



SALADS

(Served with daily sourdough bread)

Strawberry Seasonal Salad 270 TL

Strawberries, arugula, purslane, cucumber, Foça yogurt, strawberry vinegar, and olive oil.

Roasted Beet Salad 270 TL

Beets, arugula, cucumber, cherry tomatoes, served with Foça yogurt.

Mung bean salad 270 TL

Mashed beans, dry cowpea, arugula, tomatoes, cucumber, balsamic vinegar, and olive oil.

Olive Salad 300 TL

Smoked Foça yogurt, ricotta, mixed olives, roasted garlic and tomatoes, balsamic vinegar, and olive oil.

Daily Salad

Made with fresh seasonal vegetables. Ask our staff for today's mix.

OPEN-FACED TOASTED

Two slices of daily sourdough bread

Garlic 250 TL

Garlic puree, pesto, olives, and mozzarella.

Artichoke 230 TL

Artichoke puree with pesto, mozzarella, and cherry tomatoes.

Mushroom 240TL

Three kinds of mushrooms and mozzarella.

Olive 190 TL

Roasted olives, tomato sauce, and mozzarella.

Blue Cheese 270 TL

Blue cheese, wine caramelized onions, and honey.

Sausage Calzone 300 TL

Butcher's sausage baked in pizza dough with mustard.

ANTIPASTI

Antipasto Foça 500 TL

Daily selection of 3 types of bread, 3 types of cheese, extra virgin olive oil, orange butter, olives

Antipasto Kirke 600 TL

Focaccia bread, Izmir Tulum cheese, smoked ham, olives, extra virgin olive oil, arugula, walnuts

TAPAS

Tapas on Toasted Focaccia

Truffle & Peanut Butter 250 TL

Truffle-infused peanut butter, Parmesan, spicy pepper jam, cured meat

Sardine 250 TL

Vine leaf-wrapped sardines, roasted garlic & tomatoes, dried pastrami

Smoked Meat 220TL

Cream cheese, smoked meat, Parmesan

CLAY POT DISHES

Oven-baked accompaniments served in clay pots.

Vegetable 280 TL

Leek-carrot dip, mozzarella, served with daily olive oil bread.

Green 260 TL

Spinach dip, black cumin, mozzarella, served with daily olive oil bread.

Honey 320 TL

Oven-baked honey sesame three-cheese blend, grapes, served with simit

Meat 350 TL

Beef, mozzarella, potatoes, carrots, peas, served with daily olive oil bread.

Chicken 310 TL

Chicken, mozzarella, potatoes, carrots, served with daily olive oil bread.

PIZZA

SERVICE TIME VARIES BETWEEN 10 TO 40 MINUTES DEPENDING ON ORDER VOLUME.

Classics:

01. Phokaia 420 TL

Tomato sauce, grilled green olives, thyme, roasted garlic, extra virgin olive oil.

02. Margarita 450 TL

Tomato sauce, mozzarella, fresh basil (seasonal), parmesan, extra virgin olive oil.

03. Homeros (Four Cheese) 530 TL

Creamy cheese sauce, mozzarella, smoked cheese, Izmir tulum, parmesan, egg.

More Meat:

04. Odysseus 570 TL

Tomato sauce, mozzarella, smoked beef rib, homemade pickled red onion, sesame, parmesan, arugula, olive oil

05. Artemis 580 TL

Tomato sauce, mushrooms, mozzarella, smoked beef thigh, Kars gruyere, arugula

06. Helios 590 TL

Tomato sauce, mozzarella, butcher's sausage, pastirma, homemade pickled peppers, parmesan

07. Orion 600 TL

Tomato sauce, mozzarella, shredded beef, red onion, oyster mushrooms, shredded cheddar, gravy sauce

08. Ares 560 TL

Tomato sauce, mozzarella, beef sausage, smoked turkey, homemade mustard sauce, parmesan

09. Hermes 560 TL

Creamy cheese sauce, mozzarella, sliced potatoes, beef ham, smoked turkey, rosemary, parmesan

