

Bosphorus Grill

Turkish Mezze

Selection of Cold Appetizers and Mezzes will be serve on the table

Salads

Peach and Burrata

Garden crispy greens, pine nuts, chives
and balsamic vinaigrette

Spinach and prawns salad

Peas, cumin, turmeric and chili dressing

Farro Salad

Red onion ,grape tomato and basil

Greek Salad

Pepper, tomato, parsley and feta cheese

Caesar Salad

Romaine lettuce, garlic croutons and Caesar
dressing

with your choice of: grilled chicken, smoked salmon
or prawns

Thai Beef Salads

Bamboo shot, bean sprouts, red bell pepper,
cucumber, coriander, cashew nut,
vine tomato and “nam prik pao” sauce

From the Chef's Stations

Manti

Klasik Kıymalı Manti

Classic Manti filled with Minced Meat

Balıkli Manti

Candy Manti filled with Minced Fish

Füme Peynirli Manti

White Manti filled with smoked cheeses

Sebzeli Manti

Green Manti filled with Vegetables



Price is 225 TL per person, incl. VAT

Barbecue Grill Selection

Butchery Plate

Lamb chops, "Adana" kebab, salsik, beef tenderloin, sucuk and kavurma

Seafood Plate

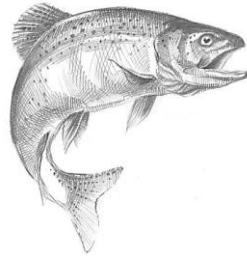
Prawns, Dorado, seabass and salmon

Rotisseries

Whole free range roast chicken or duck

Daily line catch fish

red onion, tomato, black olive, parsley and green salad



All plates are served with a selection of:

Vegetable ratatouille

Gratin potatoes

Basmati rice

Grilled tomatoes and pepper

From the Chef's Stations

Gözleme

Turkish Pastrami "Gözleme"

Soft Cheese "Gözleme"

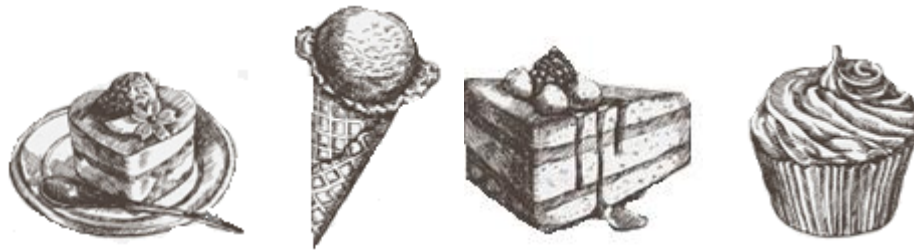
Potato "Gözleme"

Aegean Regains Herbs "Gözleme"

Price is 225 TL per person, incl. VAT

Dessert

Selection of Daily Dessert & Seasonal Fruits



Ice Cream

Vanilla

Chocolate

Plum and croquant

Sorbet

Raspberry

Passion fruit

Lime

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