



F R I 2 9 ^{T H} A P R I L 2 0 1 1

Pepperonata

Home Made Carrot & Cumin Soup

Fresh local lamb, minted and then simply barbecued - with a yoghurt sauce -potatoes roasted in olive oil and rosemary.

Wedding Celebration Mouse



F R I 6 ^{T H} M A Y 2 0 1 1

Short Turkish Meze

Pasta al Limone

Special Muses House large kofte using local lamb, mint & spring onions, simply barbecued over charcoal with a seasonal mixed salad

Chocolate Mousse & Fruit



M O N 1 6 ^{T H} M A Y 2 0 1 1

Short Meze

Pasta al limone

*Pan fried fish of the day OR chicken on a bed of oven roasted leeks,
potatoes and carrots*

Chocolate mousse



S A T 2 1 ^{S T} M A Y 2 0 1 1

Turkish Mezeler

*Pan fried salmon with a rosemary and balsamic reduction on a bed
of oven roasted potatoes*

Water melon & baklava



M O N 1 1 ^{T H} J U L Y 2 0 1 1

Chilled Carrot & Cumin Soup

Chicken marinated with lemon juice, yoghurt, Tikka and other spices cooked over charcoal with fragrant jasmine rice.

Compot of greengages with home made yoghurt ice cream with a splash of Amaretto



F R I 2 2 ^{N D} J U L Y 2 0 1 1

Pasta con Pomodori e Rucola

Special "Muses House" large kofte using local lamb, mint & spring onions, simply barbecued over charcoal with a seasonal mixed salad

Home made Kirazli apricot yohgurt ice-cream with a splash of Amareto



T H U R S 1 8 ^{T H} A U G U S T 2 0 1 1

Short Turkish Meze

Pasta con Pomodori e Rucola

Charcoal grilled Mixed Meats and/or Fresh Vegetables

Salad, french fries/zucchini

Home made cheese cake with peaches



T H U R S 1 2 ^{T H} M A Y 2 0 1 1

Short Meze

Butternut squash soup

Pan fried lemon chicken and vegetables

Fresh pineapple with mint



M O N 1 1 ^{T H} A P R I L 2 0 1 1

Soup of the day

Short Turkish Meze

Pasta al Limone

Home made strawberry Ice Cream with Turkish Baklava



S A T 1 7 ^{T H} S E P T E M B E R 2 0 1 1

Stuffed peppers with tomato sauce

Fricassee of salmon & African perch

baby roast potatoes

Home made peach ice cream

Backlava



W E D 1 1 ^{T H} M A Y 2 0 1 1

Hors d'ouvres of chicken liver pate, yoghurt and garlic, and stuffed vine leaves

Salmon filet with a reduction of rosemary and balsamic vinegar on a bed of small oven roasted potatoes

Green Salad

Fresh strawberries on top of home made strawberry yogurt ice cream



T H U R 1 4 ^{T H} A P R I L 2 0 1 1

Pasta al Limone

Chicken with ginger, spring onions and courgettes

Fresh Melon



S U N 1 1 ^{T H} S E P T E M B E R 2 0 1 1

Short Turkish Meze

*Pan fried Sea Bass filet with lemon a bed of small roasted potatoes
with rosemary*

Home made melon ice cream



T H U R 8 ^{T H} S E P T E M B E R 2 0 1 1

Short Turkish Meze

*Charcoal grilled, lemon & thyme
marinated chicken breast*

Salad

Home made ice cream



W E D 7 ^{T H} S E P T E M B E R 2 0 1 1

Pasta con Pomodori e Rucola

*Charcoal grilled, lemon & thyme
marinated chicken breast*

Baked Kirazli Figs



W E D 1 3 ^{T H} S E P T E M B E R 2 0 1 1

Gazpacho

Special Muses House large kofte using local lamb, mint & spring onions, simply barbecued over charcoal with a seasonal mixed salad

Home made Kirazli apricot yoghurt ice cream with a splash of Amaretto



S A T 1 6 ^{T H} A P R I L 2 0 1 1

Turkish meze with Olives

Pan fried sea bass fillet with ginger and spring onion on rocket

*Barbecued local lamb, marinated with lemon and thyme, with
Onions and Peppers on a bed of stir fry vegetables.*

Fresh Pineapple with mint



T U E S 1 6 ^{T H} A U G U S T 2 0 1 1

Pasta al limone

Special "Muses House" large kofte using local lamb, mint & onions, barbecued over charcoal with a seasonal mixed salad

Home made Kirazli greengage yoghurt ice with a splash of Amareto



S A T 1 7 ^{T H} S E P T E M B E R 2 0 1 1

Grilled local vegetables

Pan fried salmon with a balsamic and rosemary reduction

Roast potatoes

Baked figs in Honey and cinnamon



F R I 2 7 ^{T H} M A Y 2 0 1 1

Short Turkish meze

Gazpacho

Barbecued marinated chicken with tikka, youghurt and other spices on a bed of jasmin rice

Home made strawberry ice cream



S A T 7 ^{T H} M A Y 2 0 1 1

Short Turkish Meze

Salad with garlic chilli prawns

Aromatic chicken tikka on a bed of saffron rice

Home made strawberry ice cream with coffee wafer



M O N 1 8 ^{T H} J U L Y 2 0 1 1

Chilled Carrot & Cumin soup

*Chicken Marinated in Tikka and other spices with Yoghurt & Lemon
cooked over charcoal on a bed of fragrant jasmine rice*

