

*paper moon*  
I S T A N B U L

MENU

## A N T I P A S T I

Affettati Misti Mixed cold meat platter Şarküteri tabağı	180 TL
Vitello Tonnato Sliced veal covered with a creamy, tuna mayonnaise İnce dilimlenmiş soğuş dana nuar, ton balık aromalı mayonez sos ile	170 TL
Burrata Pomodorini Burrata, cherry tomato, arugula Burrata, çeri domates, roka	160 TL
Carpaccio di Polipo Octopus carpaccio, avocado, lemon juice, olive oil Ahtapot carpaccio, avokado, zeytinyağ, limon sos	180 TL
Asparagi Burro e Parmigiano Fresh asparagus with butter and parmesan cheese Taze kuşkonmaz, tereyağ ve parmesan peyniri soslu	150 TL
Tartar Salmone Marinated salmon, cucumber, tomato, capers Marine edilmiş taze somon dilimleri, salatalık, kapari, domates	170 TL
Breasola Rucola e Parmigiano Breasola with shaved parmesan and rocket Breasola, roka, parmesan	185 TL
Carpaccio di Manzo, Rucola e Scaglie di Parmigiano Beef carpaccio, arugula, shaved parmesan Dana carpaccio, roka, parmesan	180 TL
Tartar Filetto Steak tartare with capers, spicy oil, egg yolk, mustard Et tartar, kapari, acı yağ, yumurta sarısı, hardal	195 TL
Parmigiana di Melanzane Eggplant baked with mozzarella and fresh tomato sauce Fırında patlıcan, mozzarella, toz parmesan, domates sos	100 TL
Fritto Di Calamari E Gamberi Fried squids and shrimps Kalamar ve karides kızartması	250 TL
Funghi Porcini alla Genovese Pan-fried porcini mushrooms with olive oil, garlic Tavada porçini mantarı, sarımsak ve fesleğenli	150 TL
Vongole Senato Pan sauteed vongole with garlic, parsley, tomato Tavada kum midyesi, sarımsak, maydanoz, domates	150 TL

## I N S A L A T O N E

Gamberi e Avocado in Salsa Cocktail Avocado, shrimp, cocktail sauce and green salad Avokado içinde karides koktel, akdeniz yeşillikleri ile	165 TL
Saporita Smoked salmon, avokado, mixed greens, baby corn and parmesan cheese Füme somonlu karışık salata, avokado, körpe mısır, parmesan	150 TL
Insalata di Carciofi Carciofi freschi, rucola, parmigiano Taze enginar, roka, parmesan	170 TL
Polipo e Patate Octopus salad and potatoes with olive oil, lemon sauce Ahtapot salatası, yeşil salata, küp patates ve zeytinyağ-limon sos	180 TL
Cesare Salad Romaine lettuce, caesar dressing, croutons and parmesan Marul, sezar sos, kroton ekmeK, toz parmesan	120 TL
Insalata Di Paper Moon Arugula, cherry tomato and shaved parmesan Roka salatası üzerine ince dilimlenmiş parmesan ve çeri domates	100 TL

## Z U P P E

Minestrone Primavera Vegetable soup Sebze çorbası	55 TL
Zuppa Del Giorno Soup of the day Günün çorbası	60 TL

## P R I M I P I A T T I

Tagliolini al Tartufo Nero Truffle tagliolini with butter sauce Tereyađ soslu trüflü tagliolini	250 TL
Tagliolini neri al Salmone Homemade black tagliolini pasta with salmon and pink sauce Siyah tagliolini, somon ve pembe soslu	200 TL
Linguine Vongole Vongole, garlic, white wine, parsley Kum midyeli linguini, sarmısak, beyaz şarap, maydanoz	250 TL
Penne Gamberetti e Zucchine Penne with shrimps, zucchini in a pink sauce Penne, karides, kabak, pembe sos	200 TL
Lasagne alla Bolognese Homemade lasagna with bolognese sauce	120 TL
Penne all'Arrabbiata Penne with spicy tomato sauce Penne, acı domates soslu	120 TL
Ravioli Di Magro Pomodoro E Basilico Homemade ravioli with spinach and ricotta, tomato sauce El yapımı ravioli, ispanak ve ricotta dolgulu, domates sos	150 TL
Fettuccine ai Funghi Porcini Fettucini with porcini mushroom and cream Fettuccini, porçini mantarı, krema sos	160 TL
Risotto Ai Porcini Risotto, porcini mushroom	160 TL
Risotto ai Frutti di Mare Risotto with selection of seafood Risotto, deniz mahsülleri ile	250 TL
Linguini frutti di Mare Deniz mahsüllü linguini	250 TL
Linguine Astice Linguine with lobster and spicy tomato sauce Linguine istakoz ve acı domates soslu	680 TL

Gluten Free and Wholewheat Pasta is Available  
Glutensiz ve kepekli pasta tercih edilebili.

