

MENU 1

Ordövr Tabağı (Mercimek Köftesi, Patlıcan- Biber Kızartması, Çerkez Tavuğı,
Dil Peyniri, Beyaz Peynir, FÜme Dil, Kabak Dolması,
Domates, Salatalık , FÜme Uskumru)

*Hors d'oeuvre Platter (Lentil Ball, Fried Aubergine-Pepper,
Circassian Chicken, "Dil" Cheese, White Cheese, Smoked Beef Tongue,
Rice Stuffed Zucchini, Tomato, Cucumber, Smoked Mackerel)*

*

Yeşil Bahçe Salatası, Limon Sosu ile / *Green Garden Salad with Lemon
Dressing*

**

İki Lezzetli Piliç Rulosu / *Two Flavored Chicken Rolls*

Çikolatalı Terin, Meyve Sosları ile / *Chocolate Terrine served with Fruit Sauces*

MENU 2

Domates Kulesi üzerinde Karides Kokteyli / *Shrimp Cocktail on a Tomato Tower*

*

Mantarlı Krep, Peynir Sos ile / *Mushroom Crêpe with Cheese Sauce*

**

Piliç Steak, Mevsim Sebzeleri ve Safranlı Pilav ile / *Baby Chicken Steak with Seasonal
Vegetables & Saffron Rice*

Limon Senfoni / *Lemon Symphony*

MENU 3

Ordövr Tabağı (Mercimek Köftesi, Patlıcan- Biber Kızartması, Çerkez Tavuğı,
Dil Peyniri, Beyaz Peynir, FÜme Dil, Kabak Dolması,
Domates, Salatalık , FÜme Uskumru)

*Hors d'oeuvre Platter (Lentil Ball, Fried Aubergine-Peppers,
Circassian Chicken, "Dil" Cheese, White Cheese, Smoked Beef Tongue,
Rice Stuffed Zucchini, Tomato, Cucumber, Smoked Mackerel)*

*

İspanaklı Su Böreğı, Ekşi Sos Eşliğinde / *Turkish Pastry filled with Spinach, served
with Sour Sauce*

**

Kuzu Tandır, Kekik Sos Eşliğinde / *Roasted Lamb served with Thyme Sauce*

Dondurmalı Kazandibi, Vişne Sosu ile / *"Kazandibi" - Special Turkish Milky Dessert
served with Cherry Sauce*

MENU 4

Ordövr Tabağı (Biber Dolması, Beyaz Peynir, Kaşar Peyniri,
Fıstıklı Salam, Dana Jambon, Ispanaklı Tarator, Patlıcan-Biber Kızartması,
Domates, Salatalık, Alabalık Füme)

*Hors d'oeuvre Platter (Rice Stuffed Green Pepper, White Cheese, Kashar Cheese,
Salami with Pistachios, Beef Ham, Nut & Garlic Sauce with Spinach,
Fried Aubergine-Pepper, Tomato, Cucumber, Smoked Trout)*

*

Su Böreğı, Yoğurt Sosu ile / *Turkish Pastry filled with Cheese, served with Yoghurt
Sauce*

**

Izgara Piliç Göğsü, Sote Sebzeler ile / *Grilled Baby Chicken Breast served with
Sauteed Vegetables*

Türk Tatlı Tabağı, Salepli Dondurma ile / *Turkish Dessert Assortments with Salep
Ice Cream*

MENU5

Ordövr Tabağı (Manca, Cevizli Kısır, Koyun Peyniri, Humus,
Maydanoz Salatası, Domates, Salatalık, İmam Bayıldı, Limon)

*Hors d'oeuvre Platter (Spinach & Carrot with Yoghurt, Burghul Salad with Walnut,
Ewe's Cheese, Hummus, Parsley Salad, Tomato, Cucumber,
Olive-oil cooked Eggplant, Lemon)*

*

Paçanga Böreğı, Fesleğenli Domates Sos eşliğinde / *Turkish Pastry filled with
Pastrami, served with Tomato Basil Sauce*

**

Kuzu Sultan Sarma / *Turkish Style Special Rolled Lamb*

Fındıklı ve Çikolatalı Parfe / *Parfait with Nuts & Chocolate*

MENU 6

Ordövr Tabağı (Biber Dolması, Beyaz Peynir, Kaşar Peyniri,
Fıstıklı Salam, Dana Jambon, Ispanaklı Tarator, Patlıcan-Biber Kızartması,
Domates, Salatalık, Alabalık füme)

*Hors d'oeuvre Platter (Rice Stuffed Green Pepper, White Cheese, Kashar
Cheese, Salami with Pistachios, Beef Ham, Nut & Garlic Sauce with Spinach,
Fried Aubergine-Peppers, Tomato, Cucumber, Smoked Trout)*

*

Sebzeli Vol Au Vent / *Vol Au Vent with Vegetables*

**

Izgara Dana Madalyonu, Soyalı Sebzeler ile/ *Beef Medalilons with Soybean
Vegetables*

