

Harabbe Cafe



Hookah Lounge

HARAB'BE SPECIAL FRUITY HEAD

MR. PINEAPPLE.....1300 TL
"Hookah head is made with fresh pineapple. Served with special tobacco."

MR. GRAPEFRUIT.....1300 TL
"Hookah head is made with fresh grapefruit. Served with special tobacco."



HARAB'BE MIX SPECIALS

BILLIONER.....780 TL
"mint, grape, watermelon"

ARABIAN NIGHTS.....780TL
"apricot, watermelon, orange,"

MOJITO.....780 TL
"watermelon, orange ,mint"

FRESH MIX.....780 TL
"kiwi, mango, orange, blackberry"

MARTINI.....780 TL
"grape, guava, mint, lemon"

GOOD NIGHT.....780 TL
"vivident, watermelon, strawberry"

CHEESECAKE.....780 TL
"lemon, vanilla"

CAPTAIN.....780 TL
"gum, grape, orange, strawberry, peach"

ZUMA.....780 TL
"grape, bilberry, blackberry, mint"



SPECIAL WITH ALCOHOL

PINK PEARL (Red Wine).....1750 TL

ICE BERG (White Wine).....1750 TL

VOLCANO (Vodka-Redbull).....1750 TL

NIGHT LAMES (Whiskey-Baileys).....1750 TL

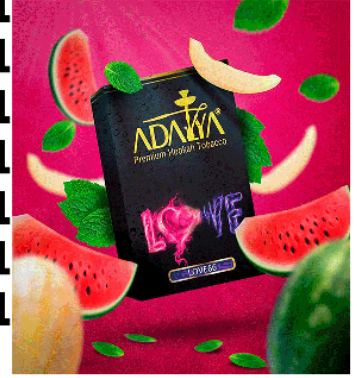


PREMIUM TOBACCOS

ADALYA TOBACCO

(Turkish Tobacco)

Love66 "Watermelon, Passion Fruit, Flowers, Melon, Strawberry and Menthol"	650 TL
Lady Killer "Mango, Melon, Strawberry, Menthol"	650 TL
Mango Tango "Mango, Passion Fruit, Menthol"	650 TL
Moscow Evening "Banana, Forest Fruits, Menthol"	650 TL
Berlin Night "Peach - Mint"	650 TL
Hawaii "Ananas, Mango, Intense Menthol"	650 TL
Ice Bombom "Sweet Candy, Wild Berries, Ice and Menthol"	650 TL



STARBUZZ TOBACCO

Blue Mist "Blueberry - Iced Mint"	750 TL
Pink "Forest Fruits, Rose, Vanilla, Strawberry"	750 TL
Code 69 "Cherry, Orange, Passion Fruit, Citrus Ice tea, Fruit Candy"	750 TL
Citrus Mist "Orange, Lemon, Lime, Blueberry, Mist"	750 TL
Sex On The Beach "Alcohol, Orange, Peach, Lemon"	750 TL



FUMARI TOBACCO

Speced Chai "Coconut, Cinnamon, Vanilla, Cell"	780 TL
Blueberry Muffin "Blueberry - Muffin"	780 TL
Ambrosia "Sweet Melon"	780 TL
White Gummy Bear "Sour Jelbon, Cherry, Pineapple"	780 TL



DARKSIDE TOBACCO

Cola.....	850 TL
Extragon.....	850 TL
Bounty Hunter.....	850 TL
Ice-Cream.....	850 TL
Cookie.....	850 TL
Supernova.....	850 TL

Ice Hose
Buzlu Marpuç
75 TL



MUSTHAVE TOBACCO

Pinkman.....	850 TL
Pineapple Rings.....	850 TL
Bananamama.....	850 TL
Kiwi Smoothie.....	850 TL
Cookie.....	850 TL



AL-FAKHER TOBACCO

Harabbe Mix Special, Double Apple, Mint, Blueberry, Grape, TLemon.	650 TL
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SOFT DRINKS

