

olea
& B A R



SIPS OF ITALY

Cocktail Guide



Our Philosophy

Olea & Bar brings together Italian-inspired flavours, thoughtful service and the relaxed rhythm of dining by the Bosphorus.

From artfully prepared plates to signature cocktails and a considered wine selection, each experience is shaped around seasonality, craft and the pleasure of sharing. A setting that moves naturally from leisurely afternoons to evenings at the table.

Olea & Bar, İtalya'dan ilham alan lezzetleri, özenli servisi ve Boğaz kıyısındaki rahat yemek ritüelini bir araya getiriyor.

Özenle hazırlanan tabaklardan imza kokteyllere ve seçkin şaraplara uzanan deneyim; mevsimsellik, ustalık ve paylaşma kültürü etrafında şekilleniyor. Günün sakin saatlerinden akşam sofralarına doğal bir ritimle eşlik ediyor.

Aperitivo

OLEA BELLINI – ISTANBUL 3250₺

White Peach Purée, Champagne
Beyaz Şeftali Püresi, Şampanya

Born on the Bosphorus at Olea Istanbul, the Olea Bellini elevates the Venetian classic with velvety white peach and French Champagne — capturing the golden glow of the strait where East meets West in every sparkling sip.

BELLINI – VENICE 1550₺

White Peach Purée, Prosecco
Beyaz Şeftali Püresi, Prosecco

Born at Harry's Bar in Venice in the 1940s, the Bellini was inspired by the pink hues in Giovanni Bellini's Renaissance paintings — a blend of white peach and prosecco that captures the art and beauty of La Serenissima.

HUGO – ALTO ADIGE 1550₺

St-Germain Elderflower Liqueur, Prosecco, Soda, Lime, Fresh Mint
St-Germain Mürver Çiçeği Likörü, Prosecco, Soda, Misket Limonu, Taze Nane

Created in South Tyrol just two decades ago, the Hugo celebrates the aroma of alpine meadows — a delicate balance of elderflower, mint, and prosecco that feels like a toast to summer itself.

APEROL SPRITZ – VENICE 1550₺

Aperol, Prosecco, Soda

Every terrace in Venice glows with its amber hue. The Aperol Spritz is Italy's most joyful signature — lighthearted, balanced, and instantly uplifting.

AMERICANO – MILAN 1475₺

Garrone Sweet Vermouth, Campari, Soda
Garrone Tatlı Vermut, Campari, Soda

Created in the 1860s at Milan's Gaspare Campari Bar, this blend of bitters, vermouth, and soda became a favorite among travelers — the first sip of modern Italian aperitivo culture.

NEGRONI SBAGLIATO – MILAN 1475₺

Garrone Sweet Vermouth, Campari, Prosecco
Garrone Tatlı Vermut, Campari, Prosecco

Legend says a bartender at Bar Basso reached for prosecco instead of gin — and the "mistaken" Negroni was born. A happy accident that Milan has cherished ever since.





North & Central Italy

SIGNATURES

OMBRA – BOLOGNA 1475₺

Chivas Regal Smooth & Smoky, Cynar, Dessert Wine, Demerara, Cacao, Marzipan
Chivas Regal Smooth & Smoky, Cynar, Tatlı Şarap, Esmer Şeker, Kakao, Badem Ezmesi
Tribute to Bologna's portici, capturing the transition from the sun-warmed bricks of the city's historic arches to the deep, velvety shadows they cast as twilight settles over the terracotta rooftops.

GELATONA – FIRENZE 1475₺

Absolut Elyx Vodka, Cantaloupe Soda, Vanilla Ice Cream
Absolut Elyx Vodka, Kavun Sodası, Vaniyalı Dondurma
Liquid soul of Florence: the velvet richness of vanilla gelato awakened by a luminous, effervescent burst of sun-ripened cantaloupe.

MORA DI SETA – LOMBARDY 1550₺

Malfy Gin, St-Germain, Hibiscus, Cherry, Citrus Foam
Malfy Cin, St-Germain, Hibisküs, Vişne, Narenciye Köpüğü
Mirrors the opulent texture of Lake Como silk. A sharp, botanical interplay of hibiscus and wild cherry, it evokes the misted, aristocratic elegance of a Lombardian lakeside estate.

SMERALDO – TRIESTE 1550₺

Malfy Gin, Skinos, Italicus, Citrus, Sorrel
Malfy Cin, Skinos, Italicus, Narenciye, Kuzu Kulağı
Captures the crystalline chill of the Adriatic Bora. A sharp tension of resinous Skinos and verdant sorrel, it reflects the salt-crusted elegance and Hapsburg grandeur of the Trieste seafront.



Southern Italy

SIGNATURES

AMALFI SPRITZ – AMALFI 1550€

Malfy Gin, Limoncello, Orange, Vanilla, Prosecco
Malfy Cin, Limoncello, Portakal, Vanilya, Prosecco

Sun-drenched, effervescent tribute to the coast's golden hour. It blends the bright zest of limoncello and orange with a soft whisper of vanilla, finished with crisp prosecco for a sparkling, luxurious embrace of the Mediterranean summer.

