***ARMADA DINNER MENU***

***Menu 5***

***WELCOME COCKTAIL***

An Assortment of Nuts from the Spice Bazaar

 Green Olives with red peppers

***Vegetable Bouquet***

***\*Red wine;*** *Selection Öküzgözü & Boğazkere*

***\*White wine****; Selection Narince & Emir*

*Efes Beer, Yeni Rakı, Assorted Soft Drinks*

*and Lemonade*

Tea, Brewed Coffee

**\*Our wines are chosen from Kavaklidere’s premium quality wines.**

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**Appetizer Plate**

 Stuffed Grape Leaves cooked in olive oil, Aubergine Salad, Hummus, Fava Beans, Circassian Chicken, Grilled Red Peppers and White Cheese

**Veal Stew**

on a bed of Eggplant Puree

Homemade **Baklava** with Sour Cherries and Pistachios

Homemade cherry liquor

Tea, Brewed Coffee

**REF/ 2015-1**

***ARMADA DINNER MENU***

***Menu 6***

***WELCOME COCKTAIL***

An Assortment of Nuts from the Spice Bazaar

 Green Olives with red peppers

***Vegetable Bouquet***

***\*Red wine;*** *Selection Öküzgözü & Boğazkere*

***\*White wine****; Selection Narince & Emir*

*Efes Beer, Yeni Rakı, Assorted Soft Drinks*

*and Lemonade*

Tea, Brewed Coffee

**\*Our wines are chosen from Kavaklidere’s premium quality wines.**

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**Cold Appetizer Plate;**

**Armada Starters**

Stuffed Grape Leaves in cooked in olive oil, stuffed aubergine with vegetables, Fava beans Circassian Chicken, Smoked salmon, marinated beet

 Marinated Red Peppers, White Cheese

**Oven baked lamb shank**

with fried aubergines

**Assorted Turkish Dessert Plate;**

*Baklava with Pistachios, Baklava with Cherries, Oven Baked Rice Pudding,*

*Pumpkin Dessert in Syrup*

 Homemade cherry liquor

Tea, Brewed Coffee

**REF/ 2015-1**

***ARMADA DINNER MENU***

***Menu 7***

***WELCOME COCKTAIL***

An Assortment of Nuts from the Spice Bazaar

 Green Olives with red peppers

***Vegetable Bouquet***

***\*Red wine;*** *Selection Öküzgözü & Boğazkere*

***\*White wine****; Selection Narince & Emir*

*Efes Beer, Yeni Rakı, Assorted Soft Drinks*

*and Lemonade*

Tea, Brewed Coffee

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**Cold Appetizer Plate;**

Aegean herb salad, *Octopus Salad, Steamed Shrimp, Salmon Gravlax, Aubergine salad,*

*Fish droppings,White Cheese*

**Bosphorus Style Poached Sea Bass**

Flavored with Fresh Basil and Thyme

**Tahini Ice Cream on Wafers**

*Served with fruit skewers*

Homemade Cherry Liquor

Tea, Brewed Coffee

**REF / 2015-1**

***ARMADA DINNER MENU***

***Menu 8***

***WELCOME COCKTAIL***

An Assortment of Nuts from the Spice Bazaar

 Green Olives with red peppers

***Vegetable Bouquet***

***\*Red wine;*** *Selection Öküzgözü & Boğazkere*

***\*White wine****; Selection Narince & Emir*

*Efes Beer, Yeni Rakı, Assorted Soft Drinks*

*and Lemonade*

Tea, Brewed Coffee

**\*Our wines are chosen from Kavaklidere’s premium quality wines.**

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**Cold Appetizer Plate;**

*Fish droppings, Salmon gravlax, white cheese, steamed shrimp,*

*Marinated beet, Aegean herb salad, smoked mackerel*

**Warm Appetizer;**

*Stuffed* ***mussels***

*in cabbage*

**Grilled Sea bass fillets**

Over sautéed mushroom and spinach

Clotted cream & **chili honey dessert**

With nuts

Homemade Cherry Liquor

Tea, Brewed Coffee

**REF/ 2015-1**