

FOOD & WOOD Restaurant Menu

It is our most valuable feeling to create and share flavor stories that will complement your experiences. While experiencing adventure and peace at the same time in the vast nature of Thrace, which is blended with the rich flora of Longose.

Starters

Daily Soup 68₺

Pickles Plate 118₺

Homemade Red Onion ,Radish,Cucumber and Okra Pickles

Zucchini Carpaccio 96₺



Acidic Cooking Zucchini,White Balsamic Vinegar, Lemon Zest,Seasonal Greens

Stuffed Dry Figs 164₺



Dry Figs Cooked in Flavored Red Wine,Local Goat Cheese,Walnut and Seasonal Fruits

Bosnian Soka 104₺



Pepper Pickle,Cream

Yoghurt 66₺

Daily Mezzes 128₺

Local and Fresh Mezzes

Quadruple Mezzes Board 278₺

Fresh Mezzes Chef Choise

Cheese Plate 430₺

Local 'Tulum' Cheese, 'Trakya Eski Kaşar',Smoked Scamorza ,Walnut

Burrata 306₺



150gr %100 Burrata Cheese, Cocktail Tomatoes, Balsamic Glaze, Kinoa,Seasonal Greens, Basil

Salads

Seasonal Salad 126₺



Mix Mediterrian Greens, Cucumber, Cocktail Tomatoes, Onion and Radish Pickle, House Vinegret

Grilled Salad 166₺

Grilled Carrot and Zucchini, Seared Pumpkin,Sauted Mushrooms, Mix Greens, Vinegret, Crispy Bread

Goat Cheese Salad 184₺



Goat Cheese Covered with Blue Poppy, Mix Greens, Roasted Beetroot, Crispy Bread,Radish Pickle, Vinegret

Market Salad 162₺



Seasonal Greens, Kinoa Mix, Walnut, Dry Fruits,Sliced Apple, Cocktail Tomatoes, House Vinegret, Pomogranate Syrup

Chicken Skewer +107₺

Beef Tenderloin +214₺

Molasses Tofu Salad 208₺



Tofu Covered with Glaze Grape Molasses, Chia Seeds, Greens-Baby Spinach, Cauliflower, Cocktail Tomatoes



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Restaurant Menu

Bowls

Protein Bowl 196₺



Mung Beans, Chickpeas , Onion Pickle,
Seasonal Greens, Cucumber, Vinegret, Tofu Cheese, Walnut

Greçka Bowl 178₺



Balsamic Flavored Buckwheat, Roasted Beetroot,
Sauted Mushrooms, Grilled Veggies, Red Onion Pickle

Wild Plum Bowl 142₺

Wild Plum Yoghurt, Granola , Seasonal Fruits, Chia Seeds and Flax Seeds

Hot Starters

French Fries Spicy or Plain 82₺

Honey Mustard Sauce

Mustard-Parm Spoon Patatoes 158₺



Spicies, Honey-Mustard Sauce, Parm Cheese, Garlic , Parsley

Bosnian Ravioli 192₺



Roasted Bosnian Ravioli with Ground Beef, Flavored Yoghurt, Red Oil

Sauted Trakya Liver 198₺



Butter Sauted Liver, Salsa Salat, Sumac, Pomogranate Syrup, Grilled Lemon

Kidney Soka 162₺



Slowly Butter Bath Cooked Kidney with Bosnian Soka

Vegan Nugget 188₺



Fryed Herbal Based Nuggets, Mix Greens, Sweet-Chili Sos

Smoked Warm Octopus 524₺



Veg. Cream , Dried 'Sucuk', Sauted Peanuts and Almond

Pasta

Plain Linguine 94₺

Butter Sauted Linguine

Fettuccini Alfredo 226₺



Cream, Sliced Chicken Breast, Sauted Mushrooms, Parm Cheese

Marinara Linguine 178₺

Dry Tomatoes Sauce, Basil Oil, Black Olive Oil, Parm Cheese

Sea Food Casarecce 272₺



Baby Spinach, Cream Tomatoes Sauce, Sea Foods , Capari, Home Made Casarecce

Lamb Casarecce 338₺



Slowly Roasted Lamb, Coctail Tomatoes, Baby Spinach, Old 'Kaşar' Cheese, Lamb Ju Sauce

