












IMPRO— VEMENT

MENU BOOK

VOL - 01

page no:

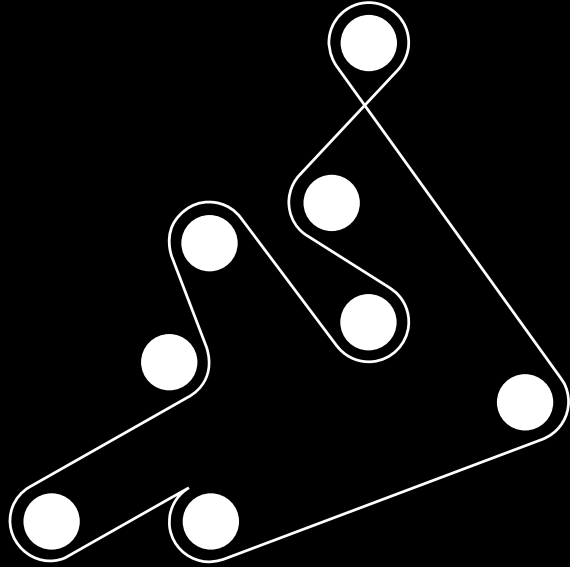
16 /	Kuzu Kulağı - Yeşil Elma	sweet and sour, close to sour / GIN tatlı ekşi, ekşiye yakın / GIN		₺ 680
18 /	Tarhun Otu	sweet and sour / GIN tatlı ekşi / GIN		₺ 680
20 /	Rose Honey	sweet and sour, close to sweet / RUM tatlı ekşi, tatlıya yakın / ROM		₺ 680
22 /	Vanilya Nane	sweet / RUM tatlı / ROM		₺ 680
24 /	Satsuma	sour / GIN ekşi / GIN		₺ 680
26 /	Ahududu Viski	sweet and sour / WHISKEY tatlı ekşi / VİSKİ		₺ 680
28 /	Tarçın Chili Biberi	sweet and chili / Spiced RUM tatlı acı / Baharatlı ROM		₺ 680
30 /	Karadut Vişne	sweet and sour / RUM tatlı ekşi / ROM		₺ 680
32 /	Ballı Ekşi	sweet and sour / WHISKEY tatlı ekşi / VİSKİ		₺ 680

36 /	Gin Mandalin	acidic, fruity / GIN asidik, meyvemsi / GIN		₺ 680
38 /	Coconut Margarita	sweet / TEQUILA tatlı / TEKİLA		₺ 680
40 /	İncir Zencefil	sweet and sour, umami / Spiced RUM tatlı ekşi, umami / Baharatlı ROM		₺ 680
42 /	Sübye	umami, close to sweet / WHISKEY umami, hafif tatlı / VİSKİ		₺ 680
44 /	Zahter	sourish / VODKA ekşimsi, mayhoş / VODKA		₺ 680
46 /	Sert Olan - Vol 3	strong, sweetish / GIN sert, tatlımsı / GIN		₺ 680
48 /	Üzüm Kızı - Douzico Paloma	sourish, acidic / DOUZICO (Üzüm Kızı) ekşimsi, asidik / DOUZICO (Üzüm Kızı)		₺ 680
50 /	İsli Balkabaklı - Viski Sour	sweet and sour, smooky / WHISKEY tatlı ekşi, isli / VİSKİ		₺ 680
52 /	Şalgamlı Bloody Mary	spicy, herbal / VODKA acı, baharatlı / VODKA		₺ 680

what is?

Generative Taste Art

Nedir?



Generative Taste Art is a parametric design system that transforms flavor data into three-dimensional form.

Each cocktail is analyzed through key attributes such as sweetness, acidity, bitterness, and aromatic intensity, and translated into numerical values. These data points are processed within an elastic deformation system inspired by Armin Hofmann's Rubber Band principle.

The structure begins on a two-dimensional grid and algorithmically evolves into a three-dimensional, sculptural object. Each form is a direct output of a specific flavor balance. Each object is a data-driven map and visual fingerprint of taste.

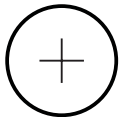
Every form you see in this menu is a measurable and reproducible visual representation of a cocktail.

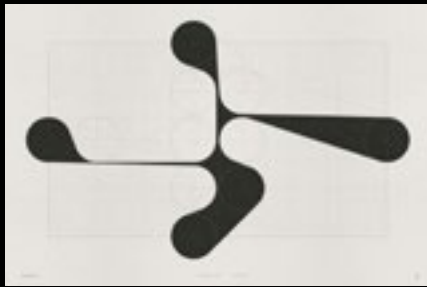
Generative Taste Art, tat verisini üç boyutlu forma dönüştüren parametrik bir tasarım sistemidir.

Her kokteyl; tatlılık, asidik, bitterlik ve aromatik yoğunluk gibi bileşenler üzerinden analiz edilir ve sayısal değerlere çevrilir. Bu veriler, Armin Hofmann'ın Rubber Band prensibinden ilham alan elastik bir deformasyon sistemi içinde işlenir.

Ortaya çıkan yapı, iki boyutlu bir grid üzerinde başlar ve algoritmik olarak üç boyutlu, heykelsi bir objeye dönüşür. Her form, belirli bir tat dengesinin doğrudan çıktısıdır. Her obje, veriye dayalı bir tat haritası ve görsel bir parmak izidir.

Bu menüde gördüğünüz her form, bir kokteylin ölçülebilir ve yeniden üretilebilir görsel temsilidir.



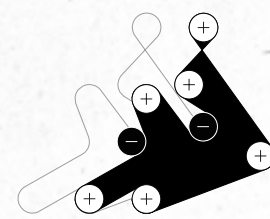
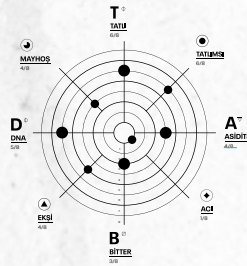
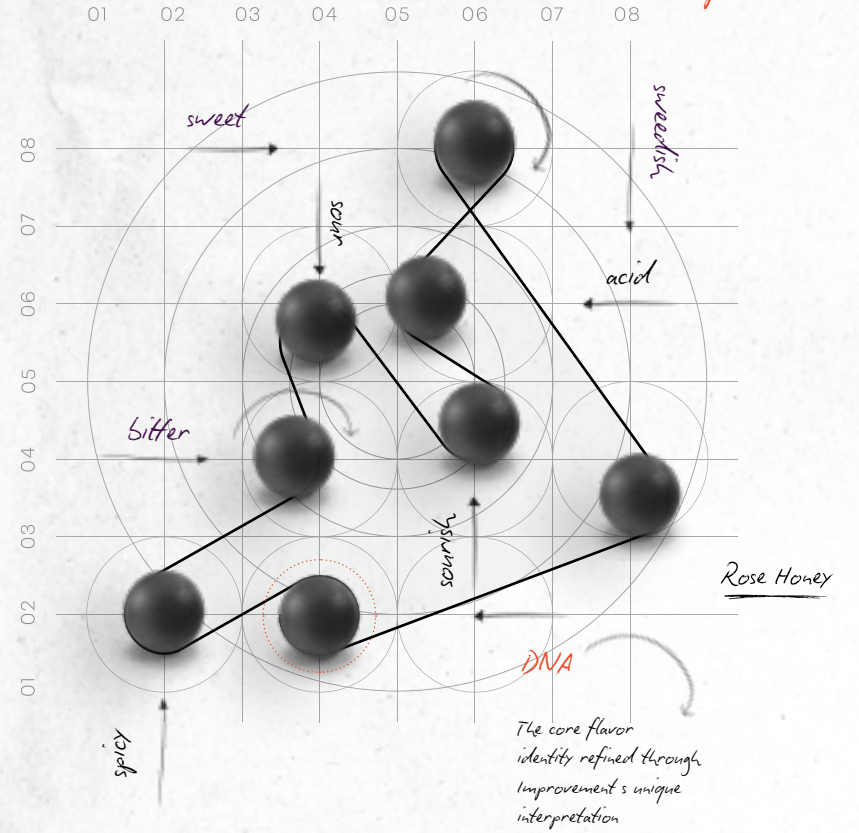


Within a system shaped by Hofmann's elastic geometry and Ladopoulos' generative works, form emerges through tension and balance.

Hofmann'ın elastik geometri anlayışı ile Ladopoulos'un generatif üretimleri arasında kurulan bu sistemde, form, gerilim ve denge içinde kendiliğinden ortaya çıkar.



Generative
Taste Art
Improvement



how to read? THE TASTE VISUALS

TAT Nasıl Okunur? GÖRSELLERİ

Each cocktail in this menu is translated into a visual form generated from its flavor profile.

The structure of each cocktail is analyzed through four primary and four secondary taste attributes. Key components such as sweetness, acidity, bitterness, and DNA representing Improvement's unique touch are assigned measurable values. These values are visualized through a radar chart. The data is then positioned within an 8x8 grid system. Inspired by Armin Hofmann's Rubber Band principle, these points are connected through an elastic structure, forming the basis of a generative shape.

Our custom software transforms this structure into a three-dimensional object, producing a unique visual for each cocktail. In this system, the main color represents the natural tone of the cocktail, while the nodes indicate the intensity of each taste attribute. Each form is not an illustration, but a data-driven portrait of taste.

Bu menüde yer alan her kokteyl, kendi tat profilinden üretilmiş bir görsel forma sahiptir.

Her kokteylin yapısı, dört ana ve dört yan tat üzerinden analiz edilir. Tatlılık, asidik, bitterlik ve Improvement'a özgü dokunuşları temsil eden DNA gibi temel bileşenlere değerler atanır. Bu değerler, bir radar grafik üzerinde görselleştirilerek ölçülebilir hale getirilir. Ardından, bu veriler 8x8'lik bir grid sistemi içinde konumlandırılır. Armin Hofmann'ın Rubber Band prensibinden ilhamla, bu noktalar elastik bir yapı içinde birbirine bağlanır ve generatif formun temelini oluşturur.

Geliştirdiğimiz özel yazılım, bu yapıyı üç boyutlu bir objeye dönüştürerek her kokteyl için benzersiz bir görsel üretir. Bu sistemde ana renk, kokteylin doğal tonunu temsil eder. Renkli noktalar ise her tat bileşeninin yoğunluğunu gösterir. Ortaya çıkan her form, bir illüstrasyon değil; veriye dayalı bir tat portresidir.

PRIMARY TASTES / BİRİNCİL TATLAR

TS ϕ
TATLI
SWEET
8/8

A ∇
ASİDİTE
ACID
8/8

D ϕ
DNA
8/8

B \boxtimes
BITTER
8/8

SECONDARY TASTES / İKİNCİL TATLAR

ACI
SPICY
8/8

EKŞİ
SOUR
8/8

MAYHOŞ
SOURISH
8/8

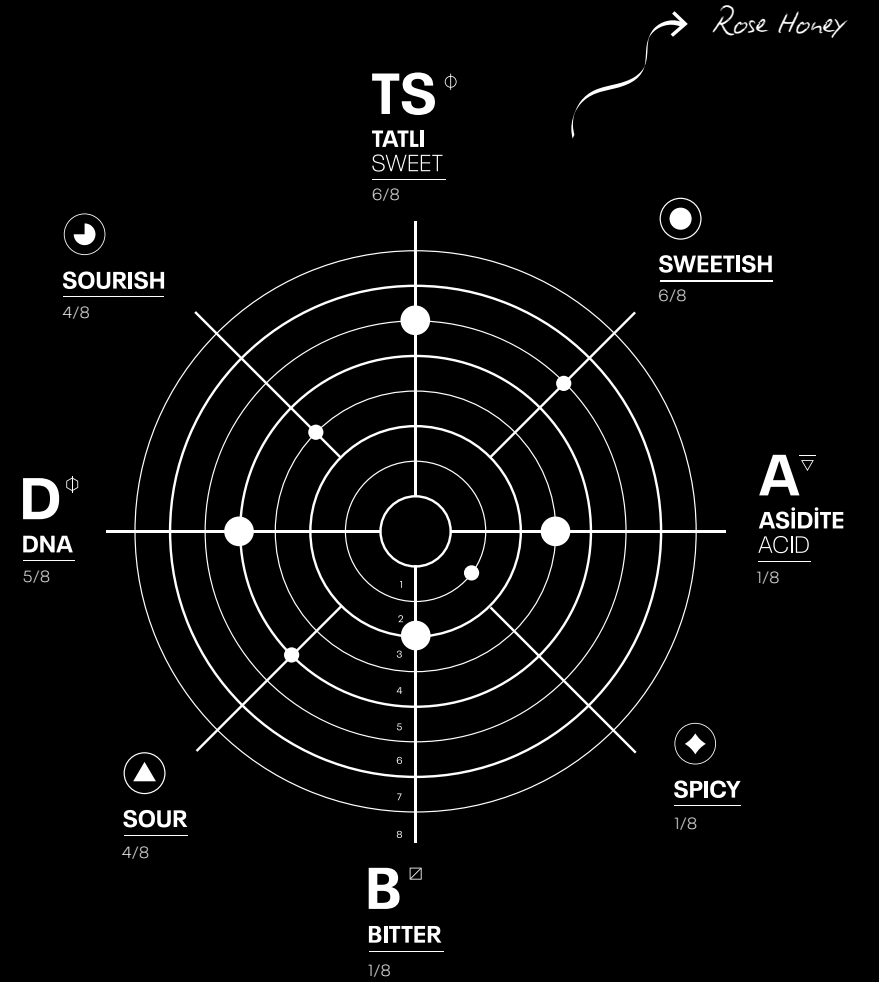
TATLIMSİ
SWEETISH
8/8

This system makes each cocktail's flavor structure readable and comparable. The flavor profile is shaped by the balance of primary and secondary components. Each taste is positioned along an axis and assigned a value based on its intensity.

