

Caleo

—restaurant—

WINE MENU





RED WINE

FRANCE

Château Cavale Bordeaux 2019 1300฿

A classic, approachable red blend from Bordeaux's right bank, typically Merlot-dominant. Expect notes of dark plum, black cherry, and a hint of earthy tobacco.

Pairs With: Roasted chicken, grilled meats, mushroom dishes.

Château Malbec Bordeaux 2019 1300฿

A unique Bordeaux showcasing the Malbec grape, which originated in the region. Offers a firmer, more structured profile than its Argentine counterparts.

Pairs With: Steak au poivre, hard cheeses.

Château Gravei-Renaissance 2018 1300฿

Likely from the Graves region, known for gravelly soils. This wine balances ripe fruit flavors with mineral and earthy notes.

Pairs With: Herb-crusted lamb, charcuterie, roasted vegetables.

Château Latour Camblanes 2017 1700฿

A well-regarded Bordeaux Supérieur. With some age, this wine should show developed notes of cedar, leather, and ripe blackcurrant.

Pairs With: Beef stew, prime rib, aged cheddar.

Château Le Coteau 2018 1700฿

A robust and rustic red, likely from the Languedoc or a similar region. Full-bodied with dark fruit and herbal garrigue notes.

Pairs With: Cassoulet, sausages, grilled red meats.

Château Tour Prignac 2019 1620฿

A value-driven, easy-drinking Bordeaux or similar blend. Friendly and fruit-forward, perfect for casual dining.

Pairs With: Burgers, pasta with red sauce, pizza.

Maison Castle Merlot 2022 950/270 ฿

A soft, smooth, and juicy Merlot with flavors of plum and red berries. Very approachable and versatile.

Pairs With: Roast turkey, meatloaf, vegetarian pasta.

Maison Castle Cabernet Sauvignon 2022 950/270 ฿

A classic Cabernet with notes of blackcurrant, green bell pepper, and a touch of oak. Structured yet balanced.

Pairs With: Steak, grilled mushrooms, beef.

Maison Castle Grenache 2022 300/1050 ฿

A fruity and spicy Grenache, offering red berry flavors, a hint of white pepper, and a smooth finish.

Pairs With: Barbecue, tapas.

ITALY

Pasqua Passimento Veneto Rosso 2020 1100 ฿

A "Passimento" wine made from partially dried grapes, lending a rich, concentrated, and slightly sweet profile with low tannins.

Pairs With: Braised short ribs, blue cheese, dark chocolate.

Amarone della Valpolicella 2019 2500 ฿

A powerful, full-bodied, and dry wine made from dried grapes. Complex flavors of raisin, cherry liqueur, and chocolate.

Pairs With: Strong aged cheeses, wild game, rich stews. Best sipped and savored.

Neroperso Appassimento 2019 400/1600 ฿

A southern Italian "Appassimento" style wine, deep and intense with flavors of baked black fruits, spice, and a velvety texture.

Pairs With: Lamb chops, aged hard cheeses, hearty pasta dishes.

Pasqua Chianti (1925) 2020 250/1000 ฿

A classic Sangiovese-based Chianti, bright with acidity and flavors of tart cherry, fresh herbs, and earthy notes.

Pairs With: Tomato-based pasta, pizza, herb-roasted pork.

Vitis Nostra Primitivo Puglia 2022 250/1000 ฿

Primitivo (Zinfandel's cousin) is known for its jammy, brambly fruit flavors, high alcohol, and spice. A bold, sun-soaked wine.

Pairs With: BBQ ribs, spicy sausages, grilled meats.

Vitis Nostra Nero d'Avola Sicilia 2022 250/1000 ฿

Sicily's flagship red. Robust and fruity with notes of black cherry, plum, and Mediterranean herbs.

Pairs With: Pasta alla Norma, grilled eggplant, roasted meats.

Lignum Vitis Frappato Shiraz 2020 250/1000 ฿

A unique Sicilian blend. Frappato adds red fruit and floral lightness, while Shiraz provides dark fruit and structure.

Pairs With: Charcuterie, roasted chicken, grilled fish.

Pasqua Merlot Venezia 2022 230/900 ฿

A smooth, medium-bodied Merlot with rich aromas of dark cherries, ripe plums, and a hint of spice. Balanced tannins provide a soft, velvety finish.

Pairs With: Grilled lamb chops, tomato-based pasta, medium-aged cheeses.

PORTUGAL

Esteva Douro 2021 325/1300 ฿

A dry red wine from Portugal's Douro Valley. Dense and dark with rich fruit flavors and firm tannins, made from classic Douro grape varieties.