Üç Renkli "Bilkent" Parfe, Meyve Sosları eşliğinde/ *Three Colored "Bilkent" Parfait
with Fruit Sauces*

MENU 7

Ordövr Tabağı (Beyaz Peynir, Kars Gravyeri, Hindi Salamı,
Alabalık Füme, Yaprak Sarma, Kornişon Salatalık , Füme Rozbif , Humus
Domates, Salatalık, Mercimek Köftesi, Limon)

*Hors d'oeuvre Platter (White Cheese, "Kars" Gruyere Cheese, Turkey Salami,
Smoked Trout, Rice Stuffed Vine Leaves, Cucumber Pickle, Smoked Roast Beef,
Hummus, Tomato, Cucumber, Lentil Ball, Lemon)*

*

Ispanaklı Krep, Peynir Sos ile / *Spinach Crépe with Cheese Sauce*

**

Izgara Somon Filetosu, Sote Patates ve Brokoli eşliğinde / *Grilled Salmon Fillet with
Sautéed Potatoes & Broccoli*

Portakallı Tiramisu, Cappuccino Sos ile / *Orange Tiramisu served with Cappuccino
Sauce*

MENU 8

Fesleğen ile Marine Edilmiş İskenderun Karidesi, Avokado eşliğinde
Iskenderun Shrimps marinated with Basil accompanied by Avocado

*

Sebzeli Strudel, Dereotu Sosu ile / *Vegetable Strudel with Dill Sauce*

**

İki Lezzetli Hindi / *Two Flavored Turkey*

Meyveli Milföy, Grand Marnier Sosu ile / *Mille Feuille filled with Fresh Seasonal
Fruits served with Grand Marnier Sauce*

MENU 9

Yıllandırılmış Sirke Sosu ile Marine edilmiş Enginar Kalpleri
Braised Artichoke Hearts, marinated with Vintage Balsamic Vinegar

*

Canneloni "Kaçatora" / *Canelloni*

**

Bilkent Usulü Fırınlanmış Bonfile, Krep Patates, Sote Sebze ve Gravy Sosu ile
*Bilkent Style oven baked Sirloin Steak, served with Crepe Potatoes,
Sautéed Vegetables & Gravy Sauce*

Çikolatalı Pay, Vanilya Sosu ile / *Chocolate Pie, served with Vanilla Sauce*

MENU 10

Kuşkonmaza Sarılı Somon Füme, Yeşil Biber Sos ile / *Smoked Salmon Rolled in Asparagus, served with Green Pepper Sauce*

*

Mantarlı Sebzeli Vol Au Vent/ *Vol Au Vent with Mushroom & Vegetables*

**

Bilkent Steak, Düşes Patates eşliğinde/ *Bilkent Steak, served with Duchess Potatoes*

Elmalı Strudel, Vanilya Sos ile/ *Apple Strudel served with Vanilla Sauce*

MENU 11

Füme Balık Tabağı / *Smoked Fish Platter*

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Mantarlı Sebzeli Kiş, Peynirli Sos eşliğinde / *Quiche with Mushroom & Vegetable, served with Cheese Sauce*

**

Biberiye ile Lezzetlendirilmiş Izgara Dana Filetosu, Ispanaklı Cevizli Erişte ile
Grilled Fillet of Veal flavored with Rosemary, accompanied with Spinach-Walnut Noodle

Meyve Salatası, Grand Marnier Sos ile/ *Fruit Salads served with Grand Marnier Sauce*

MENU 12

Ordövr Tabağı (Beyaz Peynir, Kars Gravyeri, Hindi Salamı,
Alabalık Füme, Yaprak Sarma, Kornişon Salatalık, Füme Rozbif , Humus,
Domates, Salatalık , Mercimek Köftesi, Limon)
*Hors d'oeuvre Platter (White Cheese, Kars Gruyere Cheese, Turkey Salami,
Smoked Trout, Stuffed Vine Leaves, Cucumber Pickles,
Smoked Roast Beef, Hummus, Tomato-Cucumber, Lentil Ball, Lemon)*

*

Talaş Böreği, Ekşi Sos ile / *Turkish Style Puff Pastry with meat Kebab filling served with Sour Sauce*

**

Üç Baharatlı Kuzu İncik, Patlıcan Beğendi ile / *Shank of Lamb flavored with three Spices, served with Eggplant Puree*

Tavuk Göğsü, Vişne Sosu ile / *Turkish Milky Dessert served with Cherry Sauce*

* **Gala mönüleri Limitsiz Yerli İçki ile servis edilir.**

(Kavaklıdere Angora Kırmızı ve Beyaz, Yeni Raki, Yerli Cin , Votka, Bira, Meyve Suyu, Meşrubat Çeşitleri)

* **Gala Dinner Menus are served with Unlimited Local Alcoholic Beverages.**

(Kavaklıdere Angora Red and White, Yeni Raki, Local Gin , Vodka, Beer, Soft Drinks)