

Christmas

MENU

SPECIAL MENU FOR NEW YEAR'S EVE ON 31 DEC

Leaf wrap with dried meat (accompanied by smoked yogurt) - dried, processed beef, bulgur, rice, various spices, buffalo yogurt.

Circassian Chicken - accompanied by village chicken, walnuts, various spices, dried bread

Muhammara - Traditional Anatolian Appetizer seasoned with smoked ember peppers, spices

Beginnings

Smoked Salmon Wrap - Accompanied by smoked salmon, Labneh and various green spices

Eggplant Dolama- Grilled eggplant flavored with sun-dried tomatoes, bacon, cream cheese and various spices

Hot Starters

Gemici Pastry - It is served accompanied by local Turkish cheeses wrapped in Yufka and Erzurum flower Honey.

Tempura Jumbo Shrimp - Tempura shrimp accompanied by a special sauce.

Vegetable Katmer - Baked vegetable mojuver in baklava pastry

Main Dishes

Turkey Tandoor - Tandoor turkey meat accompanied by chestnut inner rice

Veal Medallion - Rusted Flet mignon accompanied by veal, mashed sweet potatoes and root vegetables

Desserts

Quince Dessert - Traditional Turkish dessert with cherry sauce, accompanied by buffalo cream

New Year Program

19:30 – 21:00: New Year Eve's fine dining with the warmest Christmas Song.

21:00-23:00: Live performance Oldies but Goldies Yöntem & Firat

23:00-23:30: New Year Eve's Bingo Game

23:00-02:00: Welcome 2024 &dj performance

