

Noniri.

R E S T A U R A N T

Welcome to Yacht Classic;

It all started here in 1975 when Yücel Kaya built his house which still remains on this land. The following years witnessed the setting up of a marina and a small restaurant.

He used to treat everyone as his friends and his guests.

Today; we are proud to be serving with the same attitude.

We hope you enjoy your meal and our hospitality.

[www.yachtclassichotel.com](http://www.yachtclassichotel.com)

## Başlangıçlar / Appetisers

<b>Meze Tabağı / Meze Platter “v”</b> “Four kinds of daily made mezze”	60.00
<b>Peynir Tabağı / Cheese Board “v”</b> A special selection of imported or local cheese, served with assorted dried fruits and nuts	60.00 / 76.00
<b>Pesto Soslu Burrata / Burrata Pesto “v”</b> Burrata cheese on top of tomato slices with pesto sauce	68.00
<b>Dana Bonfile Dilimleri / Beef Carpaccio</b> Marinated minute fillet of beef, served with rocket and parmesan, dressed with balsamic	68.00
<b>Somon Ceviche / Salmon Ceviche</b> Marinated fillet cuts of salmon with peppers and citrus	68.00
<b>Levrek Marine / Sea Bass Marinade</b> Marinated minute fillet of sea bass, dressed with olive oil and ponzu sauce	72.00
<b>Avokadolu Karides / Prawn with Avocado</b> Prawn, avocado, tomato and basil, dressed with olive oil, lemon	76.00
<b>Ahtapot Dilimleri / Octopus Carpaccio</b> Marinated minute fillet of octopus, dressed with capari and olive oil	82.00



Fethiye 1927

## Başlangıçlar / Appetisers

<b>Sebzeli Börek / Spring Rolls “v”</b>	56.00
Rolled filo pastry with julienne vegetables soybean sprout and herbs	
<b>Hellim Sarma / Vine Leaves stuffed with Halloumi Cheese “v”</b>	56.00
Halloumi cheese wrapped in vine leaves; grilled and served with sweet-chilli sauce	
<b>Mantar Dolma / Stuffed Mushrooms “v”</b>	56.00
Mushrooms stuffed with ricotta and fresh herbs	
<b>Ispanaklı Krep / Cannelloni ‘crepe with spinach’ “v”</b>	60.00
Rolled crepe with sauteed spinach filling, baked with tomato and bechamel sauce and topped with ricotta	
<b>Fırında Peynirli Domates Soslu Patlıcan / Melanzane “v”</b>	60.00
Fried aubergines baked in the oven with cheese and tomato sauce	
<b>Kalamar Tava / Fried Calamari</b>	76.00
Buttered deep fried calamari rings served with greens and tartare sauce	
<b>Sarımsaklı Karides / Garlic Prawns</b>	76.00
Pan fried shrimps with garlic and paprika	
<b>Izgara Ahtapot / Grilled Octopus</b>	86.00
Marinated grilled octopus served with vegetable ratatouille	



Fethiye 1939

## Salatalar / Salads

<b>Akdeniz Salatası / Mediterranean Salad “v”</b>	50.00
Mediterranean greens, cherry tomatoes, cucumber, peppers and cheese cubes, dressed with olive oil and lemon	
<b>Roka Salata / Rocket Salad “v”</b>	50.00
Served with cherry tomatoes and parmesan, dressed with balsamic	
<b>Mozarella Salata / Caprese Salad “v”</b>	58.00
Mini mozarellas with cherry tomatoes and pesto sauce	
<b>Hellim Peynirli Salata / Halloumi Cheese Salad “v”</b>	58.00
Mediterranean greens, grilled halloumi and vegetables, dressed with balsamic	
<b>Avokado Salata / Avocado Salad “v”</b>	60.00
Mediterranean greens, avocado, tomatoes, sun dried tomatoes, olives, dressed with olive oil and lemon	
<b>Keçi Peynirli Salata / Waldorf Salad “v”</b>	60.00
Mediterranean greens with goat cheese, bean sprouts, walnut and seasonal fruits	
<b>Tavuklu Sezar Salata / Ceasar Salad with Chicken</b>	64.00
Iceberg lettuce and chicken dressed with ceasar sauce and croutons	
<b>Somonlu Salata / Smoked Salmon Salad</b>	68.00
Mediterranean greens, smoked salmon, capers, peppers and fresh onion	