Coca Cola.....	165 TL
<i>"zero, light, sprite, fanta, ice tea(lemon, peach)"</i>	
Fruit Juice.....	165 TL
<i>"orange, cherry, peach, pineapple"</i>	
Fresh Pomegranate Juice.....	290 TL
Fresh Orange Juice.....	270 TL
Fresh Lemonade.....	240 TL
Ayran.....	165 TL
Water(Small).....	85 TL
Water(Big).....	140 TL
Soda(Small).....	95 TL
<i>"mineral water with gas"</i>	
Soda(Big).....	220 TL
<i>"mineral water with gas"</i>	
Tonic Water.....	165 TL
Redbull.....	290 TL



HOT DRINKS

Turkish Tea.....	95 TL
<i>(Tea in the french press)</i>	
Apple/Lemon/Kiwi Tea.....	255 TL
Mint Lemon Tea.....	255 TL
Daisy Tea.....	255 TL
Ginger Lemon Tea.....	255 TL
Island Tea.....	255 TL
Linden Tea.....	255 TL
Harab'be Tea.....	275 TL
<i>"mixture of cinnamon, ginger, linden, pomegranate flower, fresh mint, lemon, honey"</i>	
Turkish Coffee.....	145 TL
Turkish Coffee(Double).....	180 TL
Sahlep.....	320 TL
Espresso.....	180 TL
Espresso(Double).....	210 TL
Macchiato.....	190 TL
Cappuccino.....	230 TL
Cafe Latte.....	230 TL
Americano.....	220 TL
Hot Chocolate.....	320 TL



ALCOHOLIC COFFEE

Bailey's Coffee.....	620 TL
<i>"baileys, cream coffee"</i>	
Irish Coffee.....	620 TL
<i>"whiskey, cream coffee"</i>	
French Coffee.....	620 TL
<i>"cognac, cream coffee"</i>	
Italian Coffee.....	620 TL
<i>"omerotto, cream coffee"</i>	
Alcoholic Turkish Coffee.....	620 TL
<i>"turkish coffee, brandy, cream coffee"</i>	

coffee
time



MOCTAILS

Virgin Mojito.....	410 TL
Watermelon Mint.....	410 TL
Virgin Pina Coloda.....	410 TL
Coctail of the Month.....	410 TL
Harabbe Special.....	410 TL
Moctail Pineapple.....	410 TL



FROZEN

Strawberry.....	410 TL
Watermelon.....	410 TL
Peach.....	410 TL
Mango.....	410 TL
Passion Fruit.....	410 TL



MILKSHAKE

Chocolate.....	380 TL
Strawberry.....	380 TL



SMOOTHIE

Strawberry.....	410 TL
Banana.....	410 TL
Peach.....	410 TL
Mango.....	410 TL



ICED COFFEE

Ice Latte.....	360 TL
Ice Mocha(<i>Chocolate</i>).....	360 TL
Ice Americano.....	360 TL



CLASSIC COCKTAILS

MOJITO	650 TL
<i>"bacardi, mint, lime, sugar, sparkling water"</i>	
MARGARITA	620 TL
<i>"tequila, cointreau, lemon juice, sweet and sour"</i>	
JAGER BOMB	620 TL
<i>"jagermeister - redbull"</i>	
COSMOPOLITAN	620 TL
<i>"vodka, cointreau, lemon juice, cranberry"</i>	
SEX ON THE BEACH	620 TL
<i>"tequila, vodka, archers, orange juice, grenadine"</i>	
WHITE RUSSIAN	620 TL
<i>"vodka, kahlua, heavy cream"</i>	
PINA COLADA	620 TL
<i>"rum, malibu, coconut milk"</i>	
CUBA LIBRE	620 TL
<i>"havana club, coke, lemon juice"</i>	
TEQUILA SUNRISE	620 TL
<i>"tequila, orange juice, grenadine"</i>	
BLUE HAWAI	620 TL
<i>"bacardi, malibu, pineapple juice"</i>	
ESPRESSO MARTINI	620 TL
<i>"vodka, coffee liquor, espresso"</i>	
RUM PUNCH	620 TL
<i>"rum, orange, lime juice, granadin sugar syrup"</i>	
DAIQUIRI	620 TL
<i>"bacardi rum, lime, sugar"</i>	
NEGRONI	620 TL
<i>"tanqueray gin, martini rosso, campari"</i>	
LYNCHBURH LEMONADE	720 TL
<i>"jack daniel's whiskey, trip sec, s& s. mix, sprite"</i>	
CLOVER CLUB	620 TL
<i>"gin, raspberry, lemon juice, egg white"</i>	
GODFATHER	720 TL
<i>"scotch whiskey, d. amaretto"</i>	
VODKA MARTINI	620 TL
<i>"dry vermouth, vodka"</i>	
LONG ISLAND ICE TEA	720 TL
<i>"tequila, vodka, gin, rum, lemon juice, coke"</i>	
APEROL SPRITZ	620 TL
<i>"aperol, prosecco, soda"</i>	



