

SSC Yachting

Enhanced Turkish & Mediterranean Dining Experience

This sample menu represents a typical dining experience on a Luxury Gulet Charter in Turkey. Menus may vary depending on the yacht, chef, season and availability of fresh local ingredients.

Luxury gulet menus offer a wider selection of Turkish and Mediterranean dishes, combining fresh local products, seafood specialities, traditional flavours and carefully prepared onboard meals.

Day 1

Dinner:

Oven-baked chicken, spaghetti with Bolognese sauce, baked potatoes, purslane with olive oil, yoghurt, salad and dessert.

Day 2

Lunch:

Moussaka, stuffed vegetables with meat, vegetable fritters, haydari (yoghurt and herb meze), broccoli salad, green salad and seasonal fresh fruit.

Dinner:

Grilled fish with aubergine, tomato, pepper and onion, barbunya pilaki (olive oil beans), French fries, shepherd's salad and seasonal fresh fruit.

Day 3

Lunch:

Forest kebab (meat and vegetables), courgettes with olive oil, seasoned rice, chicken salad, oven-baked pastry, Mediterranean salad and seasonal fresh fruit.

Dinner:

Beef roast, mashed potatoes, Antep-style ezme (spicy pepper salad), octopus salad, Circassian rice, haydari, salad and seasonal fresh fruit.

Day 4

Lunch:

Oven-baked meatballs, green beans with olive oil, meyhane pilaf, aubergine salad, shepherd's salad and seasonal fresh fruit.

Dinner:

Mixed grill, sigara böreği (Turkish pastry rolls), pasta with aubergine sauce, Russian salad, fried calamari, seasonal salad and seasonal fresh fruit.

Day 5

Lunch:

Beef sauté, oven-baked pasta, stuffed vegetables with olive oil, yoghurt dip, broccoli salad, shepherd's salad and seasonal fresh fruit.

Dinner:

Grilled fish, French fries, oven-baked pastry, piyaz (bean salad), fried calamari, Antep-style salad, Mediterranean salad and seasonal fresh fruit.

Day 6

Lunch:

Meatballs with vegetable sauce, stuffed aubergines with meat, vegetable fritters, yoghurt, potato salad, shepherd's salad and seasonal fresh fruit.

Dinner:

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

Day 7

Lunch:

Çoban kavurma (traditional Turkish meat sauté), purslane with olive oil, pasta with fish sauce, beetroot salad, sigara böreği, spicy ezme, salad and seasonal fresh fruit.

Dinner:

Meatballs with hummus, Circassian rice with meat, barbunya pilaki (olive oil beans), French fries, Italian salad, carrot dip with olive oil, salad and dessert.

Day 8

Breakfast:

Traditional Turkish Breakfast

Note:

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.