

SSC Yachting

Traditional Turkish Cuisine & Authentic Local Flavours

This sample menu represents a typical dining experience on a Gulet Charter in Turkey.

Meals are prepared using fresh seasonal products and traditional Turkish cooking methods, offering guests an authentic and relaxed dining experience on board.

Menus may vary depending on the yacht, chef, season and availability of fresh local ingredients. Special dietary requirements and personal preferences can be arranged with advance notice.

Breakfast

Traditional Turkish Breakfast

Butter, honey, homemade jam, eggs, cheese selection, olives, tomatoes, cucumbers, Turkish tea, coffee, fresh fruit juice and drinking water.

Day 1

Dinner: Green salad, aubergine salad, chicken sauté, rice pilaf, steamed broccoli, seasonal fresh fruit.

Day 2

Lunch: Fresh beans cooked with olive oil, bulgur pilaf with tomato sauce, potato salad, cacık (yoghurt with cucumber and herbs), seasonal fresh fruit.

Dinner: Grilled fish, shepherd's salad, şakşuka (fried vegetables with tomato sauce), spaghetti with tomato sauce, seasonal fresh fruit.

Day 3

Lunch: Green salad, mixed stuffed vegetables (peppers, aubergines and courgettes), yoghurt, spaghetti with tuna, seasonal fresh fruit.

Dinner: Grilled meatballs, seasonal salad, mixed fried vegetables, haydari (yoghurt and herb meze), seasonal fresh fruit.

Day 4

Lunch: Seasonal salad, karnıyarık (stuffed aubergine), rice pilaf, yoghurt, boiled potatoes, seasonal fresh fruit.

Dinner: Grilled chicken, seasonal salad, aubergine salad, pepper kebab, spaghetti with tuna, seasonal fresh fruit.

Day 5

Lunch: Mixed seasonal vegetables cooked with olive oil, bulgur pilaf, potato salad, tomato salad, seasonal fresh fruit.

Dinner: Seasonal salad, grilled fish, rocket salad, pasta, sea beans, beetroot salad, seasonal fresh fruit.

Day 6

Lunch: Seasonal salad, vegetable mushroom casserole, boiled or fried potatoes, oven-baked pastry, seasonal fresh fruit.

Dinner: Seasonal salad, grilled meatballs, aubergine salad, barbunya pilaki (olive oil beans), rice pilaf, seasonal fresh fruit.

Day 7

Lunch: Seasonal salad, fried aubergine, courgette and potatoes, fresh beans, yoghurt or cacık, seasonal fresh fruit.

Dinner: Seasonal salad, BBQ chicken, aubergine salad, mashed potatoes, spaghetti with tomato sauce, sigara böreği (Turkish pastry rolls), seasonal fresh fruit.
