

Seyhan Hanna serves the best in Turkish Cuisine. The emphasis is placed on wholesome, plentiful and hearty fare – a feast for all! We have no doubt that you will build up an appetite when gulet cruising and will appreciate the fabulous and plentiful food on offer.

Breakfast

A traditional Turkish breakfast is accompanied by juice, eggs, yoghurt and cereals.

Lunch

A selection of appetising mezzes accompanied by salads, chicken or meat and fresh fruit.

Afternoon Snacks

A freshly baked cake is served with tea and biscuits

Evening Meal

The three course evening meal begins with a selection of mezzes which is followed by the main course. The meal is then concluded with a dessert or fresh fruit served with tea and coffee.

Please be sure to inform us of any special dietary requirements you may have, so the crew can prepare accordingly.



Sample Menus

Saturday evening

Fırında Tavuk

Oven cooked chicken with a selection of seasonal vegetables. Served with rice and pommes puree.

Mezgit

Locally caught haddock sautéed in olive oil served alongside rice and pommes puree.

Mantar güveç

Mushroom casserole with seasonal vegetables served with rice and pommes puree.

Sunday evening

Tas Kebabi

A Turkish-style beef goulash served with fried potatoes.

Çupra Izgara

Grilled sea bream served with fried potatoes.

Izgara tavuk but

Chicken thighs marinated in olive oil and lemon juice simply grilled and served with fried potatoes.

Türlü

A wonderful light vegetable stew with fresh herbs.

Monday evening

Mantarlı Biftek

Beef slow cooked in a traditional Turkish pot served with a tomato, bell pepper & herb sauce, accompanied by mushrooms.

Mezgit Tava

Haddock served with a tomato, bell pepper & herb sauce.

Tavuk Guveç

A traditional chicken casserole, baked in the oven with seasonal vegetables and herbs.

Bamya sote

Lightly sautéed Okra.

Tuesday evening

Fırında kuzu budu

Tender leg of lamb cooked in the oven served alongside jacket potatoes.

Çupra

Marinated and grilled sea bream.

Şakşuka

A traditional Turkish dish of vegetables sautéed and served with a garlic and tomato sauce.

Wednesday evening

Beğendili kebab

An ancient Ottoman dish of beef slow cooked in tomato sauce and served with grilled and pureed aubergine, served with fried potatoes

Levrek Izgara

Lightly grilled sea bass served alongside fried potatoes

Tavuk Şinitzel

Pan fried chicken breast coated in galeta flour served with fried potatoes

Mücver

The Turkish favourite of grated courgette combined with eggs, dill, cheese and flour which are shaped into fritters and lightly sautéed

Thursday evening

Izgara Köfte

Beef meatballs cooked as you prefer, either grilled or oven baked and served with grilled tomatoes, green peppers and fried potatoes



Sample Menus

Çupra Pilaki

Sea bream marinated with onions, lemon slices and herbs served with fried potatoes

Tavuk Şiş

Grilled chicken breast served on a skewer with tomatoes and peppers, accompanied by fried potatoes

Fırında Karnıbahar

Baked cauliflower served in a cheese and herb sauce

Friday evening

A special sea food night with calamari, octopus salad, grilled prawns and the catch of the day.

Patlıcan – Biber dolma

A selection of aubergines and tomatoes stuffed with seasoned rice and herbs.



Inclusive Bar Service

Our service is inclusive of all water, soft drinks, local wines and beers and imported spirits.

Guests are welcome to bring their drinks on board.

Soft Drinks

- Coca Cola
- Diet Coca Cola
- Fanta
- Sprite
- Iced tea (lemon)
- Fruit juice

Beer

- Efes
- Bomonti

Spirits

- Raki
- Vodka
- Gin

Wines

- See below for selection

Wine List

Local Wines

(no supplement)

White Wines

Kavaklıdere – Angora

Grape: Sultaniye

Bright and pale greenish yellow. Intense, rich tropical fruits with white stone fruit notes. Round, crisp, well balanced and fruity. Matches perfectly with grilled fish, grilled chicken, seafood, salads and fresh cheese. It can also be enjoyed as an aperitif.

Doluca

Grape: Sultaniye, Semillon

A young dry wine with a fruity a refreshing character which is a blend of juicy Semillon grapes with a smooth taste and delicate aroma and Sultaniye grapes which yield fruity, refreshing wines. Invokes the aromas of pineapple, grapefruit, green apple and lemon. Matches perfectly with plain cheeses, fried seafood, light appetizers, green salads.

Rosé Wines

Kavaklıdere – Rosé

Grape: Çalkarasi

Bright salmon pink in colour with aromas of reds fruits and cherries. A fruity, round and balanced wine. Matches perfectly with grilled chicken, fish and tomato based sauces.

Doluca - Rosé

Grape: Karasakiz, Çalkarasi

A blend of the fruity Karasakiz and the local lightly colour Çalkarasi grapes. A refreshing crisp wine with a subtle body and fruity aroma. Matches perfectly with grilled white meat, cheese, vegetables and light salads.

Red Wines

Kavaklıdere – Angora

Grape: Sauvignon, Merlot, Carignan, Alicanté

Aromas of intense red fruits, cherries and plum combine with this round and well balanced wine with long lasting red fruit flavours and tannins. Matches perfectly with cold meats, lightly marinated chicken, red or barbequed meats.

Doluca

Grape: Cinsault, Çalkarasi, Karasakiz

This young dry wine with fruity flavours is a rich blend of three different varietals: local Boğazkere and dark coloured Alicante grapes that yield a smooth and fruity character along with Cinsault grapes. This smooth wine invokes the aromas of cherry and strawberry. Matches perfectly with plain cheese, Turkish kebabs, light appetizers, and roasted meats.