Veg. Walnut Pasta 146₺

Sauted Carrot and Zucchini, 'Erişte', 'Lor' Cheese, Walnut



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Pizzas



Marinara Pizza 184₺

Marinara Sauce, Grilled Vegetables, Aragula

Margherita Pizza 248₺

Marinara Sauce, Mozzarella Cheese, Cocktail Tomatoes

Stubborn Goat Pizza 252₺

Mozarella Cheese, Marinara Sauce, Roasted Beetroot, Local Goat Cheese
Morney, Onion Marmalade, Aragula

Truffle Pizza 268₺

Mozarella Cheese, Marinara Sauce, Sauted Mushrooms, Truffle Aioli

'Istranca' Pizza 268₺

Mozarella Cheese, Marinara Sauce, Local 'Sujuk', Cocktail Tomatoes,
Onion, Pepper Pickle, Aragula

Thrace Pizza 282₺

Mozarella Cheese, Marinara Sauce, Beef 'Kavurma', Green Pepper, Cocktail Tomatoes,
Pepper Pickle, Aragula

Smoked Roast Beef Pizza 322₺

Mozarella Cheese, Marinara sauce, Cocktail Tomatoes, Smoked Roast Beef, Aged Thrace Local Cheese,
Aragula

Burrata Pizza 318₺

%100 Burrata Cheese, Marinara Sauce, Baby Spinach, Roasted Zucchini, Red Onion, Slice Onion

Burgers



F&W Classic Burger 264₺

140 gr Burger Meat, Burger Cheese, Burger Sauce, Lettuce,
Shallot Pickle, French Fries

Creamy Goat Cheese Burger 264₺

140gr Burger Meat, Goat Cheese Morney, Onion Marmelade, Onion Pickle, French Fries

Truffle Burger 281₺

140gr Burger Meat, Burger Cheese, Truffle Aioli, Seasonal Mushrooms Sauted, Red Onion Pickle, French Fries

Kuzu Tandoori Burger 348₺

Slowly Cooked Lamb Tandoori, Sweet-Chili Jam, Cheddar Cheese, French Fries

F&W + Burger 436₺

280gr Double Burger Meat, Roast Beef, BBQ Sauce, Lettuce, Onion and Cucumber Pickle,
French Fries

Vegatable Burger 224₺

Plant-Based Vegan Burger Meat, Vegatable Burger Bread, Tomatoes, Cucumber, Onion Pickle
Seasonal Greens





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Main Dishes

Grill Kırklareli Meatball 268₺



200gr Kırklareli Meatball, Baby Patatoes, 'Bazlama' Bread, Shallots Pickle, Meatball Sauce, Seasonal Greens

Grill Istranca Sausage 258₺

200gr Local Sausage, Baby Patatoes, Seasonal Greens, Red Onion Pickle, Bazlama Bread

Grill Chicken Skewers 262₺

250gr Chicken Skewer, Hot BBQ Sauce, Baby Patatoes, Seasonal Greens, Shallots Pickle, 'Bazlama' Bread

Schnitzel The Giant 252₺

Chicken Breast Covered with Panko, Patatoes Salad with Mustard Sauce, Grilled Lemon Slice, Flavored Butter

Vegan Schnitzel 218₺



Plant Based Vegan Schnitzel, Seasonal Greens, Baby Patatoes, Shallots Pickle

Chopped Meat 378₺

240gr Chopped Beef&Lamb, Baby Patatoes, Seasonal Greens, Red Onion Pickle, Hot Sauce, 'Bazlama' Bread

Rib-Eye 498₺

240gr Rib-Eye, Root Veggie Puree, Sauted Vegetables, Baby Patatoes, Onion Marmalade,

Beef Tenderloin 610₺

240gr Beef Tenderloin, Root Veggies Puree, Truffle Flavored Creamy Mushroom Sauce, Onion Marmalade

