

MENU



MARINA YACHT CLUB BODRUM

ROOF MARINE

MEZELER

HUMUS

Tahinli nohut ezmesi, sızma zeytinyağı ve dereotu sosu eşliğinde

BABA GANUŞ

Közlenmiş patlıcan püresi, domates, sarımsaklı süzme yoğurt eşliğinde

BODRUM OTLARI KAVURMASI

Sarımsaklı yoğurt sos eşliğinde

NAR EKŞİLİ BULGUR SALATASI

Bulgur, domates, taze otlar, fındık ile

PATLICAN SALATASI

Közlenmiş biber, sarımsak

SEMİZOTU

Sarımsaklı süzme yoğurt ile

LİMONLU AVOKADO PÜRESİ

Zeytinyağı ve küp domates eşliğinde

DENİZ BÖRÜLCESİ

BALIK MEZELERİ

ÇİROZ

LAKERDA

MARİNE LEVREK

Sarımsak, dereotu ve zeytinyağı sos ile

KARİDES SÖĞÜŞ

Sarımsak, dereotu ve zeytinyağı sos ile

AHTAPOT SÖĞÜŞ

Sarımsak, dereotu ve zeytinyağı sos ile

ZEYTİNYAĞLILAR

ENGİNAR

TAZE FASULYE

KABAK ÇİÇEĞİ DOLMASI

PAZI SARMA

MEZES

HUMMUS WITH SESAME TAHINI

Pureed chick peas with sesame seed paste, served with extra virgin olive oil and dill

BABA GHANOUSH

Chargrilled aubergine with tomato served with garlic yoghurt sauce

BRAISED SEASONAL LOCAL GREENS

Served with yoghurt and garlic sauce

CRACKED WHEAT SALAD

Served with tomatoes, fresh greens, hazelnuts and spiked with pomegranate dressing

AUBERGINE SALAD

With grilled pepper, garlic and olive oil lemon

PURSLANE DIP

With local yoghurt and garlic

LEMONY AVOCADO PUREE

Dressed with olive oil and cubed tomatoes

SEA BEANS

SEAFOOD MEZES

MARINATED MACKEREL FISH

SMOKED BONITO

MARINATED SEA BASS

Served with olive oil and garlic dressing

PRAWN APPETIZER

Served with garlic, dill and olive oil

OCTOPUS APPETIZER

Served with garlic, dill and olive oil

OLIVE OIL MEZES

ARTICHOKE

FRESH GREEN BEANS

STUFFED ZUCCHINI FLOWERS

STUFFED VINE LEAVES



MARINA YACHT CLUB BODRUM
ROOF MARINE

SOĞUK İŞTAH AÇICILAR

PEYNİR VE ŞARKÜTERİ TABAĞI

*Biberli Roastbeef, füme antrikot, füme kontrafile,
Camambert peyniri, Kimyonlu Gouda peyniri, Kars
Gravyeri, Kavun, Roka ve Grissini ile*

DANA CARPACCIO

*Roka, parmesan peyniri,
fesleğenli zeytinyağı ile*

FÜME SOMON TABAĞI

*Akdeniz yeşillikleri, roka yaprakları,
kapari, kırmızı soğan, grissini, sızma
zeytinyağı limon sos ile*

CAPRESE

Mozarella peyniri, domates ve pesto sos ile

BURRATA

Cherry domates ve Pesto sos eşliğinde

TUNA TATAKI

*Mevsim sebzeleri, susam ve
teriyaki sos eşliğinde*

KAVUN ve BEYAZ PEYNİR TABAĞI

COLD APPETIZERS

CHEESE & CHARCUTERIE PLATTER

*Peppered roast beef, smoked ribeye, smoked
tenderloin, Camembert, Cumin Gouda, Kars
Gravyer cheese, melon, arugula, and grissini*

BEEF CARPACCIO

*With rocket leaves, parmesan cheese
and basil & olive oil dressing*

SMOKED SALMON PLATTER

*Mediterranean greens, rocket leaves,
capers, sliced red onions, bread sticks and olive
oil & lemon juice dressing*