Nectarines with home made lavender yoghurt Ice Cream



B R E A K F A S T

Typical Turkish/European/American

Freshly squeezed Orange juice

Fresh Yoghurt

Home made Meusli

Assorted Turkish breads/Butter

Jams/Honey/Cheeses

Tomatoes/Cucumber/sliced turkey salami/Olives

Fresh fruits of the season/compote of dried Fruits

*Freshly made Frittata using seasonal vegetables or other eggs
cooked to order*

Tea/Coffee



S U N 1 7 ^{T H} A P R I L 2 0 1 1

Prawns in Garlic & Butter

Mixed Seasonal Salad

*Barbecued chicken pieces marinated in Indian Tikka spice,
cardamoms, yoghurt & lemon with jasmine rice with fresh peas*

*Homemade Pineapple and strawberry Ice yoghurt/crème with
Turkish Baklava*



T U E S 5 ^{T H} J U L Y 2 0 1 1

Spaghetti con Pomodori e Rucola

Special Muses House large kofte using local lamb, mint & spring onions, simply barbecued over charcoal with a seasonal mixed salad

Home made Kirazli apricot yohgurt ice-cream



T H U R S 5 ^{T H} M A Y 2 0 1 1

Pasta with Tomatoes and Rocket

Chicken and local vegetables stir fry "Muses Style"

Home made lemon & apple "snow"



T U E S 1 2 ^{T H} A P R I L 2 0 1 1

Short Turkish Meze

Homemade Tomato Soup

Vegetable stir fry with ginger, garlic and soy

Fresh Melon



T H U R 8 ^{T H} S E P T E M B E R 2 0 1 1

Gazpacho

*Pan fried salmon filet with a
rosemary & balsamic reduction*

Small roasted potatoes

(Aromatic Chicken curry available as an alternative to fish)

Home made chocolate mousse



T U E S 2 8 ^{T H} J U N E 2 0 1 1

Short Turkish meze

Spaghetti con Pomodori e Rucola

Charcoal grilled, lemon & thyme marinated chicken breast

Salad

Home made Kirazli cherry ice-cream



S A T 1 6 ^{T H} J U L Y 2 0 1 1

Gazpacho

Pasta al limone

Green Salad

Compote of fruit with pistachio & rose water



T U E 1 3 ^{T H} S E P T E M B E R 2 0 1 1

Pasta con Pomodori e Rucola

*Charcoal grilled, aromatic marinated
chicken breast*

Salad

Home made peach ice cream



M O N 1 5 ^{T H} A U G U S T 2 0 1 1

Gazpacho

Charcoal grilled, lemon & thyme marinated chicken breast

Salad

Home made Kirazli apricot ice-cream with a splash of Amareto



T H U R 1 4 ^{T H} J U L Y 2 0 1 1

Chilled Melon soup served with (or without) Parma Ham

Special Muses House Mixed Grill of garlic lamb and lemon thyme marinated chicken, simply barbecued over charcoal on greens

*Roast small potatoes with olive oil and rosemary
or*

Local vegetables simply sautéed

Home made chocolate mousse with Kirazli apricot yoghurt ice cream – both embedded with a splash or three of Amaretto



T H U R S 6 ^{T H} O C T O B E R 2 0 1 1

Deep fried 'HAMSI' (anchovies) with lemon with Cacık

Mixed Salad

*Charcoal grilled chicken breast marinated with lemon and thyme
on a bed of roast potatoes*

Fruit dish with Turkish Baklava



F R I 1 6 ^{T H} S E P T E M B E R 2 0 1 1

Gazpacho

Charcoal grilled, Muses House large Kofte

Salad

Home made chocolate mousse



F R I 1 5 ^{T H} A P R I L 2 0 1 1

Short Turkish Meze

Lentil & Cumin Soup

*Norwegian salmon steak in rosemary with balsamic reduction,
roast potatoes & salad*

Homemade Chocolate Mousse



T H U R S 2 8 ^{T H} A P R I L 2 0 1 1

Fresh Globe Artichoke with Vinaigrette

*Home made Gravadlax using fresh imported Norwegian salmon to
a recipe by "Jan" from Holland*

*Chicken marinated with Thyme and Lemon, simply barbecued – on
a bed of Leeks and Courgettes*

Fresh strawberries and pears & cheese



S A T 2 8 ^{T H} M A Y 2 0 1 1

Spaghetti con Pomodori e Rucola

Charcoal grilled Sea Bass with green vegetables

Minted pineapple

Baklava



T U E S 2 9 ^{T H} M A R C H 2 0 1 1

Short Turkish Meze

Carrot with Cumin Soup

Pan fried chicken breast with a lemon cream sauce with oven roasted potatoes in brushed with olive oil and rosemary

Salad

Pineapple – Home made chocolate mousse



W E D 3 0 ^{T H} M A R C H 2 0 1 1

Short Turkish Meze

Spaghetti with pesto & broccoli

*Pan fried salmon steak with Rosemary and balsamic vinegar on a
bed of leeks*

Home made strawberry Ice Cream with Turkish Baklava