Yacht Classic 1970

## Makarna ve Risottolar Pastas and Risottos

<b>Domates Soslu Spagetti / Spaghetti Napolitana “v”</b>	64.00
Spaghetti cooked in fresh tomato sauce	
<b>Kıyma Soslu Spagetti / Spaghetti Bolognese</b>	68.00
Minced meat gently cooked in fresh tomato, onion and herb sauce	
<b>Tavuklu Ispanaklı Penne / Penne with Chicken &amp; Spinach</b>	68.00
Penne cooked with chicken, spinach and creamy pesto sauce	
<b>Mantar Soslu Taglitelli / Tagliatelle Mushroom “v”</b>	68.00
Tagliatelle cooked with creamy mushroom sauce	
<b>Güveçte Lazanya / Lasagne</b>	72.00
Lasagne cooked in clay pot with minced meat, tomato and garlic sauce	
<b>Etlı Risotto / Beef Risotto</b>	76.00
Beef risotto peppered with thyme, parmesan and mushrooms	
<b>Deniz Ürönlü Taglitelli / Tagliatelle Seafood</b>	80.00
Tagliatelle cooked in cream sauce with prawns, calamari and octopus	
<b>Deniz Ürönlü Risotto / Seafood Risotto</b>	86.00
Risotto cooked in cream sauce with parmesan, prawns, calamari and octopus	



Kaya Köy "Ghost Town"

## Ana Yemekler / Main Courses

<b>Dilimli Bonfile / Beef Stroganoff</b>	110.00
Beef cooked with demi glace sauce, mushroom, onion, garlic and gherkins served with jasmine rice	
<b>Izgara Bonfile / Fillet Steak</b>	120.00
Grilled fillet steak served with a sauce of your choice pepper, mushroom or roquefort served with baked creamy potatoes and steamed vegetables	
<b>Dana Madalyon / Beef Medallion</b>	120.00
Grilled fillet slices cooked in butter and teriyaki sauce served with baked creamy potatoes and steamed vegetables	
<b>Dana Kaburga / Beef Brisket</b>	120.00
Slowly oven cooked beef brisket with gravy sauce	
<b>T-Bone Steak</b>	180.00
Grilled 450 gr T-Bone steak served with baked potatoes and steamed vegetables	
<b>Sıcak Et Tabağı İki Kişilik / Fillet Delight For Two</b>	260.00
Fillet steaks cooked on special plates (300 °C) with butter and rosemary, served with baked potatoes and steamed vegetables	
<b>Chateaubriand For Two / İki Kişilik</b>	300.00
Grilled 550 gr fillet steak served with baked potatoes, steamed vegetables, pepper, mushroom and roquefort sauce	



"Kaya Brothers" Fethiye Bay Şovalye Island 1960

## Ana Yemekler / Main Courses

<b>Izgara Köfte / Meatballs</b> Grilled spiced meatballs served with baked potatoes and confit tomato-peper	76.00
<b>Tavuk Şinitzel / Chicken Schnitzel</b> Deep fried, crispy chicken breast served with butter-lemon and greens	80.00
<b>Mantar Soslu Tavuk / Chicken with Mushrooms</b> Pan-fried slices of chicken with creamy mushroom sauce served with jasmine rice	80.00
<b>Köri Soslu Tavuk / Chicken Curry</b> Slices of chicken breast in creamy curry sauce served with jasmine rice	80.00
<b>Fırında Peri Peri Tavuk / Chicken Confit</b> Slowly oven cooked chicken leg with steamed vegetables	80.00
<b>Kuzu Pirzola / Lamb Chops</b> Grilled lamb chops served with baked potatoes and confit tomato-pepper	130.00
<b>Kuzu İncik / Lamb Shank</b> Slowly oven cooked lamb shank with gravy sauce	130.00

