AQUA

FOUR SEASONS HOTEL ISTANBUL AT THE BOSPHORUS

MENUS

BREAKFAST

TURKISH BREAKFAST

Assorted Turkish Bakery Basket, Grilled Sucuk (Spicy Sausage), Turkish Puff Pastry with Cheese, Acuka, Honey, Clotted Cream, Ezine Cheese, Kashar Cheese, Tomato, Cucumber, Olives, Fried Egg with Pastrami, Coffee or Tea

AMERICAN BREAKFAST

Fresh Orange Juice, Scrambled Egg or Omelette with a Choice of Beef Bacon or Pork Bacon, Sautéed Mushrooms, Potatoes, Assorted Morning Bakery Basket, Coffee or Tea

CONTINENTAL BREAKFAST

Fresh Orange Juice, Fresh Fruit Salad, Assorted Morning Bakery Basket, Coffee or Tea

HEALTHY BOWLS

OATMEAL, PEANUT, BANANA
Oatmeal, Peanut Butter, Sliced Banana, Toasted Peanut

BIRCHER MUESLI
Apple, Almond Flakes, Raisins, Honey, Pistachio

GRANOLA & YOGHURT
Honey, Berries, Pumpkin Seeds

CHIA PUDDING
Almond Milk, Cacao Powder, Berries, Flax Seeds

FRUIT SALAD

BREAKFAST

HEALTHY EGGS

WHITE EGG OMELETTE WITH SPINACH
Avocado, Fresh Herbs

AVOCADO TOAST WITH POACHED EGG
Brown Bread, Labneh, Fresh Herbs, Arugula

EPIC TURKISH CLASSICS

ÇILBIR
Poached Egg, Yoghurt, Chilli Butter Sauce, Chives

MENEMEN
Scrambled Eggs, Tomatoes, Green Pepper, Onion

BAZLAMA TOAST
Thracian Beef Sucuk, Kashar Cheese, Acuka, Tomato and Olive Salad

SİMİT SANDWICH
Ezine Cheese, Sliced Tomato, Olive Paste

BREAKFAST CLASSICS

PANCAKE
Chocolate Sauce, Maple Syrup, Berries

BELGIAN WAFFLE
Chocolate Sauce, Maple Syrup, Berries

FRENCH TOAST
Honey and Maple Syrup, Raisins, Orange Segments, Pistachio

EGG SPECIALTIES

YOUR CHOICE OF OMELETTE
Mushroom, Cheese, Tomato, Onion, Bell Pepper, Beef Ham

BREAKFAST

EGG SPECIALTIES · CONTINUED

SCRAMBLED EGG
Plain or With Your Choice of Mushroom, Cheese, Tomato, Onion, Bell Pepper, Beef Ham

FRIED EGG

BENEDICT FLORENTINE
Poached Egg, English Muffin, Sautéed Spinach, Hollandaise Sauce, Chives

TRADITIONAL EGGS BENEDICT
Poached Egg, English Muffin, Pork Ham, Hollandaise Sauce, Chives

BENEDICT SALMON
Poached Egg, English Muffin, Smoked Salmon, Hollandaise Sauce, Chives

DINNER

PARAMANA

Tzatziki
Greek Yoghurt, Cucumber, Garlic, Dill

Santorinian Fava Spread
Yellow Split Peas, Onion, Capers

Tirokafteri
Feta Cheese, Roasted Chilli, Paprika

Gavros
Marinated Anchovies, Sweet Chilli Flakes, Rosemary

Marinated Octopus
Sea Fennel (Kritamo), Vinegar, Olive Oil

Athenian Salad
Grouper, Potato Salad, Mayonnaise, Chives, Lemon, Capers

COLD APPETIZERS & SALADS

Choriatiki
Tomato, Cucumber, Onion, Olives, Feta Cheese

Dakos
Carob Rusk, Crushed Tomato, Feta, Galomizithra Cheese

Crab & Shrimp Salad
Avocado, Green Apple, Dill, Baby Gem Lettuce, Walnuts

Beetroot Salad
Goat Cheese, Orange, Hazelnuts, Petimezi

Taramas
Smoked Fish Roe, Bottarga, Toasted Sourdough Bread

Sea Bass Carpaccio
Kumquat, Grapes, Sea Fennel (Kritamo)

DINNER

HOT APPETIZERS

Lachanodolmades
Stuffed Cabbage Leaves, Rice, Fresh Herbs, Avgolemono Sauce

Grilled Octopus
Santorinian Fava, Capers, Onion, Olives

Shrimp Saganaki
Tomato Sauce, Shellfish Bisque, Ouzo, Feta Cheese

Spinach Pie
Traditional Phyllo Pastry, Leek, Fresh Herbs, Mizithra Cheese, Yoghurt

MAIN COURSES

Seafood Giouvarlakia
Seafood Dumplings, Grilled Artichoke, Fresh Herbs, Avgolemono Sauce

Slow-Cooked Lamb Neck
Smoked Eggplant, Mint Yoghurt

Corfiot Pastitsada
Braised Beef Cheeks, Graviera Cheese, Aromatic Spices

Seafood Kritharoto
Orzo Pasta, Shrimp, Mussels, Fennel

Red Mullet Savoro
Raisins, Rosemary, Pumpkin

Lobster Pasta
Bisque, Linguini, Lobster

Scorpaena Kakavia
Traditional Fisherman's Soup, Seasonal Vegetables, Saffron

Revithada with Crayfish
Slow-Cooked Chickpeas, Crayfish Bisque, Rosemary, Orange

DINNER

MAIN COURSES · CONTINUED

Cauliflower Stifado
Baby Shallots, Citrus, Cinnamon

VEGETARIAN DINNER

STARTERS

BEETROOT
Roasted Beetroot Tartare, Yuzu Cream, Lime Peel, Pickled Pearl Onions

CELERIAC CARPACCIO
Sofrito of Raw Fruits and Vegetables, Herbed Olive Oil

QUINOA & AVOCADO
Cucumber, Tomato, Fine Herbs, Smoked Avocado and Pineapple

WARM STARTERS

TAGLIOLINI WITH WILD MUSHROOMS
Garlic Chips

RISOTTO ARTICHOKES
Lemon and Lime Peel, Rosemary, Salsa Verde

CHICKPEA & COUSCOUS
Semi-dried Tomatoes, Crispy Fava and Chickpeas

ENTRÉES

SMOKED EGGPLANT
Grilled Vegetables, Pepper Cream, Semi-dried Tomatoes, Confit Olives, Herb Pesto

POT OF VEGETABLES
Smoked Celeriac, Fennel, Artichokes, Baby Carrots, Jus of Morel Mushrooms and Fermented Garlic, Black Truffle

DESSERT

SEMOLINA HALVA WITH ORANGE
Semolina Halva, Orange, Cinnamon Syrup, Cream

CHOCOLATE MOSAIKO
Chocolate Cream, Hazelnut, Pistachio Flecks, Chocolate Souce

GALAKTOMPOUREKO
Crisp Fled Dough, Semolina Cream, Orange Confit and Souce

RAVANI CITRUS CREAM
Semolina Cake, Lemon Cream, Cream Pâtisserie