10. Protis 580 TL

Tomato sauce, mozzarella, butcher's sausage, homemade ranch sauce

Vegetable-Based:

11. Athena 480TL

Tomato sauce, mozzarella, mushrooms, spinach, homemade pickled red onions, nigella seeds, olive oil

12. Mythos 470 TL

Tomato sauce, mozzarella, wild thyme, eggplant, potatoes, zucchini, red bell pepper, tomato paste sauce, olive oil

13. Kybele 500 TL

Tomato sauce, mozzarella, marinated artichoke hearts, grilled green olives, sun-dried tomatoes, curd cheese, walnuts, olive oil

14. Focakarasi 530 TL

Tomato sauce, mozzarella, fried eggplant, fried red bell pepper, smoked turkey thigh

Kirke's Signature:

15. Kirke 350 TL

Pesto sauce, arugula, parmesan, olive oil (A slightly charred, well-done taste)

16. Smyrna 500 TL

Tomato sauce, mozzarella, caramelized onions, pear slices, Roquefort, Izmir tulum cheese, smoked spicy honey, olive oil

Seafood Pizzas:

17. Ionia 480 TL

Lemon cream sauce, marinated sardines, zucchini slices, parmesan, olive oil

18. Karatas 530 TL

Tomato sauce, mozzarella, vine-wrapped sardines, red onion, cherry tomatoes, dried pastirma

Add-ons:

Cheeses:

- Burrata 100 TL
- Fresh Mozzarella - 80 TL
- Mozzarella, Izmir Tulum, Kars Gruyere, Roquefort, Smoked Cheese - 70 TL

Meats:

- Sucuk, Pastirma, Smoked Meat, Smoked Turkey, Shredded Beef, Ham - 150 TL

Vegetables:

- Mushrooms, Olives, Corn, Garlic, Artichoke - 50 TL

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RED

Phokaia Foçakarası-Cabarnet	400 TL	1000 TL
Phokaia Foçakarası-Merlot	400 TL	1000 TL
Phokaia %100 Foçakarası		1550 TL
Öküzgözü 1970 Foça Bağları		1550 TL
Smyrna Shiraz Petit Verdot	450 TL	1800 TL
Smyrna Cabarnet	450 TL	1800 TL
Smyrna Merlot	450 TL	1800 TL
Antre Cabarnet Merlot	450 TL	1800 TL
Antre: Öküzgözü Boğazlere	450 TL	1800 TL

WHITE

Phokaia Chardonnay	400 TL	1000 TL
İdol Sultaniye Chardonnay	450 TL	1800 TL
Antre Sauvignon Blanc	450 TL	1800 TL
Smyrna: Blush Shiraz	450 TL	1800 TL

SANGRIA

Sangria Bianca	500 TL	1400 TL
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BEER

Tuborg Gold 50 cc	220 TL
Tuborg Amber 50 cc	220 TL
Tuborg Filtresiz 50 cc	220 TL
Efes Glutensiz	270 TL
Carlsberg 50 cc	230 TL
Carlsberg Luna 50 cc	230 TL
Weihenstephan	270 TL
Blanc 33CL	210 TL
Sol 33 CL	260 TL
Mythos 33CL	270 TL
Peroni 33CL	270 TL

CRAFT BEER 33CL 270 TL

Torch: Kölsch, Honey Pepper,
Tokyo Zen (Please ask for
available varieties)

COCKTAIL

Aperol Spritz	500 TL
Limoncello Spritz	500 TL
Cin Tonic	550 TL

SOFT

Pepsi Cola/Max	80 TL
Seven Up / Yedigün	80 TL
Lipton Ice Tea (Lemon-Peach)	80 TL
Foça Kirke Gazozu	85 TL
Lemonade	110 TL
Black Mulberry Juice	110 TL
Grape Most	100 TL
Foça Ayrani	50 TL
Minted Ayran	75 TL
Soda	40 TL
Water 0,33 LT	40 TL
Water 0,75 LT	80 TL