

# STARTERS

## WONTON CUPS WITH BAKED SPINACH AND SHRIMP

Served with Avocado and Wasabi Sauce



## BEEF JERKY

Served with Asparagus Cold Cuts, Egg Yolk Sauce and Parsley Oil



## PAN FRIED HALLOUMI AND FRESH ZUCCHINI

Served with Spicy Buffalo Yogurt and Tomato Pesto



## SALMON CRUDO

Topped with Red Onion, Caper Flowers and a Dill Parsley Olive Oil Sauce



## GORGONZOLA BEET SALAD

with Plums, Pears, Oranges, Balsamic Vinegar and Caramelized Hazelnuts



## SALAD OF MEDITERRANEAN GREENS WITH SOUR APPLES

Combined with Cherry Tomatoes, Dried Goji Berries, and Dressed with Dill and Apple Vinegar Olive Oil Dressing



# SOUP

## CREAM OF MUSHROOM SOUP

Served with Spicy Chickpeas Roasted in Butter



## COCONUT SOUP WITH SPINACH AND ZUCCHINI

Garnished with Croutons and Dried Mint Leaves



If you have a food allergy, intolerance or sensitivity, Please speak to your server about ingredients in our dishes before you order your meal.

# MAIN COURSES

## GRILLED BEEF TENDERLOIN MEDALLIONS

Served with Wild Mushrooms, Baked Garlic Risotto and Green Pepper Sauce



## GRILLED ENTRECOTE

Accompanied By Sautéed Green Zucchini, Leaf Asparagus, Corn Flour Potatoes and Béarnaise Sauce



## MIXED GRILL

Beef Tenderloin, Beef Steak, Lamb Chops, Chicken Skewers, Meatballs, Fries and Served with a Rich Red Wine Sauce



## GRILLED CHICKEN WITH FIVE CHEESE SAUCE

with Mashed Potatoes and Fried Onion Rings



## GRILLED SALMON FILLET

Served with Sautéed Vegetables, Fresh Spinach Pesto and Sun-Dried Tomatoes



## BRAISED LAMB SHANK WITH POMEGRANATE

Served with Garlic, Mushrooms, Carrots, Roasted Stuffed Olives with Peppers and Mashed Potatoes



## ROASTED AUBERGINE (VEGAN)

Served with Red Beans, Capia Pepper, Garlic, Onion and Tomato Puree



## BAKED MUSHROOMS WITH CAPIA PEPPERS AND VILLAGE CHEESE (VEGETARIAN)

Served with Colored Peppers, Onion and Fresh Thyme



# DESSERTS

## CHOCOLATE SOUFFLÉ

Served with Vanilla Ice Cream



## RED VELVET FRUIT CAKE

with Strawberry, Raspberry, Blueberry, Ivory Chocolate Stick and Strawberry Sauce



## ORANGE JELLO CUPS

with Chocolate Ganache Mousse



## FRESH FRUIT SALAD

with Ice-Cream And Strawberry Sorbet



## ICE CREAM OPTIONS

With Finger Fruits and Cocoa Wafers



## MIXED CHEESE PLATTER

Edam Cheese, Gruyère Cheese, Roquefort Cheese, Gouda Cheese İzmir Tulum Cheese, Crackers  
Dried Fruits, Walnuts, Almonds



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