

  
THE MARMARA  
BODRUM



  
THE MARMARA  
CATERING

*Private Menu*

*committed to food excellence...*



@tutibodrum

## Finger Foods

**Vegetable Bruschetta with Sesame**

*Lime Flavored Salmon Gravlax*

**Mozzarella Tomato with Pesto Sauce**

*Shrimp with Mango Dip Sauce*

**Asparagus Wrapped Roast Beef**

*Cracked Wheat Balls with Fresh Herbs, Tomato and Chili*

**Deep-Fried Bodrum Herbs Croquette**

*Mini Kibbeh*

**Mini Pastry with Vegetables and Pastrami**

*Fried Chicken Fingers in Bamboo Cone*

**"Falafel" Chick Peas Balls**





## Starters

**"Bodrum" Herbs Croquets and Lime Flavored Salmon Gravlax,  
Yoghurt with "Tarhana", Bean Sprouts**

*Mashed Chickpeas With Tahini,  
Caramelized Onion with Grape Molasses and  
Currant, Pine Nut and Dill Powder*

**"Köpoğlu" / Deep-fried Eggplant with  
Yoghurt and Tomato Sauce**

*Sauteed Aegean Herbs and  
Poached Egg with Garlic Yoghurt*

**Ginger Flavored Shrimp, Citrus Gazpacho, Endive**

*Cretan Style Zucchini with Green Apples and  
Chia in Olive Oil, Zucchini Chips*

**Cheese Platter; Kars Gruyere, "Niğde" Blue Cheese, Tabal Cheese,  
Brie Cheese, Cezerye, Sunflower Seed Crunch**

*Home Made Beef Carpaccio, Served with Marinated Tomatoes, Arugula  
Salad with Grana Padano, Balsamic Vinaigrette and Mustard Dressing*

## Salads

*Green Salad with Avocado and Quinoa; Roman Lettuce, Arugula, Sorrel, Cranberry, Citrus Dressing*

*Bodrum Salad; From Our Own Garden, Fresh Greens, Bodrum 'Çekişte' Olives and "Ezine" Cheese, Lime Vinaigrette*

*Asparagus Salad; Pickled Red Onion, Fresh Broad Beans, Pea Puree, Green Beans, Citrus Dressing*

*Ceasar's Salad;  
Plain  
Cajun Chicken  
Shrimps*

*Baby Artichoke and Avocado Salad,  
Crispy "Obruk" Cheese, Red Grape and Mint Oil*

*Purslane Salad From Our Own Garden with Tomatoe, Pickled Red Onion, and Pine Nut and Pomegranate Dressing*

*Tomatoe Salad with Walnut, Pomegranate Vinaigrette*





## Hot Appetizer

*Home Made Kibbeh, Burned Yoghurt from  
"Denizli", Pickled Red Onion*

*Roasted Eggplant with Saganiki Cheese and Tomato Confit*

*Deep-Fried Aegean Herbs Croquets, Olive and  
Coriander Yogurt Dip Sauces (Veg)*

*Grilled Octopus, Creamy Bombay Beans, Onion Chips*

*Sauteed Calamary, Couscous with Cuttlefish Ink and  
Gruyere Cheese, Micro Greens*

*Puffy Pastry with Minced Meat and Eggplant Puree,  
Roasted Sesame, Grape Molasses, Fresh Greens*

## Pasta & Risotto

*Crispy "Manti" with Meat, Served with  
Garlic Yoghurt and Chili Oil*

*Mediterranean Style Organic Penne Arabiata,  
Fresh Tomato Sauce (Veg)*

*Risotto;  
Sea Food  
Wild Mushroom*

*Creamy Demi Glace and Vegetables Tagliatelle,  
Sliced Beef Tenderlion*





## Sandwich

**Club Sandwich**

**Salmon & Avocado Wrap**

**Toast; Upon Your Choice  
with "Kaşar" Cheese  
with "Kaşar" Cheese and "Sucuk"**

**The Marmara Bodrum Mini Burgers**

**French Fries**

## Pizza

**Margarita; Mozzarella ,Tomato and Basil**

**Vegetarian Pizza; Grilled Zucchini, Tomato Sauce,  
Labne Cheese, Fresh Herbs, Pesto Sauce**

**Pizza Local; Home Made Sausage, Tomato, "Bodrum" Olives,  
Fresh Tyhme, Feta Cheese, Arugula, Capia Pepper**

**Pizza Carpaccio; Marinated Beef Pieces,  
Mozzarella, Balsamic Sauce, Arugula**

## Pide & Lahmacun

**Beef 'Pide'; with Tomato Sauce, Green Pepper**

**Feta Cheese and Herbs"Pide"(Veg)**

**'Lahmacun'; with Minced Beef, Tomato, Pepper Paste, Onion**

**Spicy 'Lahmacun'; with Minced Beef, Tomato, Pepper Paste, Onion**

## Main Course

*Grilled Wild Sea Bass, Pea Puree,  
Baked Baby Potato with Mustard, Caper Sauce*

*Oven Baked Beef Rib, Creamy Mushroom and  
Caramelized Onion, Wild Asparagus, Demi Glace Sauce*

*Bodrum "Çökertme" Kebab; Sliced Beef Tenderloin on  
Crispy Potatoes, Served with Garlic Yoghurt*

*Grilled Chicken "Şaşlık", Ratatouille, Gravy Sauce*

*Grilled Meat Balls, Pepper Puree, Yoghurt*

*Wrapped Chard Leaves with Meat,  
Served with Warm Yoghurt Sauce*

*Pistachio Coated Lamb Back, "Firik" Wheat Balls with  
Pastrami and Smoked Cheese, Cranberry Sauce*

