

STANDARD CHEF'S MENU | COST: 35€ PER GUEST/DAY

Our Turkish breakfast is served everyday with the following items: butter, 3 kinds of jam, honey, 2 kinds of cheese, fresh bread, 2 kinds of olives, Turkish sausage (sucuk), salami, tomatoes, cucumbers, coffee and tea.

DAY 1

Lunch : Aubergine with minced meat, Salad, Yogurt with cucumber and Fruit Plate.

Dinner : Fish (Sea Bass, Bream, Lahos fish), Calamari and Green Salad.

DAY 2

Lunch : Vegetable meat kebab, Pureed potatoes, Salad and Desert.

Dinner : Barbequed red meat (meatballs (Turkish Kofte) and Grilled Cutlet), Rice, Salad and Fruit Plate.

DAY 3

Lunch : Mixed Stuffed Green Peppers, Baked Spaghetti, Seasonal Salad and Fruit Plate.

Dinner : Grilled Chicken, Pureed potatoes, Salad and Fruit Plate.

DAY 4

Lunch : Meat and vegetable casserole in clay dish, Rice, Salad, Fruit Plate

Dinner : Large serving of fish, Rice, Salad, Fruit Plate

DAY 5

Lunch : Aubergine with minced meat, Salad, Yogurt with cucumber, Fruit Plate

Dinner : Fish (Sea Bass, Bream, Lahos fish), Calamari and Green Salad.

DAY 6

Lunch : Vegetable meat kebab, Pureed potatoes, Salad and Desert.

Dinner : Barbequed red meat (Meatballs and Grilled Cutlets), Rice, Salad and Fruit Plate.

DAY 7

Lunch : Mixed Stuffed Green Peppers, Baked Spaghetti, Seasonal Salad and Fruit Plate.

Dinner : Chicken with mushrooms, Spaghetti, Salad and Fruit Plate.

DAY 8

This is the day we disembark after having our Turkish breakfast.

EXCLUSIVE FULL BOARD MENU | COST: 50€ PER GUEST/DAY

Breakfast

Seasonal fruit platter

Full English Breakfast

Turkish Breakfast (with homemade jam and marmelade)

Coffee selection (filter coffee, espresso, instant coffee regular or decaf)

Tea selection (English tea, Turkish tea, herb tea)

Lunch

Greek salad

Octopus salad

Shrimp cocktail

Fried calamari

Salade Nicoise

Paella Tagliatelle with mushroom sauce

Grilled chicken wings with local spices

Sarma (grapevine leaves stuffed with pine nuts and current)

Fried vegetables (eggplant, marrows, green peppers)

Borek varieties (fried or baked filo pastry with cheese, meat)

Selection of fresh fruits (watermelon, honeydew melon, peach, cherries)

Ice cream with nuts and sauces

Dinner

A rich variety of Turkish Meze (appetizer platters)

Borek (filo pastry stuffed with spinach and cheese)

Baked prawns with garlic and cheese

Charcoal grilled fresh fish

Trout with lemon and parsley butter

Lemon chicken with basil sauce

Grilled lamb chops with rosemary

Veal schnitzel with lemon and butter

Baked chicken with Turkish rice,

Fruit salad

Baklava with ice Cream