



*The three-leaf clover symbolizes faith, hope, and love, with each leaf representing a different meaning. And we wish for each item on this menu to carry these values and bring positive energy into your life.*

*Welcome*



# Menu

## Red Craft

€7

Get Ready for a Flavor Journey  
Served in 5 pieces with fresh lettuce,  
a slice of lemon, and pomegranate  
molasses for a refreshing taste.

(1, 8)



Red Craft

## Original Red Craft Wrap

€8

Give your heart to the original,  
surrender to the taste. Made with  
Red Craft, lettuce, tomato,  
cucumber, and red cabbage.

(1, 8)



Original Red Craft Wrap

## Nacho-Style

€7

Spicy enough? No? Just ask – we've  
got water ready! Served with  
Doritos, Red Craft, Guacamole,  
Jalapeños, Hot Sauce, and Chef  
Sauce on the side.

(1, 6, 7, 8)



Nacho-Style

## Sushi-Style Wrap

€10

Unroll the unexpected, where sushi  
meets tradition. Lettuce, tomato,  
cucumber, carrot.

(1, 8)

Optional : Guacamole, Soft Cheese Pistachios  
Coating



Sushi-Style Wrap

## Triangle Roll

€11

Let obedience guide you to the  
Triangle Roll.  
Red Craft, Lettuce, Doritos, Guacamole,  
and chef sauce served in 4 pieces with  
walnuts on top for extra crunch.

(1, 6, 7, 8)



Triangle Roll



## Unity Bowl

€14

Dive into a bowl where flavors meet like a rainbow. Red Craft, Guacamole, Pistachios, Pomegranate Seeds, Red Cabbage, Carrots, Walnuts, and Pickled Cucumber on top for added texture and flavor.

(1, 8)



Unity Bowl

## Seaweed Fusion (Vegetarian & Vegan Options)

€13

Extraordinary sushi – embark on a new adventure for your senses with Seaweed Red Craft!

1. Vegetarian Option: Red Craft, Guacamole, Philadelphia Cheese, wrapped in Nori Sheets, and served as sushi-style rolls.

(1, 7, 8)



Seaweed Fusion 1-2

2. Vegetarian Option: Red Craft, Lettuce, Tomato, Cucumber, Carrots, and Philadelphia Cheese, Wrapped in Nori Sheets, and served as sushi-style rolls.

(1, 7, 8)



Seaweed Fusion

3. Vegan Option : Red Craft, Guacamole, Violife Cream Cheese, wrapped in Nori Sheets, and served as sushi-style rolls.

(1, 8)

4. Vegan Option : Red Craft, Lettuce, Tomato, Cucumber, Carrots, and Violife Cream Cheese, wrapped in Nori Sheets, and served as sushi-style rolls.

(1, 8)



Seaweed Fusion 6-3

5. Vegan Option: Red Craft, Mango, Avocado, and Cucumber, wrapped in Nori Sheets, and served as sushi-style rolls.

(1, 8)

6. Fusion Option: Red Craft, smoked Salmon, Cucumber, Philedelphia Cheese wrapped in Nori Sheets.

(1, 4, 7, 8)





## Dippings

- <sup>(7)</sup> Chef sauce €2
- Hot sauce €2
- Sour sauce €2

## Drinks

- <sup>(1, 7)</sup> Ayran €3
- <sup>(1)</sup> Salgam €3

**Summary of Major Allergens: Gluten (from bulgur, wheat-based) Soy (from soy sauce, vegan soy sauce) Dairy (from Philadelphia cheese in vegetarian options) Nuts (Pistachios, walnuts) Sesame Potential Cross-Contamination with allergens in shared kitchen spaces.**

1-Gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Lupin, 13. Molluscs, 14. Sulphur Dioxide and Sulphites

## Our Story

*Çiğ köfte is a unique delicacy with roots dating back to 2000 BC, symbolizing sharing and unity. According to legend, during a time when King Nimrod banned fire, Prophet Ibrahim's mother created this special recipe using only natural ingredients, without cooking.*

*At 7V-RoLL, we reinterpret this ancient flavor with a modern touch. Our recipe, enriched with 22 carefully selected spices, is made with nutritious bulgur—high in fiber and protein and with a low glycemic index. With branches in multiple countries, we bring this unique taste to different cultures, transforming çiğ köfte into a global delight.*

*Inspired by Turkish cuisine, we offer vegan and vegetarian-friendly options while embracing a sustainable production approach that blends çiğ köfte with global flavors. 7V-RoLL is more than just a meal—it's a journey where history, nature, and human creativity come together. Join us in this extraordinary experience!*