Primary tastes define the core character, while secondary tastes add depth. DNA brings all components together, forming the cocktail's unique identity. As a result, each drink can be read not only by taste, but also through its visual language.

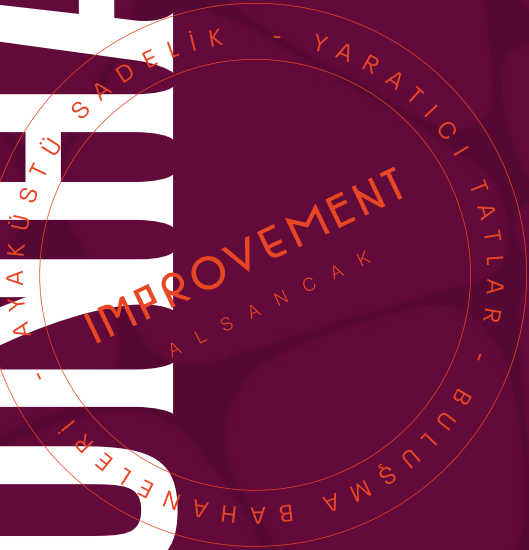
Bu sistem, her kokteylin tat yapısını okunabilir ve karşılaştırılabilir hale getirir. Tat profili; ana ve yan bileşenlerin dengesi üzerinden şekillenir. Her tat, belirli bir ekseninde konumlanır ve yoğunluğuna göre değer alır.

Birincil tatlar temel karakteri belirlerken, ikincil tatlar derinlik kazandırır. DNA ise tüm bileşenleri bir araya getirerek kokteylin kendine özgü kimliğini oluşturur. Böylece her içki, hem tadıyla hem de görsel diliyle okunabilir hale gelir.



Glass Icons
Visual cue for the serving style.

MÜNHASIR



This section presents Improvement's signature cocktails.

Each drink is carefully composed around a balanced flavor structure, where botanicals, fruits, herbs and spirits meet in harmony. These recipes are designed not to surprise with extremes, but to reveal the elegance of well-constructed taste.

Every cocktail in this collection has its own flavor map, translated into a visual form through our Generative Taste Art system. The shapes you see alongside the drinks are generated from their taste values, turning each recipe into a unique sensory portrait. Refined, expressive and distinctive, these cocktails represent the core identity of Improvement.

Bu bölüm, Improvement'ın imza kokteyllerini bir araya getirir.

Her kokteyl; distilatlar, botanikler, meyveler ve aromatik bileşenlerin dengeli bir uyum içinde bir araya geldiği rafine tariflerden oluşur. Amaç, aşırı uçlara gitmek değil; iyi kurulmuş bir tat dengesinin zarafetini ortaya çıkarmaktır.

Bu koleksiyondaki her kokteyl aynı zamanda kendi tat haritasına sahiptir. Generative Taste Art sistemimiz sayesinde bu tat değerleri görsel bir forma dönüşür ve her içki kendine özgü bir duyuşal portre kazanır. Zarif, dengeli ve karakter sahibi bu kokteyller Improvement'ın özünü temsil eder.

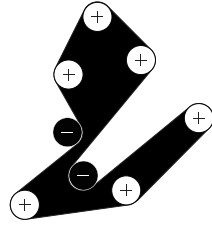
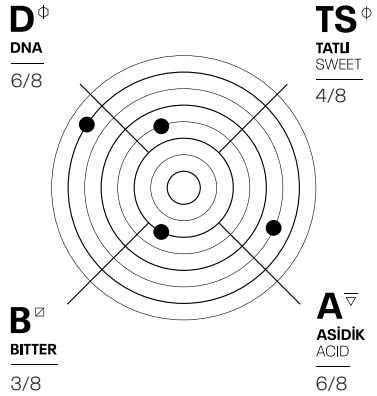


Kuzu Kulağı Yeşil Elma

Sweet and Sour , Close to Sour
Tatlı-Ekşi, Ekşiye Yakın

**Bombay Sapphire Gin, Green Apple,
Fresh Sorrel, Lemon Sauce**

Bombay Sapphire Gin, Yeşil Elma,
Taze Kuzu Kulağı, Limon Sos

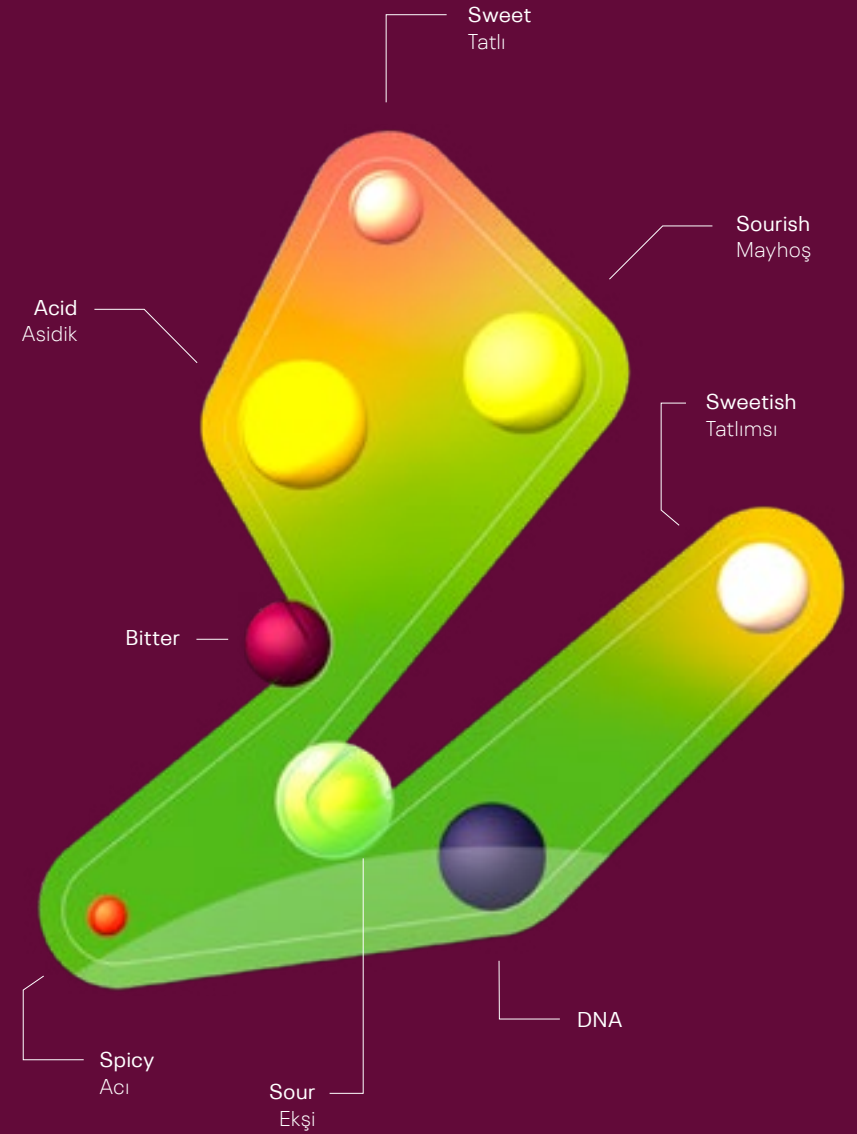


680 ₺



11,7 % alc / vol
236 kcal

IMPROVEMENT

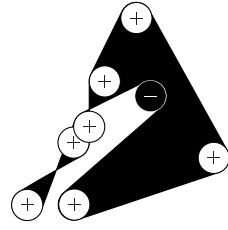
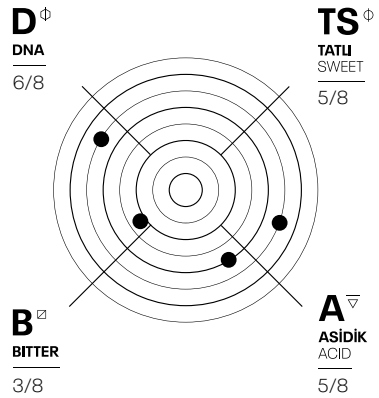


Tarhun Otu

Sweet and Sour
Tatlı - Ekşi

Bombay Sapphire Gin, Bols Orange & Peach Liqueur, Tarragon

Bombay Sapphire Gin, Bols Portakal & Şeftali Likörü, Tarhun Otu



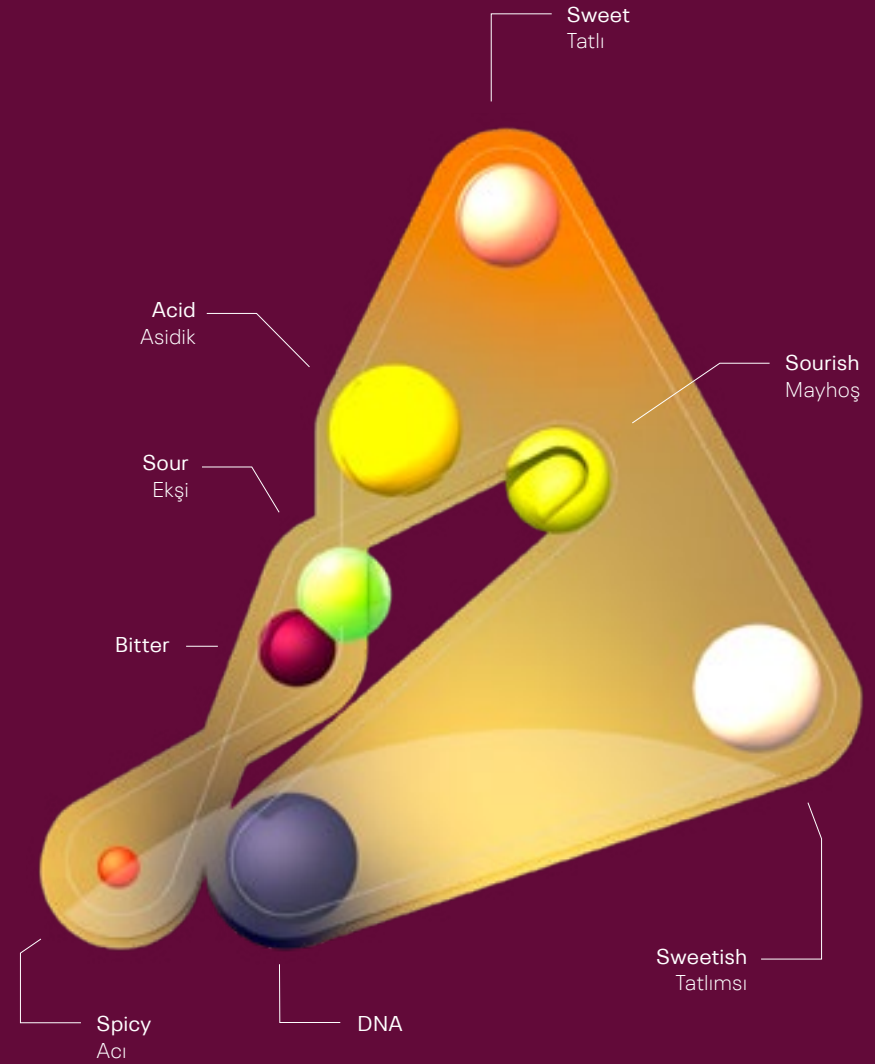
680 ₺



17,6 % alc / vol
307 kcal

VEGAN

IMPROVEMENT

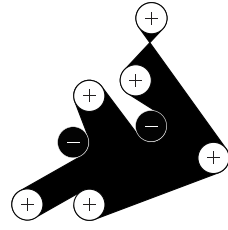
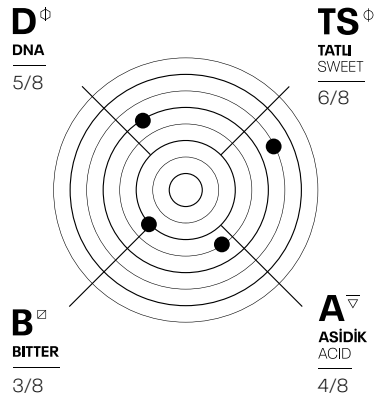


Rose Honey

Sweet and Sour, Close to Sweet
Tatlı-Ekşi, Tatlıya Yakın

Bacardi Carta Blanca Rum, Safari Liqueur, Tequila, Passion Fruit, Pineapple, Lemongrass

