

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

Appetisers / Başlangıçlar

Meze Platter / Meze Tabağı “v” 850.00
“Three kinds of freshly made mezes”

Cheese Board / Peynir Tabağı “v” 800.00 / 900.00
A special selection of imported or local cheeses, served with assorted dried fruits and nuts

Burrata Pesto / Pesto Soslu Burrata “v,g” 1000.00
Burrata cheese served on tomato slices with pesto sauce

Beef Carpaccio / Dana Bonfile Dilimleri “g” 1050.00
Marinated thin slices of raw beef, served with rocket and parmesan, dressed with mustard

Salmon Ceviche / Somon Ceviche “g” 1050.00
Marinated slices of raw salmon with peppers, citrus and raspberry sauce

Sea Bass Marinade / Levrek Marine “g” 1050.00
Marinated thin slices of raw sea bass, dressed with fruits and citrus

Prawn with Avocado / Avokadolu Karides “g” 1150.00
Prawns with avocado, tomato and basil, dressed with olive oil and lemon

Octopus Carpaccio / Ahtapot Dilimleri “g” 1200.00
Marinated thin slices of octopus, dressed with capers and olive oil



Fethiye 1927

Appetisers / Başlangıçlar

Vine Leaves stuffed with Halloumi Cheese / Hellim Sarma “v,g” Halloumi cheese wrapped in vine leaves; grilled and served with sweet chilli	850.00
Melanzane / Fırında Peynirli Domates Soslu Patlıcan “v” Fried aubergines baked in a tomato sauce with mozzarella and parmigiano	950.00
Duck Rolls / Ördekli Çıtır Rulo Crispy duck rolled in a filo pastry served with a plum sauce	1000.00
Beef Gyoza / Etli Çin Mantısı Steamed gyoza served with a soy-sesame sauce	1000.00
Arancini / Etli Risotto Topları Deep fried beef risotto balls served with a red pepper sauce	1000.00
Fried Calamari / Kalamar Tava Battered deep fried calamari rings served with a tartare sauce	1150.00
Garlic Shrimp / Sarımsaklı Karides Pan fried shrimps with garlic and paprika	1250.00
Scallops / Deniz Tarağı “g” Scallops cooked in butter served with risotto	1250.00
Grilled Octopus / Izgara Ahtapot “g” Marinated grilled octopus served with olive oil and hummus	1300.00



