

Experience the Taste of Türkiye

Week 1 – 1st to 9th March 2025

Week 3 – 17th to 23rd March 2025

Mezzes and Salads

- Acuka - Roasted red bell pepper with walnut and molasses
- Şakşuka - Fried garden vegetables with yogurt and tomato sauce
- Zeytinyağlı Kabak - Zucchini cooked in olive oil
- Fava – Broad bean puree with onion and dill
- Vişneli Kısır - Bulgur with vegetable and sour cherries
- Kuru Cacık - Homemade yogurt with fresh mint and cucumber
- Tahinli ve Yogurtlu Patlıcan - Eggplant puree with tahini and yogurt
- Gavurdag Salatası - Diced vegetable salad with walnut and pomegranate sauce
- Turşu: - Homemade mixed pickles

Turkish Cold Cuts

- Pastirma – Beef pastrami
- Kurufasulye – Beef pepperoni

Bread

- Pita Bread
- Lavaş
- Tırnaklı pide

Dips

- Hummus - Chickpea puree with tahini and garlic
- Kuru Cacık - Homemade yogurt with fresh mint and cucumber
- Tahinli Patlıcan - Eggplant puree with tahini

Hot Appetizer

- Mucver - Vegetable pancake with yoghurt dips
- Tereyağlı Ahtapot - Octopus in butter
- Karides Güveç - Shrimp casserole
- Pastirmalı Humus - Hummus with pastrami
- Kuymak - Corn Flour Puree with cheese and butter

Soup (One in rotation)

- İşkembe Corbası - Marinated beef stomach soup
- Ezogelin – Turkish lentil soup

Gueridon Special Highlight

- Künefe: Slice of Heaven - Cheesy kunefe with special cream sauce (Serving on Week 2)
- Çiğ Köfte Roll – Vegetable and Couscous rolled in tortilla (Serving on Week 4)

Main Course 1

- Tas Kebab – Balkan lamb stew with potatoes

Tavuklu Mutancana – Ottoman-style chicken
Eksili Kofte - Kofta with sour white sauce and vegetables
Meyhane Pilavi - Bulgur rice with vegetables
Yumurtali Ispanak - Spinach with egg
Kapuska - White cabbage stew
Portakal Salmon – Baked salmon with orange

Main Course 2

Keskek - Traditional wheat puree
Izmir Kofte – Turkish meatballs in tomato sauce
Levrek Buğulama - Seabass stew
Peynirli Kus Kus - Turkish couscous with cheese and herbs
Nohutlu Bamyas - Chickpea and okra stew
Manti - Homemade Turkish ravioli
Soslu Kanirbahar - Cauliflower stew

Main Course 3

Sehriyeli Pilav - Vermicelli rice
Kuru Fasulye - White bean stew
Islim Kebeb – Grilled eggplant filled with seasoned ground beef
Ispanakli Borek - Spinach crispy Turkish pastry
Yogurtlu Kofte – Yoghurt-marinated chicken meatballs
Balik Yagnisi - Fish stew
Turlu - Vegetable stew

Carving (2 in Rotation)

Chicken Skewer
Izgara Kofte
Doner Kebab
Lamb Leg
Lamb Skewer
Beef Skewer

Desserts

Fıstıklı Baklava - Baklava with pistachio
Cevizli Baklava - Baklava with walnut
Şekerpare - Semolina sweets with sugar syrup
Fırın Sütlaç - Rice pudding
Tahinli Kabak - Pumpkin dessert with tahini and walnut
Cevizli Kadayif - Walnut dessert
Revani - Semolina dessert

Live Turkish Ice-cream Stall

Authentic goat milk ice cream in a cone