

BYTHOMAS
Concierge Services

IN-FLIGHT
CATERING
MENU



COLD STARTERS (APPETIZERS) MEZELER

ANY SPECIAL REQUEST FROM OUTSIDE THE MENU CAN BE ACCOMODATED, PROVIDED PRIOR CORRESPONDANCE

- **Haydari:** Thick Yogurt Dip with Herbs / Creamy Yogurt with Mint and Garlic
- **Humus:** Hummus (Chickpea Dip)
- **Fava:** Broad Bean Purée / Fava Bean Mash
- **Muhammara:** Spicy Walnut and Red Pepper Dip
- **Köz Patlıcan Salatası:** Roasted Eggplant Salad / Smoky Eggplant Dip
- **Köpoğlu:** Fried Eggplant with Yogurt and Tomato Sauce
- **Yoğurtlu Semizotu:** Purslane with Yogurt
- **Avokado Ezmesi:** Avokado Dip made from mashed avocados, lemon juice, olive oil, garlic, and salt.
- **Ispanak Tarator:** Spinach Yogurt Dip
- **Cevizli Köz Patlıcan Söğürme:** Roasted Eggplant with Walnuts
- **Girit Mezesi:** Cretan Spread (Cheese, herbs, and nuts)
- **Kısır:** Turkish Bulgur Salad
- **Zeytinyağlı Yaprak Sarma:** Stuffed Vine Leaves with Olive Oil
- **Şakşuka:** Fried Vegetables with Tomato Sauce
- **Atom:** Hot Chili Pepper Butter in Thick Yogurt (Spicy)
- **Sarımsaklı yoğurtlu pancar salatası:** Turkish Beet Salad (with Garlic and Yogurt)
- **Közlenmiş Kapy Biber Mezesi:** Roasted (Sweet) Red Pepper Dip
- **Çerkez Tavuğu:** Shredded Circassian Chicken mixed in a rich walnut sauce flavored with garlic

SALAD MENU

ANY SPECIAL REQUEST CAN BE ACCOMODATED, PROVIDED PRIOR CORROSPONDANCE

Gavurdağı Salad

Gavurdağı Salata

Fresh chopped tomatoes, cucumbers, walnuts, and herbs with pomegranate molasses.

Antep-Style Vegetable Salad

Antep Usulü Sebze Salatası

Mixed seasonal vegetables with a bold, spicy Antep-style dressing.

Quinoa & Avocado Salad

Kinoa ve Avokadolu Salata

Nutritious quinoa tossed with fresh avocado, greens, and light dressing.

Shepherd's Salad

Çoban Salata

Classic mix of tomatoes, cucumbers, peppers, and parsley with olive oil and lemon.

Green Salad

Yeşil Salata

A simple mix of fresh leafy greens with a light vinaigrette.

Green Salad with Tulum Cheese

Tulum Peynirli Yeşil Salata

Crisp greens topped with crumbly tulum cheese and house dressing.

Arugula Salad

Roka Salatası

Fresh arugula leaves with lemon, olive oil, and a hint of spice.

Bostana Salad

Bostana Salata

Finely chopped vegetables with garlic, herbs, and a refreshing citrus dressing.

Arugula Parmesan Salad

Roka Parmesan Salata

Peppery arugula topped with shaved parmesan and a light dressing.

Smoked Beef Green Salad

Dana Fümeli Yeşil Salata

Fresh greens served with slices of smoked beef and a savory dressing.

Caprese Salad

Capri Salata

Fresh mozzarella, tomatoes, and basil drizzled with olive oil and balsamic.

Antep Olive Salad

Antep Zeytin Salata

Flavorful olives mixed with herbs, spices, and a tangy dressing.

Rice Selection

Pilav eřitleri

White Rice

Pirinc Pilavi

Bulgur Wheat with Tomato

Meyhane Pilavi

Plov (Uzbek Rice)

Ozbek Pilavi

Risotto

Italian Risottosu

Jasmine Rice

Yasemin Pirinci

Cracked Wheat Bulgur

Firik Bulguru

Couscous

Kuskus

Basmati Rice

Basmati Pilavi

Tomato Pilaf

Domatesli Pilav

Kızılcahamam-Style Pilaf

Kızılcahamam Pilavi

Anchovy Rice (Seasonal)

Hamsili Pilav (Sezonsal)



SOUP SELECTION

Vegetable Soup

Sebze Çorbası

A light and wholesome soup made with seasonal vegetables.

Lentil Soup

Mercimek Çorbası

Classic red lentil soup, smooth and comforting with subtle spices.

Creamy Mushroom Soup

Kremalı Mantar Çorbası

Rich and velvety soup made with mushrooms and cream.

Chicken Soup

Tavuk Çorbası

Hearty chicken soup with tender pieces and a savory broth.

French Onion Soup

Fransız Soğan Çorbası

Caramelized onions in a rich broth, topped with melted cheese and bread.

Wedding Soup

Düğün Çorbası

Traditional Turkish soup with tender meat and a creamy, tangy base.

Okra with Meat Soup

Etli Bamyacı Çorbası

Okra cooked with tender meat in a flavorful, slightly tangy broth.

Borscht

Borsh

Beetroot-based soup with a rich color and earthy flavor.

Broccoli Soup

Brokoli Çorbası

Smooth and nutritious soup made from fresh broccoli.