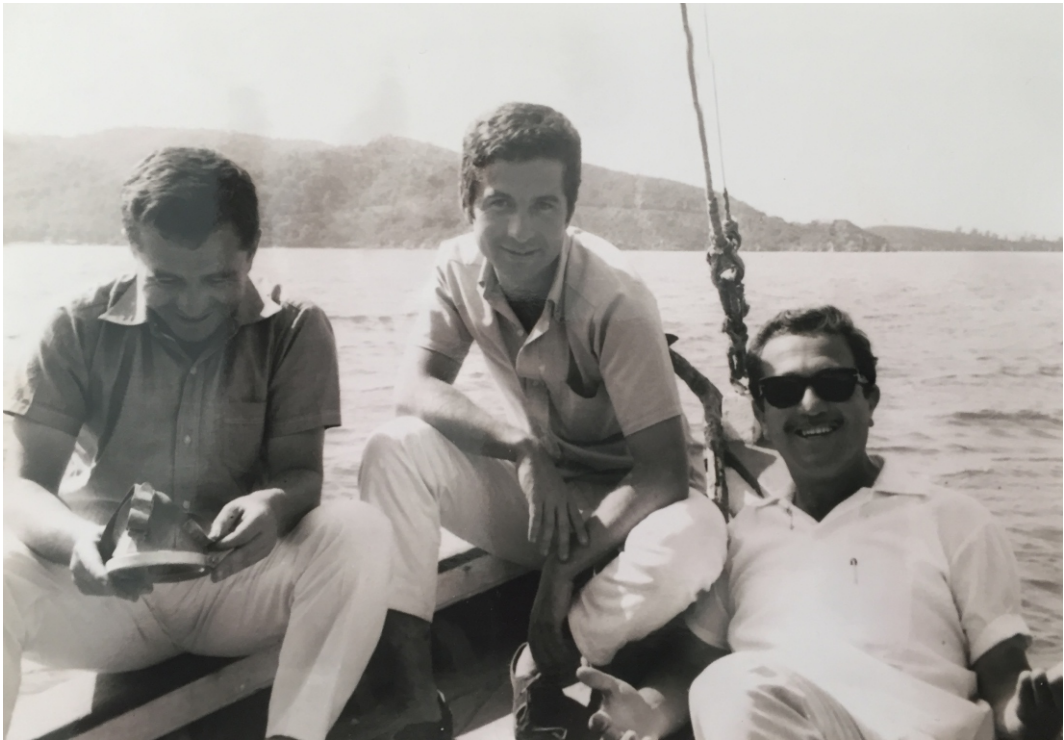
Fethiye 1939

Salads / Salatalar

Rocket Salad / Roka Salata “v,g” Served with cherry tomatoes and parmesan, with a pomegranate sauce	700.00
Mediterranean Salad / Akdeniz Salata “v,g” Mediterranean greens, cherry tomatoes, cucumber, peppers, strawberries, walnuts and fried goat cheese, with a olive oil and lemon dressing	750.00
Greek Salad / Yunan Salata “v,g” Tomatoes, cucumber, peppers, capers, red onion, ezine cheese with a olive oil and vinegar	750.00
Avocado Salad / Avokadolu Salata “v,g” Mediterranean greens, avocado, tomatoes with a olive oil and lemon dressing	800.00
Artichoke Salad with Hummus Humus ve Enginarlı Salata “v,g” Arugula, artichoke slices with orange, hummus and olive oil	800.00

Main Courses / Ana Yemekler

Porcini Risotto / Mantarlı Risotto “v,g” Risotto cooked in a wine sauce with parmesan and mushrooms	1400.00
Chicken Schnitzel / Tavuk Şinitzel Pan- fried crispy chicken breast served with butter- lemon and greens	1600.00
Chicken Piccata / Ekşili Tavuk Chicken breast with lemon and wine sauce served with linguine	1600.00
Sesame Chicken Skewers / Şişte Susamlı Tavuk Grilled chicken thigh with sesame and tare glaze	1600.00



“Kaya Brothers” Fethiye Bay Şovalye Island 1960

Main Courses / Ana Yemekler

Lasagne Lasagne cooked in clay pot with minced meat, tomato and creamy cheese sauce	1600.00
Roasted Duck / Fırında Ördek Slowly cooked duck served with orange gravy sauce, sauteed spinach and baked potatoes	1700.00
Lamb Shank / Kuzu İncik “g” Slowly oven cooked lamb shank with gravy and puree, mint sauce on the side	2100.00
Lamb Chops / Kuzu Pirzola “g” Grilled lamb chops served with risotto and confit tomato	2300.00
Fillet Steak / Izgara Bonfile Grilled fillet steak served with a sauce of your choice pepper, mushroom or roquefort served with baked creamy potatoes and vegetables	2100.00
Beef Medallion / Fileminyon Grilled fillet slices cooked in butter served with baked creamy potatoes and vegetables	2100.00
Stroganoff Beef cooked with demi glace sauce, mushroom, onion, garlic and gherkins served with orzo	2000.00
T-Bone Steak Grilled 450 gr T-Bone steak served with baked potatoes and grilled mushrooms	2500.00
Fillet Delight For Two / Sıcak Et Tabağı İki Kişilik Fillet steaks cooked on special plates (300 °C) served with baked potatoes and vegetables	4200.00
Chateaubriand For Two / İki Kişilik Grilled 550 gr fillet steak served with baked potatoes, pepper, mushroom and blue cheese sauce	4400.00



Yacht Classic 1970

Seafood / Deniz Ürünleri

Shrimp Linguine / Karidesli Linguine Linguine cooked in tomato sauce topped with shrimps	1800.00
Sea Food Linguine / Deniz Ürünlü Linguine Linguine cooked in butter sauce with prawns, calamari and octopus	1800.00
Grilled Calamari / Izgara Kalamar Grilled baby calamari, served with a cheese sauce and potato croquette	1800.00
Seafood Risotto / Deniz Ürünlü Risotto “g” Risotto cooked in wine sauce with parmesan, prawns, calamari and octopus	1800.00
Fillet Sea Bass / Levrek Fileto “g” Grilled fillet of sea bass served with sauteed spinach	1900.00
Salmon Mignon / Somon Madalyon “g” Grilled fillet of salmon served with sauteed spinach	1900.00
Grilled Prawns / Izgara Karides Grilled prawns, dressed with garlic butter sauce and orzo	2400.00
Seafood Platter For Two Deniz Ürünleri Tabağı İki Kişilik Grilled prawns, baby calamari, octopus and sea bass, served with sauteed spinach and orzo	4900.00



“Batu & Banu” Yacht Classic 1983

Desserts / Tatlılar

Panna Cotta “g” 650.00
Flavoured with red berry puree

Crème Brulée “g” 650.00
Topped with caramelized sugar

Strawberry Crunch / Çıtır Çilek 650.00
Mille-feuille with cream and strawberries

Lemon Vanilla Dome Tart 650.00
Tart with vanilla mousse and orange jelly

San Sebastian Cheese Cake 700.00
With melted dark chocolate

Tiramisu 700.00
Flavoured with cognac

Profiterole 750.00
Filled with ice cream and topped of with melted dark chocolate and almonds

Chocolate Soufflé / Çikolatalı Sufle 750.00
Served with cream and ice cream

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*