

Classic Menu: Private Gulet Charter

Cruising the Mediterranean in style and taking in the sea, sights, and sun is everyone's idea of heaven, but we also know the importance of great food. Our Classic Menu offers quality and taste to make your time here in Turkey truly memorable. Our menus are subject to change with ever-changing seasons, ports, and a large range of kitchen amenities.

Our skilled chefs will want to show you their speciality dishes, so please do not hesitate to let us know of any dietary / health requirements, religious preferences, or special requirements.

Pricing Details

- **Adult:** € 65.00 per day / € 455.00 per week
 - **Children (Ages 0-5):** Free
 - **Children (Ages 6-10):** 50% discount
 - **Beverages:** All kinds of soft drinks are included in the menu.
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Daily Staples (Throughout the week excluding Day 1)

- **Breakfast:** It comprises Cheese, Jams, Honey, Olives, and Freshly Baked Bread. Options include Boiled and Scrambled Eggs, Omelette, or Turkish Menemen. Also served: Smoked Chicken/Turkey, Turkish Gozleme/Pancake, Pastry, Crepe, Dry Beef, Turkish Sausage, Salami, Tomato, Cucumber, Corn Flakes, Cereals, Milk, Yoghurt, Seasonal Fruits, Coffee, Tea, and Orange Juice.
 - **Tea-Time:** Tea, Coffee, Freshly squeezed juices, and day's snacks like Pastries, Cheese rolls, Cookies, Cakes, and Biscuits will be served.
 - **Every Evening After Dinner:** Day's dessert and mixed fruit plates will be served.
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Weekly Menu

Day 1

- **Dinner:** Fresh fish (sea bass or sea bream), octopus salad, fried calamari, aubergine salad, potato salad, and green rocket salad.

Day 2

- **Lunch:** Chicken schnitzel, fresh purslane with yogurt, green beans with olive oil, rice of wheat grains with vegetables, and salad.

- **Dinner:** Meat Grill (2 chops, 2 shish, 2 meatballs), tavern rice, 3 types of appetizers, salad, fruit.

Day 3

- **Lunch:** Meat Pasty (Turkish garlic ravioli), Cauliflower or Moussaka, zucchini marinated with lemon and olive oil, yogurt, and salad.
- **Dinner:** Oven-roasted chicken, mushroom saute, rice with vegetables, fried vegetables with garlicky yogurt, and salad.

Day 4

- **Lunch:** Meat sauce, stuffed green pepper, shakshuka (fried vegetables with tomato sauce), fried carrot with yogurt sauce, rice with corn, and salad.
- **Dinner:** Fillet Rock Perch and seasonal Fish, Fried Calamari, shrimp stew, octopus, tuna salad, and 3 appetizers.

Day 5

- **Lunch:** Pasta with sauce, mixed vegetable pot, and tzatziki served with Salad.
- **Dinner:** Izmir Meatball (Baked meatballs with vegetables), Biryani with vegetable rice, borlotti beans in olive oil (Roman Bean Casserole), and Russian salad.

Day 6

- **Lunch:** Creamy mushrooms, chicken saute, tomato rice, Mediterranean salad.
- **Dinner:** Fresh fish (sea bass or sea bream), and jumbo shrimp served with broccoli, baked potato, and courgette patty with rocket salad.

Day 7

- **Lunch:** Imam Bayildi (stuffed aubergine oven baked), mercimek kofte (lentil balls), pasta with basil, Haydari appetizer, salad.
- **Dinner:** Steak, rice with tomato, yogurt with red cabbage, fried cauliflower, and salad.