



A Taste of Turkey

MEZE

Roasted Eggplant Dip

served with Lavash

Roasted Leeks, Cherries, Feta and Olive Salad

Muhamara Dip

served with Pita

Lahmacun – Ground Lamb stuffed flat bread

Pide served with Red Pepper Paste

Lentil, Mint and Feta Salad
with Citrus Olive Oil Dressing

**Chicken, Walnuts, Figs and
Goat Cheese Salad**

MAIN COURSE

Saffron Pignoli Köfte

served with Hummus

Royal Dorade in a Vinegar Herb Sauce
served with Pomegranate and Arugula Salad

Baked Lamb Chops with Potatoes,
Olives, Peppers and Lemons
served with Saffron Labneh

Slow-cooked Green Beans and Fava Beans
in a Tomato Sauce

Imam Biyaldi – Eggplants Cooked in Olive Oil

Seafood Herbed Currant Pilaf

DESSERTS

Pistachio Cake

Pomegranate Jelly with Vermicelli

Irmik Helvasi – Toasted Semolina Dessert

Honey Squash with Roasted Sesame Seeds

Mint Tea

Afiyet Olsun!