

SSC Yachting

Premium Turkish & Mediterranean Menu

Refined Flavours & Exceptional Onboard Dining Experience

This sample menu represents a premium dining experience during a yacht charter in Turkey. Menus may vary depending on the yacht, chef, season and availability of fresh local ingredients.

Premium menus feature an extensive selection of Turkish and Mediterranean specialities, combining fresh seafood, quality meats, traditional mezes and carefully prepared dishes to create an exceptional onboard dining experience.

Special dietary requirements, allergies and personal preferences can be arranged with advance notice.

Day 1

Welcome Cocktail

Dinner

Grilled sea bass, fried calamari, baked potatoes, borlotti beans in olive oil, fresh salads and seasonal fresh fruit.

Day 2

Breakfast

Traditional Turkish Breakfast

Tea Time

Coffee, tea and a selection of traditional pastries.

Lunch

Mixed fried vegetables served with tomato or yoghurt sauce, bulgur pilaf, green beans with olive oil, fresh salads and seasonal fresh fruit.

Dinner

Grilled fillet steak, Circassian-style meat pilaf, cacık (cold yoghurt and cucumber dip), French fries, mushrooms baked with cheese, carrot dip with olive oil, Italian salad, fresh salads and dessert.

Day 3

Breakfast

Traditional Turkish Breakfast

Tea Time

Coffee, tea and a selection of traditional pastries.

Lunch

Roasted chicken, carrot rice pilaf, courgettes with olive oil, broccoli salad, fresh salads and seasonal fresh fruit.

Dinner

Fried liver, Antep-style ezme, haydari (yoghurt and herb meze), grilled aubergine salad, fresh salads and rice pudding.

Day 4

Breakfast

Traditional Turkish Breakfast

Tea Time

Coffee, tea and a selection of traditional pastries.

Lunch

Spaghetti with tuna, mixed fried vegetables with tomato or yoghurt sauce, purslane with yoghurt, traditional Turkish pastry, fresh salads and seasonal fresh fruit.

Dinner

Mixed barbecue, sigara böreği (Turkish pastry rolls), rice, spaghetti with aubergine sauce, Russian salad, seasonal fresh salads and seasonal fresh fruit.

Day 5

Breakfast

Traditional Turkish Breakfast

Tea Time

Coffee, tea and a selection of traditional pastries.

Lunch

Lamb sauté, oven-baked lasagne, stuffed aubergines with olive oil, cacık, broccoli salad, shepherd's salad and seasonal fresh fruit.

Dinner

Grilled gilthead sea bream, fried calamari, French fries, oven-baked Turkish pastry, piyaz (bean salad), fresh salads and seasonal fresh fruit.

Day 6

Breakfast

Traditional Turkish Breakfast

Tea Time

Coffee, tea and a selection of traditional pastries.

Lunch

İzmir-style meatballs in tomato sauce, bulgur pilaf, zucchini fritters (Mücver), cacık, potato salad, fresh salads and rice pudding.

Dinner

Oven-baked chicken, rice with corn and carrots, traditional Turkish pastry, Italian salad, şakşuka (fried vegetables with tomato sauce), haydari, broccoli salad, fresh salads and seasonal fresh fruit.

Day 7

Breakfast

Traditional Turkish Breakfast

Tea Time

Coffee, tea and a selection of traditional pastries.

Lunch

Traditional Turkish lamb stew, courgettes with olive oil, spaghetti with aubergine sauce, beetroot salad, sigara böreği (Turkish pastry rolls), spicy ezme, Caesar salad and seasonal fresh fruit.

Dinner

Grilled fish and octopus with aubergines, tomatoes, peppers and onions, rice pilaf, borlotti beans with olive oil, French fries, fresh salads and seasonal fresh fruit.

Day 8

Breakfast

Traditional Turkish Breakfast

Check-out