FROZEN COCKTAILS

DAIQUIRI	680 TL
<i>"mango, strawberry or passion fruit / white rum, lemon juice, ice"</i>	
MARGARITA	680 TL
<i>"don julio tequila, triple sec, lemon juice, ice"</i>	
COSMOPOLITAN	680 TL
<i>"vodka, orange liqueur, cranberry, lime juice"</i>	
BLUE HAWAI	680 TL
<i>"vodka, pineapple juice, blue curacao"</i>	

SIGNATURES AND FAVORITES COCKTAILS



HIGHBOY <i>"black rum, orange..."</i>	690 TL
HARABBE COCTAIL <i>"havana club, archers, campari, kahlua, orange juiece"</i>	690 TL
MANGO DAIQUIRI <i>"rum, lime, juice, mango"</i>	690 TL
ISTANBUL <i>"tequila,vodka,cointreau,raki,lime juice, orange juice"</i>	690 TL
GODFATHER SOUR <i>"bourbon whiskey, amaretto, s&s mix..."</i>	690 TL
BOSPHORUS <i>"raki, bacardi, amaretto, fresh lemon, orange juice"</i>	690 TL
AMARETTO SOUR <i>"disaronno amaretto, lemon juice, sugar"</i>	690 TL
CARAFES (For 5 Glass)	
APEROL SPRITZ	2850 TL
MARGARITA	2850 TL
LONG ISLAND ICE TEA	3300 TL
SANGRIA	2850 TL
FISHBOWL <i>"rum, exotic fruits liquour, pineapple juice and seasonal fruits"</i>	2850 TL

BEERS



Efes Pilsen 33 cl
250 TL



Efes Pilsen 50 cl
280 TL

BOMONTI(Non Filter 50cl).....	330 TL
CORONA.....	380 TL
HEINEKEN.....	380 TL
MILLER.....	340 TL
LEFFE-BRUNE.....	450 TL
LEFFE-BLONDE.....	450 TL
GUINNESS.....	480 TL
NON ALCHOL BEER.....	280 TL

**PUB
PLATE
580 TL**



The story of this beer;
Anatolia's most exclusive with car architect of our original taste one of our
yeast together
It begins with the arrival. It continues with you.

WHISKEY

SCOTCH BLENDED

J.W. RED LABEL.....	580 TL
J.W. BLACK LABEL.....	580 TL
CHIVAS REGAL 12.....	580 TL
CHIVAS REGAL 18.....	840 TL
ROYAL SALUTE 21 Y/O.....	1800 TL



SINGLE MALT

TALISKER.....	850 TL
GLENFIDDICH.....	850 TL



IRISH

JAMESON.....	580 TL
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TENNESSEE

J. DANIEL'S.....	580 TL
GENTLEMAN JACK.....	840 TL
JIM BEAM.....	580 TL



VODKA

SMIRNOFF.....	540 TL
ABSOLUT.....	540 TL
BELVEDERE.....	690 TL
GREY GOOSE.....	690 TL



RUM

BACARDI.....	540 TL
HAVANA CLUB.....	540 TL
CAPTAIN MORGAN.....	540 TL
C.MORGAN BLACK.....	570 TL
C.MORGAN SPICED GOLD.....	570 TL