Bacardi Carta Blanca Rom, Safari, Tekila, Passionfruit, Ananas, Limon Otu



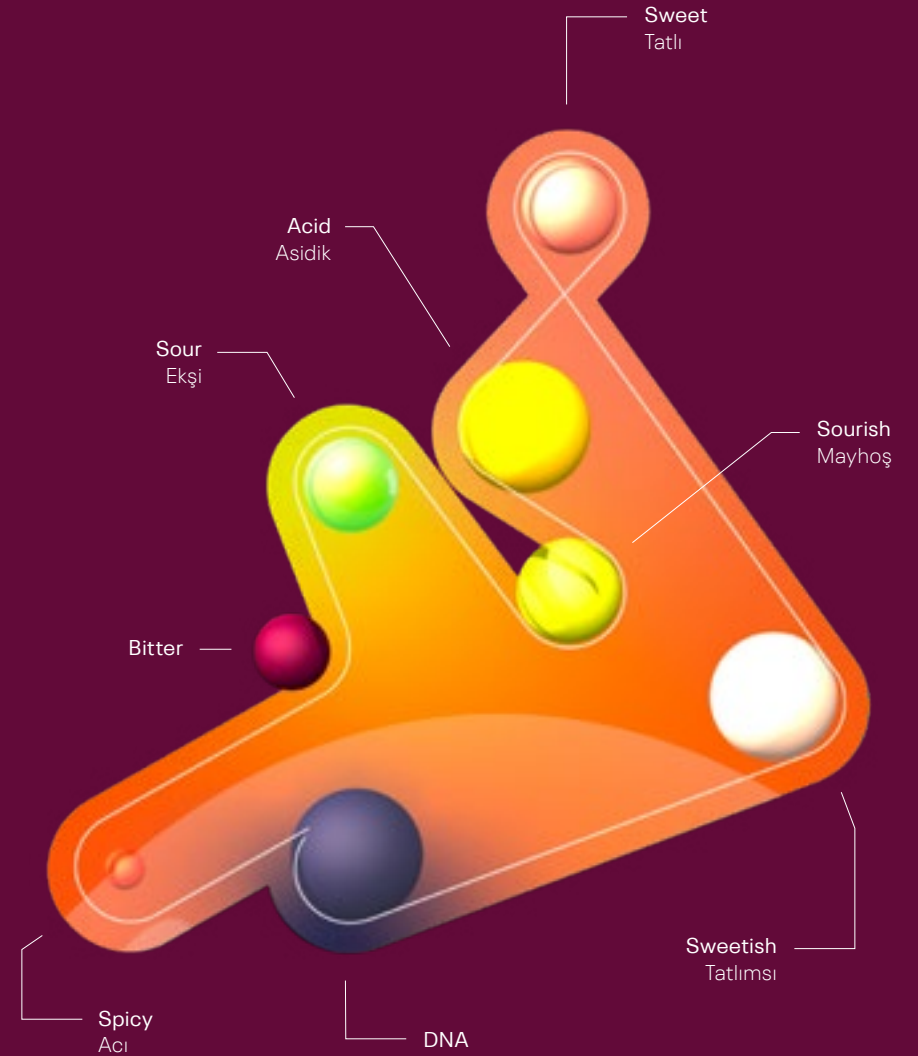
680 ₺



12,5 % alc / vol
240 kcal

VEGAN

IMPROVEMENT

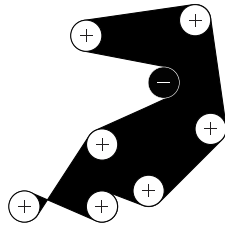
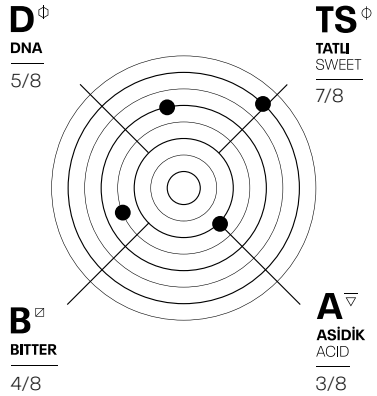


Vanilya Nane

Sweet
Tatlı

Bacardi Carta Blanca Rom, Bols Peach
Liqueur, Pineapple, Fresh Mint, Vanilla

Bacardi Carta Blanca Rum, Bols Şeftali
Likörü, Ananas, Taze Nane, Vanilya

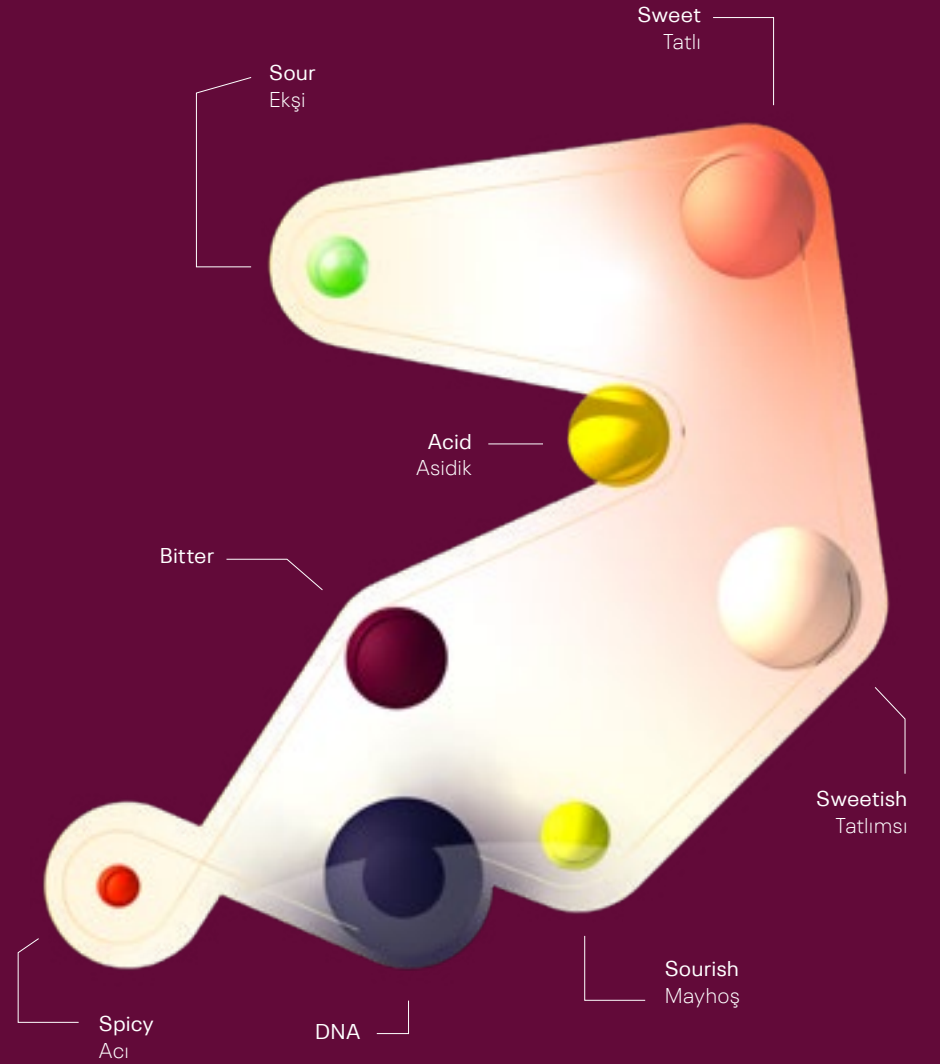


680 ₺



12,2 % alc / vol
215 kcal

IMPROVEMENT

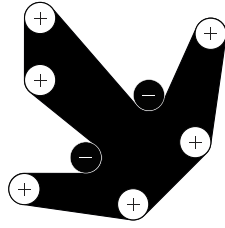
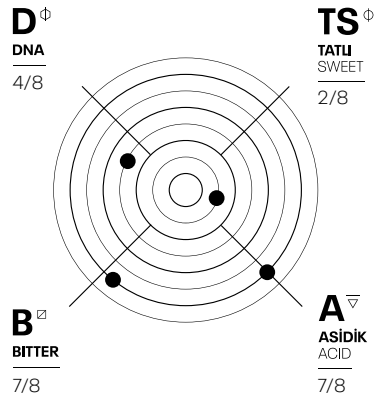


Satsuma

Sour
Ekşi

**Bombay Sapphire Gin,
Fresh Satsuma Purée**

Bombay Sapphire Gin,
Taze Satsuma Meyvesi Püresi



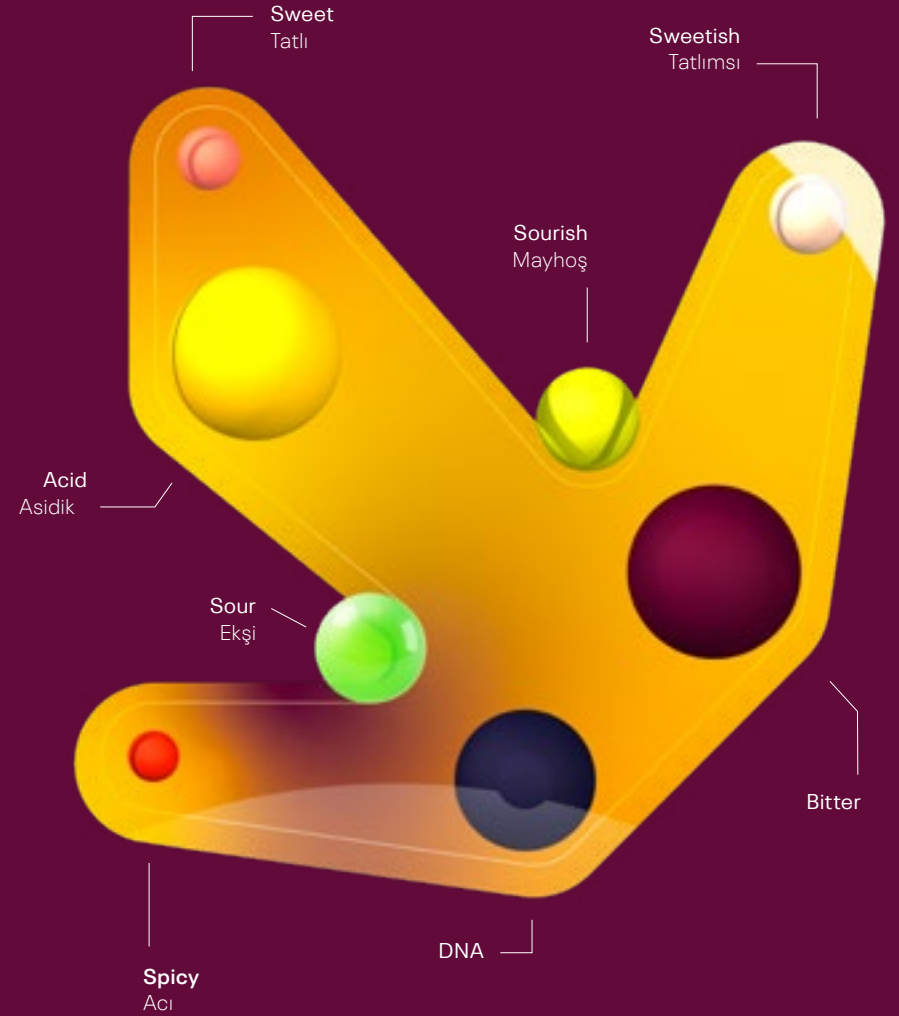
680 ₺



13,6 % alc / vol
195 kcal

VEGAN

IMPROVEMENT

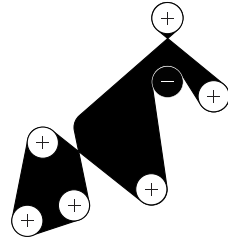
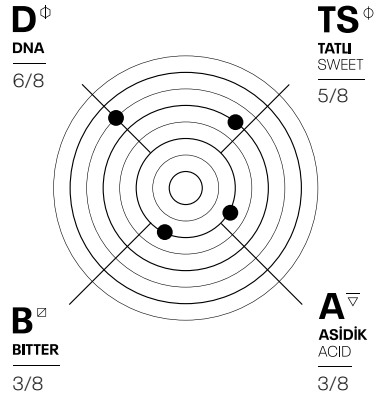


Ahududu Viski

Sweet and Sour
Tatlı-Ekşi

Jack Daniel's Whiskey, Chambord Raspberry Liqueur, Lemon Sauce, Thyme

Jack Daniel's Viski, Chambord Ahududu Likörü, Limon Sos, Kekik

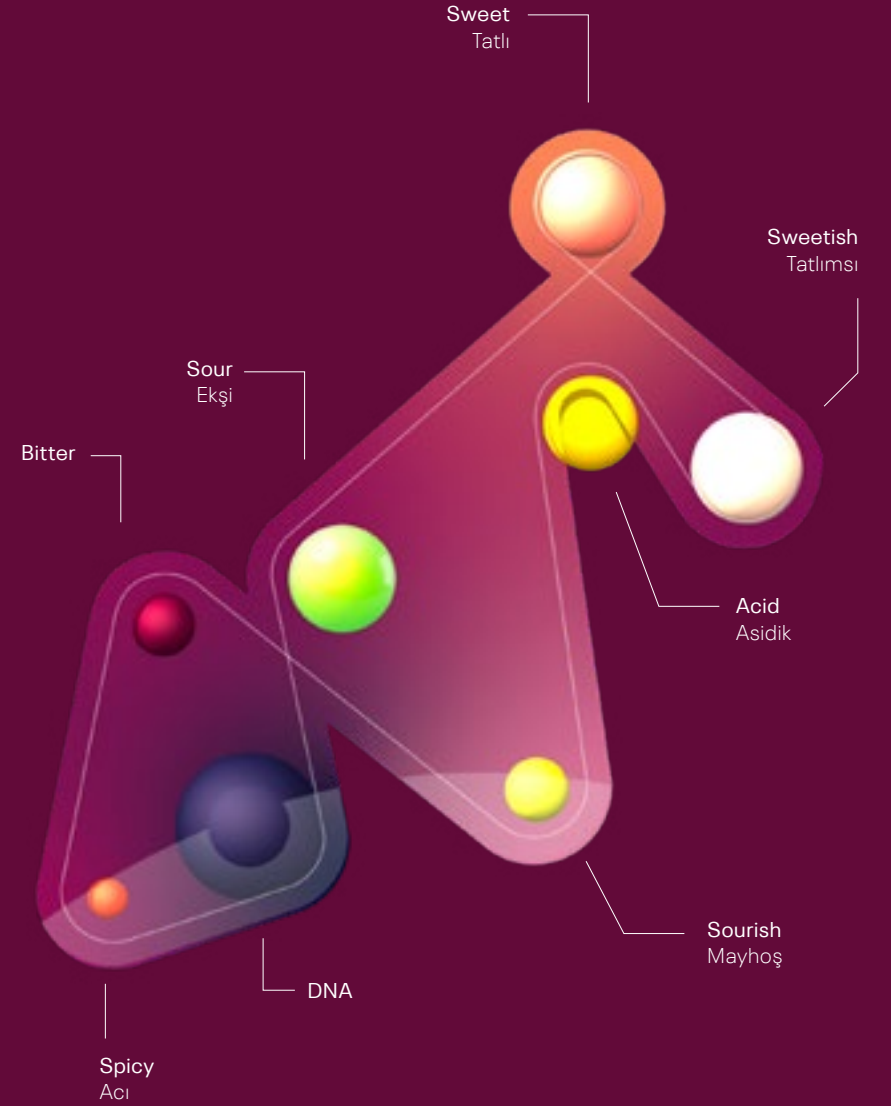


680 ₺



17,5 % alc / vol
275 kcal

IMPROVEMENT



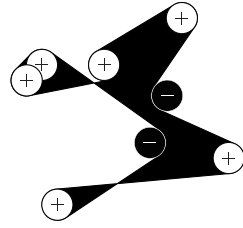
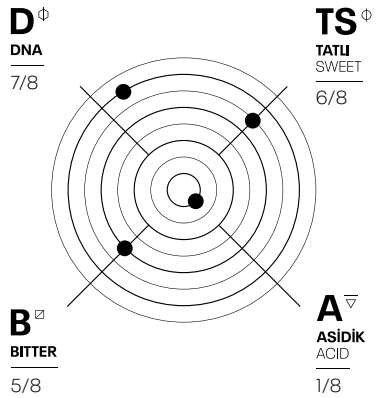
■■■■ MÜNHASIR

