

Our Pizzas and Pides are hand stretched and stone baked.

We've added our own touch and brought Pizza and Pide together under one roof, two dishes from similar cultures prepared with regional interpretations.



Our dough is well cooked and slightly burned. Each dough is unique as it is hand-stretched, utilizing natural methods without any additives throughout the preparation.

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CHARCUTERIE

Charcuterie boards with selected cheeses and cured meats that most of them prepared in house by us.

- ~ Mini Charcuterie Plate

1354.00

Three type of cured meat, sun-dried tomatoes, olives and tulum cheese
- ~ Mini Cheese Plate

1154.00

Cheese plate that we prepared from selected types of local and imported cheeses
- ~ Charcuterie Board

2654.00

Variety of cured meats and cheeses served with sun-dried tomatoes, olives, walnuts, fruits and flat artisan bread

Salads

- ~ Buffalo Mozzarella and Cherry

744.00

Arugula, cherry tomato, buffalo mozzarella cheese, Modena balsamic sauce, garlic, lemon and olive oil sauce
- ~ Parmesan & Arugula

604.00

Arugula, lettuce, tomatoes, parmesan cheese, Modena balsamic sauce, lemon and olive oil sauce
- ~ Walnut & Tulum Cheese

604.00

Lettuce, tomatoes, arugula, walnuts, Erzincan tulum cheese, pomegranate sauce, lemon and olive oil sauce
- ~ Mini Arugula Bowl

414.00

Arugula, Erzincan tulum cheese, Modena balsamic sauce, lemon and olive oil sauce

Desserts

- ~ Artisan Tiramisu

524.00

Classic Italian dessert with ladyfingers biscuits, mascarpone cheese, espresso and crystallised chocolate
- ~ Nutella Star

524.00

Star shaped fermented dough with Nutella filling served hot
- ~ Bastone Fritta

524.00

Sweet fried fermented dough from Naples region similar to churros, served with chocolate sauce

Dairy

Egg

Gluten

Crustaceans

Vegetarian

Nuts

Our products do not contain pork

CRAFT PIZZA

*** Michelin starred chef's cheese sauce pizzas

- ~ King Prawn

1654.00

Paprika sauce Jumbo prawns (8 pcs.), special cheese sauce, onion, sun-dried tomatoes, parsley, buffalo mozzarella (In our opinion, Jumbo prawns [16-25 caliber] are the best seafood topping for pizza)
- ~ Asparagus

1054.00

Asparagus sautéed with garlic, special cheese sauce, onion, parsley, parmesan cheese, Modena balsamic sauce, buffalo mozzarella (100 g.)
- ~ Pesto & Parmesan

984.00

Special cheese sauce, and buffalo mozzarella (100 g.) After cooked: pesto sauce, beef bacon (100 g.), basil, parmesan cheese (It is a fresh option featuring pesto sauce, a recipe we've adopted from a renowned *** Michelin Star Chef)
- ~ Mushroom & Thyme

964.00

Special cheese sauce, Erzincan Tulum cheese, black garlic, portobello mushrooms (400 g.), fresh thyme and white truffle oil (It's an option that we recommend for those who love mushrooms)
- ~ Cherry & Basil

954.00

Cherry tomatoes with garlic, special cheese sauce pesto sauce, fresh basil, parmesan and buffalo mozzarella (100 g.)
- ~ Four Cheese

964.00

Special cheese sauce, fresh thyme, roquefort, grana padano, parmesan, buffalo mozzarella (100 g.) cheeses (The balance of cheeses, including usage rates and combinations, is carefully selected)
- ~ Artichoke Heart

964.00

Artichoke hearts, special cheese sauce, onions, sun-dried tomatoes, parsley, pesto sauce, buffalo mozzarella (100 g.) (One of the outstanding choices for our guests who love vegetables)
- ~ Pineapple & Cured Beef

984.00

Special cheese sauce, Cured beef (110 g.), pineapple, onion, pesto sauce, basil, parmesan, buffalo mozzarella (100 g.) (A favorite combination for pineapple lovers who prefer a light sweetness)
- ~ Craft Pastrami

1124.00

Special cheese sauce, onion, buffalo mozzarella (100 g.) After cooked: Dry cured Turkish pastrami (90 g.), fresh thyme

Our Pizzas for 1 to 2 Person 34-36 cm large size & 8 slices
Pides are 1,5 portion, large size 60-64 cm



PIZZALAR

Classic pizzas prepared with tomato sauce.