VERMOUTH

MARTINI BIANCO.....	540 TL
MARTINI ROSSO.....	540 TL

GIN

GORDON'S.....	540 TL
BOMBAY.....	570 TL
TANQUERAY.....	570 TL
HENDRICK'S.....	620 TL
PINK GIN.....	540 TL



LIQOUR

BAILEY'S.....	540 TL
KAHLUA.....	540 TL
COINTREAU.....	570 TL
MALIBU.....	540 TL
ARCHER'S.....	540 TL
CAMPARI.....	540 TL
JAGERMEISTER.....	570 TL
SAMBUCA.....	570 TL
LEMONCELLO.....	570 TL
GRAPPA.....	570 TL
AMARETTO.....	570 TL



TEQUILA



DON JULIO.....	490 TL
OLMECA GOLD.....	380 TL
OLMECA SILVER.....	380 TL
LOCAL.....	280 TL

COCTAIL SHOT



JACKASS.....	390 TL
"jack daniels, safari"	
B-52.....	390 TL
"kahlua, baileys, cointreau"	
LIQUID COCAINE.....	390 TL
"sambuca, jagermeister, bacardi black"	

COGNAC



REMY MARTIN v.s.o.p.....	750 TL
HENNESEY v.s.....	690 TL
MARTEL v.s.....	690 TL

LOCAL DRINKS



YENİ RAKI.....	340 TL
YENİ RAKI DOUBLE.....	560 TL
YENİ RAKI 35cl.....	2100 TL
YENİ RAKI 70cl.....	3700 TL

RED WINE



GLASS OF HOUSE WINE
Merlot & Cabernet Sauvignon
360 TL

BOTTLE OF HOUSE WINE
1950 TL

HOT WINE
580 TL



ANGORA
Cabernet Sauvignon,
Öküzgözü,
Merlot

- DRY
- Cabernet Sauvignon, Öküzgözü, Merlot
- Aegean / Ionia / Eastern Anatolia / Elazığ
- Bright and lively sour cherry
- Pronounced with red fruit aromas, sour cherry, red plum
- Well-balanced and round, soft tannins with long lasting fruit flavors
- 16-18 °C
- It matches well with deli meat, lightly sauced red meat dishes, Bolognese sauced pasta, hamburger and barbecue.
- Decanter 2016, Recommended

2100 TL



YAKUT
Öküzgözü,
Boğazkere,
Carignan,
Alicante

- DRY
- Öküzgözü, Boğazkere, Carignan, Alicante
- Eastern Anatolia / Elazığ / Aegean / Ionia
- Bright and intense cherry
- Intense red fruits, cinnamon, sour cherry and black mulberry, vanilla notes
- Rich flavored, concentrated and well balanced with its aging tannins
- 17-18 °C
- It perfectly matches with pizza a la Turca, cold red meat plates, deli meat, kebab and alla Bolognese.
- International Wine Challenge 2016, 3 Star
- San Francisco Wine Competition 2016, Bronze

2250 TL



ANCYRA
ÖKÜZGÖZÜ

- SEK
- Öküzgözü
- Elazığ / Doğu Anadolu
- Parlak ve canlı fısıya
- Vişne ve böğürtlen gibi kırmızı meyve aromalarıyla çarpıcı
- Lazzeleli, dolgun, yumuşak taneleri ile dengeli
- 16-17 °C
- Pizza a la Turca, ızgara kırmızı etler, bolonéz soslu makamlar, soğuk et tabakları ve lazanıya ile iyi uyum sağlar.
- Marmaris Vine Summer Tasting 2017, Gümüş

2250 TL



ANCYRA
CABERNET SAUVIGNON SYRAH

- SEK
- Cabernet Sauvignon, Syrah
- Çeşme, Güney / Ege
- Canlı ve yoğun vişne
- Koyu kırmızı meyve aromaları ve reyhan notaları ile zengin
- Yumuşak taneleri dinli ve dolgunluğu ile çok iyi dengelenmiş, aroma kalitesi yüksek
- 17-18 °C
- Baharatlı ve soslu dana etleri, fajita, baharatlı marine edilmiş sebzeler, kırmızı etler, olgun ve güçlü peynirler ile iyi uyum sağlar.
- Wine and Spirit Competition 2018, Gümüş
- Marmaris Vine Summer Tasting 2017, Gümüş
- Decanter 2018, Bronze
- Wine Challenge 2 2018, Recommended