Tarçın Chili Biberi

Sweet and Chili
Tatlı - Acı

**Bacardi Spiced Rum, Bols Peach Liqueur,
Pineapple Juice, Cinnamon, Mint**

Bacardi Baharatlı Rom, Bols Şeftali Likörü,
Ananas Suyu, Tarçın, Nane



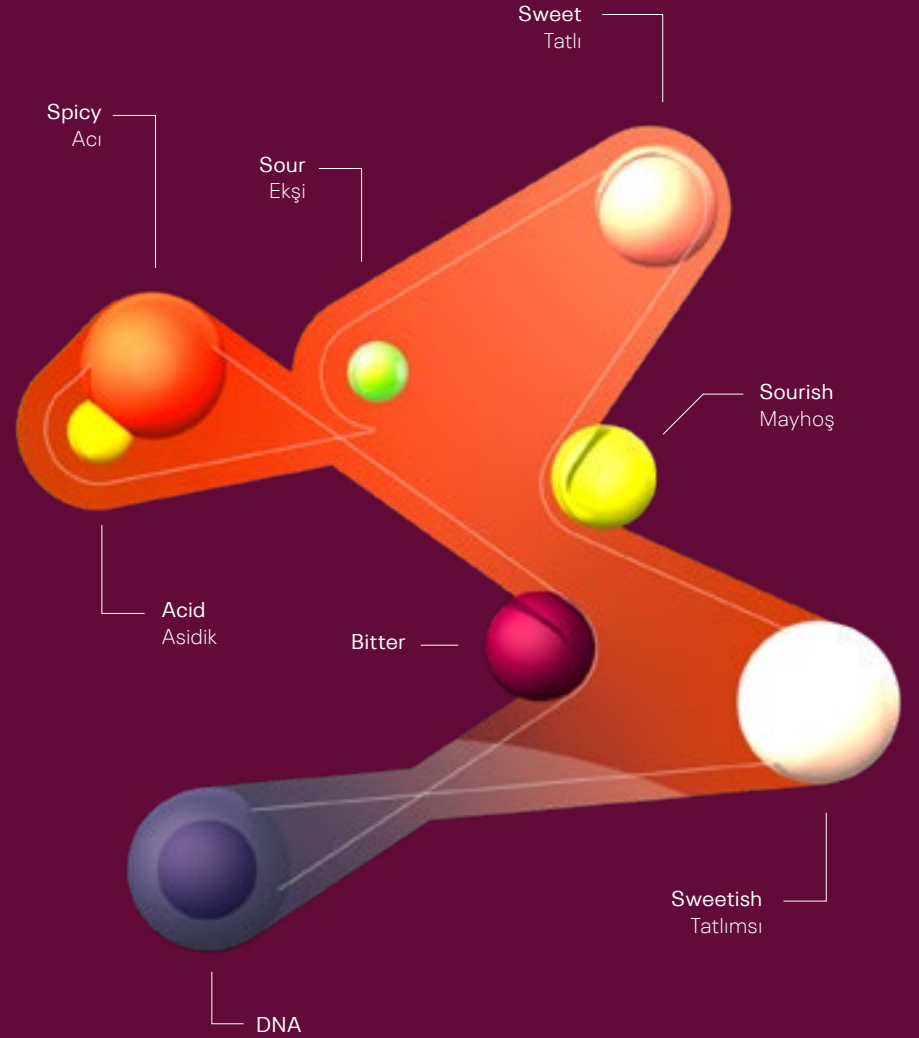
680 ₺



12,8 % alc / vol
277 kcal

VEGAN

IMPROVEMENT

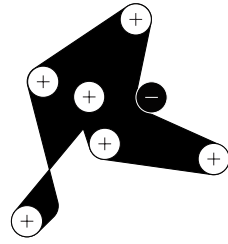
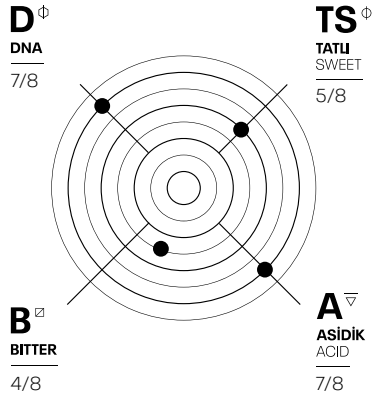


Karadut Vişne

Sweet and Sour
Tatlı-Ekşi

**Bacardi Carta Blanca Rum,
Chambord Raspberry Liqueur,
Blackberry & Sour Cherry Purée**

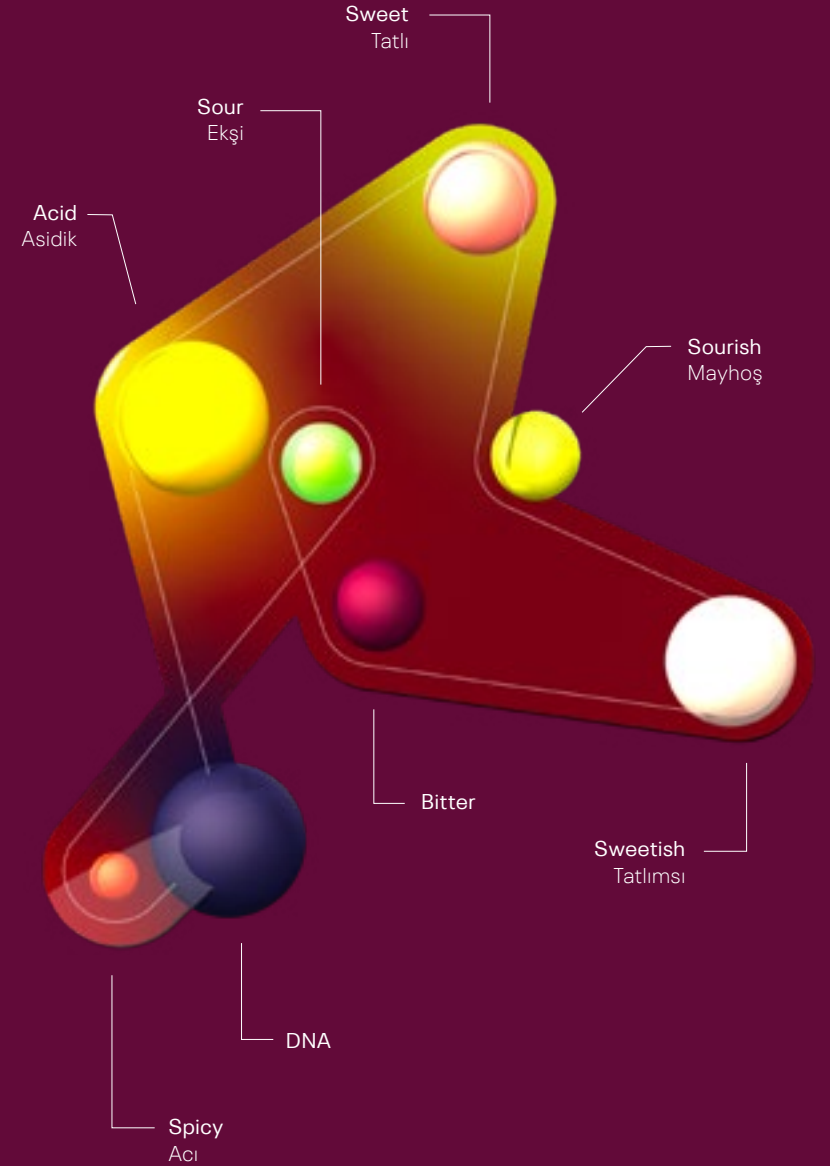
Bacardi Carta Blanca Rom, Chambord
Ahududu Likörü, Karadut ve Vişne Püresi



680 ₺



12,9 % alc / vol
241 kcal

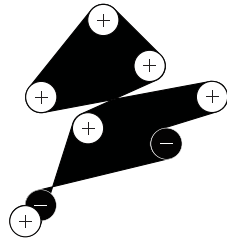
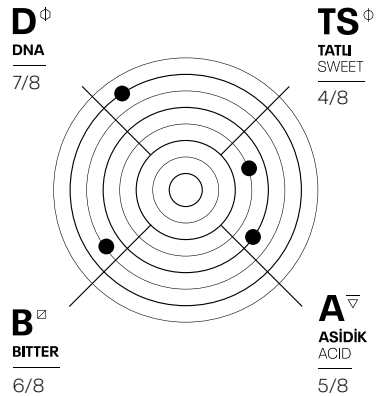


Ballı Ekşi

Sweet and Sour
Tatlı-Ekşi

Jack Daniel's Honey, St-Germain Elderflower Liqueur, Martini Fiero, Caper Brine, Lemon Sauce, Basil Leaf

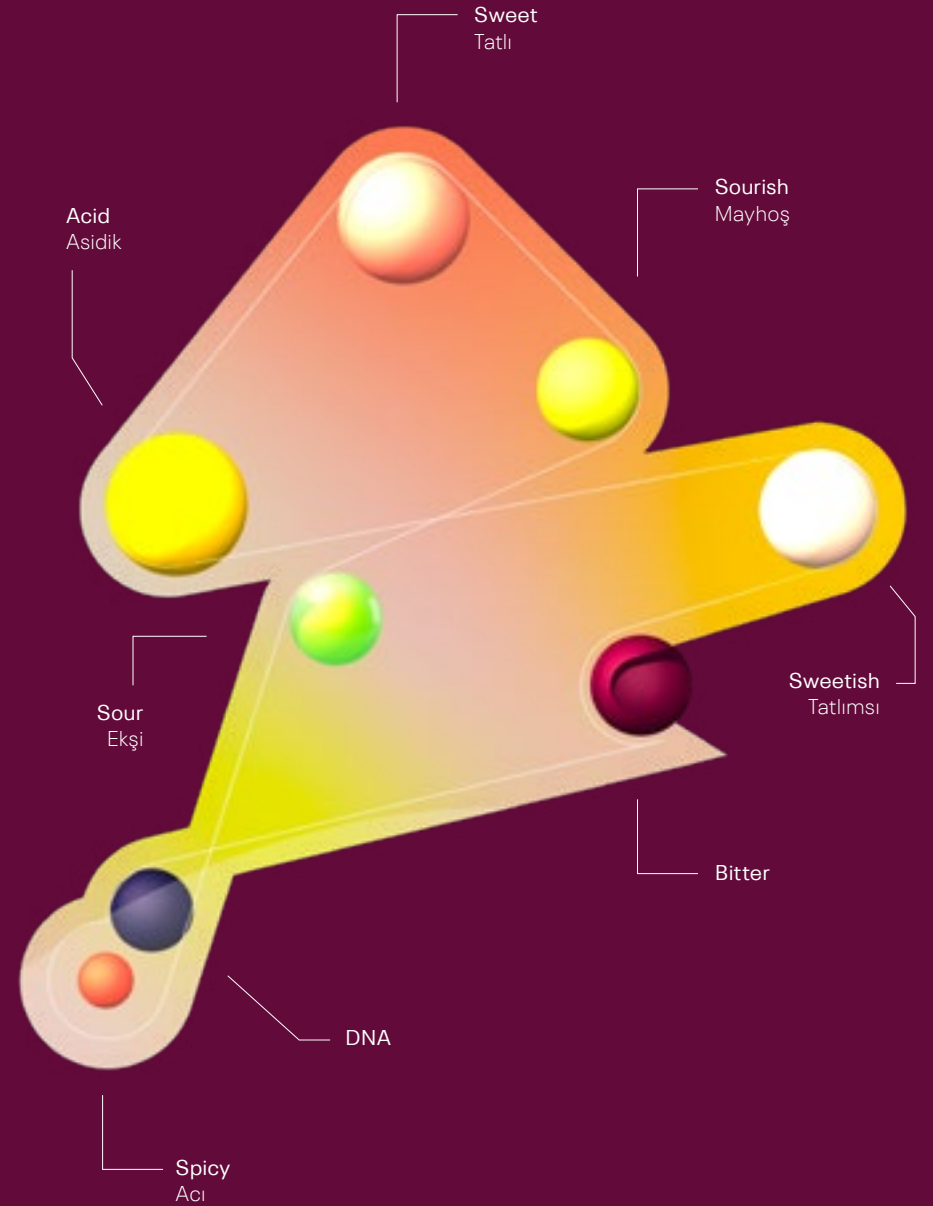
Jack Daniel's Honey, St. Germain Mürver Çiçeği Likörü, Martini Fiero, Kapari Suyu, Limon Sos, Fesleğen Yaprağı



680 ₺



17,5 % alc / vol
190 kcal



deneysel

This section explores the more experimental side of Improvement.

Here, familiar cocktail structures are pushed beyond their usual boundaries. Unexpected ingredients, bold contrasts and unconventional pairings create drinks that challenge traditional flavor expectations.

