



THE GRILL

IFTAR MENU

ELITEWORLD
Grand

İSTANBUL KÜÇÜKYALI

FIXED MENU 1

Green and Black Olives, Date, Pastrami, Turkey Salami,
White Cheese, Dried Apricots, Sour Cherry Jam, Extracted Honey,
Butter, Yellow Cheese, Tomatoes, Cucumbers,
Tahini Halva (A Traditional Dessert made of Sesame Seed Paste)

Soup of the Day

Antep Region's Mini Lahmacun
(A Traditional Mini Pizza-Like Dish)

Chicken Shish

Grilled Tomatoes and Peppers, Caramelized Onions with
Pomegranate Syrup, and Traditional Freekeh Rice Made of
Roasted Bulgar Wheat

Oven-Baked Rice Pudding with Hazelnuts

Ramadan Pitta Bread

Sherbet (Traditional Sweet Drink), Tea, Coffee and Soft Drink

FIXED MENU 2

Green and Black Olives, Date, Pastrami, White Cheese,
Dried Apricots, Sour Cherry Jam, Extracted Honey, Butter,
Yellow Cheese, Tomatoes, Cucumbers,
Tahini Halva (A Traditional Dessert made of Sesame Seed Paste)

Soup of the Day

Mini Pitta Bread with Butter and Pastrami

Ali Nazik (A Traditional Kebab Dish)

Grilled Tomatoes, Peppers, Roasted Eggplants
Served with Strained Yogurt

Künefe (A Traditional Dessert with Cheese, in Syrup)

Served with Clotted Cream

Ramadan Pitta Bread

Sherbet (Traditional Sweet Drink), Tea, Coffee and Soft Drink

FIXED MENU 3

Green and Black Olives, Date, Pastrami, White Cheese,
Dried Apricots, Sour Cherry Jam, Extracted Honey, Butter,
Yellow Cheese, Tomatoes, Cucumbers,
Tahini Halva (A Traditional Dessert made of Sesame Seed Paste)

Soup of the Day

Traditional Stuffed Cracked Wheat Meatballs

With Walnuts and Butter

Grilled Meat Platter

Adana (A Traditional Spicy Kebab Dish), Lamb Chops, Lamb Shish,
Chicken Drumsticks, Caramelized Onion with Pomegranate Syrup,
Grilled Tomatoes and Peppers, and Traditional Freekeh Rice
Made of Roasted Bulgar Wheat

Güllaç (A Traditional Dessert made with Milk)

Served with Walnuts

Ramadan Pitta Bread

Sherbet (Traditional Sweet Drink), Tea, Coffee and Soft Drink