

PASTA

- Penne Alfredo** 275₺
Chicken, mushroom, izmir tulum cheese, cream.
- Penne Pesto** 295₺
Homemade pesto sauce, carrot, zucchini, cream. 
- Penne Barbecue** 275₺
Barbecue sos, red pepper, green pepper, chicken cream.
- Penne Curry** 275₺
Curry, red pepper, green pepper chicken, cream.
- Penne Smoke Veggie (vegan option)** 295₺
Carrots, zucchini, mushrooms, red pepper, green pepper, herbal cream. 
- Penne Tuna** 305₺
Tuna, corn, tomatoes, olives.
- Penne Shrimp** 475₺
Shrimp, tomato, cream.
- Penne Napolitan (vegan option)** 275₺
Tomatoes, Izmir tulum cheese, basil. 
- Penne Alaca Special** 305₺
Chicken curry, mushrooms, red pepper, cream, cheddar on top.
- Penne Four Cheese** 275₺
Four kinds of cheese, cream. 
- Penne Arabiata** 275₺
Tomatoes, chili paste, sriracha, dry basil, tulum cheese on cream. 
- Gluten Free Penne Veggie (vegan option)** 355₺
Prepared with a blend of corn and rice flour gluten-free pasta, red pepper, green pepper, mushroom, Tulum cheese on vegetable cream. 



WRAPS

- Wrap Barbecue** 295₺
Barbecue sauce, red pepper, green pepper, chicken, cream, french fries
- Wrap Curr** 295₺
Curry, red pepper, green pepper, mushroom, chicken, cream, french fries
- Wrap Veggie (vegan)** 295₺
Carrots, zucchini, red peppers, mushrooms, green peppers, tomatoes, french fries 
- Wrap Chicken Tenders** 295₺
Chicken tenders pieces, iceberg, tomatoes, pickle, special sauces, french fries
- Vegan Falafel Wrap (vegan)** 295₺
Vegan falafel patties, vegan tortilla, tomato, lettuce, pickles, french fries 



BURGER

- Cheeseburger** 375₺
140 gr. burger patty, cheddar cheese, red onion, tomato, pickle, iceberg, special burger sauce, spicy french fries.
- 'Alaca' Burger** 385₺
140 gr. burger patties (with BBQ sauce), cheddar cheese, caramelized onions and mushrooms, tomatoes, pickle, iceberg, special burger sauce, spicy french fries.
- 'Bacon' Burger** 405₺
140 gr. handmade burger patties, cheddar cheese, bacon, caramelized onion, tomatoes, pickle, iceberg, special burger sauce, spicy french fries.
- 'Fish' Burger** 365₺
Paneeed fish, iceberg, tomato, arugula, red onion, coleslaw, spicy french fries.
- 'Vegetarian' Burger** 435₺
100 gr. vegan burger patty, tomato, pickle, iceberg, red onion, special burger sauce, spicy french fries. 

APERITIVE

- Chicken Tenders** 295₺
Crispy chicken pieces, french fries and dip sauce.
- Fried potatoes** 205₺
French fries with spicy and non-spicy options.
- Cheese plate** 265₺
With four kinds of cheese and seasonal fruits.
- Crispy Combo Plate** 375₺
Crispy chicken pieces, sausage, mozzarella stick, onion rings, french fries and dip sauce.
- Kibbeh** 215₺
2 pieces fist sized burghull balls filled with seasoned minced meat served with yogurt on the side.  **Chef's choice**
- Vegan Kibbeh** 215₺
2 pieces vegan kibbeh, vegetable on the side. 

SALAD

- Crispy Chicken Salad** 245₺
Crispy chicken pieces, cucumber, lettuce, tomato.
- Tuna salad** 245₺
Tuna, lettuce, tomato, cucumber, corn.
- Alaca Salad** 215₺
Arugula, lettuce, tomato, mint, cucumber, green apple and special sauce. 
- Falafel Salad** 235₺
Arugula, lettuce, tomato, mint, cucumber, falafel and special sauce. 

COCKTAIL

ALACA'S COCKTAILS 475¢

FULVO (sour)

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

FAUVE (sweet sour)

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

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 455¢

Margarita

Tequila, lime, orange liqueur.

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	335
-Chivas 18 yo 5cl	475
-Jack Daniel's No:7 5cl	325
-Jack Daniel's Honey 5cl	335
-Gentleman Jack 5cl	325
-JW Black Label 5cl	345
-JW Double Black 5cl	375
-Jameson 5cl	315
-Ballantine's Bourbon 5cl	335
-Ballantine's Classic 5cl	315
-Glenlivet Founders Single Malt 5cl	375
-Glenlivet 12 Years Single Malt 5cl	465
-Talisker 5cl	375

Vodka

-Absolut 5cl	315
-Ketel One 5cl	465
-Stolichnaya 5cl	325
-Stolichnaya Gold 5cl	395
-Belvedere 5cl	525

Gin

-Beefeater 5cl	315
-Tanqueray 5cl	365
-Malfy 5cl	345
-Bombay Sapphire 5cl	365
-Monkey 47 5cl	385

Liqueur and Others

-Olmeca Silver Tequila 5cl	315
-Olmeca Gold Tequila 5cl	325
-Ojo de Tigre Reposado Mezcal 5cl	415
-Ojo de Tigre Joven Mezcal 5cl	435
-Jagermeister Liqueur 5cl	305
-Jagermeister Cold Brew 5cl	325
-Jagermeister Manifest 5cl	385
-Hennessy 5cl	545
-Baileys 5cl	285
-Ramazotti Amaro 5cl	285

