



CATERING

TURKEY

Menu

To start with

Lobster and King Crab Louis : Cocktail Sauce | Marinated Tomato | Panna Cotta

Shrimp with black pepper : Coconut Chutney | Mango Salsa | Ginger and Garlic

Yedikule salad: cherry tomato | Roquefort cheese | Champagne vinegar dressing

Bonito Ceviche : Ginger and Jalapeño Salsa| Japanese Ponzu| Cucumber and Red Onion Salad

Buffa Farm Burrata: Fresh Pears in a Bag, Candied Pecans and Arugula

Duck Spring Roll: Fresh Mango | Ten Spice | Bitter Sweet Sauce

Golden sturgeon "Osietra Caviar 25gr : Home made Bilini | Sour cream

Crispy Lettuce : Fried Filet Mignon | Coriander | Black Beans Vinegar Sauce

Gyoza: Stuffed Beef and Lamb Sticks | Sesame Oil | Soy Sauce

Green salad : avocado | asparagus | lemon honey dressing



Seafood Products

Salmon with Almonds: Baby Carrot | Mashed Potatoes | Sweet Plum Wine Sauce

Seafood Tower: Maine Lobster | Osetra Caviar Fresh Seafood (for two)

Pan-fried Turbot: Sautéed Veal Crown and Croutons| Wine Merchant| Fresh Herbs

Grilled Jumbo Shrimp: Chili Sauce | Sesame Oil | Spring Onion

Gillardeau Oysters: Alaskan King Crab | Tiger Shrimp | Salmon and Norwegian Tuna Sashimi

Salmon teriyaki : pickled cucumber

Jumbo tiger prawn : yuzu pepper

Salmon teriyaki : pickled cucumber

Salt grilled seabass : burnt tomato | ginger relish



For Meat Lovers

Grilled Tomahawk (for two) with two selected sides and sauce

Grilled Lamb Back from Balikesir : "Siyez" & "Firik Bulgur" | Babagannus with Chipotle | Mint Yogurt

Grilled fillet of beef : Mashed potatoes | Grain mustard pickles | Perigord sauce

Pan-fried free-range chicken : Chicken juice | Sautéed cauliflower | Mashed potatoes

Lamb Shank: "Korea" Chili Sauce | Spring Onion Bread | Lettuce with Kimchi Sauce

Slow-cooked beef ribs : Roasted Leek Purée | Pak Choy | Hoisin Ice Cream

Lamb ribs glazed with sweet miso and black pepper

Marinated lamb chops | homemade pickles

250 g | Tenderloin

300 g | Rib eye

700 g | Bone-in rib eye



Accompaniments

Grilled Asparagus: Roasted Shallots

Hasselback potatoes: Mornay truffle sauce

Mac & Cheese : Cavatappi Pasta| Aged White Cheddar

Sautéed Cauliflower : Raisins | Almond

Cream of Spinach

Crispy Fries

Sweet corn : chilli ponzu butter

Asparagus : wafu sauce | sesame

Mushroom skewers : garlic | soy butter

Sweet potato : sesame | teriyaki sauce

Eggplant: aka miso



Sushis

Nigiri

- 1- Sake - Saumon
- 2- Maguro - Ton
- 3- Suzuki - Bar
- 4- Ebi - Crevettes
- 5- Unagi - Anguille
- 6- Hamachi-Akya

Sashimi

- 10-Maguro - Ton
- 11-Sake - Somon
- 12-Suzuki - Levrek
- 13-Hamachi-Akya
- 14- Mix (9)
Ton, Somon, Levrek ve Akya

Maki

- 15-Avokado Maki
- 16-Sake Maki
- 17-Tuna Maki
- 18-Maki Ball 4 Pieces

Special

- 19- Sake Sashimi
Salmon, Yuzu, Sesame,
Daikon Cress, Chilli Pepper
- 20-Tuna Tataki 220
Tuna, Apple, Lime
Cucumber, Sesame

Special roll 4 pieces

- Philadelphia
Salmon, Cream Cheese, Cucumber,
Avocado, Ten katsu
- Spicy Tuna
Tuna, Chili Aioli, Cucumber, Sesame seeds
- California
Crab, Avocado, Cucumber, Flying fish roe

- Spago Ebi
Shrimp Tempura, Cucumber,
Chili Tuna
- Dragon
Sea Eel, Avocado, Sesame, Teriyaki
- Dynamite
Shrimp Tempura, Salmon, Spicy
Cream cheese, Cucumber, Avocado



Desserts

Basque Cheesecake
Graham Crackers | Mixed Berries

Mille-Feuille
House Made Puff Pastry | Crème Baumanière Strawberry Ice Cream

Toffee Date Cake
Toffee Sauce | Citrus Cream Cheese | Pecan Walnut

Dark Chocolate Souffle
"Valrhona" Chocolate | Whipped Cream | Vanilla Ice Cream

Baked Alaska
Toasted Meringue | Raspberry Chocolate Sorbet

Chef's Selection of Housemade Sorbet and Ice Cream

Seasonal Farmer's Market Fruits





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CONTACT US

@INFLIGHTEXPERIENCE@NAYATURKEY.COM