Local elements, botanical infusions and surprising textures appear throughout the recipes, producing flavor profiles that are sometimes intense, sometimes unusual, but always intentional.

Just like in the Münhasır collection, every cocktail is translated into a visual form through our Generative Taste Art system. The shapes accompanying these drinks are generated from their taste values, revealing the complexity behind each composition. Curious, unconventional and exploratory these cocktails represent the experimental playground of Improvement.

Bu bölüm, Improvement'ın keşif alanıdır.

Burada klasik kokteyl yapılarını alışılmış sınırlarının ötesine taşıyan tarifler yer alır. Beklenmedik malzemeler, cesur kontrastlar ve sıra dışı eşleşmeler tat algısını farklı bir noktaya taşır.

Yerel ürünler, botanik dokunuşlar ve alışılmadık aromalar, kimi zaman yoğun, kimi zaman şaşırtıcı tat dengeleri oluşturur.

Münhasır bölümünde olduğu gibi, burada yer alan her kokteyl de Generative Taste Art sistemiyle görselleştirilir. Tat değerlerinden üretilen formlar, her içkinin arkasındaki karmaşık dengeyi görünür hale getirir. Meraklı, sınırları zorlayan ve keşif odaklı bu kokteyller Improvement'ın deneysel tarafını temsil eder.



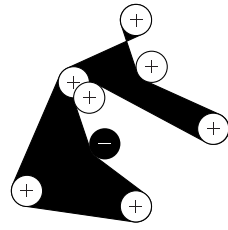
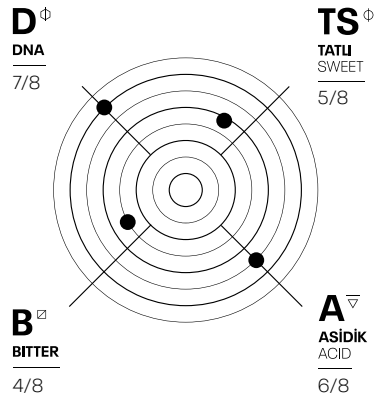
Gin Mandalin

Acidic, Fruity

Asidik - Meyvemsi

**Bombay Sapphire Gin,
Fresh Mandarin, Lemon Sauce**

Bombay Sapphire Gin,
Taze Mandalina, Limon Sosu

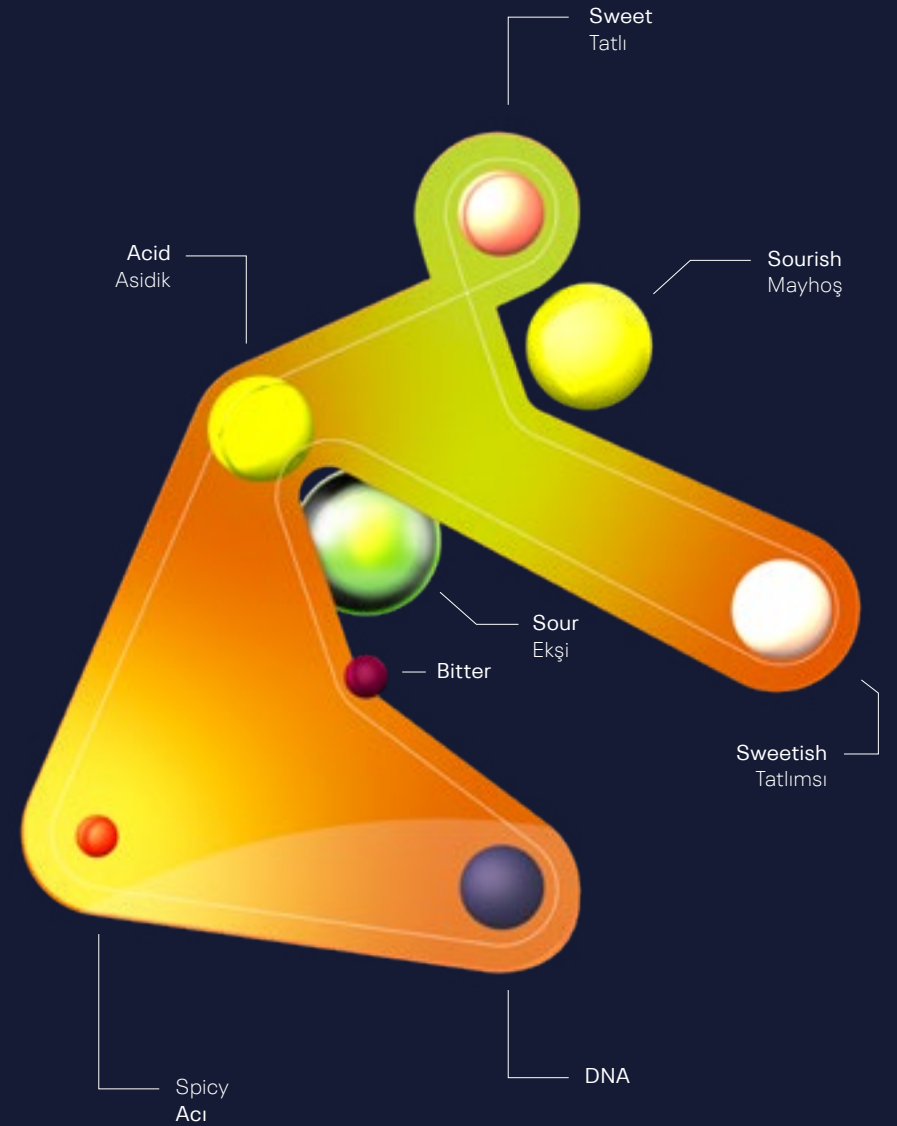


680 ₺



12,2 % alc / vol
217 kcal

IMPROVEMENT

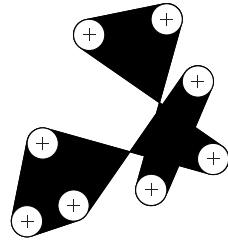
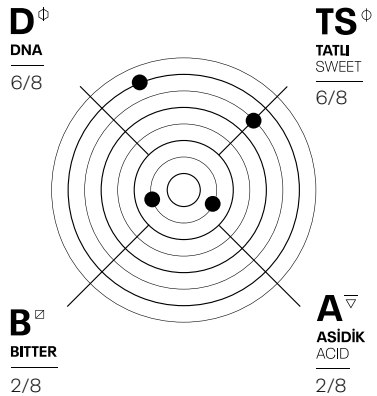


Coconut Margarita

Sweet
Tatlı

Patron Silver Tequila,
Batida De Coco, Lime

Patrón Silver Tekila,
Batida De Coco, Lime

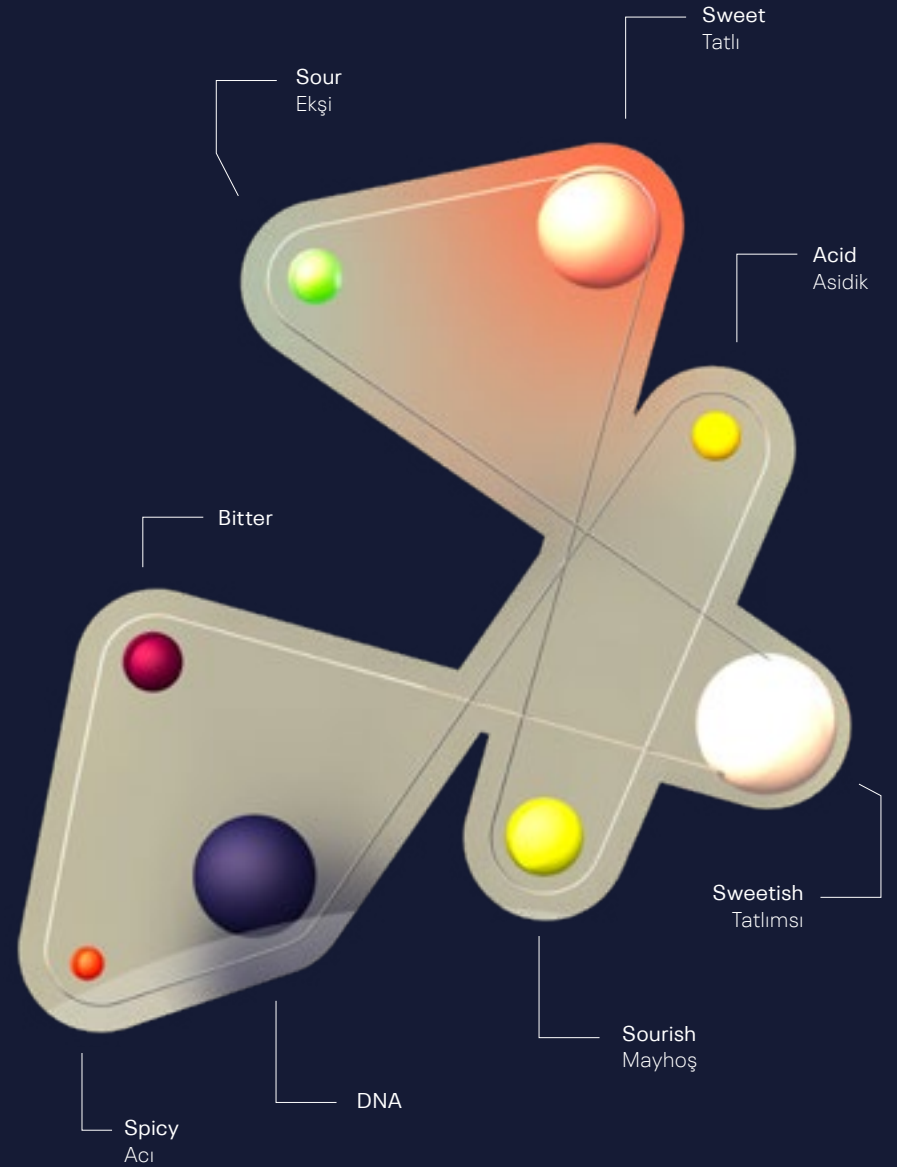


680 ₺



17,5 % alc / vol
190 kcal

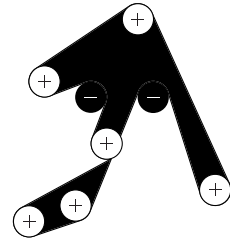
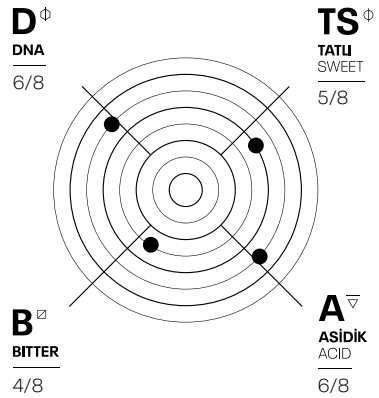
IMPROVEMENT



İncir Zencefil

Sweet and Sour , Umami
Tatlı-Ekşi, Umami

**Bacardi Spiced Rum,
Dried Figs Purée, Ginger**
Bacardi Baharatlı Rom,
Kuru İncir Püresi, Zencefil

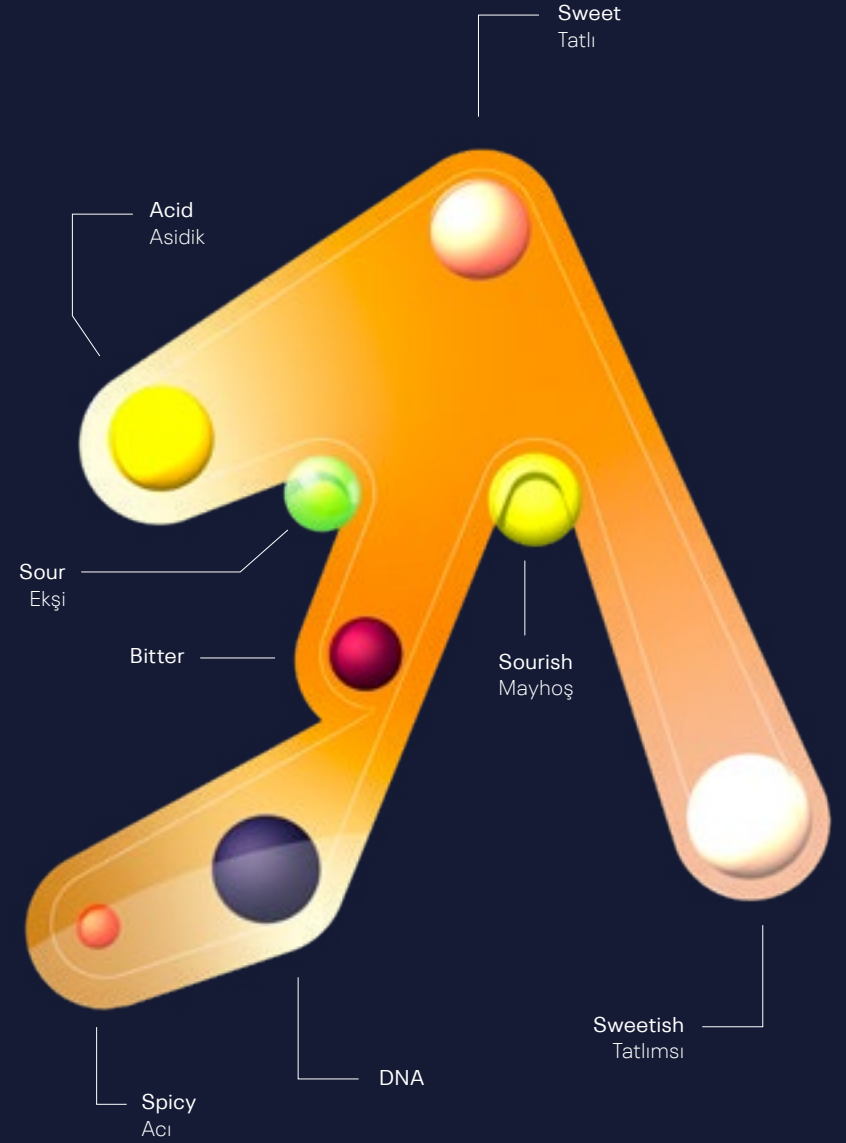


680 ₺



17,5 % alc / vol
190 kcal

IMPROVEMENT



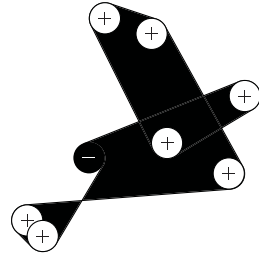
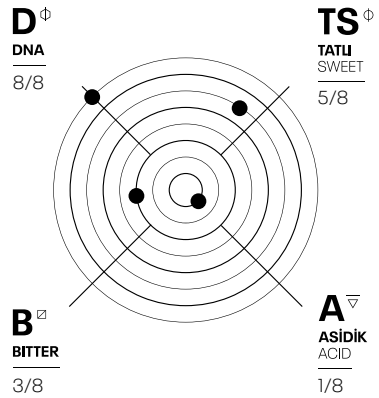
Sübye