Lamb Tandoori



Slowly Roasted Lamb in Tandoori Oven, Turkish 'Pilav' with Dry Fruits, Green Oil Seasonal Salad, Yoghurt

Lamb Shank 492₺



350gr Lamb Shank Roasted with Root Veggies, Creamy Local Pasta with Ju Sauce, Seasonal Salad

Lamb Keşkek' 468₺



Truffle Flavored Buckwheat Risotto, Sous-Vide Cooked Lamb Tenderloin, Forest Fruit Jel, Ju Sos

Lamb Chops 514₺



3 Lamb Chops, Root Veggies Puree, Sauted Veggies, Onion Marmalade, Baby Patatoes

Jumbo Prawn 420₺

5 Pieces Grilled Jumbo Prawn, Chimmichurri Sauce ve Grilled Vegetables

Pesce 584₺



Seared Seabass and Risotto, Beurre-Blanc Sauce, Pesto, Grilled Zucchini

Toskana Salmon 588₺

Toskana Sauce, Ginger, Baby Spinach, Red Pepper,

Trakya ALL STARS 874₺



2 Lamb Chops, 250gr Rib-Eye, 120gr Meatball, 120gr Local Sausage, Sauted Veggies, Baby Patatoes, Onion Marmelade



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Desserts

Istranca Karamel 156₺



Halva with Caramel, Walnut, Vanilla Ice Cream, Forest Fruits Marmelade, Crumble

Acilata 142₺



Chilly Chocolate Mousse, Sesame and Cocoa

Milky Way Blondie 148₺

Lime Flavored Milk Jam

Crispy Pumpkin 142₺

Honey-Tahini Sauce, Walnut, Almond Flakes

Seasonal Fruits Plate 114₺

Sliced Seasonal Fruits

Lemon or Raspberry Cheesecake 118₺

Wild Plum Sauce and Crumble

Ice Cream Sections 42₺

Madagaskar Vanilla
Türkiye Forest Fruit
Ecuador Chocolate

Wine&Raki Matching Menus

HAMDİBEY MENU

Zucchini Carpaccio
Schnitzel The Giant
Blondie
Chamlıja Riesling 75Cl
~~1746₺~~ **1570₺**

DUPNİSA MENU

Stuffed Dry Figs
Lamb Shank
Crispy Pumpkin
Arcadia A Blend
~~2348₺~~ **2115₺**

KARAMAN MENU

Mezzes Board
Lamb Tandoori
Crispy Pumpkin
Tekirdağ Altın Seri 35Cl
~~1586₺~~ **1410₺**

BALABAN MENU

Chopped Meatball
Acilata
Chamlıja PaPiKa
~~1580₺~~ **1420₺**

LİMANKÖY MENU

Goat Cheese Salad
Toskana Salmon
Istranca Karamel
Chamlıja Felix Culpa Chardonay
~~2478₺~~ **2230₺**

DEMİRKÖY MENU

Local Cheese Plate
Lamb Chops
Acilata
Istranca Gelini
~~2036₺~~ **1835₺**

BEĞENDİK MENÜ

Burrata Cheese
Pesce
Seasonal Fruits
Chamlıja Quartz Fume
~~2064₺~~ **1858₺**

AVCILAR MENU

Thrace Liver Sauteed
Thrace BBQ All Stars
Istranca Karamel
Chamlıja Nev-i Şahsına Münhasır
~~2878₺~~ **2590₺**

LONGOZ MENU

Manca, Girit
Lamb Kidney Soka
Lamb 'Keskek'
Beylerbeyi Göbek 35cl
~~1756₺~~ **1581₺**

