



# THE GRILL

IFTAR MENU

ELITEWORLD  
*Grand*

ISTANBUL BASIN EKSPRES



## IFTAR MENU

Date, Pastrami, Ezine cheese (a local white cheese variety), Extra-Mature Cheddar, Herb Cheese (specific to the province of Van), Salt-Cured Black Olives, Dried Apricots, Extracted Flower Honey, Clotted Cream Made of Water Buffalo Milk, Rose Jam, Cherry Tomatoes, Small Cucumbers Antakya region's hummus, stuffed vine leaves in olive oil, haydari (a traditional garlic yogurt appetizer) with fresh mint

### Lentil Soup

Served with Croutons and Butter Sauce

or

### Yayla Soup

(A Traditional Yogurt Soup)

With Dairy-Farm Yogurt and Fresh Wild Mint

### Traditional Stuffed Cracked Wheat Meatballs

Served with Yogurt Sauce with Fresh Mint

or

### Traditional Pastry

with White Cheese Filling

Served with Yogurt Sauce with Dried Tomatoes

### Traditional Lamb Tandoori

Served with Seasoned Rice and Seasonal Steamed Vegetables

or

### Hünkârbeğendi

(A Traditional Eggplant Dish)

Smoked Eggplant, Roasted Tomatoes and Peppers

### GÜLLAÇ

(A Traditional Dessert Made with Milk)

Sweetened with Rose Water and Hazelnuts

or

Traditional Crumpets in Thick Syrup, with Sour Cherries

Served with Clotted Cream Made of Water Buffalo Milk

Ramadan Sherbet (A Traditional Sweet Drink)

and

Tea & Filter Coffee, 1 Soft Drink

## SUHOOR (PRE-DAWN MEAL) MENU

### Soup of the Day

Green and Black Olives, Turkey Salami, White Cheese, Dried Apricots, Sour Cherry Jam, Extracted Honey, Butter, Yellow Cheese, Tomatoes, Cucumbers, Boiled Egg (boiled for 5 min.)

**Traditional Pastry**

*or*

**Pancake**

**Rice, Stewed Fruit Compote, Yogurt**

**Tea or Coffee, Orange Juice**

**Bread Basket**