

Sample Menu

A SAMPLE MENU
FOR A WEEKS'
LUXURY GULET
YACHT CHARTER

1ST DAY

A welcome cocktail accompanied by our Chef's choice of mini appetizers followed by Dinner

Red Lentil Soup • Roasted Aubergine Salad • Mashed Zucchini with Garlic Yogurt • Black Eyed Peas in a Lemon, Olive Oil & Garlic Sauce • Salad of mixed greens, tomato, carrot, cucumber & red onion • Feta Cheese Fried Pastry
Roasted Chicken with Vegetables & buttery Rice Pilaf • Chocolate Pudding with Vanilla Ice Cream

2ND DAY

DAILY BREAKFAST

Breakfast each day consists of Fresh Filter Coffee, Freshly Squeezed Orange Juice or other Fruit Juices, Milk, and Teas (freshly brewed black tea or herbal tea assortments).

We serve large Continental-Turkish breakfasts with olives, tomatoes, cucumbers, an assortment of cheeses, eggs prepared to your liking and fresh bread, as well as fresh fruit, yogurt, honey, jams, butter, toast, cereals and pancakes.

Our chef also prepares homemade pastries daily (such as borek, a light and crispy filo with spinach and cheese, or Pogaca pastry with a cheese filling)

LUNCH

Moussaka • Cracked wheat pilaf • Salad of chopped tomatoes, cucumber, feta cheese & red onion
Cold yogurt soup with grated cucumber • Seasonal fruit

DINNER

Mashed broad beans • Broccoli with lemon & garlic sauce • Potato Salad with mustard, dill & mayonnaise sauce
Spinach salad with cauliflower florets, tangerine slices, red onion & crumbled blue cheese • Shrimp in garlic butter
Grilled Sea bass • Semolina dessert

3RD DAY

LUNCH

Grape Leaves filled with rice & herbs • Cauliflower salad with sweet corn, onion, paprika, walnuts & tahini
Arugula salad with green olives, roasted walnuts, red onion & pomegranate • Rice Pilaf Sautéed
Chicken breast with tomato & green pepper • Seasonal fruit

DINNER

Mushroom Soup • Parsley with yogurt • Antep Ezme (finely chopped tomato, pepper, onion & chili pepper)
Fried Aubergine & potato with yogurt • Pacanga Borek (fried pastry with Turkish pastrami and cheese)
Roasted Leg of Lamb with rosemary baby potatoes • Apple Dessert with honey & cinnamon sauce

4TH DAY

LUNCH

Roasted paprika with garlic sauce • Grilled Zucchini with mustard sauce • Mucver (zucchini fritter mixed with fresh herbs & grated carrot) • Salad of fresh beet grated with green apple & roasted walnuts
Manti (Turkish Ravioli with yogurt & spicy melted butter sauce) • Seasonal Fruit

DINNER

Red Cabbage Salad with Mayonnaise & dill sauce • Haydari (garlic yogurt with dried mint sauce)
Kopoglu (sautéed chopped aubergine & potato with tomato sauce) • Sautéed Mustard greens • Turkish Grilled Specialties (Sis Kebab, Meatballs, Chop steak, Marinated Chicken wings etc) • Kazandibi Dessert (Turkish Flan)

5TH DAY

LUNCH

Rucola Salad with vinegar and Parmesan cheese • Pasta with baby shrimp & red pepper in white wine sauce with black olives, fresh tomato, garlic, fresh oregano & basil & onion • Artichoke heart with 6 fresh herbs • Seasonal Fruit

DINNER

Octopus Salad • Lightly battered Calamari with Tarama Sauce • Samphire with garlic and lemon sauce • Purslane salad with capers red onion & goat cheese • Broiled Sea bass • Roasted Tahini Halva with Lemon Sauce.

6TH DAY

LUNCH

Zucchini Flower filled with rice & herbs • Fennel salad with avocado & vinaigrette • Sautéed carrot with garlic & yogurt
Sautéed beef with vegetables • Seasonal fruits

DINNER

Sautéed spinach with béchamel sauce & cheese • Potato salad with tomato, green pepper, parsley & onion
Green lentil salad with white cabbage, tomato & spring onions • Roasted free range chicken stuffed with ottoman rice
Revani (traditional Turkish cake with syrup)

7TH DAY

LUNCH

Chard stuffed with ground beef served with yogurt sauce • Stewed green beans with tomatoes & onions
Cracked Wheat pilaf with Aubergine • Cauliflower salad with chickpeas, dried cranberries & tahini dressing
Seasonal fruit

DINNER

Fish Soup • Sautéed Mushroom, Fresh Green Pea Salad with roasted red pepper & scallions • Red cabbage salad with green onions and grilled corn from the cob • Baby Leek & celery root cooked in orange juice & olive oil
Bouillabaisse Grouper with seasonal vegetables • Semolina Halva with vanilla ice cream