





## PASTA

- Penne Alfredo** 425₺  
Chicken, mushroom, izmir tulum cheese, cream.
- Penne Pesto**  445₺  
Homemade pesto sauce, carrot, zucchini, cream.
- Penne Meatballs** 495₺  
Mini meatballs, tomato, cream, cheese on top
- Penne Barbecue** 435₺  
Barbecue sos, red pepper, green pepper, chicken cream.
- Penne Curry** 435₺  
Curry, red pepper, green pepper chicken, cream.
- Penne Smoke Veggie (vegan option)**   445₺  
Carrots, zucchini, mushrooms, red pepper, green pepper, herbal cream.
- Penne Tuna** 445₺  
Tuna, corn, tomatoes, olives.
- Penne Shrimp** 585₺  
Shrimp, tomato, cream.
- Penne Napolitan (vegan option)**   425₺  
Tomatoes, Izmir tulum cheese, basil.
- Penne Alaca Special** 455₺  
Chicken curry, mushrooms, red pepper, cream, cheddar on top.
- Penne Four Cheese**  445₺  
Four kinds of cheese, cream.
- Penne Arabiata**   425₺  
Tomatoes, chili paste, sriracha, dry basil, tulum cheese on cream.

## WRAPS

- Wrap Barbecue** 475₺  
Barbecue sauce, red pepper, green pepper, chicken, cream, french fries
- Wrap Curr** 475₺  
Curry, red pepper, green pepper, mushroom, chicken, cream, french fries
- Wrap Veggie (vegan)**   475₺  
Carrots, zucchini, red peppers, mushrooms, green peppers, tomatoes, french fries
- Wrap Chicken Tenders** 475₺  
Chicken tenders pieces, iceberg, tomatoes, pickle, special sauces, french fries
- Vegan Falafel Wrap**   475₺  
Vegan falafel patties, vegan tortilla, tomato, lettuce, pickles, french fries






## GLUTEN FREE

- "Gluten Free" Burger** 645₺  
Gluten free burger bread, 140gr. handmade burger patty, burger sauce, iceberg, onion, tomato, cheddar, pickle, french fries
- "Gluten Free" Vegan Burger**   665₺  
Gluten free bread, gluten free vegan burger patty, smoked onion, smoked mushroom, iceberg, tomato, pickle, french fries
- "Gluten Free" Penne Alaca Special** 555₺  
Prepared with a blend of corn and rice flour gluten-free pasta, chicken with curry, red pepper, green pepper, mushroom, cream, cheese on top
- "Gluten Free" Penne Smoke Veggie**   575₺  
Prepared with a blend of corn and rice flour gluten-free pasta, red pepper, green pepper, mushroom, zucchini, carrots.



## BURGER

- Classic Cheeseburger** 535₺  
140 gr. handmade burger patty, cheddar cheese, red onion, tomato, pickle, iceberg, special burger sauce, french fries.
- "Alaca" Burger** 565₺  
140 gr. handmade burger patty, cheddar cheese, caramelized onions and mushrooms, tomatoes, pickle, iceberg, special burger sauce, french fries.
- "Bacon" Burger** 595₺  
140 gr. handmade burger patty, cheddar cheese, bacon, caramelized onion, tomatoes, pickle, iceberg, special burger sauce, french fries.
- "Mexican" Burger**  555₺  
140 gr. handmade burger patty, jalapeno, sriracha, cheddar, tomato, pickle, iceberg, special burger sauce, garlic sauce, french fries.
- "Vegetarian" Burger**  565₺  
100 gr. vegan burger patty, tomato, pickle, iceberg, red onion, special burger sauce, french fries.
- "Crispy Chicken" Burger**  525₺  
Breaded spicy crispy chicken, cheddar cheese, tomato, pickle, iceberg, special burger sauce, garlic sauce, french fries.
- "Fish" Burger**  645₺  
Paneed fish, iceberg, tomato, arugula, red onion, coleslaw, french fries.

## APERITIVE

- Crispy Chicken Tenders** 465₺  
Crispy chicken pieces, french fries and dip sauce.
- Crispy Combo Plate** 545₺  
Crispy chicken pieces, sausage, mozzarella stick, onion rings, french fries and dip sauce.
- Fried potatoes**  345₺  
French fries with spicy and non-spicy options.
- Cheddar French Fries**  375₺  
With cheddar sauce on top, cajun spicy and non-spicy options.
- Truffle Parmesan French Fries** 395₺  
French fries, truffle oil, parmesan powder on top
- Cheese plate**  445₺  
With four kinds of cheese and seasonal fruits.
- Kibbeh**  305₺  
2 pieces fist sized burghull balls filled with seasoned minced meat served with yogurt on the side.
- Vegan Kibbeh**  305₺  
2 pieces vegan kibbeh, vegetable on the side.