Minestrone Soup

Menestrone

Italian vegetable soup with beans and pasta in a tomato-based broth.

Creamy Tomato Soup

Kremalı Domates Çorbası

Silky tomato soup enriched with cream and balanced flavors.

BREAKFAST MENU

HOT MAINS

Luxury Turkish Breakfast Spread

Serpme Kahvaltı

An abundant selection of premium cheeses, olives, artisanal jams, honey, clotted cream, fresh vegetables, and warm breads.

Truffle Menemen

Trüflü Menemen

Classic menemen elevated with aromatic truffle oil and premium ingredients.

Poached Eggs with Yogurt (Çılbır)

Çılbır

Poached eggs over creamy garlic yogurt, topped with spiced butter sauce.

Avocado & Poached Egg Toast

Avokadolu Poşe Yumurta Tost

Sourdough toast topped with avocado, poached eggs, and a hint of chili flakes.

Smoked Salmon & Cream Cheese Croissant

Füme Somonlu Kruvasan

Buttery croissant filled with smoked salmon, cream cheese, and fresh greens.

Eggs Benedict

Eggs Benedict

Poached eggs with hollandaise sauce on toasted bread, served with your choice of topping.

Gourmet Cheese Board

Gurme Peynir Tabağı

A curated selection of fine local and international cheeses with nuts and fruit preserves.

French Toast Deluxe

Lüks Fransız Tostu

Brioche-style toast served with fresh berries, cream, and maple syrup.

Pancakes with Caramelized Fruits

Karamelize Meyveli Pankek

Fluffy pancakes topped with caramelized seasonal fruits and syrup.

Granola & Berry Bowl

Granola ve Orman Meyveli Kase

Thick yogurt topped with house granola, fresh berries, and honey

Breakfast Burrata Plate

Burratalı Kahvaltı Tabağı

Creamy burrata served with tomatoes, greens, olive oil, and artisan bread.

Fresh Fruit Platter

Taze Meyve Tabağı

A vibrant selection of seasonal fruits, beautifully presented.



BREAKFAST menu

BREAD SELECTION

Garlic Bread

Sarımsaklı

Freshly baked bread infused with garlic and butter, lightly toasted.

French Toast

Yumurtalı

Golden, pan-fried bread dipped in egg mixture, soft inside and crisp outside.

Gobit

Gobit

Traditional soft Turkish flatbread, perfect for sandwiches or dipping.

Sourdough

Ekşi Maya

Naturally fermented bread with a tangy flavor and chewy texture.

Whole Wheat Bread

Kepekli

Hearty whole wheat bread with a rich, nutty flavor.

Bread with Sunflower Seeds

Cekirdekli

Rustic bread studded with crunchy sunflower seeds.

Rye Bread

Cavdarlı

Dense and flavorful bread made with rye flour.

Sandwich Bread

Sandviç Ekmegi

Soft, sliced bread ideal for sandwiches.

Çapata with Olives or Walnuts

Zeytinli veya Cevizli Çapata

Artisan-style bread enriched with olives or walnuts for added flavor.

PIZZA

ANY SPECIAL REQUEST FROM OUTSIDE THE MENU CAN BE ACCOMODATED, PROVIDED PRIOR CORRESPONDANCE

MARGHARITA

Classic pizza with fresh tomato sauce, mozzarella, and basil.

BEEF RIB PIZZA

Slow-cooked beef ribs on a rich tomato base with melted cheese.

DRIED BEEF BACK PIZZA

Smoky dried beef slices paired with cheese and savory tomato sauce.

MEDITERRANEAN PIZZA

A vibrant mix of vegetables, olives, and herbs with a light tomato base.

4 CHEESE PIZZA

A rich blend of four cheeses for a creamy, indulgent flavor.

4 MUSHROOMS PIZZA

A savory combination of four mushrooms with melted cheese and herbs.

TUNA PIZZA

Flaked tuna with mozzarella, sweet corn, and red onions on a tangy tomato base.



IN - FLIGHT
CATERING
MENU



BYTHOMAS SEAFOOD
COLLECTION

ANKARA



BYTHOMAS
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BYTHOMAS SEAFOOD COLLECTION

ANKARA

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Stuffed Calamari

Dolma Kalamar
Tender calamari filled with a savory herb and rice mixture.

Seafood Tempura

Deniz Mahsullü Tempura
Lightly battered and crispy fried mixed seafood.

Seafood Quiche

Deniz Mahsullü Kiş
Creamy baked quiche with assorted seafood and cheese.

Shrimp Tacos

Karides Taco
Soft tacos filled with seasoned shrimp and fresh toppings.

Crab Cakes

Yengeç Köftesi
Golden pan-fried crab cakes with delicate herbs.

Garlic Butter Mussels

Sarımsaklı Midye
Mussels sautéed in rich garlic butter sauce.

Steamed Mussels

Sarımsaklı Midye
Mussels sautéed in rich garlic butter sauce.

Baked Scallops

Fırınlanmış Deniz Tarağı
Oven-baked scallops with a light buttery topping.

Seared Scallops

Tavada Deniz Tarağı
Perfectly seared scallops with a caramelized crust.