Umami - Sweetish, Clarified

Umami, Hafif Tatlı, Şeffaflaştırılmış

**Aberfeldy Whiskey, Baileys,
Bacardi Spiced Rum, Melon Seed Milk**

Aberfeldy Viski, Bailey's,
Bacardi Baharatlı Rom, Kavun Çekirdeği Sütü



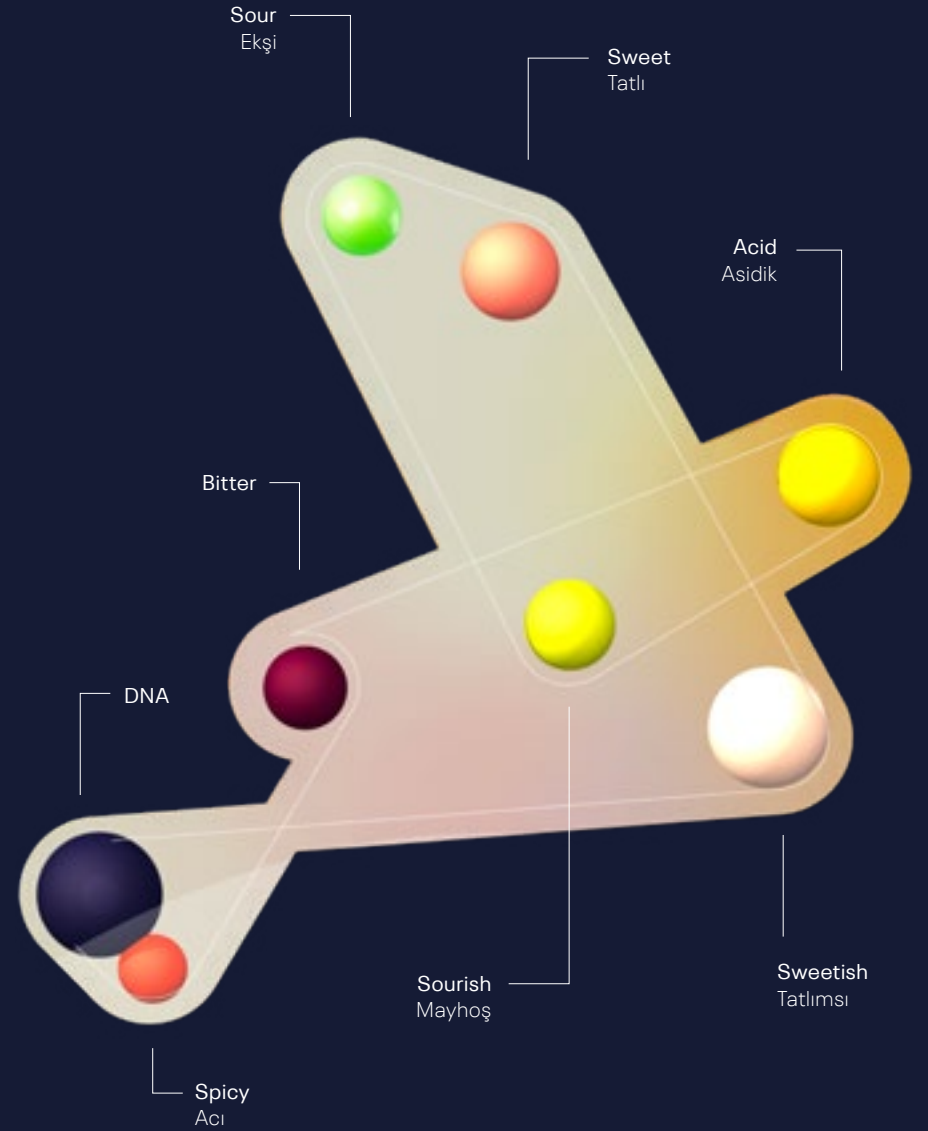
680 ₺



15,4 % alc / vol
245 kcal

VEGAN

IMPROVEMENT

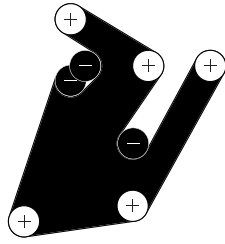
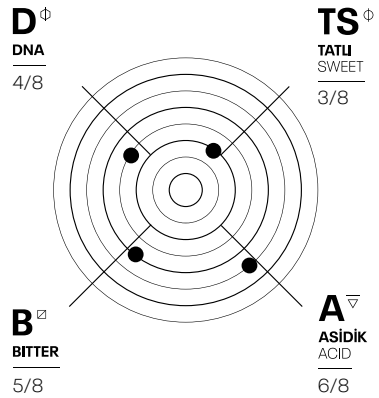


Zahter

Sour - Sourish
Ekşimsi, Mayhoş

**Grey Goose Vodka,
Za'atar, Grapefruit**

Grey Goose Vodka,
Zahter, Greyfurt



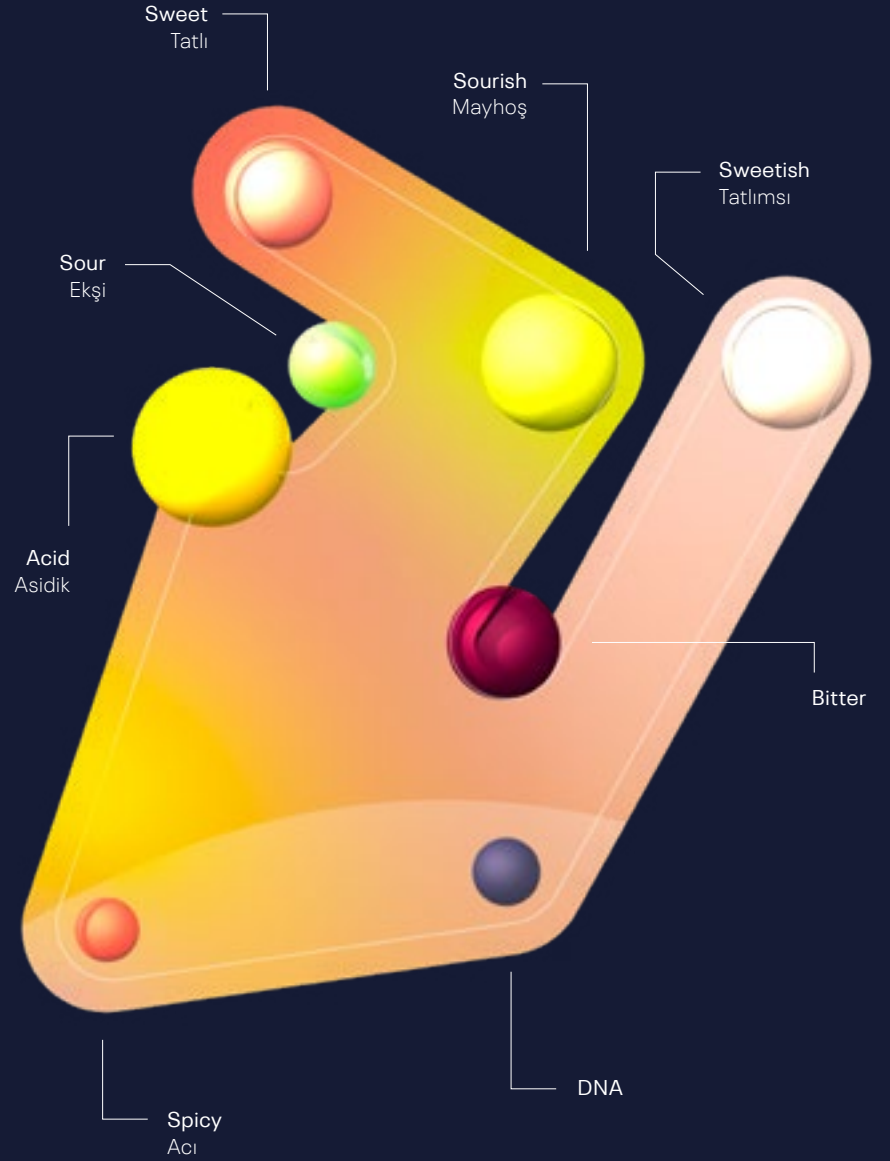
680 ₺



12,1% alc / vol
210 kcal

VEGAN

IMPROVEMENT



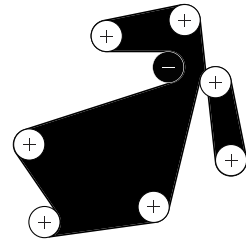
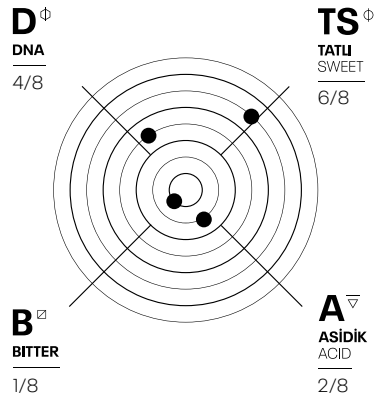
Sert Olan Vol.3

Strong , Sweetish

Sert Tatlımsı

**Bombay Sapphire Gin,
St-Germain Elderflower Liqueur,
Martini Fiero**

Bombay Sapphire Gin,
St. Germain Mürver Likörü, Martini Fiero



680 ₺

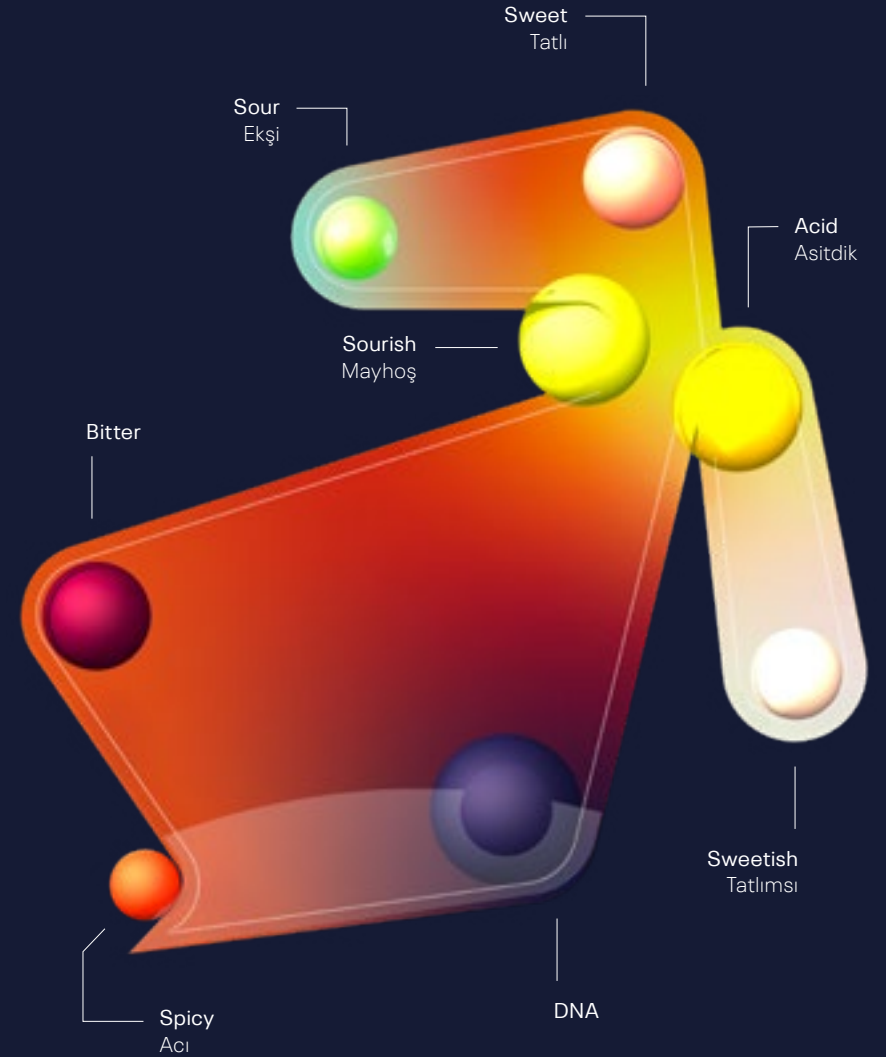


24,8 % alc / vol

171 kcal

VEGAN

IMPROVEMENT



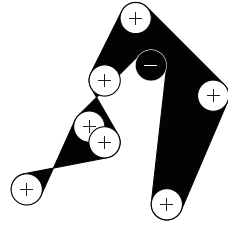
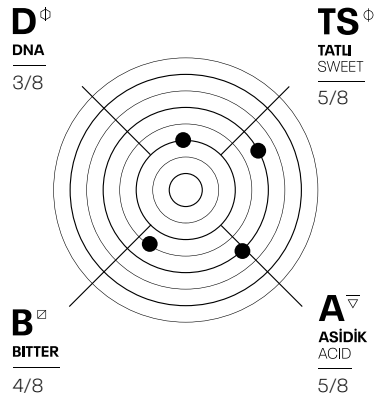
■■■■ DENEYSEL

