

FOOD & BEVERAGES ON BOARD



Every yacht in our portfolio includes a skilled chef as part of the crew, ensuring all your meals are expertly prepared and served. On a typical boat charter, you'll enjoy a delicious daily menu featuring breakfast, lunch, afternoon tea, and dinner.

A typical menu includes fresh vegetables, chicken, fish, and meat, with appetizers often adorned in Mediterranean style using olive oil and yogurt. We are dedicated to customizing your meals to suit your personal tastes and dietary preferences. Each yacht is equipped with enough storage and refrigeration to keep your provisions fresh throughout your journey.

Breakfast

Start your day with a delightful breakfast on board, surrounded by stunning views and the gentle sea breeze.



A traditional Turkish breakfast, or "kahvaltı," is a delightful and abundant spread that offers a variety of flavors and textures. It typically includes an assortment of cheeses such as feta and kashar, olives, tomatoes, cucumbers, jams and a selection of cured meats like sucuk (spicy sausage), pastirma (cured beef) and salami.



Eggs are often served, either boiled or as a delicious menemen, which is a scramble with tomatoes, peppers, and herbs. Accompanying these are savory pastries such as börek, along with sweet options like honey and preserves. The meal is perfectly complemented by rich Turkish tea, coffee and freshly squeezed juice making for a truly satisfying and leisurely start to the day.



Menemen



Sigara Börek



Pastirma

Lunch

A typical lunch on board is typically a lighter yet flavorful affair, emphasizing fresh and healthy ingredients. The meal often starts with a Mediterranean salad featuring tomatoes, cucumbers, and onions dressed with olive oil and lemon juice,

Main dishes might include chicken meals or vegetable-based dishes like imam bayildi (stuffed eggplant). Rice pilaf, bulgur or pasta often accompanies these dishes.

To complete the meal, fresh fruit or a light dessert is served, along with a refreshing glass of ayran, a traditional yogurt drink, or Turkish tea.

Five O'Clock



At 5 o'clock on a yacht, indulge in a delightful afternoon tea service that offers a perfect blend of elegance and relaxation. Enjoy an assortment of scones, delicate finger sandwiches, pastries or cakes, all beautifully presented. Freshly brewed tea, both traditional and herbal, is served alongside, providing a soothing complement to the delectable treats. For those who prefer, freshly squeezed juices and coffee are also available. This charming afternoon ritual allows you to unwind and savor the serene views as the day gently transitions into evening.

Dinner

Experience the magic of a Turkish dinner service on a yacht, where culinary tradition meets the tranquil beauty of the sea. Begin your evening with an assortment of mezes, including hummus, savory baba ghanoush, and stuffed grape leaves, served with warm, freshly baked flatbreads. The main course offers a feast of flavors with dishes such as succulent lamb kebabs, grilled fish, and rich stews like karniyarik (stuffed eggplant) or etli nohut (chickpea and meat stew). Complementing these dishes are fragrant rice pilaf, bulgur, and fresh salads dressed with olive oil and lemon juice. To finish, indulge in classic Turkish desserts like baklava, katmer or fresh seasonal fruits, accompanied by strong Turkish coffee.



Menu Template

We kindly ask our guests to edit the menu according to their personal tastes and dietary preferences.

	Breakfast	Lunch	Dinner
Day 1 Saturday	---	--- Check-in 15:00	Seasonal fish Calamari Shrimps Octopus salad Mediterranean salad Alaçatı (Turkish appetizer with cheese & basil) Köpoğlu (Turkish appetizer with eggplant & yogurt) Sea beans Irmik (Semolina dessert) Fruits
Day 2 Sunday	Menemen/Omelette, Variety of cheese and olive Salami, sausage, sucuk Tomato, cucumber & pepper Savory pastry Variety of jam & Nutella Butter & honey Tea, coffee, fresh juice	Chicken Rice w/ vermicelli Broccoli salad Pursley w/ yogurt Turkish pastry Grilled red peppers Ice cream	Turkish kebab variety Mashed potatoes Green salad Acılı ezme Crete plate Roasted eggplant Strained yogurt Katmer
Day 3 Monday	Kindly specify any additional preferences you may have, separate from those mentioned above.	Karniyarik (eggplant filled w/ tomato, minced meat & garlic) Rice w/ carrots Tzatziki Celery salad Boiled vegetables Fruits	Çoban kavurma (traditional Turkish lamb) Rice Beetroot w/ yogurt Fasulye Pilaki (Turkish beans) Salad Fruits
Day 4 Tuesday	Kindly specify any additional preferences you may have, separate from those mentioned above.	Kadınbudu (Turkish meatball) Pasta Tomato salad Carrot salad Muhallebi (Turkish pudding)	Etli Nohut (chickenpea & meat stew) Green salad Lettuce zucchini w/ olive oil Baklava
Day 5 Wednesday	Kindly specify any additional preferences you may have, separate from those mentioned above.	Cheeseburger French fries Onion rings Salad Cake	Seasonal fish Calamari Shrimps Octopus salad Parboiled potatoes Green salad Eggplant salad w/ yogurt Green beans in olive oil Helva
Day 6 Thursday	Kindly specify any additional preferences you may have, separate from those mentioned above.	Chicken Salad Pasta Fruits	Steak w/ mushroom sauce Rice w/ carrots Salad Şakşuka (Turkish eggplant dish) Haydari (Turkish appetizer)

Day 7 Friday	Kindly specify any additional preferences you may have, separate from those mentioned above.	Hasanpaşa (Turkish meatballs) Boiled vegetables Shepherd salad Eggplant w/ yogurt Fruits	Iskender Gavurdag Salad Mercimek Meatballs Paçanga Börek Kadayıf (Turkish dessert)
Day 8 Saturday	Kindly specify any additional preferences you may have, separate from those mentioned above.	--- Check-out 10:00	---

Mezes



Sarma



Pilaki



Ezme



Hummus

Main Courses



Iskender



Kebab Variety



Etili Nohut

Desserts



Irmik



Baklava



Katmer



Firinda Helva (Halvah)



Souffle

Important Note

Due to high inflation and unstable exchange rates in Turkey, we have not offered fixed menu prices since 2022.

Once you determine your menu, the chef will prepare the shopping list. We handle the shopping and deliver the provisions to your boat. Most items are sourced from Migros, Turkey's largest chain market. For items where freshness and taste are crucial, such as seafood and fruits, we prefer local suppliers. This service is provided free of charge and without commission. Guests pay suppliers directly, all cards accepted.

Guests are responsible for paying the market bills as presented. On average, depending on your preferences, you can expect a cost of 50-60 Euros per person per day including soft beverages, excluding alcoholic beverages.