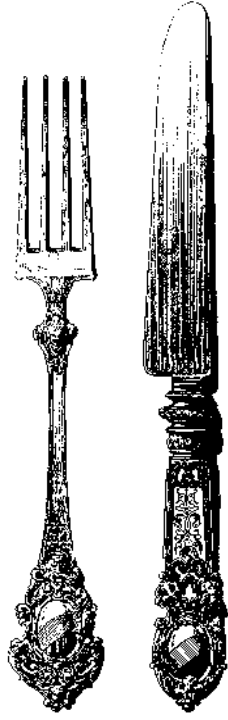


◆ EST. 1898 ◆

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 279 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 389 TL

Pickled beets, mozzarella, tomatoes, avocado, basil

Sour Platter 359 TL

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

Grilled Halloumi Cheese 359 TL

Fresh herbs, cherry tomatoes

Carpaccio Di Pano 549 TL

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

Salmon Tartare 479 TL

Capers, mixed peppers, cucumbers, peanuts, fresh herbs

Bacon Provencal 395 TL

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

Popcorn Chicken 379 TL

Lemon slices, spicy mayo dip

Crispy Shrimps 409 TL

Sesame sauteed vegetables, sweet chili dip

French Fries 249 TL

Parmesan cheese, fresh herbs

CHEF'S TABLE

Beef bacon 265 TL

Local pastrami 265 TL

Roast beef 265 TL

Smoked salmon 280 TL

Lakerda 310 TL

Parmesan 265 TL

Camembert 265 TL

Roquefort 265 TL

Smoked Circassian cheese 260 TL

Aged Thracian cheese 260 TL

Cherry jam & lor cheese 250 TL

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

LET'S SHARE

Local Cheese Platter 710 TL

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

Pano's Cheese Platter 740 TL

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

Antipasti Platter 780 TL

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

Deli Tower 795 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 449 TL

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

MAINS

Fusilli Al Pesto 359 TL

Pesto sauce, halloumi cheese, cherry tomatoes, fresh mint

Penne All'Arrabbiata 359 TL

Spicy tomato sauce, olives, fresh basil

Tagliatelle Di Pano 438 TL

Chicken, mushrooms, cream sauce, garlic

Pasta Dello Chef 458 TL

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

Spaghetti Frutti Di Mare 498 TL

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

Olive Chicken Thigh 498 TL

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

Risotto Ai Funghi 498 TL

Mushrooms, truffle oil

Ravioli Ai Cinque Formaggi 489 TL

Five cheese, lemon caper sauce

Pano's Schnitzel 479 TL

French fries, herb dip

Grilled Meatballs 479 TL

Baguette, tomato sauce, roasted eggplant puree

Poppy Seed Crusted Salmon 619 TL

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

Rib Eye Steak 679 TL

Mashed potatoes, sauteed spinach, garlic herb butter

Beef Medallions 698 TL

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



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