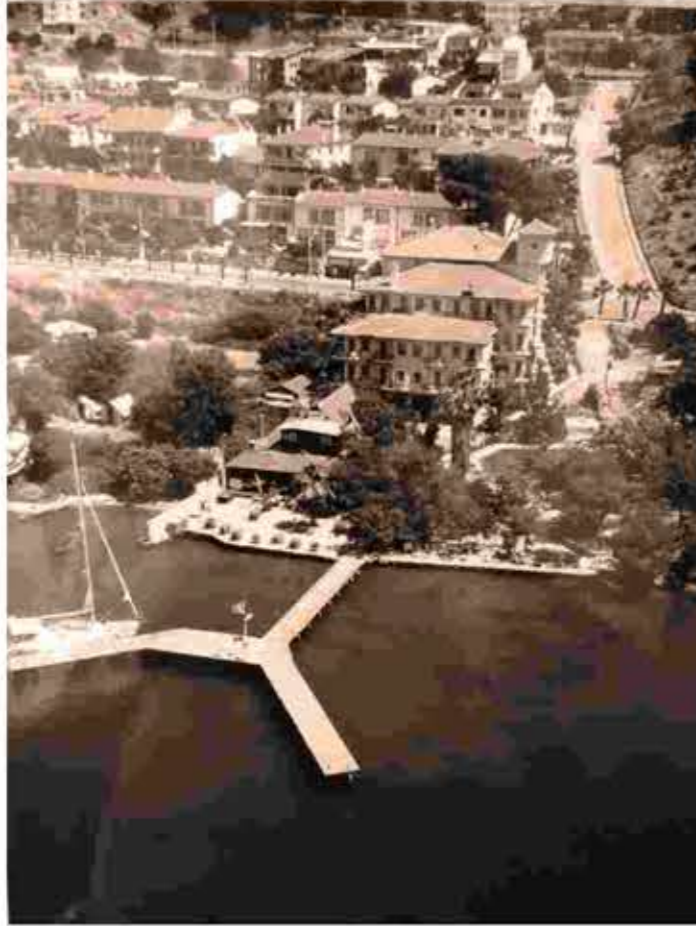


“Batu & Banu” Yacht Classic 1983

## Deniz Ürünleri / Seafood

<b>Deniz Ürünlü Güveç / Seafood Casserole</b>	110.00
Prawns, baby calamari and octopus, sauteed with onion, pepper and asparagus	
<b>Izgara Kalamar / Grilled Calamari</b>	110.00
Grilled baby calamari, marinated with fresh herbs and garlic served with ink pasta	
<b>Levrek Fileto / Fillet Sea Bass</b>	120.00
Grilled fillet of sea bass, dressed with meuniere sauce served with sauteed spinach	
<b>Somon Madalyon / Salmon Medallion</b>	120.00
Grilled fillet of salmon, dressed with meuniere sauce served with sauteed spinach	
<b>Jumbo Karides / Jumbo Prawns</b>	150.00
Grilled jumbo prawns, dressed with garlic and butter sauce served with ink pasta	
<b>Lagos Tava / Fried Grouper</b>	160.00
Pan-fried slices of grouper served with greens and olive oil-lemon sauce	
<b>Deniz Ürünleri Tabağı İki Kişilik / Seafood Platter For Two</b>	360.00
Grilled prawns, baby calamari, octopus and sea bass, served with meuniere sauce and ink pasta	





Yacht Classic "Han Marina" 1997

## Tatlılar / Desserts

<b>Panna Cotta</b> With lemon and redberry puree	40.00
<b>Crème Brulée</b> Topped with caramelize sugar	40.00
<b>Çıtır Çilek / Strawberry Crunch</b> Mille-feuille with cream and strawberries	44.00
<b>San Sebastian Cheese Cake</b> Flavoured with white chocolate	46.00
<b>Tiramisu</b> Flavored with cognac	46.00
<b>Çikolatalı Sufle / Chocolate Soufflé</b> Served with ice cream	46.00
<b>Meyve Tabağı / Fruit Platter</b> Selection of seasonal fruits	46.00

*LÜTFEN GIDA ALERJİNİZ VARSA SİPARİŞ VERMEDEN ÖNCE BİLGİ İSTEYİNİZ.*

*“yumurta ve süt ürünleri, kabuklu yemişler, soya fasulyesi ürünleri,  
gluten içeren tahıllar, balık ve deniz ürünleri  
yerfıstığı ürünleri, çiğ sebze ve meyveler, susam tohumu ürünleri”*

*PLEASE INFORM US IF YOU HAVE ANY KIND OF FOOD ALLERGIES.*

*“egg, milk, peanuts, soy, wheat, tree nuts, shellfish,  
fish, raw fruits and vegetables, sesame seeds”*

*Mori'de % 5 kuver ücreti uygulanmaktadır.  
Mori applies % 5 couvert.*