- ~ Margherita

824.00

Buffalo mozzarella cheese (110 g.), parmesan cheese, basil and tomato sauce (Neapolitan-style with a thin center and fluffy edges, the most classic pizza)
- ~ Vegetarian

Can be made as a vegan option

918.00

Portobello mushrooms, onions, sun-dried tomatoes, green peppers, roasted aubergine, fresh thyme, tomato sauce, buffalo mozzarella (100 g.) (Slightly juicier than other pizzas due to the abundance of vegetables, yet it remains a top choice for vegetable lovers. Additionally, it is available without cheese for vegans)
- ~ Pepperoni

Turkish Butcher's sausage

964.00

Plenty of pepperoni (100 g.), buffalo mozzarella (100 g.), basil and tomato sauce
- ~ Tuna Fish

964.00

Tuna Fish (100 g.), black olives, sun-dried tomatoes, onion, parsley, tomato sauce, buffalo mozzarella (100 g.)
- ~ Mushroom, Bacon & Olives

La Reine

984.00

Beef Bacon (100 g.), portobello mushrooms, black olives tomato sauce, buffalo mozzarella cheese (100 g.)
- ~ Lamb Cotto

984.00

Black olives, tomato sauce, buffalo mozzarella (100 g.) After cooked: Lamb Cotto (100 g.) cured charcuterie meat, sun-dried tomatoes, arugula, Erzincan tulum cheese (Lamb cotto, cured in-house, harmonizes perfectly with the sprinkle of Erzincan tulum cheese over the rocket, creating a balanced flavor profile)
- ~ Dana Bacon

984.00

Beef Bacon (80 g.), pepperoni (60 g.), portobello mushrooms, green and capia pepper, parsley, tomato sauce, buffalo mozzarella cheese (100g.) (For those who enjoy pizzas with mixed toppings)
- ~ Cured Ribeye Beef

884.00

Black olives, onion, tomato sauce, buffalo mozzarella (100 g.) After cooked: Cured ribeye beef meat (100 g.), fresh thyme (Our house-prepared cured rib eye meat, complemented by oven-cooked onions, imparts a rich and delightful aroma on the palate)

Notes about the content :

- On all of our pizzas, we use only “buffalo mozzarella” cheese made with buffalo milk, which is considered among the most valuable cheeses.
- Olive pits are carefully and individually removed by hand; nevertheless, we recommend that you remain cautious.
- After cooking, our meat combination pizzas, when added, have a mild temperature compared to other pizzas.

PİDE

We have interpreted our artisan dough as pide.

- ~ Three Cheese

734.00

Special cheese sauce, Erzincan tulum, feta and kashkaval cheeses, fresh thyme
- ~ Sucuklu

804.00

Pepperoni (100 g.), kashkaval cheese, fresh thyme and special cheese sauce
- ~ Kasap Pide

864.00

Beef bacon (90 g.), pepperoni (60 g.), arugula, kashkaval cheese and special cheese sauce
- ~ Pastırmalı

954.00

Dry cured Turkish pastrami (90 g.), Erzincan tulum cheese, kashkaval cheese, fresh thyme and special cheese sauce
- ~ Kavurmalı

864.00

Homemade slow cooked pulled beef (kavurma) (150 g.), fresh thyme, kashkaval cheese and special cheese sauce
- ~ Hünkâr

894.00

Homemade slow cooked pulled beef (kavurma) (150 g.), roasted aubergine, onions, sun-dried tomatoes, fresh thyme, kashkaval cheese and special cheese sauce

Coffee & Tea

- ~ Cola & Ice Tea beverages

168.00
- ~ Soda Pop

(Apricot - Basil, Peach - Jasmine, Raspberry)

168.00
- ~ Teakina Ice Tea

(Vegan, Sugar-Free, Natural)

192.00
- ~ Ayran

(Fermented Özerhisar yogurt drink)

168.00
- ~ Mineral Water

250 ml

158.00
- ~ Churchill Soda

192.00
- ~ Fiuggi

750 ml (Mineral Water - Italy)

316.00
- ~ Water

330 ml (Small)

86.00
- ~ Water

750 ml (Large)

156.00
- ~ Turkish Tea

58.00
- ~ Turkish Coffee

168.00
- ~ Espresso & Americano

188.00
- ~ Cappuccino & Caffè Latte

208.00

Beer & Wine

For beer and wine options, please refer to the drinks menu