## SALAD

- Crispy Chicken Salad** 395₺  
Crispy chicken pieces, cucumber, lettuce, tomato, mint and special sour sauce
- Tuna salad** 415₺  
Tuna, lettuce, mint, tomato, cucumber, corn, lemon.
- Alaca Salad**  345₺  
Arugula, lettuce, tomato, mint, cucumber, green apple and special sauce.
- Falafel Salad**  375₺  
Arugula, lettuce, tomato, mint, cucumber, falafel and special sauce.

# COCKTAIL

## ALACA'S COCKTAILS 645₺

### Fulvo (sour)

Green apple vodka, green apple, lime, basil, sugar.

### Fauve (sweet sour)

Gin, vanilla liqueur, passion fruit, sweet&sour, lime.

### Cocopine (sweet)

Rom, Malibu, Coconut, Pineapple, Vanillia

### Elderflaw (sweet)

Gin, White Peach, Elderflower liqueur, sweet&sour mix, foam.

### Leonado (sweet)

Vodka, forest fruit, basil, ginger, lime,

### Asmar (hot)

Hot pepper infused tequila, passion fruit, hot sauce, lime.

### Chios (sour, fresh)

Gin, Skinos, mastic, sorrel, green plum, lime, sugar, plant based foam.

### Whiskey 'X' Sour (sweet sour)

Jack Daniel's, angostura bitter, triple sec, sweet&sour mix, plant based foam.

### Black Passion Margarita (sour)

Tequila, activated carbon, passion fruit, lime, salt. (It is black in color because it contains activated carbon.)

### Chili Berry (hot)

Beefeater pink, hot sauce, red forest fruits, sweet&sour mix, foam.

## CLASSIC COCKTAILS 625₺

### Margarita

Tequila, lime, Cointreau orange liqueur, salt.

### Old Fashioned

Whiskey, sugar, angostura bitters.

### Lynchburg Lemonade

Whiskey, orange liqueur, sweet&sour, sprite.

### Gin Fizz

Gin, lime juice, powdered sugar, soda.

### White Russian

Vodka, Kahlua, milk.

### Long Island

Gin, vodka, rum, tequila, orange liqueur, lime, sugar, cola.

### Espresso Martini

Vodka, espresso, Kahlua.

### Aperol Spritz

Aperol, soda, Prosecco.

### Mojito

Rum, mint, brown sugar, lime, soda.

### Negroni

Gin, Martini Rosso, Campari.

### Moscow Mule

Vodka, ginger ale, ginger sauce, mint, lime.

# ALCOHOL

## Whiskey/Whisky

-Chivas 12 yo 5cl	455
-Chivas 18 yo 5cl	615
-Jack Daniel's No:7 5cl	445
-Jack Daniel's Honey 5cl	455
-Gentleman Jack 5cl	445
-JW Black Label 5cl	465
-JW Double Black 5cl	525
-Jameson 5cl	445
-Ballantine's Bourbon 5cl	455
-Ballantine's Classic 5cl	425
-Glenlivet Founders Single Malt 5cl	495
-Glenlivet 12 Years Single Malt 5cl	565
-Talisker 5cl	515
-Aberlour 12 Single Malt 5cl	645

## Vodka

-Absolut 5cl	435
-Ketel One 5cl	595
-Stolichnaya 5cl	435
-Stolichnaya Gold 5cl	485
-Belvedere 5cl	665

## Gin

-Beefeater 5cl	455
-Tanqueray 5cl	495
-Malfy 5cl	485
-Bombay Sapphire 5cl	495
-Monkey 47 5cl	525

## Liqueur and Others

-Olmeca Silver Tequila 5cl	445
-Olmeca Gold Tequila 5cl	465
-Ojo de Tigre Reposado Mezcal 5cl	585
-Ojo de Tigre Joven Mezcal 5cl	585
-Jagermeister Liqueur 5cl	455
-Jagermeister Cold Brew 5cl	485
-Jagermeister Manifest 5cl	545
-Hennessy 5cl	755
-Baileys 5cl	425
-Ramazotti Amaro 5cl	425

## BEER

<b>EFES PİLSEN</b> Turkey, Pilsner, %5, 33cl	<b>315</b>
<b>TUBORG GOLD</b> Denmark, Pilsner, %5, 33cl	<b>325</b>
<b>EFES ÖZEL SERİ</b> Turkey, Pilsner, %5, 50cl	<b>335</b>
<b>BOMONTİ FİLTRESİZ</b> Turkey, Unfiltered Lager, %4.8, 50cl	<b>335</b>
<b>EFES GLUTEN FREE</b> Turkey, Gluten Free Lager, %4, 50cl	<b>365</b>
<b>HEINEKEN</b> Netherland, Lager, %5, 33cl	<b>375</b>
<b>CORONA</b> Mexico, Lager, %4.5, 35.5cl	<b>375</b>
<b>AMSTERDAM</b> Netherland, Lager, %8, 50cl	<b>385</b>
<b>BECK'S</b> German, Pilsner, %5, 33cl	<b>335</b>
<b>GUINNESS</b> Irish, Stout, %4.2, 44cl can	<b>385</b>
<b>CARLSBERG</b> Denmark, Pilsner, %5, 50cl	<b>345</b>
<b>BUD AMERICAN</b> American, Lager, %5, 50cl	<b>295</b>
<b>WEIHENSTEPHANER</b> German, Wheat, %5.4, 33cl	<b>345</b>
<b>MILLER</b> American, Pale Lager, %4.7, 33cl	<b>365</b>
<b>BLANC 1664</b> France, Wheat, %5, 33cl	<b>365</b>
<b>KROMBACHER (alcohol-free)</b> Germany, Lager, %0.0, 33cl	<b>325</b>

