal garden greens, avocado, extra virgin olive oil, and lemon sauce.



Istanbul Salad (Vg)

With tomatoes, red onions, parsley, sumac olive oil, and pomegranate sauce.



HOT STARTERS

Saganaki (V)

With Greek cheese, served with honey.

Fried Calamari

With tartar sauce and lemon.

Butter Shrimp

With garlic, chili flakes, and butter.



Grilled Octopus

With fresh herbs and olive oil.



Cuttlefish Roe in a Clay Pot

Sautéed cuttlefish roe with butter, beef tomatoes, red onions, garlic, and basil leaves.



Linguine Al Nero

Linguine with squid ink, smoked cherry tomato sauce, and shrimp.



MAIN COURSES

Grilled Sea Bass

With seasonal vegetables.



Grilled Sea Bream

With seasonal vegetables and tarator sauce.



Grilled Salmon

With seasonal vegetables and tarator sauce.



◆ Cloudy Bay Sauvignon Blanc ◆
Premium selection; aromatic and vibrant, perfectly balances the dish.

◆ Ricossa Gavi ◆
Best seller; elegant and refreshing, enhances the flavors of fish.

◆ Porta Caeli Pacem ◆
Chef's recommendation; refined and balanced for an elegant experience.

Sea Bass Lokum

With seasonal vegetables and tarator sauce.



◆ Pascal Jolivet Sancerre ◆
Sommelier's choice; lively and elegant with a balanced finish.

Swordfish Skewers

With seasonal vegetables and tarator sauce.

Scallop
Kg 200 €

Lobster
Kg 255 €

Oyster
Piece 15 €

Jumbo Shrimp
Kg 125 €

DESSERTS

Hot Halva in a Clay Pot (V)

Served with ice cream.



Quince Dessert with Kaymak

With roasted walnuts and kaymak (Turkish clotted cream).



Chocolate Lava Cake (V)

Served with ice cream.



Seasonal Fruit Platter



VEGAN MENU

Artichoke Hearts in Olive Oil

with beetroot and microgreens



HOT STARTERS

Spaghetti with Vegetables

With zucchini, carrots, eggplant, mushrooms, and a garlic olive oil sauce.



MAIN COURSES

Cauliflower Steak

With crumble crust, potato celeriac purée, and plum chutney



DESSERT

Pumpkin Cup

Served with tahini, pumpkin, and vegan cream



KIDS' MENU

Grilled Meatballs



Grilled Chicken



Spaghetti Bolognese



Spaghetti Napoli



French Fries