## SECONDI PIATTI DI CARNE

Robespierre con Rucola Thinly sliced grilled beef tenderloin with rocket salad, black peppercorn İzgara ince dilimlenmiş dana bonfile, biberiye, tane karabiber ve roka ile	250 TL
Scaloppine Limone Thin slice of beef, lemon, white wine, butter, capers İnce dilim dana kontrfile, beyaz şarap, limon, tereyağı, kapari sos	200 TL
Filetto di Manzo alla Griglia con Porcini Grilled beef fillet with porcini mushroom İzgara dana bonfile, sote porçini mantarı	270 TL
Costolette di Agnello al Forno Lamb chops, mashed potato, demi-glace sauce Fırında kuzu pizola, patates püresi ve demiglas soslu	300 TL
Paillard di Pollo con Zucchine Trifolate Grilled chicken breast with zucchini trifolate İzgara tavuk göğsü, buharda pişmiş sote kabak ile	160 TL
Galletto al Forno Baked boneless spring chicken with potatoes and sautéed vegetables Fırında kemiksiz piliç, patates, sote sebze ve demiglas soslu	180 TL
Cotoletta Milanese Veal milanese with arugola salad and cherry tomato Galeta unu ile kızartılmış dana kontrfile, roka ve çeri domates	200 TL
Ossobuco con Risotto alla Milanese Baked veal shank, risotto with saffron Fırında dana incik, safranlı risotto	270 TL

## S E C O N D I P I A T T I D I P E S C E

Branzino Limone al Vapore con Vegetali Steamed sea bass with lemon and steamed vegetables Buharda pişmiş limon soslu deniz levreği, haşlanmış sebzeler ile	285 TL
Branzino alla Griglia con Pure di Melanzane Grilled sea bass with eggplant puree İzgara deniz levreği, patlıcan püresi	285 TL
Sogliola Mugnaia Capperi e Limone Dover sole fish sautéed with butter, capari and lemon sauce Sote dil balığı, tereyağ, kapari ve limon soslu	320 TL
Calamari alla Griglia con Insalatina Mista Grilled squid with garlic, basil sauce and mixed salad İzgara kalamar, sarımsak, fesleğen ve salata garnitürlü	260 TL
Trancio di Salmone alla Griglia con Broccoli Grilled salmon fillet with sauted broccoli İzgara somon, sote brokoli ile	225 TL

## P I Z Z E

Pizza Margherita Mozzarella, tomato and basil Mozzarella, domates, fesleğen	100 TL
Pizza Ortolana Mixed vegetables, tomato sauce, mozzarella Karşık sebzeler, domates sos, mozzarella	110 TL
Pizza Quatro Formaggi Four cheese Dört peynirli pizza	120 TL
Valtellina Mozzarella, cured beef, arugola salad and shaved parmesan cheese Breseola, roka ince dilimlenmiş parmesan peyniri ve mozzarella	180 TL
Pizza Alison Mozzarella, sun-dried tomato, green pepper, black olives, onion, capers, tomato sauce Mozzarella, kurutulmuş domates, domates sos, yeşil biber, siyah zeytin, soğan, kapari	120 TL
Pizza Funghi Porcini Tomato sauce, mozzarella, porcini mushroom Domates sos, mozzarella, porcini mantarı	140 TL
Pizza Prosciutto e Funghi Tomato sauce, mozzarella, porcini, prosciutto cotto Domates sos, mozzarella, porcini, prosciutto cotto	220 TL
Calzone Calzone filled with ricotta, mozzarella and Ham Cotto Jambon, ricotta, mozzarella	180 TL
Foccaia Farcita Closed Foccacia filled with mozzarella, cured beef, spinach and truffle oil Kapalı foccia içerisinde bresaola, ıspanak, mozzarella, trüf yağı	220 TL
Pizza Giulia Calzone filled with mozzarella and smoked turkey, arugola, cherry tomato Kapalı foccacio içerisinde mozzarella, füme hindi, roka, çeri domates	220 TL

All our pizzas are also available with wholewheat flour.  
Tüm pizzalarımız kepekli hamur ile tercih edilebilir.

DOLCE  
&  
DIGESTIVI

## D O L C E

Panna Cotta With red berry and black berry compote Frenk üzüm, böğürtlen ve ahududu sos ile	60 TL
Napoleon Mille feuille, vanilia pastry cream, strawberry Milföy, vanilya pastacı kreması, çilek	65 TL
Classic Italian Tiramisu	65 TL
Profiterole	60 TL
Selection of Ice Creams Chocolate, vanilla	60 TL
Selection of Sorbets Lemon, strawberry	60 TL

## D I G E S T I V I

### Y E M E K S O N R A S I

Limoncello	95 TL
Amaretto	85 TL
Grappa Moscato	100 TL
LATE HARVEST Bornova Misketi, 2014, SEVİLEN Denizli	170 TL
PASSITO, Vasilaki, 2014, CORVUS Bozcaada	180 TL
Hennessy V.S	120 TL
Hennessy V.S.O.P	150 TL
Hennessy X.O	450 TL
Martell V.S	110 TL
Martell V.S .O.P	130 TL
Martell X.O	420 TL

## C O F F E E

Espresso / Macchiato	20 TL
Americano / Cappuccino / Cafe latté	20 TL
Turkish Coffee	20 TL

## B L A C K T E A

English Breakfast Tea	20 TL
Earl Grey Tea	25 TL

## G R E E N T E A

Jasmine Tea	25 TL
Green Earl Grey	25 TL

## H E R B A L T E A S

Nane /Mint	20 TL
Ihlamur / Linden	20 TL
Milky Oolong	32 TL