2250 TL



SELECTION
Öküzgözü & Boğazkere

- DRY
- Öküzgözü, Boğazkere
- Eastern Anatolia / Elazığ, Diyarbakır
- Burbonik with ruby tints
- Complex with dried red fruit aromas such as plum and sweet spice aromas
- Full-bodied and long with persistent flavors and strong ripe tannins
- Matured for 8 months in 225 lt French oak barrels
- 18-19 °C
- It perfectly matches with spicy sausage, red meat dishes, Tuscan steak, spaghetti Carbonara and trout-pellets chowder.
- International Wine Challenge 2016, Bronze

3500 TL



KUTMAN
Fruity
(Pomegranate)

It is obtained by fermentation of syrup from the tart hejaz pomegranates collected in the full maturity period of Marmaris Köyceğiz region.

2250 TL



EGEO
Cabernet Sauvignon,
Merlot

- Cabernet Sauvignon, Merlot
- Aegean / Çeşme, Pendik
- Garment with ruby tints
- Intense, black forest fruit and apricot aromas, tobacco notes
- Full bodied, complex with ripe tannins, persistence with spice flavors and long
- Matured for 8 months in 225 lt French oak barrels
- 16-17 °C
- It perfectly matches with Tuscan steak, steak with mushroom sauce, veal sirloin as well as hard yellow cheeses.
- Decanter Award of Excellence 2018, Silver
- International Wine & Spirit Competition 2016, Silver
- San Francisco Wine Competition 2016, Bronze

3500 TL

WHITE WINE



GLASS OF HOUSE WINE
Sultani Emir & Sauvignon Blanc
360 TL

BOTTLE OF HOUSE WINE
1950 TL



ANGORA
Sultaniye

- DRY**
- Sultaniye
 - Aegean / Denizli
 - Bright greenish yellow
 - Intense, fresh white fruit aromas
 - Crispy, well balanced and rich with persistent aromas
 - 6-8 °C
 - It matches well with grilled fishes, grilled chicken, sea food, salads and fresh cheeses. It can be also enjoyed as an aperitif.

2100 TL



ÇANKAYA

- SEK**
- Narince, Emir, Sultaniye
 - Tokat, Kapadocya / Orta Anadolu Denizli / Ege
 - Parlak açık sarı
 - Taze beyaz meyve, narenciye aromaları ve portakal çiçeği notları
 - Meyve aromaları demakta kalıcı, din, uzun ve dengeli
 - 6-8 °C
 - İzgara tavuk ve balık, deniz mahsullü salatalar, mekamlar ve ızgara peynirleriyle iyi uyum sağlar.
 - International Wine Challenge 2018, Bronze San Francisco Wine Competition 2017, Bronze

2250 TL



- ANCYRA**
SAUVIGNON BLANC
- SEK**
- Sauvignon Blanc
 - Denizli-Gümüş / Ege
 - Parlak açık sarı
 - Yeşil tiber ve çiğnen aromaları ile yoğun ve dikkat çekici
 - Diri asiditesi ve mineralitesi ile ağız eulandırıcı, tıpkı Sauvignon Blanc aromaları ile kalıcı
 - 7-8 °C
 - Kabuklu deniz ürünleri, hafif soslu balıklar, yeşil salatalar ve taze peynirlerle iyi uyum sağlar.

2250 TL



ANCYRA
Narince

- DRY**
- Narince
 - Central Anatolia / Tokat
 - Bright yellow
 - Intense with citrus and white fruit aromas; floral notes
 - Concentrated and well balanced with a good persistency
 - 7-8 °C
 - It perfectly matches with seashells, octopus salad, grilled chicken and fish, lightly sauced pasta and fresh cheeses.

2250 TL



EGO
Sauvignon Blanc

- Sauvignon Blanc
- Aegean / Denizli, Geve
- Bright yellow
- Intense with fresh tropical fruit aromas and varietal notes
- Well-balanced with persistent fruit flavors and crisp acidity; large
- 6-7 °C
- It perfectly matches with grilled sea bass, shellfishes, sushi, sea food tagliatelle, chicken with lemon and goat cheese.

