



MENU  
ISTANBUL EDITION  
*LTBA, ISL*



# BREAKFAST

Cheese Plate

Charcuterie Plate

*"Acuka" : Spicy sauce made from peppers, tomatoes, chillies and spices*

Tomatoes

Cucumber

Honey & Clotted Cream

Olives

Jams

Dried Fruit

Hazelnut

Walnut

Halloumi Cheese

*"Sucuk" : Spicy dry sausage*

Pastries

Eggplant, Zucchini, Pepper Fries

*"Menemen" : Eggs, tomatoes, green peppers and spices such, black and red pepper cooked in olive oil*

Fried Eggs

## CANAPES

*2 pieces per portion*

**MARINATED PRAWNS** spicy cocktail sauce

**DUCK PROSCIUTTO** melon

**SALMON GRAVLAX** cream cheese, caper, dill

**SPICY BEEF TARTARE** truffle, parmesan

**BRIE CHEESE** dried fruits

## COLD STARTERS

**OYSTERS** red onion in vinegar, tabasco, lemon

**CAVIAR BELUGA ROYAL "50 GR"** egg mimosa, capers, red onion, sour cream, blini, toast melba

**SEAFOOD ON ICE BOWL** *for 2 pax* lobster tail, boiled prawns, sea bass ceviche, salmon tartare, two pieces oyster, cocktail sauce, tabasco, lemon wedges

**BOCCONCINI & TOMATOES** selection of tomatoes, basil pesto, confit olives, pine nuts and arugula, balsamic reduction

**SELECTION OF MEDITERRANEAN ANTIPASTI** 6 kinds of local and international tastes

**CHEESE & CHARCUTERIE BOARD** selection of local and international cheeses, roasted beef, lamb cotto, cured beef loin, marmalade, breadsticks, pickle

**CONFIT TUNA & QUINOA** grilled olives, pickled onion, sun-dried tomatoes, lettuce, cherry tomatoes

**SEA BASS CEVICHE** ratatouille of cucumber, celery and green apple, coriander, red onion, lettuce, tabasco

**SMOKED SALMON & BLINI** capers, dill, red onion, sour cream



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## HOT STARTERS

**GRILLED OCTOPUS** warm potato salad, olives, sun-dried tomatoes, herbs

**PRAWN CASSEROLE** cherry tomatoes sauce, butter, chili and herbs

**MINI MEAT BALLS** Arrabbiata dip sauce

**SMOKED SPICY MERGUEZ SAUSAGE** spicy aioli sauce, pickle

## MAIN COURSE

**WHOLE GRILLED LOBSTER** "700-800 gr"

**CHATEAUBRIAND** A piece of beef cut from the beef tenderloin

Grilled Sea Bass Fillet

Grilled Salmon Fillet

Grilled Jumbo Prawns

BBQ Ribeye Steak

BBQ Beef Tenderloin

## SIDE DISHES

Roasted crushed potatoes with parmesan

Grilled asparagus

Steamed vegetables

Turkish rice

Steamed basmati rice



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## DESSERTS

Profiterole

San Sebastian Cheesecake

Exotic & Milk Chocolate Cake

Strawberry plate

Chocolate plate

Seasonal sliced fruits

## BEVERAGES

**WATER** Local, Evian

**SODA WATER** Local, San Pellegrino, Perrier

**COLD BEVERAGES** Soft drinks, Redbull

**HOT BEVERAGES** Freshly brewed coffee, Turkish coffee

**BEER** Efes Pilsen, Tuborg, Miller, Heineken, Corona, Carlsberg, Becks, Budweiser

## PROSECCO

Ruffino Prosecco di Treviso DOC

Vinkara 'Yaşasın' Santero Méthode Champenoise, Ankara

"Craze" Prosecco DOC

## CHAMPAGNE

Moët & Chandon " Impérial" Épernay

Louis Roederer Premier Brut, Reims

Veuve Clicquot "Yellow Label" Reims

Laurent Perrier "La Cuvée", Tours-sur-Marne

Laurent Perrier "Cuvée Rose" Tours-sur-Marne

Dom Pérignon 2013 Épernay

Krug "Grande Cuvée" Reims

## WHITE WINE

Umurbey Sauvignon Blanc, 2022, Tekirdağ

Kocabağ "K" Emir, 2021, Kapadokya

La Scolca Gavi 'Villa Scolca' 2021

Babich, Sauvignon Blanc, 2021 Marlborough-New Zealand

Feudi San Gregoria, Greco Di Tufo, 2021

Chamlija 'Thracian' Chardonnay 2020, Kırklareli

Domain Laroche " Saint Martin", Chablis 2021 Burgundy, France

Pascal Jolivet, Sancerre Blanc 2021, France

Gaja 'Ca'Marcanda Vistamare Toscana

Baron Patrick de Ladouchette "Baron de L" Pouilly Fume, 2018, Loire Valley-France



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## ROSE WINE

Sartori "Blush" Pinot Grigio 2021, Veneto

Buradan 'Şirin' Grenache 2020, Çeşme, İzmir

Château d'Esclans 'Whispering Angel' Rosé 2021, Côtes de Provence

## RED WINE

Kavaklıdere 'Prestige' Kalecik Karası, 2020, Ankara

Cecchi Chianti Classico D.O.C.G, 2020

Kavaklıdere 'Pendore' Öküzgözü, 2021, Manisa

Chamlıja "Nev-i Şahsina Münhasir" Merlot, Cabernet Sauvignon, Cabernet Franc 2019,  
Kırklareli

Urla 'Tempus' Cabernet Sauvignon, Merlot, Syrah, Petit Verdot, Cabernet Franc 2021 İzmir

Guido Mazzarello Barolo D.O.C.G, 2017

Cechi, Brunello di Montalcino, DOCG, 2015

Cloudy Bay "Te Wahi" Pinot Noir, 2017

Corte Sant'Alda, Amarone della Valpolicella, D.O.C.G 2015, Italy

Tenuta San Guido "Sassicaia" Bolgheri Rosso D.O.C 2019, Tuscany-Italy

Château Angéluş, Premier Grand Cru Classé (A), 2017

Petrus Pomerol, 1992



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