

STANDARD MENU

Per Person Menu Price: 40.€ + VAT (18%) / Day

Breakfast : Local cheeses, olives, jams, honey, butter, delikatessen foods, eggs, tomato, cucumber, yoghurt, cornflex, nescafe & tea.
Tea Time : Biscuits, cakes and tea.

DAY 1

LUNCH

DINNER

Starter Selection (Mezes)
Grilled Gilt Head Bream or Sea Bass
Rice
Shepherd Salad
Fruits

DAY 2

LUNCH

DINNER

Starter Selection (Mezes)
Vegetables Kebab With Lamb Meat
Cracked Wheat (Bulghur)
Seasonal Salad
Fruits

Starter Selection (Mezes)
Chicken With Mushroom
Couscous
Seasonal Salad
Rice Pudding

DAY 3

LUNCH

DINNER

Starter Selection (Mezes)
Vegetables Casserole
Baked Macaroni
Seasonal Salad
Fruits

Starter Selection (Mezes)
Aubergine Kebab
Mücver (Fried Grated Squash With Dill)
Seasonal Salad
Fruits

DAY 4

LUNCH

DINNER

Starter Selection (Mezes)
Fried Liver
Vegetables Pastry
Seasonal Salad
Fruits

Starter Selection (Mezes)
Fried Meatballs With Vegetables
Sauced Spaghetti
Chips
Seasonal Salad
Puding

DAY 5

LUNCH

Starter Selection (Mezes)
Grilled Meatballs
Seasonal Salad
Mash
Fruits

DINNER

Starter Selection (Mezes)
Fried Chicken
Rice
Cacık (Cucumber And Garlic Yoghurt)
Seasonal Salad
Halvah

DAY 6

LUNCH

Starter Selection (Mezes)
Beans With Lamb Meat
Rice
Shepherd Salad
Fruits

DINNER

Starter Selection (Mezes)
Steamed Fish
Seasonal Salad
Macaroni
Mixed Fruit Salad

DAY 7

LUNCH

Aubergine with minced meat
Rice
Seasonal Salad
Green Beans Olive Oil
Cacık (Cucumber And Garlic Yoghurt)
Fruits

DINNER

Starter Selection (Mezes)
Mixed Grill
Potato Salad
Seasonal Salad
Grilled Vegetables
Fruits
Desert