BEER

EFES PİLSEN	195
Turkey, Pilsner, %5, 33cl	
TUBORG GOLD	205
Denmark, Pilsner, %5, 33cl	
EFES MALT	215
Turkey, Pilsner, %5, 50cl	
EFES ÖZEL SERİ	225
Turkey, Pilsner, %5, 50cl	
BOMONTİ FİLTRESİZ	235
Turkey, Unfiltered Lager, %4.8, 50cl	
HEİNEKEN	255
Netherland, Lager, %5, 33cl	
CORONA	275
Mexico, Lager, %4.5, 35.5cl	
AMSTERDAM	275
Netherland, Lager, %8, 50cl	
BECK'S	235
German, Pilsner, %5, 50cl	
GUINNESS	275
Irish, Stout, %4.2, 44cl can	
CARLSBERG	235
Denmark, Pilsner, %5, 50cl	
BUD AMERICAN	235
American, Lager, %5, 50cl	
WEIHENSTEPHANER	265
German, Wheat, %5.4, 33cl	
MILLER	245
American, Pale Lager, %4.7, 33cl	
BLANC 1664	235
France, Wheat, %5, 33cl	

WINE

GLASS KAVAKLIDERE	245
İzmir Local Dry Wine	
Red, Sauvignon Blanc , Rose.	
GLASS KAVAKLIDERE EGEO	345
İzmir Local Dry Wine	
-Sauvignon Blanc, White	
GLASS ANFORA	265
-Sauvignon Blanc, White	
-Kalecik Karası - Blush	
-Shiraz - Red	
KAVAKLIDERE 75CL	990
Red, White, Rose.	
ANFORA 75CL	1090
-Sauvignon Blanc, White	
-Kalecik Karası - Blush	
-Shiraz - Red	
ARTI 75CL	1290
-Cabernet Sauvignon - Merlot, Red	
-Sauvignon Blanc - White	
-Cabernet Sauvignon - Rose	
SARTORİ PINOT GRIGIO 75CL	2250
İtalian Rose and White.	
VIN-ART 75CL	1650
-Chardonnay, White.	

HOT DRINKS

Turkish Coffee		95 ₺
Filter Coffee		105 ₺
Espresso		105 ₺
Latte / Iced Latte		125/135 ₺
Americano / Iced Americano	Julius Meinl	115/125 ₺

OTHERS

Banana Smoothie	185 ₺
Cool Lime	165 ₺
Lemonade	145 ₺
Non-Alcohol Cocktail	265 ₺
Iced Berry Hibiscus	165 ₺
Non-Alcohol Beer	195 ₺

SOFT DRINK

Coca-Cola/Zero	90 ₺
Sprite	90 ₺
Fanta	90 ₺
Fuse Tea Peach	90 ₺


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Starting the day...

BREAKFAST

Classic Turkish Breakfast

(for 2 Person)

Tomatoes, cucumbers, seasonal fruits, lettuce, arugula, salami, smoked turkey, cheddar cheese, izmir tulum cheese, cecil cheese, feta cheese, black olives, green olives, grilled green olives, walnuts, nutella, special breakfast sauce, quince jam, pumpkin jam , with blackberry jam, omelette, french fries, honey, cream, butter, nutella, "simit", bread and unlimited tea

845 ₺

Alaca Turkish Breakfast

(for 2 Person)

Tomatoes, cucumbers, seasonal fruits, lettuce, arugula, salami, smoked turkey, cheddar cheese, izmir tulum cheese, cecil cheese, feta cheese, black olives, green olives, grilled green olives, walnuts, special breakfast sauce, quince jam, pumpkin jam , cherry jam, omelet, french fries, honey cream, butter, nutella, bagel, spring rolls, sausage, onion rings, sausage, mozzarella sticks, "simit", bread and unlimited tea

895 ₺

Alaca Gourmet Turkish Breakfast

(for 2 Person)

Tomatoes, cucumbers, seasonal fruits, lettuce, arugula, salami, smoked turkey, cheddar cheese, izmir tulum cheese, cecil cheese, feta cheese, black olives, green olives, grilled green olives, walnuts, special breakfast sauce, quince jam, pumpkin jam , cherry jam, omelet, french fries, honey cream, butter, nutella, bagel, spring rolls, onion rings, sausage, pancakes, baked potato with cream, mozzarella sticks, "simit", bread and unlimited tea

975 ₺

BREAKFAST PLATE

Mushroom Omelet Plate

245 ₺

Mushroom sautéed with vegetable cream is prepared with two eggs and served with cucumber, tomato, olive, cheese and bread.

- Cheese can be added to the omelet upon request.

Potato Omelet Plate

255 ₺

Potatoes sautéed with vegetable cream are prepared with two eggs and served with cucumber, tomato, olive, cheese and bread.

Herbed Feta Cheese Omelet Plate

265 ₺

Prepared with fresh parsley and cheese, served with cucumber, tomato, olive, cheese and bread

"Pişi" Plate

175 ₺

Served with 3 mother's "pişi", cucumber, tomato and cheese

Crepe Plate

175 ₺

Served with 2 crepes, nutella and cheese

Pancake Plate

165 ₺

Served with 4 pancakes, jam and nutella

Turkish Menemen Plate

195 ₺

Menemen with two eggs prepared with Çeşme tomatoes and peppers is served with olives, cheese and bread.

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 4rd year. Well, now that you support us as a part of this story,

We're glad you have too!

Have a nice holiday. :)