Pairs With: Hearty stews, grilled steaks, strong-flavored cheeses





ARGENTINA

1865 Pinot Noir 2021 1000 ₺

An elegant and fruity Pinot Noir from a high-altitude region. Offers red cherry, strawberry, and subtle earthy notes.
Pairs With: Grilled salmon, duck breast, mushroom risotto.

Finca Flichman Malbec Roble 2021 1100 ₺

Roble" means lightly oaked. This Malbec is juicy and vibrant with notes of violet, blackberry, and a touch of chocolate from the oak.
Pairs With: Argentine asado, empanadas, hard cheeses.

Caballero de la Capa Malbec Reserva 2020 1000 ₺

A Spanish take on Malbec, likely from Castilla. Ripe and fruity with a plush texture and notes of oak from its "Reserva" aging.
Pairs With: Hard cheeses.

GEORGIA

Duruji Valley Saperavi Qvevri 2019 1900 ₺

An authentic "orange wine" where red Saperavi grapes are fermented with their skins in a qvevri (clay vessel). Tannic, complex, with notes of dried fruit, nuts, and spices.

Pairs With: Robust foods like grilled meats, spicy stews, and strong cheeses. An adventurous choice.

Borbalo Mukuzani Dry 350/1400 ₺

A classic, oak-aged Saperavi from the Mukuzani micro-region. Known for its deep color, firm structure, and notes of black fruit and spice.

Pairs With: Grilled beef or stakes.

Borbalo Saperavi Dry 350/1400 ₺

The pure expression of the Saperavi grape—full-bodied, robust, with dark berry flavors and a characteristic acidity.

Pairs With: Grilled and roasted meats, aged cheeses.

Borbalo Kindzmarauli 350/1400 ₺

A semi-sweet red wine from Saperavi. Luscious and fruity with balanced acidity, offering flavors of blackberry and cherry.

Pairs With: Spicy Asian cuisine, desserts with dark chocolate or berries, blue cheese.

Kopisa Alazani Valley 350/1400 ₺

A light, semi-sweet red blend from the Alazani Valley.

A pleasant, easy-drinking wine.

Pairs With: Mild cheeses, fruit desserts, or as a dessert on its own.

Kopisa Saperavi Dry 350/1400 ₺

A reliable and accessible dry red made from the Saperavi grape. Fruity and bold.

Pairs With: Georgian cuisine, grilled meats.

SOUTH AFRICA

KWV-Cathedral Cellar Shiraz 2021 1550 ₺

A premium, full-bodied Shiraz with concentrated dark fruit, black pepper, and well-integrated oak. A classic from a renowned producer.

Pairs With: Game meats, oxtail potjie, strong cheeses.

KWV-Classic Collection Shiraz 2022 275/1100 ₺

An accessible and fruit-forward Shiraz, showcasing ripe berry flavors and a touch of spice. Easy-drinking and reliable.

Pairs With: Burgers, pizza, grilled sausages.

KWV-Classic Collection Merlot 2022 275/1100 ₺

A soft and rounded Merlot with plum and chocolate notes. A smooth, crowd-pleasing red.

Pairs With: Roasted vegetables, pasta, chicken dishes.

Koelenberg Shiraz 2018 275/1100 ₺

A value Shiraz, likely lighter in style with juicy red fruit and a soft, approachable palate.

Pairs With: Cold cuts, simple grilled meats, casual fare.

MOLDOVA

KVINT Essence 2019 325/1300 ₺

A rich, fortified wine similar to a Port. Intense and sweet with flavors of dried fruit, caramel, and spice.

Pairs With: Dark chocolate, strong blue cheese, nuts. Perfect as a digestif.

TURKEY | NORTH CYPRUS

Suvla Merlot 2020 285/1000 ₺

From Turkey's Gallipoli peninsula. A medium-bodied Merlot with ripe red fruit, soft tannins, and a clean finish.

Pairs With: Mezes, pasta, white meats.

Vinkara (Atelier) Kalecik Karasi 2019 900 ₺

A elegant and signature Turkish grape. Light to medium-bodied with aromas of red berries, sour cherry, and a silky texture.

Pairs With: Mezes, grilled seafood, poultry dishes.

Etel Novus 2017 1800 ₺

A premium red blend from Cyprus. Complex and aged, likely showing notes of dark fruit, oak, and earth.

Pairs With: Roasted game, gourmet meat dishes.

Etel Primus 2018 2000 ₺

Another high-end Cyprus red, structured and powerful, made from local and international grape varieties.

Pairs With: Lamb, beef, and hearty casseroles.

Etel Gilham Red 1600 ₺

Full bodied and elegant, with aromas of dark berries, ripe plum, gentle spice, and well integrated oak. Smooth tannins and a long, refined finish.