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Soft Drinks

- HARDALIYE RED 98₺
- HARDALIYE ROSE 98₺
- FRESH ORANGE JUICE 82₺
- COCA COLA 300 ML 44₺
- COCA COLA ZERO 300 ML 44₺
- BUTTERMILK 38₺
- FANTA 300 ML 44₺
- SCHWEPPES MANDARIN 250ML 46₺
- CAPPY CHERRY 330 ML 44₺
- CAPPY PEACH 330 ML 44₺
- ICE TEA LEMON 330 ML 44₺
- ICE TEA PEACH 330 ML 44₺
- SPRITE 44₺
- TURNIP WITHOUT CHILI 300 ML 42₺
- TURNIP WITH CHILI 300 ML 42₺
- RED BULL BLUE EDITION 250 ML 68₺
- RED BULL 250 ML ₺ 68₺
- LEMONADE 48₺
- SPARKLING WATER 200 ML ŞİŞE 32₺
- WATER 750 ML 26₺
- WATER 330 ML 16₺
- CHURCİLL 52₺
- DETOX JUICE 72₺

Hot Drinks

- ESPRESSO 48₺
- ESPRESSO DOUBLE 58₺
- CAPPUCCINO 62₺
- MACCHIATO 62₺
- LATTE 62₺
- MOCHA 66₺
- AMERICANO 58₺
- TURKISH COFFEE 38₺
- TEA SMALL 12₺
- TEA BIG SIZE 18₺
- HOT CHOCOLATE 76₺
- FILTER COFFEE 48₺
- HERBAL TEA 52₺
- SAHLEP 76₺
- CORTADO 62₺

Cold Coffees

- ICE AMERICANO 62₺
- ICE LATTE 70₺
- ICE MOCHA 74₺
- ICE FRAPPE 70₺



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Our local beers are generally named after the region of Thrace, the region's first and Turkey's few craft beers. We want to offer you the handmade beers produced in different types and aromas for your experience and to make you have good memories.

Local Beers

DAS BEER 216₺

Das Dies'ale is an Amber Ale type of beer. It is a handcrafted beer with rich malt, caramel notes balanced with the bitterness and floral notes from hops. It has an alcohol rate of 6.6 percent

BAGAJ DEGAJ BONVOYAJ 216₺ ★

Bagaj Degaj BonVoyaj offers a fresh and aromatic experience. An easy-drinking, balanced, aromatic, handmade blonde ale. It is light in color and has an alcohol content of 5.5%. Enjoy the citrus and floral notes of hops.

3 KAFADAR MOZAIK IPA 216₺

It is copper red in color, clear and frothy foamy. Aromas such as orange, tangerine and pine resin are very prominent on the nose and palate. A full-fledged, intense, lingering beer. It can be sipped for refreshment, or drink with spicy foods and exotic cuisines.

TROKYA BUĞU (BELGIAN WIT) 216₺

- Belgian type light colored wheat beer. Orange colour, with dense foam. Citrus aromas are at the forefront of the nose and palate. Vibrant, aromatic, refreshing and dense beer.
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TROKYA KUZGUN (STOUT) 216₺ ★

- Oatmeal Stout "Kuzgun". Dark colored, dark sweet, coffee, caramel, chocolate flavored, oat beer

3 KAFADAR PENTEGRAM 216₺

In this beer, Not only has chocolate and cocoa flavors, but also has the smell of coffee. The bitterness of hops felt strongly. It is a quite aromatic and complex lager.

3 KAFADAR BELGIAN BLONDE 216₺ ★

Copper red color, permanent foam. Citrus-associated aromas are evident on the nose and palate. Plump, dense, firm and slightly sweetish. A typical gastronomic beer.

3 KAFADAR OKTO 216₺

Mist amber in color, with plenty of foam. Aromas such as light caramel, citrus and tangerine are also evident on the nose and palate. A full-fledged, hop-intensive, satisfying and lingering beer.

Beers

EFES CLASSIC 118₺

EFES GLUTEN-FREE 148

BUD BEER 128₺

EFES OZEL SERI 118₺

EFES MALT 118₺

BOMONTİ FİLTRESİZ 118₺

MILLER 118₺

ERDINGER 176₺

BECK,S 128₺

CORONA 176₺



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Our signature and classic cocktails are the first of the region and Turkey's few special cocktails, which we have carefully prepared and named after partially inspired by the region Thrace. While preparing our cocktails, we choose products with high quality standards. We want to add color to your Longosphere experience with our sauces consisting of fresh fruits and spices, different presentation styles and cocktails that appeal to every palate.