Seafood Wrap

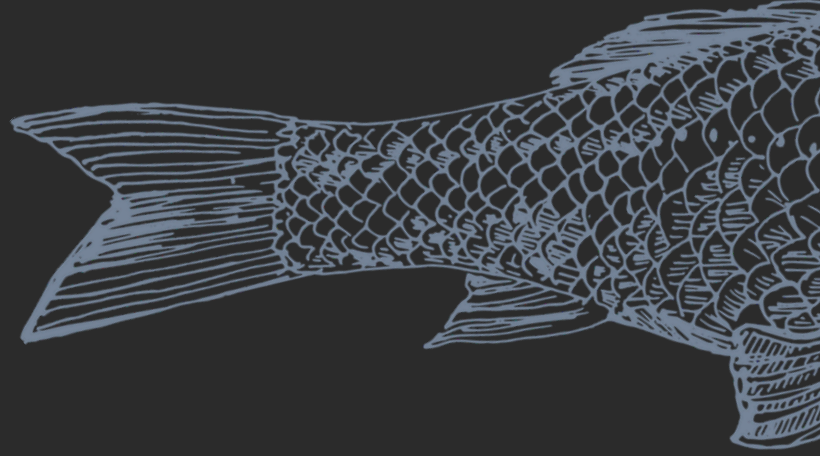
Deniz Mahsullü Wrap
Warm wrap filled with mixed seafood and crisp vegetables.

Seafood Crepe

Deniz Mahsullü Krep
Thin crepes stuffed with creamy seafood filling.

Octopus Salad with Olive Oil

Zeytinyağlı Ahtapot Salatası
Tender octopus tossed in olive oil, lemon, and herbs.



Steak Tartare

Biftek Tartar
Finely chopped raw beef seasoned with herbs and spices.

Tuna Tartare

Ton balığı Tartar
Fresh tuna diced and lightly dressed with citrus and soy.

Salmon Tartare

Somon Tartar
Delicate salmon tartare with lemon and fresh herbs.

Scallop Tartare

Tarak Tartar
Sweet raw scallops finely diced with light seasoning.

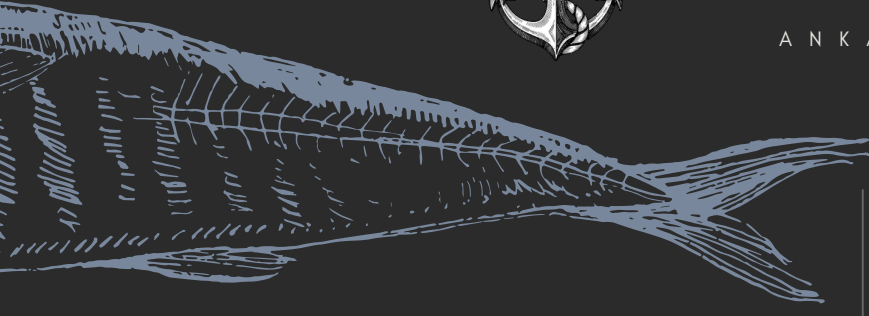
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COLLECTION

ANKARA



Swordfish Carpaccio

Kılıçbalığı Carpaccio

Tender swordfish slices with a bright citrus finish.

Scallop Carpaccio

Tarak Carpaccio

Sweet raw scallops, finely sliced with a light dressing.

Langoustine Carpaccio

Norvec Istakozu Carpaccio

Sweet langoustine served raw with a subtle citrus touch.

Truffle Carpaccio

Trüf Carpaccio

Thin slices enhanced with aromatic truffle and olive oil.



Salmon Carpaccio

Somon Carpaccio

Thinly sliced fresh salmon with olive oil, lemon, and herbs.

Tuna Carpaccio (Maguro)

Ton balığı Carpaccio

Delicate slices of premium tuna with citrus and light seasoning.

Sea Bass Carpaccio

Levrek Carpaccio

Fresh sea bass, thinly sliced and dressed with olive oil and lemon.

Shrimp Carpaccio

Karides Carpaccio

Thinly sliced shrimp with citrus and herb notes.

Lobster Carpaccio

Istakoz Carpaccio

Luxurious lobster slices with delicate seasoning and olive oil.

Ponzu-Yuzu Carpaccio

Ponzu-Yuzu Carpaccio

Fresh seafood dressed in a vibrant ponzu-yuzu citrus sauce.

Carpaccio with Bottarga

Bottarga ile Carpaccio

Carpaccio topped with shaved bottarga for a rich, briny flavor.

Octopus Carpaccio

Ahtapot Carpaccio

Thinly sliced octopus with olive oil, lemon, and herbs.

Beef Carpaccio

Dana Carpaccio

Thinly sliced raw beef served with dressing.

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S o u p s & S t e w s

Seafood Chowder

Deniz Mahsullü Çorba

Creamy seafood soup with tender fish, shellfish, and herbs.

Seafood Casserole

Deniz Mahsullü Güveç

Oven-baked seafood with vegetables in a savory tomato-based sauce.

Seafood Curry

Deniz Mahsullü Köri

Mixed seafood simmered in a rich, mildly spiced curry sauce.

Seafood Bouillabaisse

Deniz Mahsullü Bouillabaisse

Classic Mediterranean seafood stew with saffron and herbs.



