

Mori  
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)

## Appetisers / Başlangıçlar

<b>Meze Platter / Meze Tabagı “v”</b> “Three kinds of freshly made mezes”	750.00
<b>Cheese Board / Peynir Tabagı “v”</b> A special selection of imported or local cheeses, served with assorted dried fruits and nuts	700.00 / 800.00
<b>Burrata Pesto / Pesto Soslu Burrata “v,g”</b> Burrata cheese served on tomato slices with pesto sauce	900.00
<b>Beef Carpaccio / Dana Bonfile Dilimleri “g”</b> Marinated thin slices of raw beef, served with rocket and parmesan, dressed with mustard	950.00
<b>Salmon Ceviche / Somon Ceviche “g”</b> Marinated slices of raw salmon with peppers, citrus and raspberry sauce	950.00
<b>Sea Bass Marinade / Levrek Marine “g”</b> Marinated thin slices of raw sea bass, dressed with fruits and citrus	950.00
<b>Prawn with Avocado / Avokadolu Karides “g”</b> Prawns with avocado, tomato and basil, dressed with olive oil and lemon	1050.00
<b>Octopus Carpaccio / Ahtapot Dilimleri “g”</b> Marinated thin slices of octopus, dressed with capers and olive oil	1050.00



Fethiye 1927

## Appetisers / Başlangıçlar

<b>Vine Leaves</b> stuffed with <b>Halloumi Cheese / Hellim Sarma</b> “v,g” Halloumi cheese wrapped in vine leaves; grilled and served with sweet chilli	750.00
<b>Melanzane / Fırında Peynirli Domates Soslu Patlıcan</b> “v” Fried aubergines baked in a tomato sauce with mozzarella and parmigiano	850.00
<b>Duck Rolls / Ördekli Çıtır Rulo</b> Crispy duck rolled in a filo pastry served with a plum sauce	900.00
<b>Beef Gyoza / Etlı Çın Mantısı</b> Steamed gyoza served with a soy-sesame sauce	900.00
<b>Arancini / Etlı Risotto Topları</b> Deep fried beef risotto balls served with a red pepper sauce	900.00
<b>Fried Calamari / Kalamar Tava</b> Battered deep fried calamari rings served with a tartare sauce	1000.00
<b>Garlic Shrimp / Sarımsaklı Karides</b> Pan fried shrimps with garlic and paprika	1100.00
<b>Scallops / Deniz Tarağı</b> “g” Scallops cooked in butter served with risotto	1100.00
<b>Grilled Octopus / Izgara Ahtapot</b> “g” Marinated grilled octopus served with olive oil and hummus	1200.00



Fethiye 1939

## Salads / Salatalar

<b>Rocket Salad / Roka Salata “v,g”</b> Served with cherry tomatoes and parmesan, with a pomegranate sauce	650.00
<b>Mediterranean Salad / Akdeniz Salata “v,g”</b> Mediterranean greens, cherry tomatoes, cucumber, peppers, strawberries, walnuts and fried goat cheese, with a olive oil and lemon dressing	700.00
<b>Greek Salad / Yunan Salata “v,g”</b> Tomatoes, cucumber, peppers, capers, red onion, ezine cheese with a olive oil and vinegar	700.00
<b>Avocado Salad / Avokadolu Salata “v,g”</b> Mediterranean greens, avocado, tomatoes with a olive oil and lemon dressing	750.00
<b>Artichoke Salad with Hummus</b> <b>Humus ve Enginarlı Salata “v,g”</b> Arugula, artichoke slices with orange, hummus and olive oil	750.00

## Main Courses / Ana Yemekler

<b>Porcini Risotto / Mantarlı Risotto “v,g”</b> Risotto cooked in a wine sauce with parmesan and mushrooms	1100.00
<b>Chicken Schnitzel / Tavuk Şinitzel</b> Pan- fried crispy chicken breast served with butter- lemon and greens	1200.00
<b>Chicken Piccata / Ekşili Tavuk</b> Chicken breast with lemon and wine sauce served with linguine	1200.00
<b>Sesame Chicken Skewers / Şište Susamlı Tavuk</b> Grilled chicken thigh with sesame and tare glaze	1200.00