Signature Coctails

BASIL SMASH 346₺ ★

Gordon's gin is used as the alcohol in this wonderful cocktail. The aroma of fresh basil and lime. It is a very enjoyable cocktail that refreshes and adds color to your experience.

VAI-VAI 356₺ 🌶️

This cocktail has mix of citrus, passion fruit and cayenne pepper. It is the perfect choice for those who like bitter and light umami taste. In this cocktail, our choice of alcohol is Olmeca Tequila. Wet the glass with orange and served with rimi patchouli pepper.

GRASS COCTAIL 346₺ ★

Absolute Vodka is our choice as alcohol in this cocktail, which consists of a mixture of sorrel, green plum and citrus. This cocktail has a creamy structure, sweet-sour taste in contrast. It has fresh and low-calorie structure.

(Please let us know for your different sauce or alcohol preferences.)

WHISKEY SOUR SMOKE LAVANDER 356₺ ★

This cocktail with the intensity of smoked lavender contains lemon, grapefruit and orange as a citrus flavor. It has wonderful tones and a strong structure.

WHISKEY SOUR BUTTERFLY 356₺

This cocktail, which is a mixture of butterfly tea, chamomile, coconut, and citrus, is purple in color and is ideal for risk lovers and who looking a different experience.

WHISKEY SOUR BERGAMOT 356₺

Bergamot, grapefruit, orange and lemon in this sauce is dominated by the strong body of bergamot.

WHISKEY SOUR SATSUMA 356₺ ★

This cocktail with Bodrum mandarin and orange is extremely refreshing and delicious.

(Our whiskey preference in our Whiskey Sour Cocktails is Famous Grouse. Please let us know for your different whiskey preferences.)

AZTEC 366₺

This cocktail, which is freshened with tequila, orange liqueur, Sweet & Sour sauce. It is served with Corona beer.

MARGA-TRAKYA 346₺ ★

This cocktail, which is the Thracian version of the Margarita cocktail, carries the local to the global with Rose Hardaliye.

DEEP FOREST 346₺

This unique cocktail, prepared with wild plums collected from the Longoz forests, contains high antioxidants and rum.

ORANGE COUNTY 366₺

Martini rosso, Gordons Gin, Aperol and Rum, this cocktail is served chilled. Capers and cinnamon sticks are used as garnish.



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Our red and white wines, designed and produced by valuable hands and valuable ideas that process the very valuable grapes grown in the rich lands of Istranca and Kırklareli, can help you get to know and explore this geography better. For this reason, we prefer only the wines of this region in our menu.

Red Wines 75cl

- ARCADİA ODRYSİA KIRMIZI BLEND (2019) 840₺
- ARCADİA MONO MERLOT (2020) 740₺
- ARCADİA İLK TEPE KIRMIZI BLEND (2020) 740₺
- ARCADİA A BLEND (2019) 1550₺
- VİNO DESSERA CABERNET FRANC (2021) 780₺
- CHAMLIJA PINOT NOIR (2019) 940₺
- CHAMLIJA PAPIKA (2019) 1060₺
- CHAMLIJA ISTRANCA GELİNİ (2018) 950₺
- CHAMLIJA KARA SEVDA (2019) 960₺
- CHAMLIJA NEVİ ŞAHSINA MÜNHASIR (2018) 1650₺
- CHAMLIJA THRACIAN (2019) 2250₺

White Wines 75cl

- ARCADİA İLKTEPE SAV. BLANC SAV. GRIS (2021) 740₺
- ARCADİA MONO SAUVIGNON BLANC 720₺
- ARCADİA ODRYSİA GRIS (2019) 740₺
- ARCADİA ODRYSİA NARİNCE (2018) 740₺
- VİNO DESSERA ALEXSANDRIA MUSCAT (2021) 780₺
- VİNO DESSERA KALECİK KARASI 750₺
- CHAMLIJA BLANC DE NOIR (2021) 980₺
- CHAMLIJA FELIX CULPA CHARDONAY (2021) 1550₺
- CHAMLIJA ALBARINO (2021) 980₺
- CHAMLIJA QUARTZ FUME (2021) 1060₺
- CHAMLIJA RIESLING (2021) 1250₺
- LEONA BUBBLE 738₺ 