3500 TL



SELECTION
Narince & Emir

- DRY**
- Narince, Emir
 - Central Anatolia / Tokat, Cappadocia
 - Bright goldish yellow
 - Rich with white and citrus fruit aromas; buttery notes
 - Elegant, creamy, concentrated and long with mineral notes
 - Matured for 9 months in 225 lt French oak barrels
 - 9-10 °C
 - It perfectly matches with grilled and steamed fishes, sea food, pastas and hard cheeses.
 - Mundus Vini 2015, Gold

3500 TL



SULTANIYE
(Semi Sweet)

- SEMI-SWEET**
- Sultaniye
 - Aegean / Denizli
 - Bright light greenish yellow
 - Pronounced with white fruit aromas like nectarin
 - Lively, good balance between acidity and sucrosity
 - 6-8 °C
 - It can be enjoyed as an aperitif. Besides, it matches well with pastry with almond cookie, apple tart, fruit salads.

2250 TL



LÂL
(Dry)

- DRY**
- Çal Karası
 - Aegean / Denizli
 - Bright light pink salmon
 - Pronounced with fresh red fruits like strawberry and raspberry
 - Intense and persistent aromas, well balanced and round
 - 6-8 °C
 - It perfectly matches perfectly with game, Thai chicken, grilled fish and chicken, lightly spicy meals, pizzas and pastas.

2250 TL



ALTIN KÖPÜK

- NATUREL SPARKLING WHITE WINE - BRUT**
- Emir
 - Central Anatolia / Cappadocia
 - Bright yellow
 - Fine, elegant and persistent
 - Elegant with white flower and stony fruit aromas
 - Creamy, concentrated, pleasant with mineral notes, elegant
 - 6-8 °C
 - It can be enjoyed as an aperitif and has a good match with appetizers, shell fishes, sushi, sea food risotto, pastas with vegetables, desserts with cream and ice-cream.

5500 TL



Moët & Chandon
Impérial Brut

Region: France
Type: Champagne
Subspecies: Brut
Grape:
Pinot Nero (40%)
Pinot Meunier (35%)
Chardonnay (25%)
Alcohol: 12%
Volume: 75 cl (750 ml)

It is golden straw yellow in color. It is a brut (lowest sugar rate) dry champagne with peach, apple and gooseberry nuances on the palate.

15000 TL

Dessert Menu



BAKLAVA

A Turkish dessert made by putting walnuts, pistachios, cream, etc., sliced into a rhombus and pouring sugar syrup on top of it after cooking.

360TL

SOUFFLE

Flowing Belgian chocolate in a soft cake with vanilla ice cream.

420 TL



RICE PUDDING

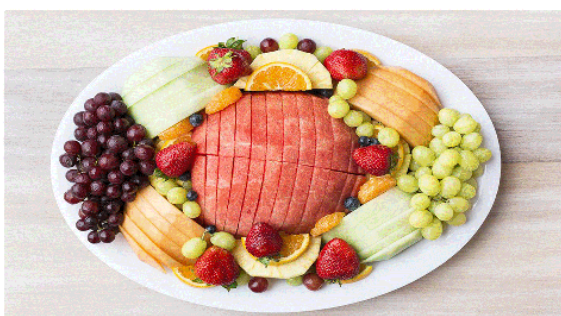
It is a sweet dessert made by cooking boiled rice and hot milk in the oven.

350 TL

ICE CREAM

Vanilla & Chocolate

320 TL



MIX SEASONAL FRUITS

580 TL

MIX DESSERT PLATE

Baklava, Rice Pudding and Cheesecake

950 TL





SAN SEBASTIAN CHEESECAKE

Our Cheesecakes, The unique flavor that we specially produce completely natural butter, honey, labne cheese, eggs, flour, powdered sugar, cream, starch, covered with chocolate filling.

420 TL



RASPBERRY CHEESECAKE

Cheesecake, which is flavored with sauces made with raspberry fruit, cheese and has a sour-sweet taste.

420 TL



PISTACHIO DREAM

Our Cheesecakes, the unique flavor covered with completely natural butter, honey, labne cheese, cream cheese, eggs, flour, sugar, peanut filling that we specially produce.

440 TL

Harabbe



@harabbe.cafe
#harabbecafe



Alemdar Mah. Ticarethane Çıkmaızı No:4/B
Sultanahmet-Fatih/ISTANBUL
Tel:0212 522 29 30