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A N K A R A

Seafood Risotto

Deniz Mahsullü Risotto

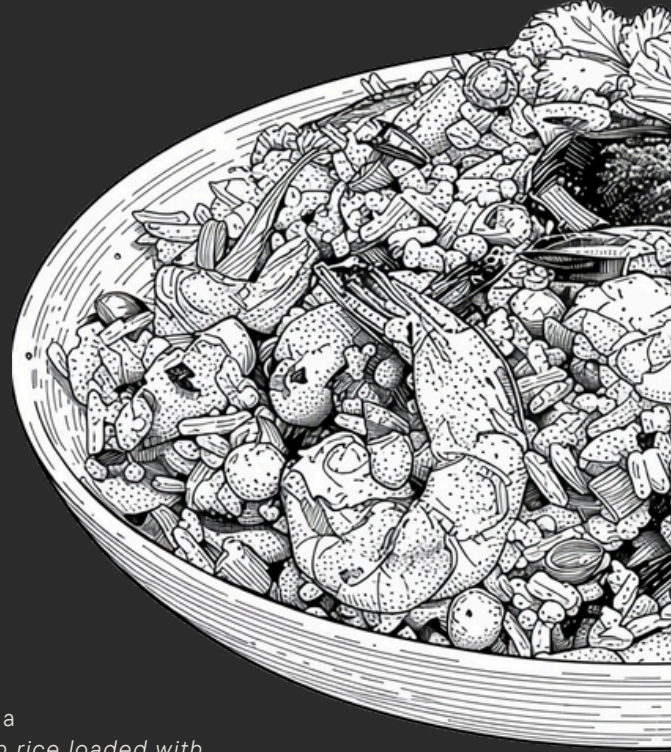
Creamy arborio rice cooked with mixed seafood, garlic, white wine, and parmesan.

Seafood Linguine

Deniz Mahsullü Linguine

Linguine pasta tossed with fresh seafood in a light garlic tomato or white wine sauce.

SEAFOOD
PASTA & RICE



Seafood Paella

Deniz Mahsullü Paella

Spanish-style saffron rice loaded with shrimp, mussels, and calamari.

Shrimp Alfredo

Karidesli Alfredo

Tender shrimp served over pasta in a rich, creamy parmesan Alfredo sauce.

Shrimp Scampi

Karides Scampi

Sautéed shrimp in garlic, butter, lemon, and white wine sauce, served with pasta or bread.

Seafood Jambalaya

Deniz Mahsullü Jambalaya

Spicy Cajun rice dish with shrimp, seafood, peppers, and aromatic spices.

Seafood Pilaf

Deniz Mahsullü Pilav

Fluffy seasoned rice cooked with mixed seafood, herbs, and light spices.





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ANKARA

FROM THE GRILL

Grilled Lobster Tail

Izgara Istakoz Kuyruğu

Succulent lobster tail grilled to perfection, finished with lemon butter and delicate herbs for a rich, elegant flavor.

Grilled Sea Bream

Izgara Çipura

Whole sea bream grilled over an open flame, infused with olive oil, lemon, and Mediterranean herbs.

Grilled Sea Bass

Izgara Levrek

Tender sea bass fillet grilled to a light char, served with lemon, olive oil, and seasonal greens.

Grilled Swordfish

Izgara Kılıç Balığı

Meaty swordfish steak grilled to perfection, finished with garlic, herbs, and a drizzle of olive oil.

Grilled Mackerel

Izgara Uskumru

Flavorful mackerel grilled until crisp, complemented by a touch of lemon and aromatic herbs.

Grilled Sardines

Izgara Sardalya

Fresh sardines grilled whole, served simply with olive oil, lemon, and sea salt for a bold taste.

Grilled Octopus

Izgara Ahtapot

Tender octopus char-grilled and served with olive oil, garlic, and a hint of citrus.

Grilled Tiger Prawns

Izgara Jumbo Karides

Large tiger prawns grilled with garlic butter and herbs, offering a smoky, juicy finish.

Grilled Langoustines

Izgara Langustin

Delicate langoustines grilled with olive oil, garlic, and herbs for a refined, sweet flavor.

Grilled Eel (seasonal)

Izgara Yılan Balığı (sezonsal)

Delicate langoustines grilled with olive oil, garlic, and herbs for a refined, sweet flavor.



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PAN-SEARED & SAUTÉED

Seared Atlantic Salmon

Tavada Mühürülenmin Somon
Crispy-skinned salmon with citrus butter.

Salmon Teriyaki

Teriyaki Somon
Glazed salmon with sweet soy and sesame.

Garlic Butter Shrimp

Sarımsaklı Yağ İçinde Karides
Shrimp sautéed in rich garlic butter sauce.

Shrimp Stir Fry

Karides Sote
Shrimp sautéed with vegetables and light spices.

Beluga Sauté

Beluga Sote
Sautéed beluga with garlic, herbs, and olive oil.

Pan-Fried Grouper

Lagos Tava
Golden-seared grouper with lemon and herbs.

Pan-Fried Turbot

Kalkan Tava
Lightly fried turbot with a crisp finish.

Salmon en Papillote

Folyo Somon
Baked salmon with vegetables.

Steamed Beluga

Beluga Fırın Buğlama
Steamed beluga with herbs and light broth.

Smoked Beluga

Buharda Tütsülenmiş Beluga
Gently smoked beluga with delicate flavors.