*Grilled Tiger Shrimp, Barley Noodle Risotto, Shrimp Bisque*







## *Dessert*

*Carob Crem Brulee*

*Oven-Baked Rice Pudding with Cardamom*

*Seasonal Fruits Platter*

*San Sebastian Cheese Cake*

*Chocolate Pate Choux, Lemon Mereng, Raspberry Sauce*

*Walnut "Baklava"*

*Tahinni Pudding, Crispy "Kadayif", Berries Sauce*

## Champagne

CRISTAL BRUT  
DOM PERIGNON  
MOET&CHANDON  
MOET&CHANDON ROSE  
MUMM GORDON ROUGE

## Sparkling Wine

VİNKARA YAŞASIN  
VİNKARA YAŞASIN ROSE  
HENKEL TROCKEN 75 CL  
PROSECCO EXTRA DRY  
ALTIN KÖPÜK

## Rose Wine

VİNKARA MİNOJ  
PINOT GRIGIO BLUSH  
WHISPERING ANGEL  
UMURBEY BLUSH SYRAH  
SARAFIN ROSE  
PAŞAELİ ÇALKARASI





## White Wine

VİNKARA NARİNCE  
VİNKARA DEMİ-SEC  
VİNKARA ATELIER HASANDEDE  
VİNKARA RESERVE NARİNCE  
SIGNIUM-DOLUCA  
SARAFIN SAUVIGNON BLANC  
SARAFIN CHARDONNAY  
SARAFIN FUME BLANC  
SELECTION-KAVAKLIDERE  
COTE D'AVANOS SAUVIGNON BLANC-KAVAKLIDERE  
SUVLA CHARDONNAY- ORGANİK  
UMURBEY-SAUVIGNON BLANC  
KASTRO TİRELİ NARİNCE -VİOGNER  
MAHREM DERYA-BLANC DE NOIR SANGIOVESE CORINTO  
PEDRİX-BORNAVA MİSKETİ  
PAŞAELİ SYS SULTANİYE/YAPINCAK/SILADAN  
SELENDİ SARNIÇ-CHARDONNAY/VİOGNIER/NARİNCE

## Imported White Wine

PINOT GRIGIO LAMBERTI  
CHATEAU SEGUIN SAUVIGNON BLANC  
PASCAL JOLIVET SANCERRE  
DROUHIN-VAUDON CHABLIS PREMIEUR CRU-CHARDONNAY  
DROUHIN-VAUDON CHABLIS-CHARDONNAY

## Red Wine

VİNKARA KALECİK KARASI  
VİNKARA ÖKÜZGÖZÜ  
VİNKARA ÖKÜZGÖZÜ-BOĞAZKERE  
VİNKARA MERLOT  
VİNKARA CABARNET SAUVIGNION  
VİNKARA SYRAH  
VİNKARA ATELIER ÖKÜZGÖZÜ  
VİNKARA ATELIER KALECİK KARASI  
VİNKARA RESERVE BOĞAZKERE  
VİNKARA RESERVE KALECİK KARASI  
VİNKARA RESERVE CABERNET SAUVIGNON MERLOT SYRAH  
SARAFIN MERLOT-DOLUCA  
SARAFIN SHIRAZ-DOLUCA  
SIGNIUM-DOLUCA  
SARAFIN CABERNET SAUVIGNON-DOLUCA  
SELECTION-KAVAKLIDERE  
CORPUS-CORVUS  
BÜYÜLÜBAĞ-CABERNET SAUVIGNON  
URLA TEMPUS  
SUVLA - RESERVE PETİT VERDOT-KARASAKIZ  
SUVLA - GRAND RESERVE MERLOT-ORGANİK  
UMURBEY RESERVE-CABERNET SAUVIGNON/MERLOT  
KASTRO TİRELİ PYRAMID-CAB. SAU./CAB. FR./MER./PVERDOT  
CHATEAU KALPAK BBK -MERLOT/CAB.SAU./CAB.FR./PVERDOT  
CHATEAU KALPAK CAB.SAU./MERLOT/CAB.FR./PVERDOT  
BARBARE ELEGANCE-SYRAH-GRENACHE-MOURVEDRE  
PAŞAELİ 6N KAZDAĞLARI-KARASAKIZ/MERLOT  
SELENDİ MORALI BORDEAUX BLEND-CABERNET SAUVIGNON  
MERLOT-PETIT VERDOT

## Imported Red Wine

CASILLERO DEL DIABLO CABERNET SAUVIGNON  
LAMBERTTI MERLOT  
PICCINI CHIANTI DOCG-Sangiovese  
MARQUES DE CACERES COSTANILLA AOC TEMPRANILLO  
PRUNOTTO BAROLO DOCG-NEBBIOLO





GLUTEN İÇEREN  
TAHILLAR  
CEREALS  
CONTAINING



KEREVİZ  
CELERY



SÜT  
MILK



YUMURTA  
EGG



ACI BAKLA  
LUPIN



YUMUŞAKÇALAR  
MOLLUSCS



KABUKLULAR  
CRUSTACEANS



ALKOL  
ALCOHOL



SUSAM  
SESAME  
SEEDS



KÜKÜRT  
DİOKSİT  
SULPHUR  
DIOXIDE



KABUKLU  
YEMİŞLER  
NUTS



YER FISTIĞI  
PEANUTS



HARDAL  
MUSTARD



SOYA  
SOY



BALIK  
FISH

*Some items may not be available depending on the season.  
Orders must be placed 24hrs. in advance.  
Custom made orders must be placed 48hrs. in advance.*