Rose Wines 75cl

- VİNO DESSERA PÜRNEŞE BLUSH (2019) 680₺
- ARCADİA İLKTEPE ROSE (2019) 780₺
- CHAMLIJA ROSE DE STRANJA (2021) 980₺

Raki

- RAKI YENİ 70 CL 1100₺
- RAKI YENİ SERİ 70 CL 1200₺
- RAKI YENİ USTALARIN KAR. 70 CL 1280₺
- RAKI TEKİRDAĞ 70 CL 1280₺
- RAKI YENİ ALA 70 CL 1280₺
- RAKI TEKİRDAĞ ALTIN SERİ 70 CL 1300₺
- RAKI BEYLERBEYİ GÖBEK 70 CL 1550₺
- SARI ZEYBEK 70CL 3 GÖBEK 1750₺
- RAKI YENİ SERİ 50 CL 900₺
- RAKI YENİ 50 CL 860₺
- RAKI TEKİRDAĞ 50 CL 1040₺
- RAKI YENİ 35 CL 730₺
- RAKI YENİ USTALARIN KAR. 35 CL 800₺
- RAKI TEKİRDAĞ 35 CL 780₺
- RAKI YENİ ALA 35 CL 800₺
- RAKI TEKİRDAĞ ALTIN SERİ 35 CL 800₺
- RAKI BEYLERBEYİ GÖBEK 35 CL 870₺
- RAKI YENİ ALA 20 CL 520₺
- RAKI TEKİRDAĞ 20 CL 460₺
- RAKI YENİ RAKI 20 CL 420₺
- RAKI YENİ SINGLE 116₺
- RAKI YENİ DOUBLE 144₺
- RAKI BEYLERBEYİ SINGLE 132₺
- RAKI BEYLERBEYİ DOUBLE 168₺



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WHISKY

- JAMESON WHISKEY SINGLE 226€
- CHIVAS REGAL SINGLE 236€
- TALISKER WHISKEY SINGLE 216€
- J.WALKER BLACK WHISKEY SINGLE 396€
- GLENLIVET SINGLE 396€
- MAKERS SINGLE 244€
- MACALLAN SHERRY SINGLE 642€
- CHIVAS REGAL DOUBLE 354€
- MAKERS DOUBLE 336€
- GLENLIVET DOUBLE 446€
- JAMESON WHISKEY DOUBLE 344€
- TALISKER WHISKEY DOUBLE 446€
- MACALLAN SHERRY DOUBLE 962€
- JAMESON 70 CL 3200€
- J.WALKER BLACK 70 CL 3600€
- GLENLIVET FOUNDERS RESERVE 70 CL 4200€
- WHISKY TALISKER 70 CL 4200€

CIN & ROM

- CIN HENDRICKS SINGLE 380€
- GORDONS CIN SINGLE 236€
- BEEFEATER CIN SINGLE 246€
- TANQUERAY TEN CIN SINGLE 296€
- ROM HAVANA CLUB ANJ. 3. ANOS SINGLE 326€
- CAPTAIN MORGAN GOLD SINGLE 346€

TEKILA & VODKA

- PATRON SILVER SHOT 380€
- TEKILA ALTOS SHOT 164€
- TEKILA BLANCO SHOT 138€
- VODKA GREEYGOOSE SINGLE 380€
- ABSOLUT BLUE SINGLE 242€

LIQUERS

- JAIGERMAISTER SHOT 148€
- BAILEYS SINGLE 198€
- MARTINIS EXTRA DRY SINGLE 208€
- APEROL SINGLE 284€
- KAHLUA SINGLE 188€
- MARTINIS BIANCO SINGLE 208€
- MARTINIS ROSSO SINGLE 208€

Our prices include VAT, 5% service charge is not included.