Steamed Meagre

Granyöz Bunlama
Steamed meagre with olive oil and herbs.

STEAMED & LIGHT DISHES

PREMIUM SELECTION

King Crab Legs

Kral Yengeç Bacağı
Steamed or grilled crab legs with drawn butter.

Eel Kabayaki

kabayaki Yılan Balığı
Grilled eel glazed with sweet soy sauce.

Lobster Thermidor

Istakoz Thermidor
Lobster in creamy mustard sauce, baked with cheese.

Seafood Stuffed Peppers

Deniz Mahsullü Dolma Biber
Baked peppers filled with seafood and seasoned rice.

CAVIAR SELECTION

Beluga

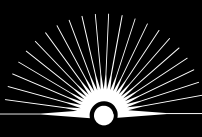
Mersin Beluga

Premium beluga caviar with delicate, buttery pearls and a smooth, refined finish.

Salmon

Somon

Vibrant salmon roe with a fresh, briny flavor and a subtle burst of the sea.



STEAK MENU ANKARA





THE STEAKHOUSE SELECTION

ANY SPECIAL REQUEST FROM OUTSIDE THE MENU CAN BE ACCOMODATED, PROVIDED PRIOR CORRESPONDANCE

Rib Eye Steak (400 gr)

Juicy, well-marbled cut packed with rich flavor.

Dallas Steak (450 gr)

Thick-cut, tender steak with bold, hearty taste.

New York Steak (350 gr)

Firm texture with a balanced, classic beef flavor.

Porter House Steak (600gr)

A premium cut combining tenderloin and striploin, grilled to perfection for rich flavor.

Tomahawk Steak (700 g)

A show-stopping bone-in ribeye, expertly grilled for a juicy, bold, and smoky taste.

Beef Tenderloin (220 g)

Lean, buttery-soft tenderloin steak, cooked to highlight its natural flavor and tenderness.

Ribeye (300 g)

Well-marbled and juicy, this ribeye delivers intense flavor with every bite.

Steak over Spaghetti (350 g)

Grilled steak slices served over spaghetti, combining hearty pasta with rich, savory beef.

Lamb Rack

Tender rack of lamb, expertly seasoned and grilled for a refined and flavorful dish.

Lokum Steak (220 g)

Ultra-tender bite-sized beef medallions, delicately seasoned and grilled for a melt-in-your-mouth experience.

T-Bone Steak (500 gr)

Combination of strip and tenderloin on the bone.

Lamb Saddle

Succulent lamb saddle cut, roasted or grilled to preserve its rich and juicy character.

Tenderloin Lokum with Café de Paris Sauce

Succulent lamb saddle cut, roasted or grilled to preserve its rich and juicy character.



KEBAB MENU

All menu items serve 1pax. (approx. 180-280gr)
Mixed platters serves 2 pax. (approx. 600gr)

Chicken Wings

Piliç Kanat

Charcoal-grilled, seasoned chicken wings.

Mixed Kebab

Karışık Kebab

A selection of grilled meats including kuzu pırzola, kuzu şiş, tavuk yaprak kanat, and bonfile.

Urfa Kebab

Urfa Kebab

Mildly spiced minced beef & lamb kebab grilled over charcoal.

Beyti Kebab

Beyti Kebab

Seasoned minced meat wrapped in lavash, topped with butter, yogurt, and tomato sauce.

Pistachio Kebab

Antep Fıstıklı Kebab

Traditional kebab enriched with crushed Antep pistachios.

Vegetable Kebab

Sebzeli Kebab

Grilled vegetables combined with seasoned meat.

Oruk Kebab

Oruk Kebabı

Stuffed bulgur shells filled with spiced minced meat.

Marinated Lamb Shish

Terbiyeli Kuzu Şiş

Tender lamb cubes marinated and grilled on skewers.

Lamb Tenderloin Kebab

Kuzu Küşleme

Premium lamb tenderloin grilled to perfection.

Lamb Chops

Kuzu Pırzola

Juicy lamb chops grilled over charcoal.

Lamb Skewer

Kuzu Çöp Şiş

Small cubes of lamb skewered and grilled.

Lamb Ribs

Kuzu Kaburga

Slow-grilled lamb ribs with rich flavor.

Mixed Grill

Karışık Izgara

Assortment of grilled meats served together.

Chicken Shish

Piliç Şiş

Marinated chicken cubes grilled on skewers.

Ali Nazik Kebab

Ali Nazik Kebab

Grilled meat over smoked eggplant with yogurt.

Chicken Skewer

Piliç Çöp Şiş

Small chicken pieces grilled on skewers.

Butcher Style Meatballs

Kasap Köfte

Traditional grilled meatballs with bold seasoning.

Shashlik 220 g

Sasislik 220gr

Grilled skewered meat marinated in spices.