Pairs With: Grilled beef and lamb, steak, slow-cooked meats, rich meat stews, aged hard cheeses (such as aged cheddar or parmesan).





WHITE WINES

ITALY

Vitis Nostra Soave 2021 250/950 ₺

A classic, crisp white wine made from the Garganega grape. Light-bodied with notes of lemon, almond, and a hint of white peach.
Pairs With: Seafood salads, light pasta dishes, grilled vegetables

Vitis Nostra Pinot Grigio 2021 250/950 ₺

A clean, dry, and refreshing Pinot Grigio with flavors of green apple, pear, and citrus.
Pairs With: Light seafood, sushi, summer salads

Pasqua Pinot Grigio 2022 230/900 ₺

A straightforward and zesty Pinot Grigio, known for its crisp minerality and easy-drinking style.
Pairs With: Appetizers, grilled white fish, poultry

Pasqua Passimento Bianco 2021 315/1100 ₺

A distinctive white wine made from partially dried grapes using the Passimento technique. Rich, aromatic, and slightly sweet with notes of apricot and honey.
Pairs With: Spicy Asian cuisine, blue cheese, fruit-based desserts

FRANCE

Château de L'Hyernière 2021 400/1690 ₺

A classic, crisp white wine made from the Garganega grape. Light-bodied with notes of lemon, almond, and a hint of white peach.
Pairs With: Oysters, mussels, grilled fish, goat cheese

Maison Castle Sauvignon Blanc 2022 230/900 ₺

A crisp and vibrant Sauvignon Blanc from the south of France, showing zesty grapefruit, grassy notes, and tropical fruit aromas.
Pairs With: Goat cheese salad, grilled asparagus, seafood

Maison Castle Muscat 2022 250/950 ₺

An aromatic Muscat, off-dry to sweet, with expressive notes of orange blossom, lychee, and peach.
Pairs With: Spicy dishes, fruit desserts, soft cheeses

Maison Castle Chardonnay 2022 230/900 ₺

A versatile, likely unoaked Chardonnay. Clean and smooth with apple and citrus flavors.
Pairs With: Roast chicken, creamy pasta, grilled shrimp

SOUTH AFRICA

9 Lives Fierce 300/1200 ₺

A bold, contemporary South African white blend, expressive and full of character, with possible oak influence.
Pairs With: Barbecue, bold cheeses, flavorful salads

PORTUGAL

Planaito Douro Reserva 2020 300/1200 ₺

A structured white wine from Portugal's Douro Valley, made from local grape varieties. Shows weight, balance, and stone fruit flavors.
Pairs With: Grilled sardines, cod dishes, roasted pork

GEORGIA

Borbalo Rkatsiteli Qvevri 1450 ₺

An amber wine made from Rkatsiteli grapes fermented with skins in traditional qvevri clay vessels. Tannic and complex with notes of dried apricot, tea leaves, and nuts.
Pairs With: Grilled meats, spicy stews, aged cheeses

Borbalo Mtsvane Qvevri 1450 ₺

classic Georgian qvevri wine from the Mtsvane grape, more floral and delicate, with a structured and savory palate.
Pairs With: Hearty vegetable dishes, roast chicken

Kopisa Alazani Valley 1400 ₺

A light, semi-sweet white blend from the Alazani Valley. Aromatic, smooth, and easy to drink.
Pairs With: Mild cheeses, fresh fruit, or as an aperitif

Kopisa Mtsvane 1400 ₺

A dry white wine highlighting the floral and stone-fruit character of the Mtsvane grape in a modern style.
Pairs With: Grilled fish, vegetable casseroles, chicken

Kopisa Kisi 1400 ₺

Made from the prized Kisi grape. An elegant, full-bodied white with peach, pear, and subtle honey notes.
Pairs With: Rich fish dishes, creamy sauces, roasted vegetables.

Chateau Kvetera – Noble Collection Signature 2000 ₺

A premium modern Georgian white, offering balance, complexity, and refined expression of local grape varieties.
Pairs With: Gourmet seafood, sophisticated poultry dishes

Chateau Kvetera – Noble Collection Reserve 2000 ₺

The top-tier wine of the producer, often aged, showcasing the full potential of Georgian white grapes.
Pairs With: Fine dining courses, lobster, truffle dishes

TURKEY | NORTH CYPRUS

Etel Gilliam White 2021 1660 ₺

A premium white blend with a complex, aromatic, and well-balanced profile.
Pairs With: Refined seafood dishes, cream-based pasta, roasted poultry





ROSÉ WINES

ITALY

Pasqua 11 Minutes Rosé 2022 380/1550 ￼

Named for its brief skin contact. A pale, dry, and elegant rosé with notes of strawberry, citrus, and delicate floral hints.