“Kaya Brothers” Fethiye Bay Şovalye Island 1960

## Main Courses / Ana Yemekler

<b>Lasagne</b> Lasagne cooked in clay pot with minced meat, tomato and creamy cheese sauce	1300.00
<b>Roasted Duck / Fırında Ördek</b> Slowly cooked duck served with orange gravy sauce, sauteed spinach and baked potatoes	1400.00
<b>Lamb Shank / Kuzu İncik “g”</b> Slowly oven cooked lamb shank with gravy and puree, mint sauce on the side	1900.00
<b>Lamb Chops / Kuzu Pirzola “g”</b> Grilled lamb chops served with risotto and confit tomato	2200.00
<b>Fillet Steak / Izgara Bonfile</b> Grilled fillet steak served with a sauce of your choice pepper, mushroom or roquefort served with baked creamy potatoes and vegetables	1900.00
<b>Beef Medallion / Fileminyon</b> Grilled fillet slices cooked in butter served with baked creamy potatoes and vegetables	1900.00
<b>Stroganoff</b> Beef cooked with demi glace sauce, mushroom, onion, garlic and gherkins served with orzo	1800.00
<b>T-Bone Steak</b> Grilled 450 gr T-Bone steak served with baked potatoes and grilled mushrooms	2200.00
<b>Fillet Delight For Two / Sıcak Et Tabağı İki Kişilik</b> Fillet steaks cooked on special plates (300 °C) served with baked potatoes and vegetables	3800.00
<b>Chateaubriand For Two / İki Kişilik</b> Grilled 550 gr fillet steak served with baked potatoes, pepper, mushroom and blue cheese sauce	4000.00



Yacht Classic 1970

## Seafood / Deniz Ürünleri

<b>Shrimp Linguine / Karidesli Linguine</b> Linguine cooked in tomato sauce topped with shrimps	1600.00
<b>Sea Food Linguine / Deniz Ürünlü Linguine</b> Linguine cooked in butter sauce with prawns, calamari and octopus	1600.00
<b>Grilled Calamari / Izgara Kalamar</b> Grilled baby calamari, served with a cheese & ink sauce and potato croquette	1600.00
<b>Seafood Risotto / Deniz Ürünlü Risotto “g”</b> Risotto cooked in wine sauce with parmesan, prawns, calamari and octopus	1600.00
<b>Fillet Sea Bass / Levrek Fileto “g”</b> Grilled fillet of sea bass served with sauteed spinach	1600.00
<b>Salmon Mignon / Somon Madalyon “g”</b> Grilled fillet of salmon served with sauteed spinach	1600.00
<b>Grilled Prawns / Izgara Karides</b> Grilled prawns, dressed with garlic butter sauce and orzo	2200.00
<b>Seafood Platter For Two</b> <b>Deniz Ürünleri Tabağı İki Kişilik</b> Grilled prawns, baby calamari, octopus and sea bass, served with sauteed spinach and orzo	4600.00



“Batu & Banu” Yacht Classic 1983

## Desserts / Tatlılar

<b>Panna Cotta “g”</b> Flavoured with red berry puree	550.00
<b>Crème Brulée “g”</b> Topped with caramelized sugar	550.00
<b>Strawberry Crunch / Çıtır Çilek</b> Mille-feuille with cream and strawberries	550.00
<b>Lemon Vanilla Dome Tart</b> Tart with vanilla mousse and orange jelly	550.00
<b>San Sebastian Cheesecake</b> With melted dark chocolate	600.00
<b>Tiramisu</b> Flavoured with cognac	600.00
<b>Profiterole</b> Filled with ice cream and topped of with melted dark chocolate and almonds	600.00
<b>Chocolate Soufflé / Çikolatalı Sufle</b> Served with cream and ice cream	600.00

*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*