

The Menu of 7DE7 at QNB Terminal Kadıköy Has Been Enriched with New Flavors

7DE7, located at QNB Terminal Kadıköy, has expanded its menu—which brings street flavors together with a chef's touch—with new delights. In addition to cold sandwiches and sushi options added to the menu for the first time, salad and bowl alternatives where guests can determine the ingredients according to their preferences, as well as ice creams in different flavors, meet with guests at the kiosks in the 7DE7 area.

QNB Terminal Kadıköy's meeting point that brings gastronomy, sports, music, and social life together, 7DE7 continues to diversify its food and beverage experience with new flavors added to its menu that brings street food together with a chef's touch. Bringing cold sandwich and sushi options—which were not previously on its menu—together with its guests for the first time, 7DE7 also added salads and bowls whose ingredients can be shaped according to guest preferences, along with ice creams in different flavors, to its new options.

COLD SANDWICHES ON THE 7DE7 MENU FOR THE FIRST TIME

7DE7's new sandwich menu offers a wide selection with different bread types and rich ingredient combinations. French Baguette is prepared with beef bacon, Emmental cheese, roasted capia pepper, arugula, iceberg lettuce, and onion chips, while Ciabatta brings together parmesan cheese, grilled oyster mushroom, zucchini, sautéed Aegean herbs, avocado sauce, arugula, and pickled mustard seeds.

The menu also includes alternatives such as smoked salmon, cream cheese, sautéed Aegean herbs, dill, red onion, and capers on whole wheat sourdough bread; grilled chicken breast, smoked mayonnaise, iceberg lettuce, and pickled red onion on sourdough bread; and tuna, coarse grain mustard sauce, red onion, corn, cucumber, and iceberg lettuce on loaf bread.



Thanks to the **"You Are the Chef of Your Sandwich"** option, which is another part of the new sandwich experience, guests can also create their own sandwiches. From bread to sauce, greens to cheese, and additional flavors, sandwiches can be prepared according to personal preferences by choosing among different products.

GUESTS DETERMINE THE INGREDIENTS IN SALADS AND BOWLS

One of the innovations in 7DE7's salad and bowl menu was customizable options. In addition to ready-made salad and bowl alternatives, guests can now determine the ingredients of their own salads or bowls themselves.

In the system prepared with the **"Salad or Bowl?"** approach, different products ranging from greens and fresh herbs to grains and legumes, vegetables and fruits to pickles and crispy flavors can be brought together. Salads are completed with vinaigrette, while bowls are completed with vinaigrette or sauce options, and can be customized with optional extra flavors. Thus, every guest can create a combination suited to their taste and meal preference.

SUSHI IS ALSO AMONG THE NEW FLAVORS OF 7DE7

The sushi options added to 7DE7's new menu offer a wide selection extending from classic rolls to interpretations unique to 7DE7. In addition to classics such as California, Philadelphia, Sesame California, Veggie, and Yoru Maki; 7DE7 rolls such as Midori Nami, Mango Nami, Karai, and Takumi are also featured on the menu.

The sushi selection also includes different alternatives such as Katsu Maguro Tartare prepared with tuna tartare, Katsu Sake Tartare with salmon tartare, Popcorn Ebi with tempura shrimp, and Umi with salmon tartare.

AN ICE CREAM BREAK AT 7DE7

On the sweet side of the new menu, there are ice cream varieties to accompany hot summer days. In addition to chocolate, vanilla, pistachio, salted peanut, tahini, banana, and strawberry ice creams, sour cherry sorbet took its place among the new flavors of 7DE7.

New flavors ranging from cold sandwiches to sushi options, customizable salads and bowls to ice creams, can be purchased from the kiosks located in the 7DE7 area at QNB Terminal Kadıköy. Increasing its alternatives for different hours of the day and different palates, 7DE7 enriches its experience that brings gastronomy together with social life through new flavors.



ABOUT 7DE7

Positioned inside QNB Terminal Kadıköy, 7DE7 transforms gastronomy into an experience-oriented space with its culinary approach shaped at its establishment through the consultancy of the Culinary Arts Academy (MSA) and its menu bringing street flavors together with a chef's touch.

With its screens that transform the excitement of matches into a shared experience, its event atmosphere extending from music to culture-art focused gatherings, its energetic ambiance, and its dynamic structure that opens space for different social experiences, 7DE7 stands out as a versatile meeting point bringing gastronomy, sports, culture-art, and social life together under the same roof.

Taking place within the structure of QNB Terminal Kadıköy that brings culture, gastronomy, and city life together, 7DE7 welcomes its guests as one of Kadıköy's new generation social meeting points with its flavors, events, and experience-oriented atmosphere.