

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

Appetisers / Başlangıçlar

Meze Platter / Meze Tabagı “v” “Three kinds of freshly made mezes”	600.00
Cheese Board / Peynir Tabagı “v” A special selection of imported or local cheese, served with assorted dried fruits and nuts	500.00 / 600.00
Burrata Pesto / Pesto Soslu Burrata “v,g” Burrata cheese on top of tomato slices with pesto sauce	650.00
Beef Carpaccio / Dana Bonfile Dilimleri Marinated minute fillet of raw beef, served with rocket and parmesan, dressed with mustard	700.00
Salmon Ceviche / Somon Ceviche “g” Marinated fillet cuts of raw salmon with peppers, citrus and raspberry sauce	700.00
Sea Bass Marinade / Levrek Marine “g” Marinated minute fillet of raw sea bass, dressed with fruits and citrus	700.00
Prawn with Avocado / Avokadolu Karides “g” Prawn, avocado, tomato and basil, dressed with olive oil, lemon	750.00
Octopus Carpaccio / Ahtapot Dilimleri “g” Marinated minute fillet of octopus, dressed with capari and olive oil	750.00



Fethiye 1927

Appetisers / Başlangıçlar

Vine Leaves stuffed with Halloumi Cheese / Hellim Sarma “v,g” Halloumi cheese wrapped in vine leaves; grilled and served with orange marmalade	500.00
Melanzane / Fırında Peynirli Domates Soslu Patlıcan “v” Fried aubergines baked in a tomato sauce with mozzarella	600.00
Duck Rolls / Ördekli Çıtır Rulo Crispy duck rolled in a filo pastry served with a plum sauce	650.00
Beef Gyoza / Etlı Çin Mantısı Steam gyoza with a soy-sesame sauce	650.00
Arancini / Etlı Risotto Topları Deep fried beef risotto balls served with a red pepper sauce	650.00
Fried Calamari / Kalamar Tava Buttered deep fried calamari rings served with a tartare sauce	700.00
Garlic Shrimps / Sarımsaklı Karides “g” Pan fried shrimps with garlic and paprika	750.00
Scallops / Deniz Tarağı “g” Scallops cooked in butter served with risotto	800.00
Grilled Octopus / Izgara Ahtapot “g” Marinated grilled octopus served with fava	800.00



Fethiye 1939

Salads / Salatalar

Rocket Salad / Roka Salata “v,g”	480.00
Served with cherry tomatoes and parmesan, with a pomegranate sauce	
Mediterranean Salad / Akdeniz Salata “v,g”	500.00
Mediterranean greens, cherry tomatoes, cucumber, peppers, strawberries, walnuts and fried goat cheese, with a olive oil and lemon dressing	
Greek Salad / Yunan Salata “v,g”	500.00
Tomatoes, cucumber, peppers, caper, red onion, ezine cheese with a olive oil and vinegar	
Avocado Salad / Avokadolu Salata “v,g”	560.00
Mediterranean greens, avocado, tomatoes with a olive oil and lemon dressing	
Caesar Salad with Shrimps / Karidesli Sezar Salata	700.00
Iceberg lettuce and shrimps dressed with ceasar sauce and croutons	

Main Courses / Ana Yemekler

Porcini Risotto / Mantarlı Risotto “v,g”	750.00
Rissotto cooked in a cream sauce with parmesan and mushrooms	
Lasagne	800.00
Lasagne cooked in clay pot with minced meat, tomato and cream cheese sauce	
Chicken Milanese / Tavuk Milanez	900.00
Pan fried crispy chicken breast served with butter-lemon, greens and potatoes	



“Kaya Brothers” Fethiye Bay Şovalye Island 1960

Main Courses / Ana Yemekler

Roasted Duck / Fırında Ördek	980.00
Slowly cooked duck served with orange gravy sauce, sauteed spinach and baked potatoes	
Lamb Chops / Kuzu Pirzola “g”	1100.00
Grilled lamb chops served with risotto and confit tomato	
Lamb Shank / Kuzu İncik “g”	1100.00
Slowly oven cooked lamb shank with gravy and puree, mint sauce on the side	
Fillet Steak / Izgara Bonfile	1100.00
Grilled fillet steak served with a sauce of your choice pepper, mushroom or roquefort served with baked creamy potatoes and vegetables	
Beef Medallion / Fileminyon	1100.00
Grilled fillet slices cooked in butter served with baked creamy potatoes and vegetables	
Stroganoff	980.00
Beef cooked with demi glace sauce, mushroom, onion, garlic and gherkins served with orzo	
T-Bone Steak	1400.00
Grilled 450 gr T-Bone steak served with baked potatoes and grilled mushrooms	
Fillet Delight For Two / Sıcak Et Tabağı İki Kişilik	2200.00
Fillet steaks cooked on special plates (300 °C) served with baked potatoes and vegetables	
Chateaubriand For Two / İki Kişilik	2400.00
Grilled 550 gr fillet steak served with baked potatoes, pepper, mushroom and blue cheese sauce	



Yacht Classic 1970

Seafood / Deniz Ürünleri

Seafood Saganaki / Deniz Ürnlü Güveç “g”	980.00
Prawns, baby calamari and octopus, sauteed with cheese, onions and peppers	
Linguine with Shrimps / Karidesli Linguine	980.00
Linguine cooked in tomato sauce topped with shrimps	
Sea Food Linguine / Deniz Ürnlü Linguine	980.00
Linguine cooked in cream sauce with prawns, calamari and octopus	
Grilled Calamari / Izgara Kalamar	1000.00
Grilled baby calamari, served with a cheese sauce and potato cookies	
Seafood Risotto / Deniz Ürnlü Risotto “g”	1000.00
Risotto cooked in cream sauce with parmesan, prawns, calamari and octopus	
Fillet Sea Bass / Levrek Fileto “g”	1100.00
Grilled fillet of sea bass served with sauteed spinach	
Salmon Mignon / Somon Madalyon “g”	1100.00
Grilled fillet of salmon served with sauteed spinach	
Grilled Prawns / Izgara Karides “g”	1600.00
Grilled prawns, dressed with garlic and butter sauce	



“Batu & Banu” Yacht Classic 1983

Desserts / Tatlılar

Panna Cotta “g” Flavoured with redberry puree	400.00
Crème Brulée “g” Topped with caramelize sugar	400.00
Strawberry Crunch / Çıtır Çilek Mille-feuille with cream and strawberries	450.00
Lemon Mereng Pie Sponge cake with lemon cream filling	480.00
San Sebastian Cheese Cake With melted dark chocolate	480.00
Tiramisu Flavoured with cognac	480.00
Profiterole Filled with ice cream and topped of with melted dark chocolate and almond	500.00
Chocolate Soufflé / Çikolatalı Sufle Served with cream and ice cream	500.00

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”*

*BAZI ÜRÜNLERİMİZ ALKOL İÇERMEKTEDİR
SOME OF OUR MEALS MAY CONTAIN ALCOHOL*

*Mori'de % 10 kuver ücreti uygulanmaktadır.
Mori applies % 10 couvert.*