Üzüm Kızı Douzico Paloma

Sourish - Acidic
Ekşimsi, Asidik

Üzüm Kızı (Douzico),
Greyfurt Soda, Lime

Üzüm Kızı (Douzico),
Greyfurt Soda, Lime



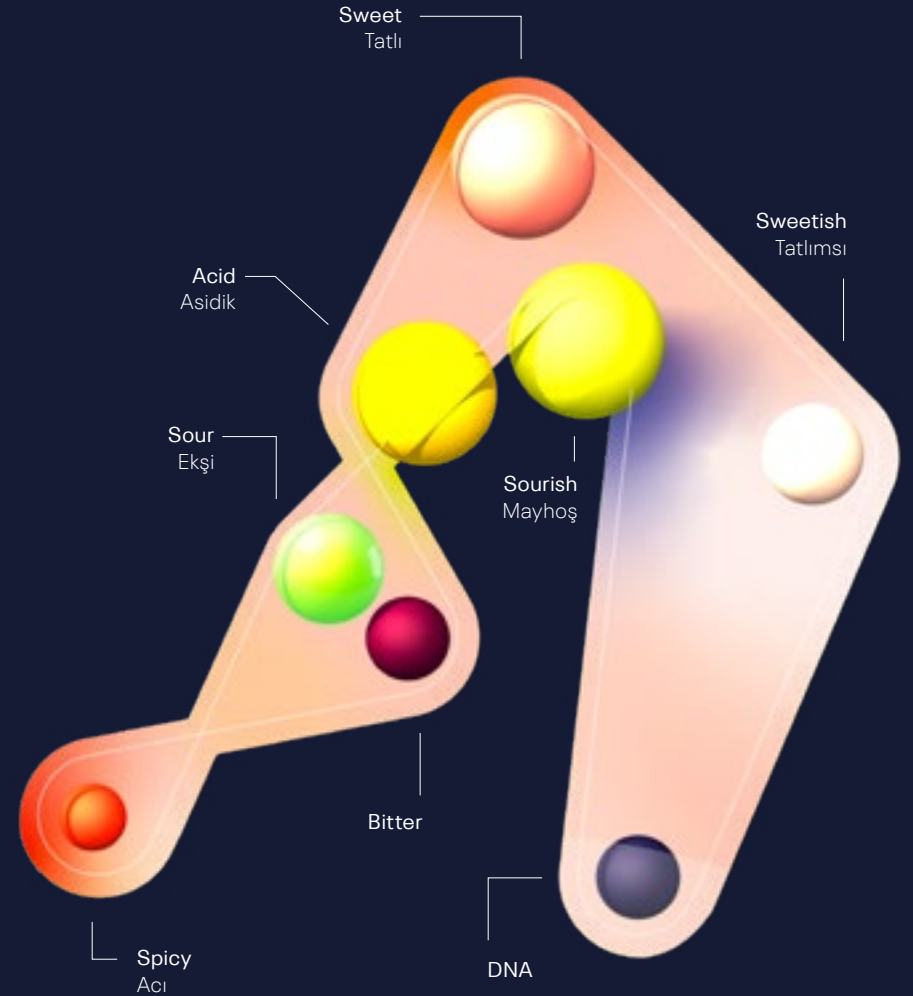
680 ₺



13,2 % alc / vol
208 kcal

VEGAN

IMPROVEMENT

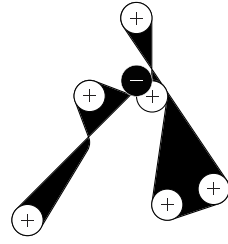
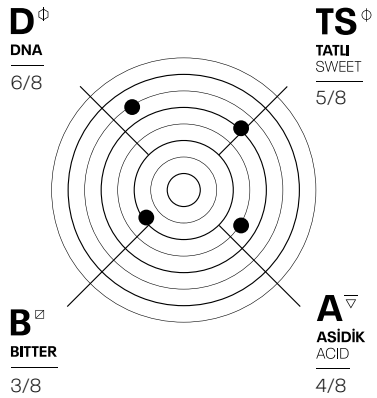


İsli Balkabaklı Viski Sour

Sweet and Sour, Smokey
Tatlı-Ekşi, İsli

**Jack Daniel's Whiskey,
Pumpkin, Egg White,
Fresh Lemon Juice**

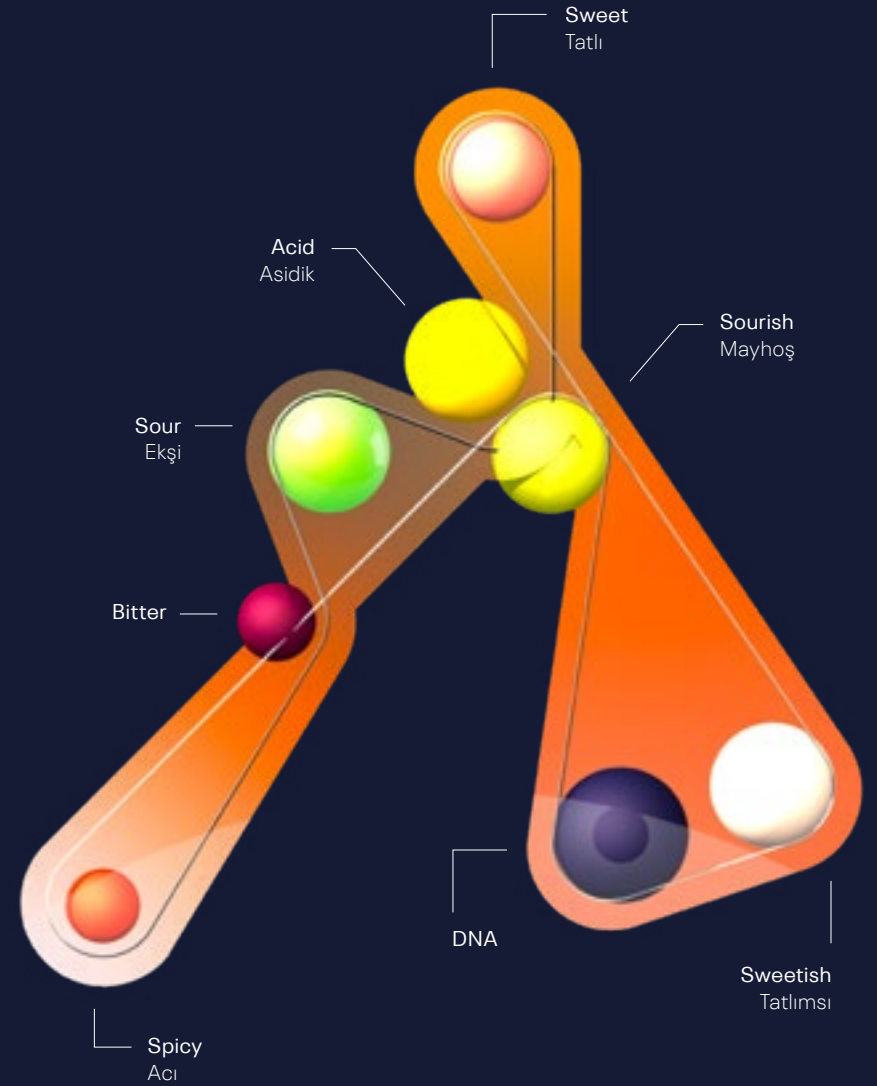
Jack Daniel's Viski, Balkabağı,
Yumurta akı, Taze Limon Suyu



680 ₺



12,6 % alc / vol
245 kcal



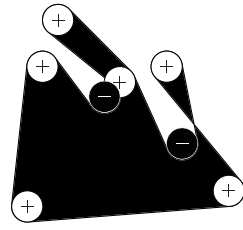
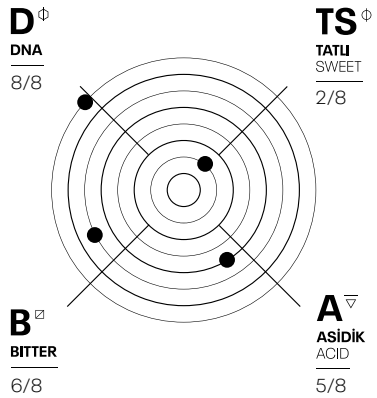
Şalgamlı Bloody Mary

Spicy- Herbal

Acı, Baharatlı

**Grey Goose Vodka, Turnip
Tomato Juice, Spices & Hot Sauce**

Grey Goose Vodka, Şalgam
Domates Suyu, Baharatlar, Acı Sos

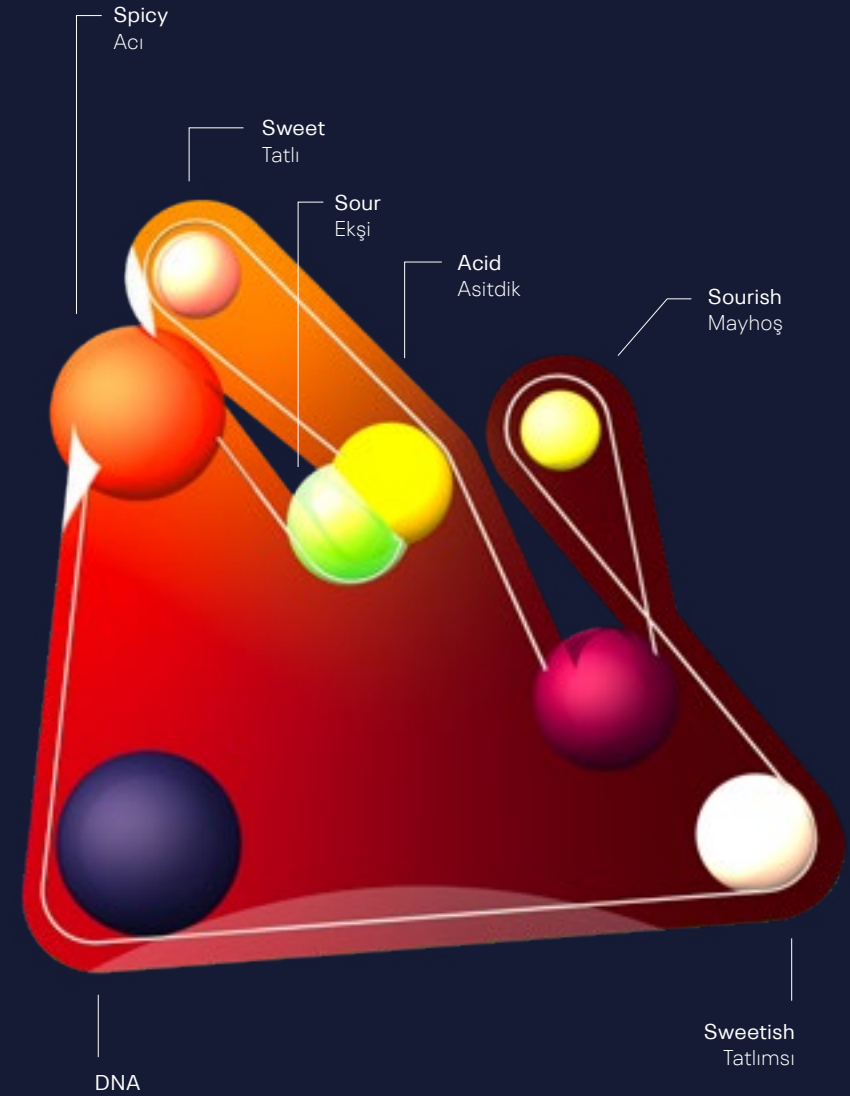


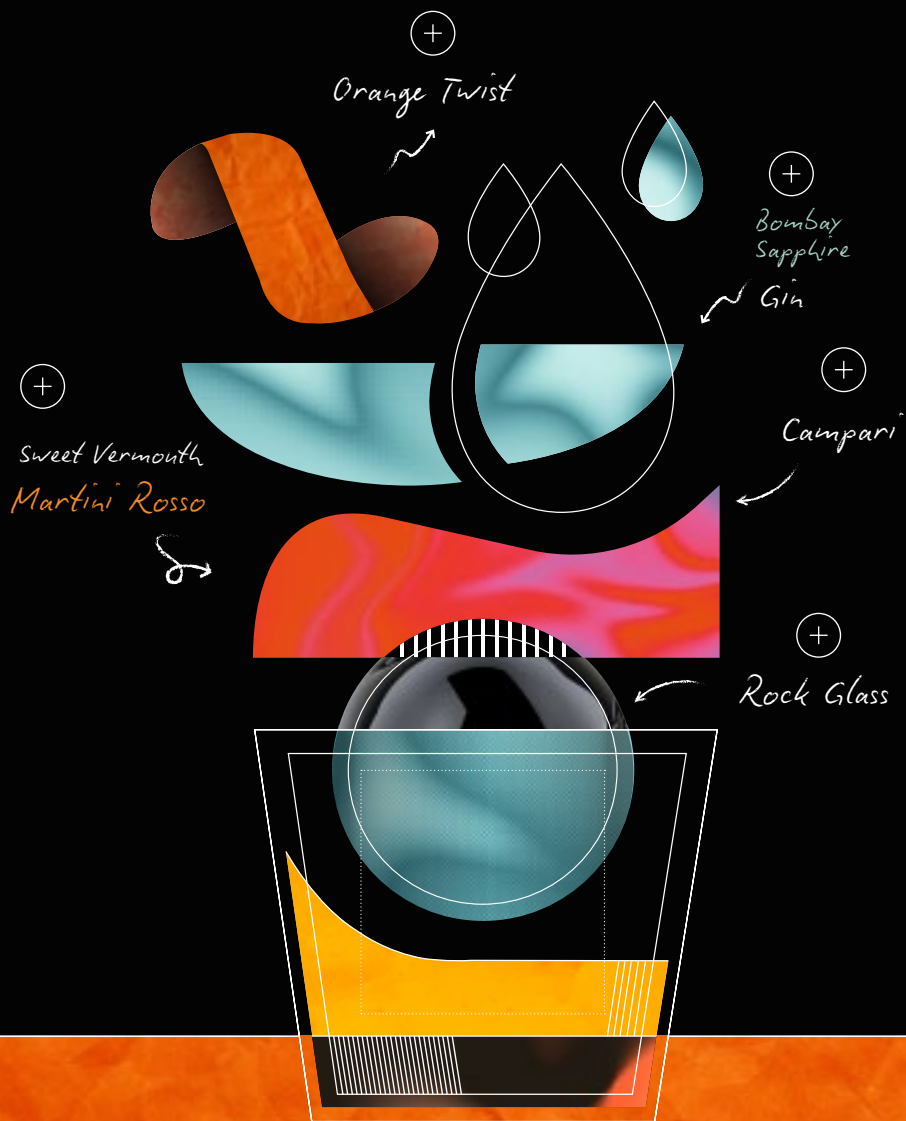
680 ₺



11,3 % alc / vol
166 kcal

VEGAN





Negroni

IMPRO-
VEMENT

Negroni Around

1860	Milano-Torino / Mi-To	(+)
—	Campari, Martini Rosso	
	140 cal, 22 %vol	
1915	Americano Cocktail	(+)
—	Campari, Martini Rosso, Soda	
	130 cal, 12 %vol	
1919	Negroni	(+)
—	Campari, Martini Rosso, Bombay Sapphire Gin	
	182 cal, 24 %vol	
1927	Boulevardier	(+)
—	Campari, Martini Rosso, Bombay Sapphire Gin	
	220 cal, 32 %vol	
1972	Sbagliato	(+)
—	Campari, Martini Rosso, Martini Prosecco	
700 €	190 cal, 15 %vol	

