



BANQUET MENU ***1***

Selection of Chef's mezes

White cheese, ka ar cheese, eggplant salad in lemon slice, fava, haydari, stuffed olive leaves in olive oil, smoked trout, salami with pistachio, tomato, cucumber and fresh vegetable leaves

~ ~ TM TM

Oriental savory pie with cheese ***Enriched with sweet basil***

~ ~ TM TM

Oven baked chicken breast with mushroom sauce
Decorated with sautéed seasonal vegetables and rice with almond

~ ~ TM TM

Turkish desserts variation
ekerpare, kazandibi, cevizli baklava, öbiyet



BANQUET MENU

2

Meze Platter

White cheese, ka ar cheese, stuffed pepper in olive oil, çerkez tavu u, smoked salmon, veal ham, haydari with rocket, Russian salad, tomato & cucumber

~ ~ TM TM

Crepe with spinach

with fresh mint and tomato sauce

~ ~ TM TM

Enriched with thyme sauce and oven baked lamb tandour

Accompanied by sautéed seasonal vegetables and rice with grape and liver

~ ~ TM TM

pralin parfait

with "Antep" pistachio sauce



BANQUET MENU

3

Selection of mezes in olive oil

Artichoke in olive, stuffed pepper in olive oil, stuffed grape leaves in olive oil, eggplant salad with tomato and pepper in olive oil

~ ~ TM TM

Vol au vent with mushroom

~ ~ TM TM

Roasted veal

Served with mashed potato and sautéed seasonal vegetables

~ ~ TM TM

Brownie with chocolate