INSALATA CAPRESE

Mozzarella cheese, tomatoes and pesto sauce

BURRATA

Cherry tomatoes and pesto sauce

TUNA TATAKI

*Served with seasonal vegetables,
sesame, and teriyaki sauce*

HONEYDEW MELON WITH FETA CHEESE

SALATALAR

EZİNE PEYNİRLİ ÇOBAN SALATA

Siyah zeytin, domates, salatalık, yeşil biber, maydanoz, ezine peynir ile

ŞEFİN SALATASI

Füme tavuk göğsü, dil peyniri, roka, marul, taze soğan, nane, dereotu, taze fesleğen, cevizli roquefort sos eşliğinde

DENİZ MAHSULLÜ YEŞİLLİKLER

Somon, levrek, karides, kalamar, kapari sos ile

KARIŞIK YEŞİL SALATA

Marul, roka, taze nane, maydanoz, fesleğen, cherry domates, salatalık, havuç

ROOF SALATA

Mevsim yeşillikleri, ceviz, keçi peyniri, kruton, nane ve frambuaz sos eşliğinde

ENGİNAR ve IZGARA KABAK SALATA

Akdeniz yeşillikleri, cherry domates ve roka sos eşliğinde

KINOA SALATASI

Ananas, elma, mevsim yeşillikleri, elmalı zeytinyağlı sos ile

SOMON SALATASI

Füme somon, Akdeniz yeşillikleri, zeytinyağlı sirke sos ile



SALADS

SHEPHERD'S SALAD with CHEESE

With black olives, tomatoes, cucumber, green pepper, parsley & ezine cheese

CHEF'S SALAD

Smoked chicken breast pieces, cheese, rocket, lettuce, spring onions, mint, fresh basil served with Roquefort and walnut dressing

SEAFOOD SALAD WITH GREENS

Salmon, sea bass, calamari, shrimp with capers

MIXED GREEN SALAD

Lettuce, rocket, fresh mint, basil, cherry tomatoes, cucumbers, carrots

ROOF SALAD

Fresh local greens, walnuts, goats cheese and croutons topped with mint and raspberry dressing

ARTICHOKE & GRILLED ZUCCHINI (Courgette) SALAD

With seasonal greens, parmesan cheese and cherry tomatoes dressed with olive oil & lemon

QUINOA SALAD

Pineapple, apples, seasonal greens with apple olive oil sauce

SALMON SALAD

Smoked salmon, Mediterranean greens topped with fennel, and dressed with olive oil & vinegar



SICAK İŞTAH AÇICILAR

IZGARA PAÇANGA BÖREĞİ

MİDYE TAVA

IZGARA KALAMAR

IZGARA AHTAPOT

KALAMAR TAVA

BALIK KOKOREÇ

ŞEFİN ARASICAK TABAĞI

Yufkaya sarılı karides, pane balık köftesi,
pastırmalı sigara böreği, panelenmiş
hellim peyniri, sebzeli muska böreği
salsa ve tarator sos ile

DENİZ MAHSÜLLÜ YABAN PİLAVI

Kalamar, midye ve karides ile

TEREYAĞLI ÇİM ÇİM KARİDES

Kırmızı pul biber, tereyağı ve sarımsak sos ile

ŞEVKETİ BOSTAN

Taze soğan, dereotu, kapya biber,
sarımsaklı süzme yoğurt ile

HAMUR İŞLERİ

MÜREKKEPLİ KARİDESLİ SPAGHETTI

Kalamar, porcini mantarlı krema sos
eşliğinde

DANA ETLİ RISOTTO

Patlıcan ve taze baharatlar eşliğinde

KARİDESLİ RISOTTO

Porcini mantar, kuşkonmaz, domates ve
parmesan peyniri eşliğinde

DENİZ MAHSÜLLÜ SPAGHETTI

Domates sos eşliğinde

IZGARA SEBZELİ PENNE

Akdeniz sebzeleri, zeytinyağı ve domates sos

HOT APPETIZERS

PAÇANGA (PASTRAMI) ROLL

FRIED MUSSELS

GRILLED CALAMARI

GRILLED OCTOPUS

FRIED CALAMARI

FISH KOKOREÇ

Mixed pieces of calamari, shrimp and seabass

CHEF'S BOREK PLATTER

Pastry roll with shrimps, fish ball pane,
halloumi cheese pane, pastry filled with
vegetables, pastry filled with pastrami
served with salsa and bread

