



MARINA YACHT CLUB BODRUM

ROOF MARINE

M E N U

MEZELER

HUMUS

Tahinli nohut ezmesi, sızma zeytinyağı ve dereotu sosu eşliğinde

400 TL

BABA GANUŞ

Közlenmiş patlıcan püresi, tahinli sarımsaklı süzme yoğurt eşliğinde

400 TL

BODRUM OTLARI KAVURMASI

Sarımsaklı yoğurt sos eşliğinde

400 TL

NAR EKŞİLİ BULGUR SALATASI

Bulgur, domates, taze otlar, fındık ile

400 TL

PATLICAN SALATASI

Közlenmiş biber, sarımsak

400 TL

SEMİZOTU

Sarımsaklı süzme yoğurt ile

400 TL

LİMONLU AVOKADO PÜRESİ

Zeytinyağı ve küp domates eşliğinde

650 TL

DENİZ BÖRÜLCESİ

400 TL

BALIK MEZELERİ

ÇİROZ

500 TL

LAKERDA

750 TL

MARİNE LEVREK

750 TL

KARİDES SÖÇÜŞ

Sarımsak, dereotu ve zeytinyağı sos ile

750 TL

AHTAPOT SÖÇÜŞ

Sarımsak, dereotu ve zeytinyağı sos ile

1400 TL

ZEYTİNYAĞLILAR

ENGİNAR

600 TL

TAZE FASULYE

500 TL

KABAK ÇİÇEĞİ DOLMASI

800 TL

PAZI SARMA

600 TL

MEZES

HUMMUS WITH SESAME TAHINI

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

400 TL

BABA GHANOUSH

Chargrilled aubergine served with saseme oil,garlic yoghurt sauce

400 TL

BRAISED SEASONAL LOCAL GREENS

Served with yoghurt and garlic sauce

400TL

CRACKED WHEAT SALAD

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

400 TL

AUBERGINE SALAD

With grilled pepper, garlic and olive oil lemon

400TL

PURSLANE DIP

With local yoghurt and garlic

400 TL

LEMONY AVOCADO PUREE

Dressed with olive oil and cubed tomatoes

650 TL

SEA BEANS

400 TL

SEAFOOD MEZES

MARINATED MACKEREL FISH

500TL

SMOKED BONITO

750 TL

MARINATED SEA BASS

Served with olive oil and garlic dressing

750 TL

PRAWN APPETIZER

Served with garlic, dill and olive oil

750 TL

OCTOPUS APPETIZER

Served with garlic, dill and olive oil

1400 TL

OLIVE OIL MEZES

ARTICHOKE

600 TL

FRESH GREEN BEANS

500 TL

STUFFED ZUCCHINI FLOWERS

800 TL

STUFFED VINE LEAVES

600 TL

SALATALAR

EZİNE PEYNİRLİ ÇOBAN SALATA

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

800 TL

DENİZ MAHSULLÜ YEŞİLLİKLER

Somon, levrek, karides, kalamar, kapari sos ile

1500 TL

KARIŞIK YEŞİL SALATA

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

750 TL

ROOF SALATA

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

900 TL

ENGİNAR ve IZGARA KABAK SALATA

Akdeniz yeşillikleri, cherry domates ve roka sos eşliğinde

900 TL

KARPUZ SALATASI

Karpuz, peynir, zeytin, salatalık ve taze nane ile

700 TL

SOMON SALATASI

Füme somon, Akdeniz yeşillikleri, zeytinyağlı sirke sos ile

1350 TL

İSTANBUL SALATA

Domates, kırmızı soğan, biber soyalı zeytinyağ sos ile

700 TL

SALADS

SHEPHERD'S SALAD with CHEESE

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

800 TL

SEAFOOD SALAD WITH GREENS

Salmon, sea bass, calamari, shrimp with capers

1500 TL

MIXED GREEN SALAD

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

750 TL

ROOF SALAD

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

900 TL

ARTICHOKE & GRILLED ZUCCHINI (Courgette) SALAD

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

900 TL

WATERMELON SALAD

Watermelon, cheese, olives, cucumber and fresh mint

700 TL

SALMON SALAD

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

1350 TL

ISTANBUL SALAD

Tomato, red onion, green pepper and dressed with olive oil & soy sauce

700 TL

SOĞUK İŞTAH AÇICILAR

PEYNİR TABAĞI

Sade füme peyniri, Camambert peyniri, Kimyonlu Gouda peyniri, Kars Gravyeri, Kavun, Roka ve Grissini ile

1400 TL

DANA CARPACCIO

Roka, parmesan peyniri, fesleğenli zeytinyağı ile

1200 TL

FÜME SOMON TABAĞI

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

1400 TL

CAPRESE

Mozarella peyniri, domates ve pesto sos ile

900 TL

BURRATA

Cherry domates ve Pesto sos eşliğinde

1500 TL

TUNA TARTAR

Avokado püresi, kırmızı ve yeşil soğan, kapari, salatalık, balzamik ve worcestershire sos

1400 TL

KAVUN ve BEYAZ PEYNİR TABAĞI

750 TL

ÇITIR KABAK

Yoğurt sos eşliğinde

650 TL

COLD APPETIZERS

CHEESE PLATTER

Plain smoked cheese, Camembert cheese, Cumin Gouda, Kars Gravyer cheese, melon, arugula, and grissini