Kebab with Eggplant Puree

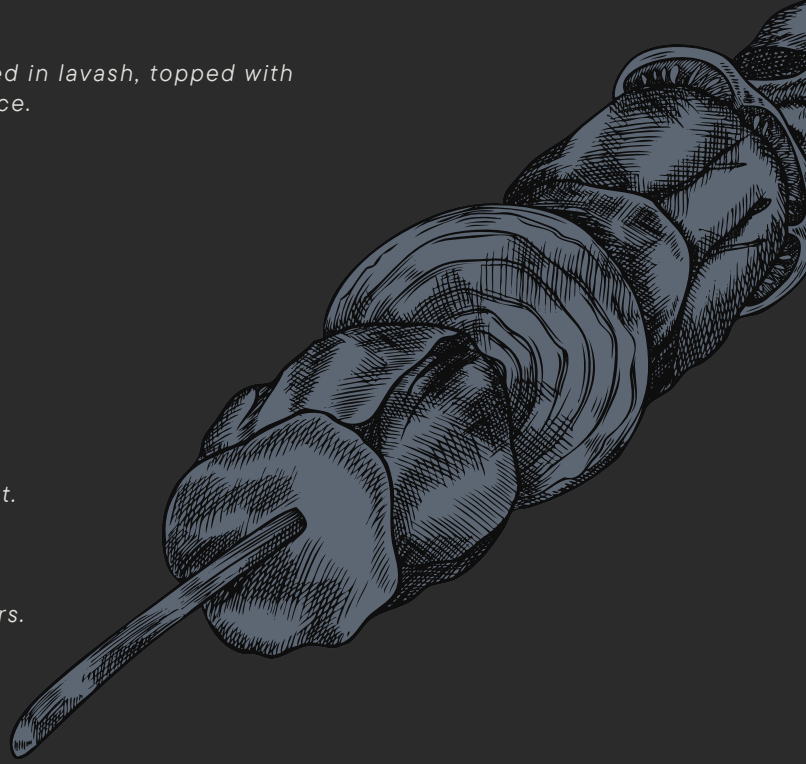
Beğendili Kebab

Grilled meat served over creamy eggplant puree.

Sosyete Kebab

Sosyete Kebabı

Special mixed kebab with rich ingredients.



Burgers

ONION AND MUSTARD BURGER

SOĞAN VE HARDAL BURGER

Grilled beef patty topped with caramelized onions and tangy mustard sauce.

MINI BURGERS (SLIDERS)

MİNİ BURGERLER

A trio of bite-sized burgers with classic toppings.

CHEDDAR CHEESEBURGER

CHEDDAR PEYNİRLİ BURGER

Juicy beef patty with melted cheddar, lettuce, tomato, and house sauce.

BURGER WITH SMOKED BEEF

DANA FÜME ETLİ BURGER

Beef patty layered with smoked beef slices and creamy sauce.

ROQUEFORT CHEESE BURGER

ROKFOR CHEESE BURGER

Rich beef burger topped with bold Roquefort cheese and fresh greens.

RIB BURGER

KABURGA BURGER

Slow-cooked rib meat served in a soft bun with BBQ sauce.

LOKUM BURGER

LOKUM BURGER

Tender beef lokum cut served as a premium-style burger with special sauce.

MUSHROOM SWISS BURGER

MANTARLI İSVİÇRE PEYNİRLİ BURGER

Beef patty topped with sautéed mushrooms and melted Swiss cheese.

SPICY JALAPEÑO BURGER

ACILI JALAPENO BURGER

Grilled beef patty with jalapeños, cheddar cheese, and spicy sauce.

Sommelier Wine & Cheese Pairings

White Wine Platter

Serves 1 pax.

Emmental
Maasdam
Edam
Gruyère

Grapes
Pear Slices
Hazelnuts

Red Wine Platter

Serves 1 pax.

Gouda
Aged Cheddar
Parmesan
Kars Gravyer
Eski Kaşar

Walnuts

Dried figs / apricots
Grape molasses or honey

Sparkling Wine Platter

Serves 1 pax.

Mozzarella
Brie
Camembert
Mascarpone

Grapes
Green Apple
Honey
Almonds

Sweet Wine &

Dessert Platter

Serves 1 pax.

Gorgonzola
Danish Blue
Mascarpone
Roquefort

Honey
Walnuts
Figs

International A-la-carte Cheese Selections

Fresh and Soft

Mozzarella

Description: Fresh Italian cheese, soft and moist

Flavor: Milky, delicate, slightly tangy

Mascarpone

Description: Rich, creamy spreadable cheese

Flavor: Mild, buttery, slightly sweet

Soft-Ripened (Bloomy Rind)

Brie

Description: Soft, creamy cheese with edible white rind

Flavor: Buttery, mild, earthy (mushroom notes)

Camembert

Description: Similar to Brie but more rustic

Flavor: Creamy, earthy, stronger, slightly pungent

Semi-Hard & Nutty

Gruyère

Description: Firm Swiss cheese, great for melting

Flavor: Nutty, slightly sweet, complex

Emmental

Description: Classic "Swiss" cheese with holes

Flavor: Mild, nutty, slightly sweet

Edam

Description: Semi-hard Dutch cheese

Flavor: Mild, slightly salty, smooth

Gouda

Description: Dutch cheese, varies with age

Flavor: Young: creamy, mild / Aged: caramel, nutty

Maasdam

Description: Dutch-style cheese with large holes

Flavor: Sweet, nutty, buttery

Cheddar

Description: Firm English cheese, widely varied Flavor: Mild to sharp, tangy, rich

Blue Cheeses

Gorgonzola

Description: Italian blue, can be creamy or crumbly

Flavor: Tangy, slightly spicy, rich

Danish Blue Cheese

Description: Semi-soft, crumbly blue

Flavor: Sharp, salty, assertive

Roquefort (Rokfor)

Description: French sheep's milk blue

Flavor: Intense, salty, complex, pungent

Hard & Aged

Parmesan (Parmigiano Reggiano)

Description: Hard, aged Italian cheese

Flavor: Salty, nutty, umami-rich, granular

Mimolette

Description: Firm French cheese with orange interior

Flavor: Nutty, slightly sweet, caramel-like

Curated Regional Cheeses

White Brined Cheese (Turkish Feta)

Beyaz Peynir

Salty, crumbly cheese stored in brine; similar to feta but often creamier.

