

# A SAMPLE MENU ABOARD THE SALAMANDER

*Your own private chef prepares all of your food on board  
using traditional Turkish recipes with fresh and locally sourced produce*

## Breakfast

Lots of fresh fruit

A selection of local meats and cheeses, fresh bread with jams and honey (the cherry jam is a must!), yoghurt and fresh tomatoes, cucumber and olives. There is also an option for eggs at your request (we recommend fried or scrambled with chilli)

## Lunch

*There is usually a traditional Turkish main dish alongside a selection of Meze's*

## Main

Lamb, chicken, fish, or beef (grilling and slow cooking are both popular choices)

## Side dishes/Mezes

Smoked aubergine yoghurt  
Samphire with lemon  
Red pepper dip  
Zucchini fritters  
Calamari  
Spinach and feta pastry cigars  
Beans with a homemade tomato sauce  
Feta and herb pasta  
Homemade chips  
Fresh salads

## Pudding

Selection of fresh fruits including watermelon, oranges, pears, apples, bananas, grapes

## Afternoon Tea

Cake, biscuits, tea and coffee

## Pre dinner nibbles

Selection of olives, crisps and nuts, Turkish delight

## Dinner

*We love a barbeque, especially when on your own private gulet in the Mediterranean and/or Aegean sea whilst enjoying an evening Gin and tonic at the bow and watching the sun go down whilst the Chef or Captain are preparing a mouth watering selection of meats and/or fresh fish right beside you.*

The typical Turkish dinner starts with a selection of wonderful Mezes including aubergine dishes, octopus/squid salad, garlic yoghurt, green beans with garlic and tomatoes and much more. The main course is usually either meat or fish either from the barbeque or oven with a selection of salads, potatoes and vegetable sides.

## Pudding

*The people of Turkey have a real sweet tooth and many will say 'a meal is not complete until you have eaten something sweet.'*

Baklava - thin layers of pastry, stuffed with nuts and then doused in melted butter and cooked until crisp. Finally finished off by pouring over sugar syrup or honey (a real treat if you have space!)

*The chef is more than happy to cater for any allergies or dislikes so please do let us know in advance.*