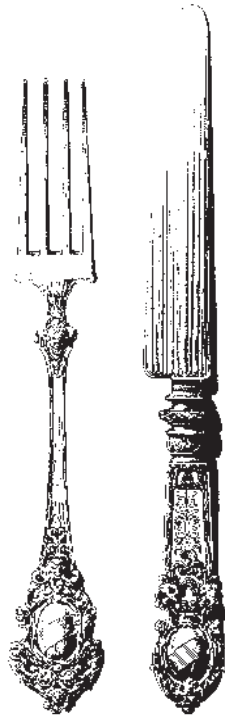


♦ EST. 1898 ♦

PANO

FOOD / WINE / BAR



*Please let us know if you have any food allergies.
All prices are in TL and taxes are included.*

STARTERS

Mixed Olives 425

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

Classic Bruschetta 480

Tomatoes, garlic, basil, parmesan

Salmon Bruschetta 535

Smoked salmon, cream cheese, chive, dill,
capers

Stuffed Mushrooms 740

İzmir tulum cheese, pesto, asparagus

Beet Mozzarella Caprese 745

Pickled beets, mozzarella, tomatoes, avocado, basil,
olive oil

Grilled Halloumi Cheese 535

Fresh herbs, cherry tomatoes

Chicken Arancini 850

Tomato sauce, carrot chips

Beef Carpaccio 1150

Arugula, parmesan, capers, honey mustard sauce

Smoked Salmon Tortillas 820

Mini tortillas, smoked salmon, cream cheese, onions,
tomatoes, avocado

Pickled Sardines 660

Green olives, onions, tomatoes, olive oil, walnut
sourdough bread

Shrimp Tabouleh 550

Green apple, fine bulgur, tomato, cucumber, garlic,
lemon, olive oil, fresh herbs

Crispy Shrimps 725

Sesame sauteed vegetables, spicy mayo & sweet chili

French Fries 400

Parsley, parmesan

Homemade Patato Chips 450

Sumac, parsley, garlic yogurt

CHEF'S TABLE

Beef bacon 410

Local pastrami 450

Roast beef 410

Smoked salmon 410

Parmesan 410

Camembert 420

Roquefort 410

Smoked Circassian cheese 390

Aged Thracian cheese 390

Cherry jam & lor cheese 380

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

LET'S SHARE

Mezze Platter 1295

Baba ganoush, hummus, stuffed baby zucchini, cherry
celeriac with olive oil

Local Cheese Platter 1320

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

Pano's Cheese Platter 1400

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

Antipasti Platter 1460

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

Deli Tower 1485

Cheese and antipasti items on a two-tier plate tower,
classic bruschetta, salmon bruschetta

SALADS

Greek Salad 680

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

Burrata Salad 1190

Burrata cheese, olive oil, fresh tomato varieties, red onion, olives, balsamic & pesto dressing

Pomegranate Arugula Salad 680

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

Chicken Caesar Salad 835

Grilled chicken slices, romaine lettuce, croutons, parmesan, classic caesar dressing

MAINS

Spaghetti Aglio e Olio 780

Olive oil, garlic, parsley, red pepper flakes

Spicy Vodka Tortiglioni 865

Spicy tomato sauce, cream, vodka, parmesan

Tagliatelle di Pano 900

Chicken, mushrooms, cream, garlic, parsley

Shrimp Linguine 920

Garlic, lemon, cherry tomatoes, capers, parsley

Pasta Dello Chef 995

Beef tenderloin, cream, pesto, mushrooms, peanuts

Sautéed Ribeye with Hummus 1395

Sliced ribeye and onions cooked with red wine, hummus

Pano's Skewer 1590

Beef tenderloin, beef bacon, lamb tail fat, potato pave, grilled romaine lettuce, honey mustard sauce

Five Cheese Ravioli 865

Cream, lemon, tomatoes, capers

Chicken Parmesan 915

Tomato sauce, mozzarella, french fries

Marinated Chicken Fillet 930

Couscous with pesto, asparagus

Grilled Meatballs 950

Baguette, tomato sauce, roasted eggplant puree

Creamy Salmon 1190

Asparagus, potato pave, creamy lemon sauce

Beef Medallions 1585

Couscous with pesto, broccoli, almonds, demi glace sauce

Braised Lamb Chops 1750

Potato pave, broccoli, almonds, molasses sauce



www.panowinebar.com

 *[panowinebar](https://www.instagram.com/panowinebar)*