ANGRURIA FRIZZ – MATERA 1550€

Aperol, Watermelon, Prosecco, Soda
Aperol, Karpuz, Prosecco, Soda

Sparkling essence of a Matera summer. It blends the bittersweet glow of Aperol with the crisp, sun-ripened sweetness of watermelon, topped with effervescent Prosecco for a bright, breezy toast to the Mediterranean shore.

ASPROMONTE – CALABRIA 1475€

Ojo de Tigre Mezcal, Dried Chili Pepper, Honey, Clear Grapefruit Soda
Ojo de Tigre Mezkal, Kurutulmuş Biber, Bal, Berraklaştırılmış Greyfurt Sodası

Captures the raw, untamed spirit of the Calabrian mountains. It is a rugged, high-voltage clash of smoky agave and the region's signature chili heat, cooled by a sharp, electric burst of grapefruit soda.

SETA BIANCA – CAPRI 1475€

Havana Club 3 Años Rum, Coconut, Pineapple, Cantaloupe
Havana Club 3 Años Rom, Hindistan Cevizi, Ananas, Kavun

Smooth and luminous, Seta Bianca drifts like a breeze over Capri's turquoise bays. A sip of pure coastal elegance — light as silk, touched by sun, and kissed by the sea.

Negroni

DETOUR IN FLORENCE

NEGRONI DI LUSSO 2900₺

KI NO BI Gin, Antica Formula Sweet Vermouth, Campari
KI NO BI Cin, Antica Formula Tatlı Vermut, Campari

Velvet-smooth and bitter-sweet; an opulent nocturnal serve driven by KI NO BI Gin's complex botanicals.

Kadife dokulu, tatlı-acı ve görkemli; KI NO BI Cin'in zengin botanik derinliğiyle geceye özel bir sunum.



NEGRONI ALLE MANDORLE 1475₺

Malfy Gin, Garrone Sweet Vermouth, Amaretto
Malfy Cin, Garrone Tatlı Vermut, Amaretto

Bittersweet warmth, inspired by Italian dolci.

İtalyan tatlılarından ilham alan, acı-tatlı bir sıcaklık.

NEGRONI FONDENTE 1475₺

Malfy Gin, Antica Formula Sweet Vermouth, Campari, Cacao
Malfy Cin, Antica Formula Tatlı Vermut, Campari, Kakao

A velvet-smooth blend of roasted cacao and herbal depth with a sophisticated dark chocolate finish.

Kavrulmuş kakao ve bitkisel derinliğin kadifemsi uyumu; sofistike bir bitter çikolata dokunuşuyla.

NEGRONI RESERVE 1650₺

Barrel-aged: Monkey 47 Gin, Antica Formula Sweet Vermouth, Campari
Meşe fıçıda olgunlaştırılmış: Monkey 47 Cin, Antica Formula Tatlı Vermut, Campari

Oak-kissed depth, Florence in slow motion.

Meşenin izinde derin bir karakter; Floransa'nın dingin temposunda.

Il Basso Volume

LOW-ABV SELECTIONS

Balanced, refined serves focused on clarity, texture, and nuance—delivering full cocktail character at a lower ABV.

Alkol oranı hafif, karakteri tam. Berraklık ve dokuyu ön plana çıkaran, mükemmel dengelenmiş seçkin reçeteler.

ARIA DI PESCA 1000₺ 1.5% ABV

White Peach Purée, Prosecco, Soda
Beyaz Şeftali Püresi, Prosecco, Soda

SFUMATO 1000₺ 1.5% ABV

Campari, Orange Juice, Soda
Campari, Portakal Suyu, Soda

La Vita Luminosa

THE BRIGHT LIFE
WELLNESS IN A GLASS
925₺

GIARDINO

Sorrel, Green Apple, Citrus Blend
Kuzu Kulağı, Yeşil Elma, Narenciye

WHITE SILK

Pineapple, Coconut, Cantaloupe
Ananas, Hindistan Cevizi, Kavun

O SOLE MIO

Passion Fruit, Pineapple, Orange
Çarkıfelek Meyvesi, Ananas, Portakal



*Grazie mille for joining us on this journey. From the Alps to Sicily, every sip was a step through Italy's living spirit.
As our travels pause, the road continues — in every bottle that tells its own story.
Benvenuti to our collection of fine spirits.*

Tüm kokteyller minimum 5 cl alkol içerir.

All prices are in TL and include all taxes.

All tips paid by customers are distributed to employees in accordance with
Article 51 of the Turkish Labor Law No.4857.

Herhangi bir gıda alerjiniz varsa, lütfen servis ekibini bilgilendirin.
Bu menü 15.09.2026 tarihinde güncellenmiştir.

All cocktails are prepared with a minimum of 5 cl of spirits.

Bütün fiyatlarımız TL cinsindendir. Fiyatlarımıza tüm vergiler dahildir.

Bu İşyerinde, müşterilerce ödenen bahşışler, 4857 Sayılı İş Kanunu'nun
51.Maddesi kapsamında çalışanlara dağıtılmaktadır.

If you are allergic to any food product, please inform the service team.

This menu was revised on 15.09.2026.

Sağlıklı / Healthy

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