



DINNER SET MENU

1

Selection of Chef's mezes

White cheese, kasar cheese, smoked eggplant salad, chicken meze with walnut, kısır, fava, haydari, stuffed olive leaves in olive oil, smoked trout, salami with pistachio, tomato, cucumber and fresh vegetable leaves

~ ~ TM TM

Paçanga savory pie

~ ~ TM TM

***Oven baked chicken breast with creamy mushroom sauce
Decorated with sautéed seasonal vegetables and rice with butter***

~ ~ TM TM

Turkish desserts variation

Sekerpare, kazandibi, cevizli baklava, söbiyet



DINNER SET MENU

2

Selection of mezes in olive oil

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

~ ~ TM TM

Turkish savory pie with cheese

Accompanied by tomato sauce with fresh mint

~ ~ TM TM

Oven baked lamb tandour enriched with fresh thyme

With sautéed seasonal vegetables and rice with liver and grape

~ ~ TM TM

"Tel Kadayıf" with pistachio

With clotted cream



DINNER SET MENU

3

Selection of Marina Hotel mezes

White cheese, kasar cheese, stuffed olive leaves in olive oil, haydari, eggplant salad, chicken meze with walnut, smoked salmon, veal ham, Russian salad with rocket, tomato, cucumber and fresh vegetable leaves

~ ~ TM TM

Crepe with spinach

Enriched with tomato sauce with sweet basil

~ ~ TM TM

Grilled fillet sea bass

Served with fresh rocket leaves, potato with dill and lemon

~ ~ TM TM

Hot tahini halvah

Accompanied by lemon sauce with honey