Ezine White Cheese

Ezine Peyniri

Premium white cheese from Ezine; rich, balanced, and less sharp.

Edirne White Cheese

Edirne Peyniri

Firm, salty, and more intense than Ezine.

Kashar Cheese (Semi-Hard Turkish Cheese)

Kaşar Peyniri

Smooth, elastic texture with a mild, buttery flavor.

Aged Kashar Cheese

Eski Kaşar

Firmer and sharper with a more complex profile.

Kars Gruyère-Style Cheese

Kars Gravyer Peyniri

Hard, aged cheese; nutty, slightly sweet, and refined.

Mihaliç Cheese (Turkish Hard Sheep Cheese)

Mihaliç Peyniri

Hard, salty, and crumbly with a bold, intense character.

String Cheese (Turkish Mozzarella-Style)

Dil Peyniri

Soft, mild, and elastic with a delicate pull.



Curated Regional Cheeses

Braided Cheese

Örgü Peyniri

Semi-firm, mildly salty, and pleasantly chewy.

Cheçil Cheese (Stringy Cheese)

Çeçil Peyniri

Fibrous and slightly smoky with a distinct texture.

Whey Cheese (Turkish Ricotta)

Lor Peyniri

Light, unsalted, and delicately grainy.

Village Cheese (Farmhouse Cheese)

Köy Peyniri

Rustic and natural with a mild tang.

Izmir Tulum Cheese

İzmir Tulum Peyniri

Crumbly, tangy, and aromatic with a traditional character.

Erzincan Tulum Cheese

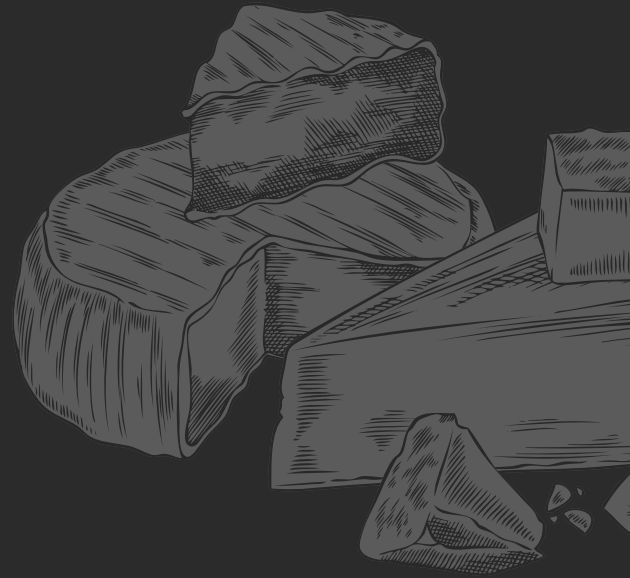
Erzincan Tulum Peyniri

Creamier and richer with a deep, buttery profile.

Van Herb Cheese

Van Otlu Peynir

Infused with wild herbs; salty, aromatic, and distinctive.



IN-FLIGHT CHARCUTERIE CURATIONS

The Charcuterie items are made, exclusively, out of Beef meat.
Unless specified otherwise, each platter portion serves 1 pax.

APERITIVO MEAT PLATTER

Mortadella Bologna

Bresaola Valtellina

Napoli Salami

Lamb Prosciutto

Beef Cotto

Black Pepper Roast Beef

Walnuts • Grapes • Crackers

Signature

Reserve Platter
2 pax.

Truffle Striploin (Cured)

Bresaola Valtellina

Lamb Prosciutto

Smoked Beef Rib

Smoked Beef Sirloin

Istanbul Pastrami

Smoked Beef Rib

Italian Beef Baton

Pepperoni Salami

Walnuts • Dried figs

RED WINE MEAT PLATTER

Truffle Striploin (Cured)

Pepperoni Salami

Italian Beef Baton

Smoked Beef Rib

Istanbul Pastrami

Black Pepper Roast Beef

Walnuts • Dried figs

GOURMET CLASSIC SELECTION

Beef Ham

Mortadella Bologna

Beef Cotto

Oregano Roast Beef

Roasted Beef (Tender Roast)

Grapes • Crackers

CHEF'S SMOKED DELICACIES

Smoked Beef Tongue

Smoked Beef Neck

Beef Bacon

Brazilian Picanha (Smoked)

Lamb Cotto

Walnuts • Pickles

IN-FLIGHT CHARCUTERIE A-la-Carte SELECTION

The Charcuterie items are made, exclusively, out of Beef meat.

