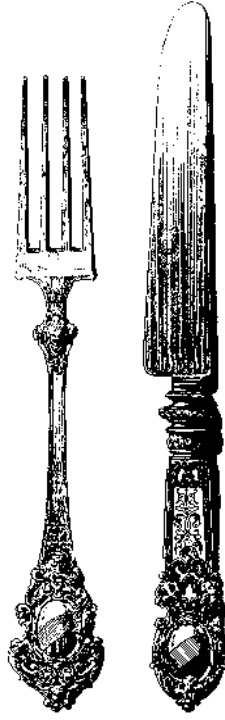


◆ EST. 1898 ◆

PANO

FOOD / WINE / BAR



Please let us know if you have any food allergies.

A cover charge of 45 TL per person will be applied. All prices are in TL and taxes are included.

STARTERS

Mixed Olives 289 TL

Kalamata green olives, black olives, hatay cracked olives,
walnut sourdough bread

Bruschetta Classica 298 TL

Tomatoes, garlic, basil, arugula, parmesan

Bruschetta Salmone 349 TL

Smoked salmon, cream cheese, chive, dill, arugula,
capers, parmesan

Bruschetta Roast Beef 349 TL

Roast beef, avocado, arugula, parmesan

Beet Mozzarella Caprese 439 TL

Pickled beets, mozzarella, tomatoes, avocado, basil

Sour Platter 379 TL

Crispy green olives, pickled beets, roquefort, walnut
sourdough bread

Grilled Halloumi Cheese 379 TL

Fresh herbs, cherry tomatoes

Carpaccio Di Pano 689 TL

Beef carpaccio, arugula, parmesan,
balsamic vinegar, cherry tomatoes, spicy sauce

Salmon Tartare 528 TL

Capers, mixed peppers, cucumbers, peanuts, fresh herbs

Bacon Provencal 415 TL

Beef bacon, roasted red peppers, feta cheese, tomato
sauce, garlic, balsamic vinegar

Popcorn Chicken 398 TL

Lemon slices, spicy mayo dip

Crispy Shrimps 459 TL

Sesame sauteed vegetables, sweet chili dip

French Fries 259 TL

Parmesan cheese, fresh herbs

CHEF'S TABLE

Beef bacon 275 TL

Local pastrami 275 TL

Roast beef 275 TL

Smoked salmon 290 TL

Lakerda 320 TL

Parmesan 275 TL

Camembert 275 TL

Roquefort 275 TL

Smoked Circassian cheese 270 TL

Aged Thracian cheese 270 TL

Cherry jam & lor cheese 260 TL

*All chef's table items are served
with walnut sourdough bread.*

LET'S SHARE

Local Cheese Platter 780 TL

Kars gravyer, aged thracian cheese, smoked
circassian cheese, basket cheese, cherry jam & lor
cheese, walnut sourdough bread

Pano's Cheese Platter 810 TL

Parmesan, roquefort, camembert, basket cheese, kars
gravyer, smoked circassian cheese, dried fruits, green
apples, grissini, walnut sourdough bread

Antipasti Platter 850 TL

Roast beef, local pastrami, smoked salmon, beef
bacon, grapes, green apples, walnut sourdough bread

Deli Tower 865 TL

Cheese and antipasti items on a two-tier plate tower,
bruschetta classica, bruschetta roast beef

SALADS

Greek Salad 398 TL

Arugula, iceberg, green olives, dried tomatoes, fresh basil, red onions, cherry tomatoes, cucumbers, feta cheese, vinaigrette dressing

Pomegranate Arugula Salad 398 TL

Arugula, pomegranate, red onions, cucumbers, cherry tomatoes, aged thracian cheese, balsamic dressing

Seven Greens Salad 398 TL

Arugula, iceberg, fresh mint, dill, fresh basil, endive, green apples, avocado, cucumbers, ginger dressing

Crispy Chicken Salad 459 TL

Fried chicken breast, mixed greens, mixed peppers, cucumbers, cherry tomatoes, roasted eggplant dressing

MAINS

Fusilli Al Pesto 369 TL

Pesto sauce, halloumi cheese, cherry tomatoes, fresh mint

Penne All'Arrabbiata 369 TL

Spicy tomato sauce, olives, fresh basil

Tagliatelle Di Pano 478 TL

Chicken, mushrooms, cream sauce, garlic

Pasta Dello Chef 498 TL

Rigatoni, beef tenderloin, cream, pesto, peanuts, peppers

Spaghetti Frutti Di Mare 569 TL

Salmon, shrimp, clams, cream sauce, garlic, chive, white wine

Olive Chicken Thigh 529 TL

Sauteed potatoes, cream sauce, olives, tomatoes, lemon, capers

Risotto Ai Funghi 498 TL

Mushrooms, truffle oil

Ravioli Ai Cinque Formaggi 498 TL

Five cheese, lemon caper sauce

Pano's Schnitzel 518 TL

French fries, herb dip

Grilled Meatballs 548 TL

Baguette, tomato sauce, roasted eggplant puree

Poppy Seed Crusted Salmon 759 TL

Sesame sauteed vegetables, sauteed potatoes, blue poppy seeds, orange sauce

Rib Eye Steak 849 TL


Mashed potatoes, sauteed spinach, garlic herb butter

Beef Medallions 879 TL

Sesame sauteed vegetables, sauteed potatoes, beet puree, mushroom sauce



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