## WINE

<b>GLASS KAVAKLIDERE</b> <b>İzmir Local Dry Wine</b> -Red, Cabernet Öküzgözü. -White, Sultaniye Narince. -Rose, Denizli Çalkarası.	<b>375₺</b>
<b>GLASS PAMUKKALE TRİO</b> <b>Aegean Local Dry Wine</b> Red, White, Rose	<b>395₺</b>
<b>GLASS ANFORA</b> -White, Sauvignon Blanc -Blush Kalecik Karası -Red, Shiraz	<b>435₺</b>
<b>KAVAKLIDERE 75CL</b> Red, White, Rose.	<b>1495₺</b>
<b>ANFORA 75CL</b> -White, Sauvignon Blanc -Blush, Kalecik Karası - Blush -Red, Shiraz	<b>1565₺</b>
<b>ARTI 75CL</b> -Red, Cabernet Sauvignon - Merlot -White, Sauvignon Blanc -Rose, Cabernet Sauvignon	<b>1955₺</b>
<b>SARTORİ PINOT GRIGIO 75CL</b> -Italian Rose and White.	<b>2350₺</b>

## HOT DRINKS

Turkish Coffee		145 ₺
Americano / Iced Americano		165/185 ₺
Filter Coffee		175 ₺
Espresso		155 ₺
Latte / Iced Latte		175/195 ₺
Cappuccino		175 ₺



## OTHERS

Banana Smoothie	295 ₺
Strawberry Smoothie	295 ₺
Churchill	155 ₺
Cool Lime	265 ₺
Lemonade	265 ₺
Non-Alcohol Cocktail	485 ₺
Iced Berry Hibiscus	255 ₺
Non-Alcohol Beer	325 ₺

## SOFT DRINK

Water	65 ₺
Mineral Water	95 ₺
Coca-Cola/Zero	145 ₺
Sprite	145 ₺
Fanta	145 ₺
Fuse Tea Peach	145 ₺

  
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## Starting the day...

<b>Turkish Traditional Mixed Breakfast</b>	<b>1345₺</b>
For 2 person	
<b>Mushroom Omelet Plate</b>	<b>425₺</b>
<i>Mushroom sautéed with vegetable cream is prepared with two eggs and served with cucumber, tomato, olive, cheese and bread.</i>	
<i>- Cheese can be added to the omelet upon request.</i>	
<b>Potato Omelet Plate</b>	<b>445₺</b>
<i>Potatoes sautéed with vegetable cream are prepared with two eggs and served with cucumber, tomato, olive, cheese and bread.</i>	
<b>Herbed Feta Cheese Omelet Plate</b>	<b>455₺</b>
<i>Prepared with fresh parsley and cheese, served with cucumber, tomato, olive, cheese and bread</i>	
<b>"Pişi" Plate</b>	<b>335₺</b>
<i>Served with 3 mother's "pişi", cucumber, tomato and cheese</i>	
<b>Crepe Plate</b>	<b>335₺</b>
<i>Served with 2 crepes, nutella and cheese</i>	
<b>Pancake Plate</b>	<b>335₺</b>
<i>Served with 4 pancakes, jam and nutella</i>	
<b>Turkish Menemen Plate</b>	<b>385₺</b>
<i>Menemen with two eggs prepared with Çeşme tomatoes and peppers is served with olives, cheese and bread.</i>	

*Our breakfast service ends at a certain time of the day. Please consult us for your extra requests :)*

# The Story Of Alaca

Hello, we are Cansu and Mustafa, the operators of this charming hotel and resto-bar where you are now. We met when I was a student in the Department of Political Science in Eskişehir. We think that we had a pleasant school life as two young people with academic dreams.

After graduation, we started working in corporate companies. Frankly, we were not very happy in this business life. Then we decided to put our ideals and diplomas aside and start life from scratch. Thus, our entrepreneurial adventure began in our early 20s. The town we chose for our new start was Alaçatı, one of Turkey's most popular tourist destinations. While creating Alaca, we knew that these things would not be easy, but we were both painters and masons! :) Now we are very happy that we have built our own lives and are able to make our decisions freely.

We are excited, we are youth!

We would like to thank all our guests for motivating us with their smiling faces this season as we completed our 5rd year. Well, now that you support us as a part of this story,

We're glad you have too!

Have a nice holiday. :)