

Experience the Taste of Türkiye

Week 2 – 10th to 16th March 2025

Week 4 – 24th to 30th March 2025

Mezzes and Salads

- Muhammara - Roasted red bell pepper, walnut, and molasses
- Şakşuka - Fried garden vegetables with yogurt and tomato sauce
- Acılı Balkabağı - Spicy pumpkin with yogurt
- Levrek Marin - Marinated seabass
- Fava – Broad bean puree with onion and dill
- Zeytinyağlı Taze Fasülye - Onion, garlic, green beans, tomato cooked in olive oil
- Visneli Kısır - Bulgur with vegetables and sour cherries
- Çoban Salatası - Garden vegetables salad with Tulum cheese
- Gavurdag Salatası - Diced vegetable salad with walnuts and pomegranate sauce

Turkish Cold Cuts

- Pastırma – Beef pastrami
- Kurufasulya – 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 Appetizers

- Mucver - Vegetable pancake with yoghurt dips
- Kadın Budu Kofte - Beef ball with rice and spices
- İçli Köfte - Fried bulghur, stuffed with lamb and pine nuts
- Perde Pilavı - Almond rice cooked in special pastry sheet
- Karisik Kuru Dolma - Stuffed dry vegetables with rice, tomato, parsley and molasses
- Kıymalı Rulo – Turkish ground meat bread rolls

Soup (one in rotation)

- Tarhana Corbası - Wheat soup
- Mercimek Çorbası - Red lentil soup

Gueridon Special Highlight

- Guvec – Mini lamb stew pot with puff pastry (Serving on Week 1)
- Alevli Tuzda Balık – Fire salt-baked salmon in vine leaves (Serving on Week 3)

Main Course 1

Keşkekli Frında Kuzu Incik - Braised lamb shank served with wheat puree
Hünkar Beğendi - Sultan's delight
Karides Güvec - Shrimp casserole
Piliç Topkapı - Stuffed chicken leg with special rice
Icli Pilav – Braised lamb cube in fragrant pilaf rice
Bamya Kızartma - Fried okra with dips
Pimpirim Asi - Dried pulses stew with spinach, tomatoes and garlic crouton

Main Course 2

Siyez Bulgurlu Ciğer Siş - Lamb liver skewer
Ali Nazik - Sautéed beef with yogurt and eggplant puree
Levrek Bugulama - Seabass stew
Tavuk Sarma Tarifi - Ottoman stuffed chicken with spinach and cheese
Ic Pilav - Rice with dried grapes
Imam Bayildi – Turkish stuffed eggplant
Kabak Graten - Zucchini with cheese

Main Course 3

Iskender Kebab – Döner kebab with tomato sauce on pita
Ekşili Köfte - Lamb köfte
Balık Kokorec - Sauteed fish and seafood with oregano and chilli pepper
Tavuk kavurma - Chicken casserole
Sehriyeli Pilav - Vermicelli rice
Prinçli Ispanak - Spinach stew with rice
Kuru Fasulye - White bean stew

Carving (2 in Rotation)

Beef Döner Kebab
Chicken Skewer
Adana Kebab
Chicken Döner Kebab
Lamb Leg
Urfa Kebab

Desserts

Fıstıklı Baklava - Baklava with pistachio
Cevizli Baklava - Baklava with walnut
Şekerpare - Semolina sweets with sugar syrup
Fırın Sütlaç - Rice pudding
Tahinli Citir Kabak - Pumpkin dessert with tahini and walnut
Fındıklı Un Helva - Hazelnut halva
Künefe - Kunefe
Katmer - Fillo dough stuffed with pistachio and clotted cream

Live Turkish Ice-cream Stall

Authentic goat milk ice-cream in a cone