1400 TL

BEEF CARPACCIO

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

1200 TL

SMOKED SALMON PLATTER

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

1400 TL

INSALATA CAPRESE

Mozzarella cheese, tomatoes and pesto sauce

900 TL

BURRATA

Cherry tomatoes and pesto sauce

1500 TL

TUNA TARTARE

Avocado, red&green onions, capers, cucumber, balsamic and worcestershire sauce

1400 TL

HONEYDEW MELON WITH FETA CHEESE

750 TL

CRISPY ZUCCHINI

Served with yogurt sauce

650 TL

SICAK İŞTAH AÇICILAR

IZGARA PAÇANGA BÖREĞİ
800 TL

ACI SOSLU MİDYE TAVA
800 TL

IZGARA KALAMAR
950 TL

IZGARA AHTAPOT
1500 TL

KALAMAR TAVA
950 TL

BALIK KOKOREÇ
950 TL

AHTAPOT KROKET
1000 TL

ŞEFİN ARASICAK TABAĞI

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

1200 TL

DENİZ MAHSÜLLÜ YABAN PİLAVI

Kalamar, midye ve karides ile

1100 TL

TEREYAĞLI ÇİM ÇİM KARİDES

Kırmızı pul biber, tereyağı ve sarımsak sos ile

950 TL

ŞEVKETİ BOSTAN

*Taze soğan, dereotu, kapy biber,
sarımsaklı süzme yoğurt ile*

750 TL

SAGANAKI KARİDES

Domatesli sos ile

950 TL

TAVADA PEYNİR

*Karamelize çilek, yaban mersini
ve susam ile*

650 TL

SYMI KARİDES

Acılı aioli sos ile

700 TL

HOT APPETIZERS

PAÇANGA (PASTRAMI) ROLL
800 TL

FRIED MUSSELS W/ HOT SAUCE
800 TL

GRILLED CALAMARI
950 TL

GRILLED OCTOPUS
1500 TL

FRIED CALAMARI
950 TL

FISH KOKOREÇ

Mixed pieces of calamari, shrimp and seabass

950 TL

OCTOPUS CROQUET
1000 TL

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*

1200 TL

SEAFOOD PILAF

Wild rice with calamari, shrimps and mussels

1100 TL

BABY SHRIMPS IN BUTTER

With spices, butter and garlic sauce

950 TL

ŞEVKETİ BOSTAN

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

750 TL

SHRIMPS WITH SAGANAKI

With saganaki cheese and tomato sauce

950 TL

HOMEMADE CHEESE IN PAN

*With caramelized strawberry, blueberry
and sesame*

650 TL

SYMI SHRIMPS

With spicy aioli sauce

700 TL

MAKARNALAR

MÜREKKEPLİ KARİDESLİ SPAGHETTI

Kalamar, porçini mantarlı krema sos eşliğinde

1500 TL

DANA ETLİ RISOTTO

Patlıcan ve taze baharatlar eşliğinde

1500 TL

KARİDESLİ RISOTTO

Porçini mantar, kuşkonmaz, domates ve parmesan peyniri eşliğinde

1500 TL

DENİZ MAHSULLÜ SPAGHETTI

Kalamar, karides, midye eti, levrek ve domates sos

1600 TL

KREMALI TAVUKLU PENNE

Tavuklu ve kremalı sos ile

900 TL

DENİZ MAHSULLÜ ORZO

Parmesanlı krema sos eşliğinde

1200 TL

BURATTA ORZO

Parmesanlı krema ve pesto sos eşliğinde

1200 TL

ANA YEMEKLER

CAFÉ de PARIS SOSLU

DANA LOKUMLARI

Patates kızartması ile

1900 TL

DANA KABURGA

Karnabahar püresi, brokoli ve barbekü sos eşliğinde

1900 TL

SURF & TURF 2 kişiliktir

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

8000 TL

PASTAS

SQUID INK SHRIMP SPAGHETTI

Baby Calamari, with porcini mushroom creamy sauce

1500 TL

BEEF RISOTTO

Served with egg plant and fresh herbs

1500 TL

SHRIMP RISOTTO

Accompanied with porcini mushrooms, asparagus, tomatoes and parmesan cheese

1500 TL

SEAFOOD SPAGHETTI

Squid, shrimp, mussels, sea bass and tomato sauce

1600 TL

CREAMY CHICKEN PENNE

Served with chicken and creamy sauce

900 TL

SEAFOOD ORZO

Served with creamy parmesan sauce

1200 TL

BURATTA ORZO

Served with creamy parmesan and pesto sauce

1200 TL

MAIN DISHES

CAFÉ de PARIS

BEEF MEDALLIONS

Served with French fries

1900 TL

BEEF RIBS

Served with cauliflower puree, broccoli, and barbecue sauce

1900 TL

SURF & TURF Serves for 2

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

8000 TL

DENİZ ÜRÜNLERİ

DENİZ KABUÇUNDA KARIŞIK DENİZ MAHSULLERİ

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

1900 TL

ŞEF SPESİYAL

*Havuç ve portakallı levrek balığı
buğulaması, karides ile*

1900 TL

IZGARA ATLANTİK SOMON

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

1900 TL

IZGARA LAGOS

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

2200 TL

LİMONLU TEREYAĞLI MEZGİT

*Karides, midye ve limonlu zerdeçalı tereyağlı
sos ile*

1800 TL

IZGARA TIGER KARİDES

Panelenmiş köz patlıcan ve yengeç sos ile

2500 TL

ROOF DENİZ MAHSULLERİ SPESİYALİ

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

8000 TL

TIGER KARİDES
KRAL YENGEÇ BACAĞI
ISTAKOZ
TUZDA BALIK

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

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*

1900 TL

CHEF'S SPECIAL

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

1900 TL

GRILLED ATLANTIC SALMON

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

1900 TL

GRILLED GROUPER

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

2200 TL

POLLACK FISH W/ LEMONY BUTTER

Served with shrimps and mussels

1800 TL

GRILLED TIGER SHRIMP

Served with paneed eggplant and crab sauce

2500 TL

ROOF SEAFOOD SPECIAL

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

8000 TL

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.*