SALADS

(Served with daily sourdough bread)

Strawberry Seasonal Salad *320 TL*
Strawberries, arugula, purslane, cucumber, Foça yogurt, Parmesan, strawberry vinegar, extra virgin olive oil.

Roasted Beet Salad *270 TL*
Roasted beetroot, arugula, cucumber, cherry tomatoes, Foça yogurt, Parmesan, balsamic vinegar.

Mung bean salad 320 TL
Fresh cheese balls, mung beans, dried black-eyed peas, arugula, tomatoes, cucumber, black beans, balsamic vinegar, extra virgin olive oil.

Olive Salad *350 TL*
Smoked Foça yogurt, ricotta, mixed pitted olives, tomatoes, extra virgin olive oil, balsamic vinegar.

Daily Salad
A fresh salad prepared with seasonal vegetables.

ANTIPASTI

Antipasto Foça 550 *TL*
Crackers, nuts, pickles, olives, bread, crispy breadsticks, honey-baked cheese bowl (three types of oven-melted cheese).

Antipasto Kirke *650 TL*
Freshly baked bread, İzmir tulum cheese, smoked beef, olives, extra virgin olive oil, arugula, walnuts, raisins.

TAPAS

Tapas on Toasted Focaccia

Truffle & Peanut Butter *300 TL*
Truffle peanut butter, Parmesan, hot pepper jam, dried cured beef.

Sardine *300 TL*
Vine leaf-wrapped sardines, roasted garlic and tomatoes, dried pastırma (cured beef).

Smoked Meat *270TL*
Cream cheese, smoked beef, Parmesan, black pepper, extra virgin olive oil.

OPEN-FACED TOASTED

Two slices of daily sourdough bread

Garlic *300 TL*
Garlic puree, pesto sauce, olives, and mozzarella.

Artichoke *280 TL*
Pesto artichoke puree, mozzarella, cherry tomatoes.

Mushroom *290TL*
Mushrooms and mozzarella.

Sausage Calzone *300 TL*
Folded pizza dough filled with butcher-style sausage, sweet mustard, Cheddar cheese.

Lahmacun *250 TL*
Made with a blend of 80% beef and 20% lamb mince.
Served with fresh greens and sumac-seasoned onions.
(Limited dough available.)

PİZZA

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

Classics:

01. Phokaia *550 TL*
Tomato sauce, grilled green olives, wild thyme, roasted black garlic, thyme ricotta sauce, extra virgin olive oil.

02. Margherita *500 TL*
Tomato sauce, mozzarella, fresh basil (seasonal), Parmesan, extra virgin olive oil.

03. Homeros (Four Cheese) *650 TL*
Creamy cheese sauce, mozzarella, smoked cheese, İzmir tulum cheese, Parmesan.

More Meat:

04. Odysseus *770 TL*
Tomato sauce, mozzarella, smoked beef ribs, homemade pickled red onions, sesame seeds, Parmesan, pomegranate seeds, tahini sauce, arugula, extra virgin olive oil.

05. Artemis *780 TL*
Tomato sauce, mushrooms, mozzarella, smoked beef, Kars Gruyère cheese, trumpet mushroom powder, arugula, extra virgin olive oil.

06. Helios *790 TL*
Tomato sauce, mozzarella, butcher-style Turkish sausage (sucuk), pastırma (cured beef), homemade pickled peppers, Parmesan.

07. Orion *900 TL*
Tomato sauce, mozzarella, pulled beef, red onion, grilled oyster mushrooms, grated Cheddar, homemade gravy.

Vegetable-Based:

8. Athena *630TL*
Tomato sauce, mozzarella, mushrooms, spinach, homemade pickled red onions, pickled capers, nigella seeds, zahter-infused extra virgin olive oil.

9. Mythos *620 TL*
Tomato sauce, mozzarella, wild thyme, eggplant, potatoes, zucchini, red bell pepper, tomato paste sauce, extra virgin olive oil.

10. Kybele *650 TL*
Tomato sauce, mozzarella, marinated artichoke hearts, grilled green olives, sun-dried tomatoes, lor cheese, walnuts, extra virgin olive oil.

Kirke's Signature:

11. Kirke *500 TL*
Pesto sauce, arugula, Parmesan, extra virgin olive oil.
(A slightly charred, well-done taste)

12. Smyrna *670 TL*
Tomato sauce, mozzarella, caramelized onions, pear slices, Roquefort, İzmir tulum cheese, cinnamon-roasted walnuts, crispy sage, smoked hot honey, extra virgin olive oil.

Seafood Pizzas:

13. Karatas *660 TL*
Tomato sauce, mozzarella, vine leaf-wrapped sardines, red onion, cherry tomatoes, dried pastırma (cured beef), extra virgin olive oil.

Add-ons:

Cheeses:
- Burrata 200 TL
- Fresh Mozzarella – 100 TL

Meats:
Sucuk, Pastirma, Smoked Meat, Smoked Turkey, Shredded Beef, Ham – 350 TL

Vegetables:
Mushrooms, Olives, Corn, Garlic, Artichoke – 100 TL

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RED

Phokaia Foçakarası-Cabarnet	400 TL	1000 TL
Phokaia Foçakarası-Merlot	400 TL	1000 TL
Phokaia %100 Foçakarası		1600 TL
Öküzgözü 1970 Foça Bağları		1600 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 Chardonay	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

BEER

Tuborg Gold 50 cc	260 TL
Tuborg Amber 50 cc	260 TL
Tuborg Unfiltered 50 cc	260 TL
Efes Gluten-Free 50 cc	310 TL
Carlsberg 50 cc	270 TL
Carlsberg Luna 50 cc	270 TL
Weihenstephan 33 cl	310 TL
Blanc 33 cl	250 TL
Sol 33 cl	310 TL
Mythos 33 cl	310 TL
Peroni 33 cl	310 TL

CRAFT BEER 33CL 310 TL

Torch: Kölsch, Honey Pepper, Tokyo Zen (Please ask our staff about available varieties.

COCKTAIL

Aperol Spritz	700 TL
Limoncello Spritz	700 TL
Gin & Tonic	750 TL

SOFT DRINK

Pepsi Cola/Max	80 TL
Seven Up / Yedigün	80 TL
Lipton Ice Tea (Limon-Şeftali)	80 TL
Foça Kirke Gazozu	85 TL
Lemonade (Ev yapımı)	110 TL
Black Mulberry Juice	110 TL
Grape Juice (Home made)	100 TL
Foça Ayranı	50 TL
Mint Ayran	75 TL
Soda	40 TL
Water 0,33 LT	40 TL
Water 0,75 LT	80 TL