Wine List

Local & Turkish Fine Wines

(Upgrade charge per adult: £70)

The following Turkish Fine Wines served in addition to Local Wines.

White Wines

Kavaklıdere – Çankaya

Grape: Narince, Emir, Sultaniye

Çankaya is produced from Emir, Narince and Sultaniye grapes carefully selected from different Anatolian vineyards. The best vinification method is applied to reveal their characters. An elegant, structured and harmonious wine. Matches perfectly with grilled fish, sea food salads, chicken and cheese.

Kavaklıdere – Sade

Grape: Emir

A young quality wine which reveals the character of the Cappadocian Emir grape. Well balanced with a fresh acidity and fruitiness on the palate. Matches perfectly with cold appetizers, fried and grilled fish, sea food dishes and salads.

Villa Doluca

Grape: Sultaniye, Semillon

A balanced blend of Sultaniye grapes which yield fruity, refreshing and crisp wines and juicy Semillon grapes with a delicate aroma, Villa Doluca White, is a crisp, refreshing, light white wine with strong acidity. It invokes the aromas of pineapple, grapefruit, green apple and lemon. Matches perfectly with plain cheese, fried seafood, light appetizers, green salads.

Rosé Wines

Kavaklıdere – Lâl

Grape: Çalkarasi

A wonderful dry rosé, with strawberry and cherry aromas on the nose and a clean finish. Lâl is produced from Çalkarasi grapes from the dry plateau of Denizli. Lively, rich in fruit favours, mouth filling and long. Matches perfectly with grilled fish and chicken, lightly spiced meals and pasta.

Doluca – Villa Doluca Klasik

Grape: Grenache, Çalkarasi

Villa Doluca Roze is a rosé wine produced by blending and preserving the fruity characters of Grenache grapes which embody gentle aromas and tastes with the local light coloured Çalkarasi grapes. The refreshing, crisp and smooth Villa Doluca Roze invokes the aromas of strawberry, raspberry and banana. Matches perfectly with appetizers, grilled white meats, green salads

Red Wines

Kavaklıdere Yakut

Grape: Özüzgözü, Boğazkere, Carignan, Alicanté

Lively and bright ruby red with intense and complex aromas of red fruits and spices. A strong, mouth filling, balanced and long blend. Yakut has strong ripe tannins and a full body on the palate. Matches perfectly with all kinds of meat and plain cheese.

Doluca – Villa Doluca

Grape: Özüzgözü, Shiraz, Alicanté

Villa Doluca Klasik Red is a dry red wine produced from a blend of three different varieties: Öküzgözü grapes from Eastern Anatolia for its unique aroma and fruity attributes, Shiraz grapes for its powerful and rich aroma, Alicanté grapes yielding easy to drink wines. With its fruity, smooth, and complex characteristics Villa Doluca Klasik Red invokes the aromas of red fruits and spices.

Kavaklıdere Sade

Grape: Özüzgözü

A fruity, lively, well balanced wine with soft tannins. Aromas are of fresh red fruit, cherry and pomegranate. This red wine reveals the aromatic character of the Eastern Anatolian grape Özüzgözü is soft on the palate. Matches perfectly with sliced meats, grilled red meat and chicken salad.

Wine List

Local, Turkish Fine and Imported New World Wines

(Upgrade charge per adult: £100)

The following imported New World Wines are served in addition to Turkish Fine Wines and Local Wines.

White Wines

Villa Doluca Neo (Turkey)

Grape: Narince, Emir

Villa Doluca Neo-White is a refreshing dry white wine produced from a blend of two different Anatolian varietals: Narince grapes from Tokat, Central Anatolia, preferred for its indigenous aromatic character and Cappadocian Emir grapes blended in for its structure, long finish and strength. With its pleasant and fruity taste, this wine is easy to drink and leaves your palate asking for more. Villa Doluca Neo-White invokes the aromas of citrus and jonquil. Matches perfectly with plain cheese, fried seafood, light appetizers, green salads.

Santa Helena - Sauvignon Blanc (Chile)

Grape: Sauvignon Blanc

A pale yellow wine with green tones. Intense tropical fruit aromas such as pineapples and mangos prevail. A fruity wine with good acidity, fresh young character, a vivid and pleasant finish with good persistence. Matches perfectly with light appetizers, sautéed vegetable dishes, grilled fish and chicken.

Monty's Hill - Chardonnay (Australia)

Grape: Chardonnay

Pineapple aromas and some creamy spice, rich and full flavoured with great layers of fruit. Matches perfectly with shellfish, steamed or grilled fish and light chicken dishes.

Red Wines

Santa Helena Cabernet Sauvignon (Chile)

Grape: Cabernet Sauvignon

Intense red with violet tints. A generous open wine with gentle tannins, full of fruit with a pleasant finish. Fresh ripe fruit aromas of blackberries and blackcurrants. Matches perfectly with red meats, dark chocolate, cheese.

Sanata Helena Shiraz (Chile)

Grape: Shiraz

A dark red wine with violet tones. A well bodied, round wine with good persistence. Aromas of flowers and red fruits such as plum and raspberry combine with gentle tannins. Matches perfectly with grilled and barbequed meats and seafood.

Monty's Hill Cabernet Sauvignon-Shiraz (Australia)

Grape: Cabernet Sauvignon, Shiraz

A full bodied wine giving lasting fruity tones of raspberry and blueberry. Matches perfectly with red meats, mushrooms and rich dishes.