

# Luxury Menu: Private Gulet Charter

The cuisine is an unforgettable part of any vacation and our luxury menu will make your vacation even more unique. We want you to enjoy fresh local produce of the highest quality. Depending on the everchanging seasons, availability of produce, port location and kitchen amenities all our menus can be changeable.

Our chefs also have their own speciality dishes that they will want to share with you. Our Menus can also be customized to suit any of your special requests, religious preferences and your health / dietary requirements please don't hesitate to ask.

## Pricing Details

- **Per Person Daily:** € 79.28
  - **Per Person Weekly:** € 555.00
  - **Beverages:** All soft drinks are included in the menu.
- 

## Daily Staples (Throughout the week excluding Day 1)

- **Breakfast:** Cheese, Jams, Honey, Olives, Freshly Baked Bread, Boiled or Scrambled Eggs, Omelette or spicy Turkish Omelette, Smoked Chicken/Turkey, Turkish Gozleme/Pancake, Pastry, or Crepe, Turkish Sausage, Salami, Tomato, Cucumber, Cornflakes, Cereals, Milk, Yoghurt, Fruit, Coffee, Tea, and Orange Juice.
  - **Tea-Time:** Tea, Coffee, Filter Coffee, Espresso, Nespresso, Freshly squeezed juices. Day's snacks like Cheese rolls, Cookies, Cakes, Biscuits, a selection of Pastry, a selection of Cookie, Cezerye desserts (a kind of Turkish dessert), Bruschetta, Dry grapes, Date, Almond, Pistachio, Hazelnut, Cashew, Peanut, selection of Chocolate, Corn, and Potato Chips.
  - **Every Evening After Dinner:** Day's dessert and mixed fruit plates will be served. Types of desserts are semolina halva with ice cream, oven-baked pumpkin in syrup, baked halva with a lemon, profiterole, Kadayif (Traditional Turkish Dessert), sweet semolina pastry (Traditional Turkish Dessert), gummy pudding (Traditional Turkish Dessert), and fruits. Chef's special desserts can also be added to the options.
- 

## Weekly Menu

### Day 1

- **Dinner:** Steamed seasonal Fresh Fish (Grida/Lahoz, Akya/Leer), octopus salad, pasta with shrimp, calamari, fried seaweed with garlic and olive oil, served with Greek salad.

## Day 2

- **Lunch:** Stuffed grape leaves, meat pasty with yoghurt (Traditional Turkish Ravioli), fried vegetables, green beans with olive oil, and Sheppard salad.
- **Dinner:** Mix Grill: lamb chop, lamb shish, chicken wings, baked potato, aubergine salad (grilled aubergines, onions, and peppers mashed with lemon, garlic, and olive oil), atom (spicy yoghurt with walnut) with Mediterranean salad.

## Day 3

- **Lunch:** Stuffed green pepper(with rice), pachanga borek (fried pastry with Turkish pastrami and cheese), courgette patty, Haydari appetizer with yoghurt sauce, green beans with oil, and salad.
- **Dinner:** Fresh Fish (Sea Bass / Sea Bream), Shrimp, and Calamari served with broccoli, pasta, potato salad, rocket, and green salad.

## Day 4

- **Lunch:** Creamy Mushroom Penne, Shakshuka (Fried Vegetables in a Tomato Sauce), Carrot Yogurt Dip with a Fresh Seasonal Salad.
- **Dinner:** BBQ Lamb Chops, Meatballs, Chicken and Vegetables, Baked Mushroom (stuffed with Cheese), Couscous (kind of noodle), Russian Salad, and Avocado Salad.

## Day 5

- **Lunch:** Beef saute, tavern rice, red beet appetizers (beetroot dip), roasted courgette, and potato salad with tomato, green pepper, parsley & onion.
- **Dinner:** Salted fish, shrimp with hot garlic pot, stuffed squid, artichoke stuffed with olive oil, yoghurt with red cabbage, served with rocket salad and parmesan cheese.

## Day 6

- **Lunch:** Chicken schnitzel, Green Beans, Rice with Garnish, Green Salad, fried carrot with yoghurt, Tsatsiki, Melon.
- **Dinner:** Sirloin steak, cream potatoes, broccoli, oven-baked macaroni, Aubergine with yoghurt (grilled aubergine mashed with yoghurt) served with gavurdagi salad (fine-chopped tomato, walnuts, onion with pomegranate syrup).

## Day 7

- **Lunch:** Imam Bayildi (stuffed aubergine oven baked), Izmir Meatball (Baked meatballs with vegetables), Barbunya Pilaki (borlotti beans in olive oil), tavern rice (rice with vegetables), yoghurt with red cabbage served with Sheppard salad.

- **Dinner:** Fish Soup, grilled Salmon steak, fried calamari, shrimp casserole, Kopoglu appetizer (sautéed chopped aubergine & potato with tomato sauce), with a green salad.