SEAFOOD PILAF

Wild rice with calamari, shrimps and mussels

BABY SHRIMPS IN BUTTER

With spices, butter and garlic sauce

ŞEVKETİ BOSTAN

Served with garlic yogurt, fresh onions,
dills, red pepper

PASTA DISHES

SQUID INK SHRIMP SPAGHETTI

Baby Calamari, with porcini
mushroom creamy sauce

BEEF RISOTTO

Served with egg plant and fresh herbs

SHRIMP RISOTTO

Accompanied with porcini mushrooms,
asparagus, tomatoes and parmesan cheese

SEAFOOD SPAGHETTI

Tomato sauce

GRILLED VEGETABLE PENNE

Served with Mediterranean vegetables,
olive oil and tomato sauce

ANA YEMEKLER

CAFÉ de PARIS SOSLU DANA LOKUMLARI

Patates kızartması ile

DANA KABURGA

*Karnabahar püresi, brokoli ve barbekü
sos eşliğinde*

SEZBE DOLGULUTAVUK PANE RULOLARI

Taze baharatlı patates ve köri sos eşliğinde

SURF and TURF (2kişilik)

*Kral yengeç bacağı, kalamar,
orta boy karides, kuzu pirzola, Bisk sos ile*

DENİZ ÜRÜNLERİ

DENİZ KABUĞUNDA KARIŞIK DENİZ MAHSULLERİ

*Kalamar, midye içi, levrek, karides, patates,
peynir, soğan ve yeşil biber, domates sos ile*

ŞEF SPESİYAL

*Havuç ve portakallı levrek balığı
buğulaması, karides ile*

IZGARA ATLANTİK SOMON

*Fırınlanmış taze sebzeler,
mantar ve kuru domatesli sos ile*

IZGARA LAGOS

*Deniz börülcesi, vongole, midye
ekşili krema sos ile*

ROOF DENİZ MAHSULLERİ SPESİYALİ

*Kral yengeç bacağı, orta boy karides, kalamar,
midye, susamlı deniz yosunu, yaban pilavı*

TIGER KARİDES
KRAL YENGEÇ BACAĞI
ISTAKOZ
TUZDA BALIK

*TAZE BALIĞI DOLAPTAN SEÇEBİLİRSİNİZ.
DENİZ ÜRÜNLERİNİN FİYATINI SORUNUZ.*

MAIN DISHES

CAFÉ de PARIS BEEF MEDALLIONS

Served with French fries

BEEF RIBS

*Served with cauliflower puree, broccoli,
and barbecue sauce*

CHICKEN PANE STUFFED WITH VEGETABLES

Herby potatoes and curry sauce

SURF and TURF (Serves for 2)

*King crab leg, calamari, medium-sized
shrimp, lamb chops, with Bisque sauce*

SEA FOODS

MIX SEAFOOD IN SEA SHELLS

*Calamari, sea bass, mussels, shrimps with potato,
cheese, onion, green pepper and tomato sauce,
all baked and served in a beautiful sea shell*

CHEF'S SPECIAL

*Steamed carrots and orange, seabass
accompanied with baby shrimps*

GRILLED ATLANTIC SALMON

*Served with fresh seasonal vegetables and
mushrooms & sun-dried tomato sauce*

GRILLED GROUPE

*Sea beans, vongole, mussels with
sour cream sauce*

ROOF SEAFOOD SPECIAL

*King crab leg, medium-sized shrimp, calamari,
mussels, sesame seaweed, wild rice*

TIGER PRAWN
KING CRAB LEG
LOBSTER
FISH COOKED IN SALT

*YOU CAN CHOOSE FRESH FISH FROM THE
CABINET. PLEASE ASK THE PRICE OF SEA
FOOD.*