ANY SPECIAL REQUEST FROM OUTSIDE THE MENU CAN BE ACCOMODATED, PROVIDED PRIOR CORRESPONDANCE

Smoked Cold Cuts

Smoked Beef Tongue

Dana Dil Füme

Tender, delicately smoked slices with a rich, silky texture.

Roasted Beef (Tender Roast)

Yumuşak Dana Rosto Füme

Slow-roasted and lightly smoked; mild, juicy, and balanced.

Black Pepper Roast Beef

Karabiberli Dana Rosto Füme

Roasted beef coated in cracked pepper for a bold finish.

Oregano Roast Beef

Kekikli Dana Rosto Füme

Herb-infused roast beef with a fragrant Mediterranean touch.

Beef Cotto

Dana Cotto Füme

Cooked and smoked beef, smooth and mildly seasoned.

Brazilian Picanha (Smoked)

Brezilya Usulü Picanha Füme

Flavorful cut with a rich fat cap, lightly smoked.

Lamb Cotto

Kuzu Cotto Füme

Delicate cooked lamb with a soft, aromatic profile.

Smoked Beef Sirloin

Füme Dana Bonfile

Lean, tender slices with a clean smoky finish.

Smoked Beef Rib

Füme Kaburga

Deep, rich flavor with pronounced smokiness.

Smoked Beef Neck

Füme Gerdan

Intensely flavored, hearty, and slightly fibrous

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IN-FLIGHT CHARCUTERIE A-la-Carte SELECTION

The Charcuterie items are made, exclusively, out of Beef meat.

ANY SPECIAL REQUEST CAN BE ACCOMODATED, PROVIDED PRIOR CORRESPONDANCE

Dry-Cured & Aged Meats

Lamb Prosciutto

Kuzu Prosciutto

Air-dried lamb, delicate and slightly sweet.

Truffle Striploin (Cured)

Trüflü Dana Kontrfile

Dry-aged beef infused with aromatic truffle notes.

Bresaola Valtellina

Bresaola Valtellina

Classic Italian air-dried beef; lean and refined.

Italian Beef Baton

İtalyan Dana Baton

Firm, cured beef with concentrated flavor.

Salami Selection

Napoli Salami

Napoli Salam

Balanced and mildly spiced Italian-style salami.

Pepperoni Salami

Pepperoni Salam

Bold, slightly spicy with a smoky finish.

Blue Cheese Salami

Küflü Peynir Salam

Creamy blue cheese notes with a tangy bite.

Cooked & Classic Cuts

Beef Ham

Dana Jambon

Delicately cooked, mild, and slightly sweet.

Mortadella Bologna

Mortadella Bologna

Silky Italian classic with subtle spice.

Snacks & Bites

Pepperoni Sticks

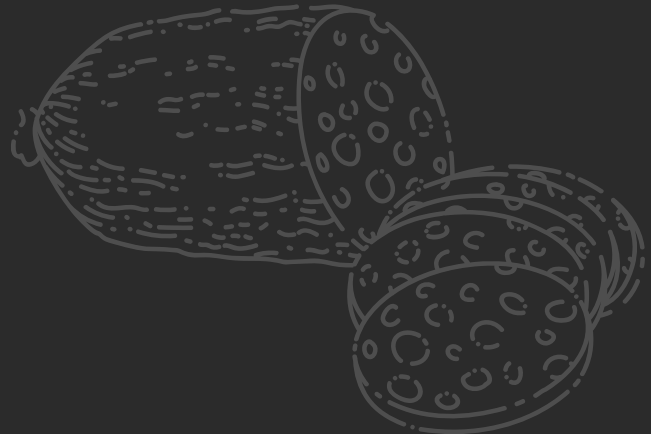
Pepperoni Çubukları

Dry, snackable meat sticks.

Pepperoni Chips

Pepperoni Cips

Crispy, savory bites.



Desserts

ANY SPECIAL REQUEST CAN BE ACCOMODATED, PROVIDED PRIOR CORROSPONDANCE

Carrot Slice Baklava

Havuç Dilim Baklava

Large, diamond-cut baklava layered with pistachios and soaked in light syrup.

Antep Katmer Dessert

Antep Katmer Tatlısı

Crispy, flaky pastry filled with pistachios and cream, served warm.

Kadayif Dessert

Kadayıf

Shredded pastry baked with nuts and sweet syrup, crispy on the outside.

Rice Pudding

Sütlaç

Creamy baked rice pudding with a lightly caramelized top.

Cheesecake with Wild Berries

Frambuazlı Cheesecake

Smooth cheesecake topped with a tangy mixed berry sauce.

Cheesecake with Chocolate

Çikolatalı Cheesecake

Rich and creamy cheesecake finished with chocolate topping.

Dry Baklava with Pistachios

Fıstıklı Kuru Baklava

Less-syrupy baklava packed with premium pistachios and crisp layers.

Waffles with a Variety of Toppings

Waffle

Fresh waffles served with customizable sweet toppings.

Tiramisu

Tiramisu

Classic Italian dessert with coffee-soaked layers and mascarpone cream.

San Sebastian Cake

San Sebastian Cheesecake

Burnt Basque-style cheesecake with a creamy center and caramelized top.

Pistachio Rolls

Fıstık Sarma

Thin layers of pastry rolled with finely ground pistachios and light syrup.

Sobiyet

Şöbiyet

Soft baklava filled with cream and pistachios, delicately sweet and rich.