Klasikler Classics



■ ALTERNATIVE CLASSIC COCKTAILS - ALTERNATİFLİ KLASİK KOKTEYLLER

01	Vodka Martini -Grey Goose	700 ₺
Grey Goose Altius - 1300 ₺		
02	Paloma -Patron Silver	700 ₺
Patron Reposado – 1300 ₺ / Patron El Alto - 2600 ₺		
03	Margarita -Patron Silver	700 ₺
Casamigos Mezcal - 750 ₺ / SE Busca Mezcal - 900 ₺ Azul Plata -1640 ₺		
04	Viski Sour -Jack Daniel's	700 ₺
- Aberfeldy 16 - 1300 ₺		
05	Old Fashioned -Gentlemen Jack	700 ₺
Macallan 12 Double Cask 1200 ₺		
06	Rob - Boy -Aberfeldy 12 + Martini Rosso	700 ₺
Aberfeldy 16 + Martini Rosso 1300 ₺		
07	Gin Basil Smash -Bombay Sapphire	700 ₺
Bombay Sapphire Premier Cru 950 ₺		
08	Espresso Martini -Grey Goose	700 ₺
Grey Goose altius 1300 ₺ / Patron Anejo 1300 ₺		
09	Bloody Mary -Grey Goose	700 ₺
Patron Reposado 1100 ₺ / Grey Goose Altius 1300 ₺		

● BEER - BİRA



01	Efes Pilsen 33 cl - Pilsner-Lager, 5 %vol	280 ₺
02	Miller 33 cl - Light Lager, 4,5 %vol	300 ₺
03	Erdinger 33 cl - Weissbeer, 5,3 %vol	390 ₺
04	Blanc 33 cl - Witbier 5 %vol	300 ₺
05	Bud 50 cl - American Lager, 5 %vol	350 ₺
06	Becks 50 cl - German Pilsner, 5 %vol	350 ₺
07	Efes Pilsen Green 50 cl - Lager, 4,1 %vol	350 ₺
08	Carslberg Luna 50 cl - Lager, 4 %vol	350 ₺
09	Stella Artois 44 cl - European Pale Lager, 4 %vol	350 ₺

■ RED WINE - KIRMIZI ŐARAP

01	Consensus Shiraz,Cabarnet Sauvignon,Merlot - 14,5 %vol	3900 ₺
02	Vintage Merlot - 14 %vol	3400 ₺
03	Monreve Marselan - 14 %vol	2600 ₺ / 550 ₺
04	Buzbađ Rezerv Ökügözü, Bođazkere - 13,5 %vol	2000 ₺ / 420 ₺

■ WHITE WINE - BEYAZ ŐARAP

05	Consensus Chardonnay - 14,5 %vol	3900 ₺
06	Vintage Narince - 13,5 %vol	3400 ₺
07	Monreve Viognier - 14,5 %vol	2600 ₺ / 550 ₺
08	Allure Sauvignon Blanc - 13,5 %vol	2200 ₺ / 450 ₺
09	Buzbađ Rezerv Emir Narince - 12 %vol	2000 ₺ / 420 ₺

■ ROSE WINE - ROZE ŐARAP

09	Allure Kalecik Karası - 11 %vol	2400 ₺ / 450
10	Cielo Pinot Grigio - 12 %vol	1900 ₺ / 400

● SPARKLING WINE - KÖPÜKLÜ ŐARAP

09	Martini Prosecco Kalecik Karası - 11 %vol	3000 ₺ / 500
10	Martini Asti Pinot Grigio - 12 %vol	3000 ₺ / 500

■ VODKA

01	Belvedere - 132 cal, 40 %vol	750 ₺
02	Grey Goose - 132 cal, 40 %vol	700 ₺
03	Grey Goose Altius - 156 cal, 47%vol	1200 ₺
04	Haku - 132 cal, 40 %vol	650 ₺
05	Ketel One - 132 cal, 40 %vol	600 ₺
06	Tito's - 132 cal, 40 %vol	450 ₺

■ RUM - ROM

01	Bacardi Carta Blanca - 123 cal, 37,5 %vol	400 ₺
02	Bacardi Spiced - 116 cal, 35 %vol	440 ₺
03	Ron Zacapa - 132 cal, 40 %vol	610 ₺

■ GIN

01	Bombay Sapphire Premier Cru - 156 cal, 47 %vol	750 ₺
02	Bombay Sapphire - 132 cal, 40 %vol	600 ₺
03	Brockman's - 132 cal, 40 %vol	650 ₺
04	Hendrick's - 132 cal, 40 %vol	750 ₺
05	Mosaik - 132 cal, 40 %vol	950 ₺
06	Roku - 142 cal, 43 %vol	650 ₺
07	Tanqueray -160 cal, 47,3 %vol	600 ₺
08	Tanqueray No:ten -160 cal, 47,3 %vol	750 ₺
09	Tanqueray 0.0 0 %vol	350 ₺

■ TEQUILA - TEKİLA

6cl | 3cl

01	Azul Plata - 66 cal, 40 %vol	1640 ₺ / 850 ₺
02	Azul Reposado - 66 cal, 40 %vol	2600 ₺ / 1400 ₺
03	Patron El Cielo - 66 cal, 40 %vol	2190 ₺ / 1100 ₺
04	Patron El Alto - 66 cal, 40 %vol	2600 ₺ / 1300 ₺
05	Patron Anejo - 66 cal, 40 %vol	740 ₺ / 370 ₺
06	Patron Reposado - 66 cal, 40 %vol	680 ₺ / 340 ₺
07	Patron Silver - 66 cal, 40 %vol	610 ₺ / 305 ₺
08	El Jimador - 60 cal, 38 %vol	400 ₺ / 200 ₺
09	Casamigos Mezcal - 66 cal, 40 %vol	660 ₺ / 330 ₺
10	Se Busca Mezcal Artesanal - 66 cal, 40 %vol	700 ₺ / 350 ₺

● VERMOUTH - VERMUT

01	Martini Bianco - 48 cal, 15 %vol	400 ₺
02	Martini Extra Dry - 57 cal, 18 %vol	400 ₺
03	Ottos Athen's - 54 cal, 17 %vol	400 ₺

■ COGNAC- KONYAK

01	Hennessy V.S - 132 cal, 40 %vol	450 ₺
02	Hennessy V.S.O.P. - 132 cal, 40 %vol	610 ₺
03	Metaxa 5 Stars - 126 cal, 38 %vol	410 ₺
04	Metaxa 7 Stars - 132 cal, 40 %vol	450 ₺

+TONIC	+61cal	+0,04 yağ	+15,77karb	+0,04 prot
+DRY TONIC	+2cal	+0yağ	+0karb	+0prot
+SODA	+ 30cal	+0,01 yağ	+10,24 karb	+0,07 prot
+KOLA	+52cal	+0,02 yağ	+9,92karb	+0,07prot
+ZERO KOLA	+1cal	+0yağ	+0karb	+0prot

Viskiler Whisky



■ BOURBON

01	Bulleit Bourbon - 148 cal, 45 %vol	510 ₺
02	Knob Creek - 155 cal, 50 %vol	510 ₺
03	Woodford Reserve - 144 cal, 43,2 %vol	520 ₺

■ RYE

04	Woodford Reserve Rye - 150 cal, 45,2 %vol	570 ₺
----	--	-------

■ TENNESSEE

01	Jack Daniel's - 132 cal, 40 %vol	400 ₺
02	Jack Daniel's Gentleman - 132 cal, 40 %vol	450 ₺
03	Jack Daniel's Single Barrels - 148 cal, 45 %vol	650 ₺

■ BLENDED SCOTCH

01	Dimple Golden Selection - 132 cal, 40 %vol	400 ₺
02	J.W. Black Label - 132 cal, 40 %vol	420 ₺
03	J.W. Black Ruby - 132 cal, 40 %vol	470 ₺
04	J.W. Double Label - 132 cal, 40 %vol	450 ₺

■ BLENDED SCOTCH MALT

01	Monkey Shoulder - 132 cal, 40 %vol	440 ₺
02	Teacher's - 132 cal, 40 %vol	380 ₺

■ SPEYSIDE SINGLE MALT

01	Aberlour 12 - 177 cal, 54 %vol	705 ₺
02	Craigellachie 13 - 153 cal, 46 %vol	945 ₺
03	Craigellachie 17 - 153 cal, 46 %vol	1980 ₺
04	Glenfiddich 12 - 132 cal, 40 %vol	640 ₺
05	Glenfiddich 15 - 132 cal, 40 %vol	950 ₺
06	Glenfiddich 18 - 132 cal, 40 %vol	1260 ₺

■ HIGHLAND SINGLE MALT

01	Aberfeldy 12 - 132 cal, 40 %vol	600 ₺
02	Aberfeldy 16 - 132 cal, 40 %vol	1275 ₺
03	Clynelish 14 - 132 cal, 40 %vol	680 ₺
04	Dalmore Cigar Malt - 144 cal, 44 %vol	1600 ₺
05	Glenmorangie The Original 10 - 132 cal, 40 %vol	540 ₺
06	Glenmorangie A Tale of Tokyo - 130 cal, 43 %vol	740 ₺
01	Glenmorangie The Quinta Ruban 14 - 151 cal, 46 %vol	790 ₺
02	Glenmorangie Tale Cadboll Estate - 151 cal, 46 %vol	840 ₺
03	Glenmorangie The Nectar 16 - 142 cal, 43 %vol	900 ₺
04	Macallan 12 - 132 cal, 40 %vol	1040 ₺
05	Oban 11 - 189 cal, 58 %vol	1400 ₺
06	Singleton 12 - 148 cal, 50 %vol	410 ₺

■ ISLAY SINGLE MALT

01	Ardbeg Wee - 157 cal, 47,4 %vol	500 ₺
02	Ardbeg Ten - 154 cal, 46 %vol	620 ₺
03	Ardbeg AN OA - 155 cal, 46,6 %vol	680 ₺
04	Lagavulin 8 - 159 cal, 48 %vol	640 ₺
05	Lagavulin 12 - 179 cal, 56,4 %vol	880 ₺
06	Caol ILA - 142 cal, 43 %vol	650 ₺

■ LOWLAND SINGLE MALT

01	Auchentoshan 12 - 132 cal, 40 %vol	520 ₺
02	Auchentoshan American Oak - 132 cal, 40 %vol	440 ₺
03	Auchentoshan Three Wood - 142 cal, 43 %vol	690 ₺

■ ISLAND SINGLE MALT

01	Jura 12 - 132 cal, 40 %vol	540 ₺
02	Talisker 10 - 148 cal, 45,8 %vol	690 ₺
03	Talisker Skye - 148 cal, 45,8 %vol	670 ₺

■ IRISH

01	Bushmills Black Bush - 132 cal, 40 %vol	540 ₺
02	Bushmills Single Malt - 132 cal, 40 %vol	680 ₺
03	Dubliner - 132 cal, 40 %vol	420 ₺
04	Jameson - 132 cal, 40 %vol	410 ₺
05	Jameson Black Barrel - 132 cal, 40 %vol	480 ₺
06	Kinahan's B - 135 cal, 43 %vol	470 ₺
07	Kinahan's LL - 145 cal, 46 %vol	400 ₺
08	Kinahan's M - 148 cal, 45 %vol	570 ₺

■ JAPANESE

01	Kamiki - 157 cal, 48 %vol	740 ₺
02	The Chita - 142 cal, 43 %vol	690 ₺

■ TAIWANESE

01	Kavalan - 130 cal, 40 %vol	940 ₺
----	-----------------------------------	-------

improvement.bar

Kültür, 1389. Sk. No:1/C
35220 Konak / İzmir

improvementalsancak@gmail.com

Outdoor seating · Great cocktail

Creative Direction & Design

studioagain.com

Aksel Beril Hasbay
aksel@studioagain.com

Miraç GÜldoğan
mirac@studioagain.com

Print

Teknofset Matbaacılık

Tuna, 5632. Sk. No:26,
35090 Bornova/İzmir