Pairs With: Light pasta, seafood, summer salads

Vitis Nostra Chiaretto di Bardolino 2021 250/1000 ￼

A classic Italian rosé from Lake Garda. Made like a light red wine, offering a savory, crisp, and refreshing profile with red berry flavors.

Pairs With: Antipasti, grilled fish, pizza

Pasqua Rosato 2022 190/700 ￼

A vibrant and fruity Italian rosé with fresh acidity and flavors of cherry and raspberry.

Pairs With: Picnics, grilled vegetables, light cheeses

FRANCE

Maison Castle Merlot Rosé 2022 250/920 ￼

A French rosé made from Merlot grapes, soft and round with notes of ripe strawberries and cream.

Pairs With: Charcuterie, quiche, grilled chicken

GEORGIA

Kopisa Rosé 1400 ￼

A dry Georgian rosé, likely made from Saperavi or other red grapes, offering bold red fruit flavors and a refreshing finish.

Pairs With: Georgian salads, grilled meats, spicy snacks

Kopisa Amber 1400 ￼

A skin-contact “amber” style wine, more savory and structured than a classic rosé, with dried fruit and herbal notes.

Pairs With: Spicy cuisine, rich cheeses, adventurous pairings

Chateau Kvetera – Noble Collection Traditional 2500 ￼

A premium Georgian rosé, crafted in a traditional or qvevri-influenced style, offering depth and complexity.

Pairs With: Sophisticated starters, smoked fish, fusion cuisine

Kopisa Rosé Semi Sweet 1400 ￼

A fruity, approachable off-dry rosé with balanced sweetness and freshness.

Pairs With: Spicy food, fruit-based desserts, mild cheeses

Kopisa Rosé Semi Dry 1400 ￼

Slightly drier than the semi-sweet version, with a gentle touch of residual sugar and a refreshing finish.

Pairs With: Asian cuisine, barbecue sauces, picnic fare

Portugal

Mateus 900 ￼

Light-bodied, fresh, and slightly off-dry with delicate strawberry, raspberry, and floral notes. Crisp acidity and a soft, refreshing finish.

Pairs With: Salads, seafood, grilled chicken, light pasta dishes, sushi, spicy foods, and soft cheeses.



SPARKLING WINES

ITALY

Canti Prosecco C.21 1700 ¥

A crisp and fruity Prosecco with lively bubbles and notes of green apple and pear. Light and celebratory.

Pairs With: Aperitivo, light canapés, fresh fruit

Trevigiana 1050 ¥

A fresh and aromatic Prosecco from the Treviso area, the heart of Prosecco production

Pairs With: Prosciutto, fried appetizers, seafood

Maschio 1000 ¥

A well-known Prosecco brand offering a balanced and consistent sparkling wine with floral and citrus notes.

Pairs With: Brunch dishes, light pastries, soft cheeses

Pasqua Prosecco 290/1160 ¥

A reliable and fruity Prosecco from a leading Italian producer. Dry, fresh, and ideal for everyday celebrations.

Pairs With: Light appetizers, fruit, brunch dishes

Botter Prosecco 250/950 ¥

A widely exported Prosecco with fine bubbles and flavors of apple and citrus blossom.

Pairs With: Fried seafood, vegetable tempura, light appetizers

Martini Asti 1500 ¥

A sweet, fully sparkling Moscato d'Asti with intense aromas of peach, grape, and orange blossom.

Pairs With: Desserts, fresh berries, or enjoyed alone

Asti Secco 1300 ¥

A dry style of Asti, offering the aromatic character of Moscato without sweetness.

Pairs With: Spicy food, fruit salads, palate cleansing

Filipetti Asti 1200 ¥

A sweet, low-alcohol Asti Spumante—aromatic, frothy, and refreshing.

Pairs With: Wedding cake, fruit tarts, creamy desserts

Ritmo 1300 ¥

A lively Prosecco with a rhythmic fizz and classic apple and pear flavors.

Pairs With: Aperitivo, light finger foods, fresh fruit

FRANCE

Moët & Chandon 5500 ¥

The world's most iconic Champagne house. The non-vintage Brut Impérial offers a refined balance of fruitiness, elegance, and lively bubbles.

Pairs With: Celebrations, caviar, smoked salmon, or enjoyed on its own

RUSSIA

Abrau-Durso 1300 ¥

Russia's most renowned traditional-method sparkling wine from the Black Sea coast, featuring fine bubbles and subtle toasty notes.

Pairs With: Caviar, smoked fish, or as a celebratory drink

TURKEY

Yavsasin 1500 ¥

A Turkish-produced sparkling wine in the Prosecco style. Light, fizzy, and festive.

Pairs With: Turkish mezes, fried foods, celebrations.







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