

BRUNO • KITCHEN

Summer • 2026

Tapas	Sourdough • butter	12 €
	Olives • green olives • citrus dressing	13 €
	Artichoke • koshu and basil oil	16 €
	Pate • black currant jam • tarragon	26 €
	Tuna Rilletes Toast	21 €
	Mussels Croquettes • parmesan	21 €
	Pan Con Tomat • anchovy • capers	15 €
	Karaage Popcorn • koshu mayo	22 €
	Frito Misto • citrus mayo	34 €
	Pate • seasonal jam	21 €
	Bruno Plate • seasonal special	42 €

Cold	Gazpacho • veggie/shrimps • crouton • cucumber • radish	23/28 €
	Beef Tartare • kewpee mayo • hokkai bread	35 €
	Crudo Salmon • avocado • lime ponzu	39 €
	Crudo Dorado • melon • vinaigrette	37 €
	Vitello Tonnato • roast beef • capers • green onion	37 €
	Tomato Salad • strachatella • melon • herbs	26 €
	Green Salad • cashew cream • asparagus • fresh cucumber	23 €
	Caesar Salad • chicken/shrimps • parmesan • romaine lettuce	32/34 €

Main	Truffle Pasta • truffle oil • parmesan / with sliced truffle	28/38 €
	Lemon Pasta • shrimps • parmesan • garlic	32 €
	Pasta Ragu • beef • parmesan • parsley	38 €
	Risotto Verde • shrimps • strachatella	45 €
	Fish Cutlet • salmon • puree • tartar sauce • tobiko	39 €
	Katsu Sando • kewpee mayo • tonkatsu • cabbage	28 €
	Ruben Sandwich • sauerkraut	42 €
	Garlic Chicken • baked potatoes • truffle oil	29 €
	Entrecote • creamed spinach • cranberry demi glace	45 €
	Salmon Steak • duxelles • asparagus	52 €
	Caviar Potato • red caviar • sour cream • parsley	29 €
	Potatoes • truffle sauce	19 €

Sweet	Pear Cake • salted caramel • cream • tarragon	21 €
	Panna Custard • cherry granita • almond crumble	18 €

VAT included

SERVICE excluded

BRUNO • WINE

BY GLASS

Summer • 2026

Sparkling	Moillard 2019 • Cremant De Bourgogne Rose / France	17/90 ₺
	Moillard 2024 • Cremant De Bourgogne Brut / France	19/105 ₺
	Calle Degli Specchi • Prosecco Extra Dry / Italy	15/75 ₺
	Bruno x Lamiskana Estate Pet-Nat / Georgia	16/80 ₺
White	Simoneti • Rkatsiteli / Georgia	15/75 ₺
	Ponte De Lima • Vinho Verde / Portugal	15/75 ₺
	Les Jamelles • Chardonnay / France	17/85 ₺
	Castellare • Chardonnay / Toscana, Italy	17/90 ₺
	Tuzko Birtok • Sauvignon Blanc / Hungary	16/80 ₺
Red	Simoneti • Saperavi / Georgia	15/75 ₺
	False Bay • Syrah / South Africa	16/80 ₺
	Volcanes • Cinsault / Chile	17/85 ₺
	Western Cellar • Zinfandel / USA	16/80 ₺
Orange	Marbano • Rkatsiteli / Georgia	16/80 ₺

BY BOTTLE

Champagne	Moët & Chandon / France	240 ₺
White	Tomtit • Sauvignon Blanc / New Zealand	95 ₺
	Moillard Grivot • Chardonnay / Chablis, France	145 ₺
	Weingut Mack • Riesling / Germany	95 ₺
	Spring Fields • Muskaturi Rkatsiteli / Georgia	95 ₺
	Spioenkop • Chardonnay / South Africa	140 ₺
Red	Paquet Montagnac • Pinot Noire / France	85 ₺
	Dianella • Chianti / Italy	100 ₺
	Khutsaidze • Cabernet Sauvignon / Georgia	85 ₺
	Mont Rubi • Garnacha / Spain	125 ₺
	Louis Jadot • Gamay / Bourgogne, France	155 ₺

VAT included

SERVICE excluded

BRUNO • COCKTAILS

WINTER • 2026

SIGNATURE

ORANGE • MARGO	Tequila, Mezcal, Strawberry, Smoked paprika	27 ₺
YELLOW • PIE	Advocaat, Popcorn, Limoncello	27 ₺
VIOLET • GIMLET	Gin Tanqueray, Lavender, Floral bitter	27 ₺
NEON • SOUR	Rum, Coconut, Passion fruit, Banana milk, Lychee, Laphroaig 10	27 ₺
PINK • FIZZ	Gin Tanqueray, Aperol, Strawberry, Raspberry, Soda	27 ₺

CLASSIC

PAPER PLANE	Whisky Monkey Shoulder, Aperol & Punt e Mes, Amaro, Lemon juice	25 ₺
APEROL SPRITZ	Aperol, Prosecco, Soda water	25 ₺
HUGO	St-Germain liqueur, Prosecco, Lime, Mint	25 ₺
NEGRONI	Gin Tanqueray, Vermouth Carpano Classico, Campari	25 ₺
AVIATION	Gin Tanqueray, Violet & Maraschino liqueurs, Lemon juice	25 ₺
WHISKY SOUR	Bourbon Buffalo Trace, Lemon juice, Sugar, Egg white	25 ₺
ESPRESSO MARTINI	Vanilla Vodka, Coffee liqueur, Espresso	25 ₺
BLOODY MARY	Vodka, Tomato juice, Spicy mix	25 ₺

VAT included

SERVICE excluded