MEZZES

Seasonal Fresh Appetizers and Greens

* If you have any food allergies, please inform us before you order your food.

SOUPS

CLASSIC TOMATO SOUP

Onion Garlic Veggie

Served with Croutons

GROUPER FISH SOUP WITH CUMIN

Onion Significant

Topped with Poppy Seed Breadsticks

HOT AND COLD STARTERS

SEAFOOD TORTELLINI



Served with Creamy Garlic Basil Sauce and Parmesan

PAN FRIED CALAMARI



Seasoned with Powdered Parsley, Served with Peri Peri Yoghurt Dip

SALMON GRAVLAX



Paired with Cranberry Goat Cheese, Rye Bread, Fried Capers, and Dill

GARLIC BUTTER SHRIMP



Served with Lemon Orange Juice and Parsley

ARUGULA SALAD



with Walnuts, Cherry Tomatoes, Fresh Basil, Fresh Mint, Green Apple and Mustard Sauce

COLD CUT SALAD WITH BREADED WHITE CHEESE



Seasoned with Dried Thyme and Dressed with Olive Oil Lemon Sauce





MAIN COURSES

GRILLED SEA BASS FILLET



Served with Mandolin Zucchini, Potatoes, Crispy Onions and Lemon Butter Sauce

JUMBO SHRIMP PESTO



Topped with Edam Cheese and Sautéed Cherry Tomatoes with Garlic

SEAFOOD WOK WITH GINGER SAUCE



with Seasonal Fresh Vegetables and Creamy White Wine Sauce

BAKED SALMON WITH ORANGE



Served with Lemon Risotto, Green Asparagus, Fresh Ginger and caramelized Antalya Orange.

GROUPER FISH WITH LEMON PARMESAN SAUCE



Served with Fresh Spinach, Red Onions and Chestnut Mushrooms

ROASTED MUSHROOMS WITH VERMICELLI (VEGETARIAN)



Oyster Mushrooms, Cultivated Mushrooms, Garlic, Onion, Colored Peppers and Dill

SPINACH WITH CHICKPEAS (VEGAN)



with Bulgur, Grated Carrot, Onion, Pepper Paste and Olive Oil

DESSERTS

MOIST LEMON CAKE



Served with Whipped Lemon Cream, Peanuts and Frozen Blueberries

MAGNOLIA WITH PUMPKIN



Served with Walnut, Croquant, Strawberry and Fresh Mint

CHOCOLATE CHARLOTTE



Served with Cacao Powder and Kiwi

FRESH FRUIT SALAD



with Ice-Cream and Strawberry Sorbet

ICE CREAM OPTIONS



with Finger Fruits and Cocoa Wafers



