

# Galata

BEACH CLUB

## "WELCOME TO GALATA TAVERN"

We take pride in preparing the finest Aegean dishes using only the freshest ingredients and highest quality products. Enjoy our traditional taverna concept meeting most popular flavors that will leave a lasting impression on your palate, and your memories.

**Executive Chef - Zafer Tok**



## HOT – COLD APPETIZERS

### Fish Soup

With fresh fish of the day and seasonal vegetables.



### Mixed Sushi Platter

Philadelphia Roll, Salmon Nigiri, Salmon Sashimi, California Roll, Tuna Roll.



### Warm Sushi Platter

With shrimp, avocado, and Philadelphia cheese.



### Sea Bass Ceviche

With capers, olive oil, lemon sauce, peppercorns, and saffron.

Ceviche is a cold dish made from fresh, raw fish, usually prepared with sea bass.

The acidity of lemon or lime juice "cooks" the fish without heat.



### Salmon Gravlax and Lakerda

With Mediterranean herbs and lime sauce.

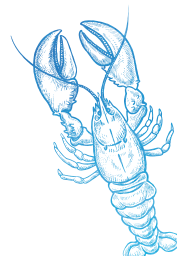


## SALADS

### Panzanella Salad (V)

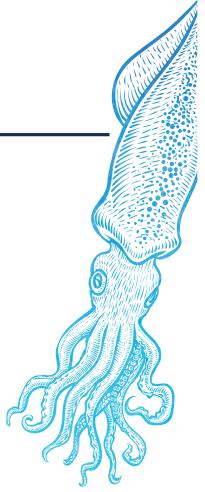
With tomatoes, cucumbers, red onions, toasted bread, red bell peppers, white cheese, and extra virgin olive oil.

This salad was first mentioned in the 14th century by Italian poet Boccaccio as "Pan Lavato" and later became popular throughout Italy.



## Grilled Vegetable Salad (Vg)

Grilled vegetables with garden greens, pesto sauce, and balsamic glaze.



## HORS D'OEUVRES

### Fried Calamari

With tartar sauce and lemon.



### Shrimp Tempura

With Japanese cream sauce.

Tempura is a traditional specialty in which seafood is coated in a batter of egg, water, and flour, then fried to crispy perfection.



### Vegetable Tempura (Vg)

With broccoli, cauliflower, and sweet-sour sauce.



### Linguine Pomodoro Melanzane (V)

With baked eggplant, tomato sauce, basil, and Parmesan.



### Spaghetti with Squid Heads and Oyster Mushrooms

With cream sauce and chives.



## MAIN COURSES / PIZZA

### Beef Fillet

With grilled seasonal vegetables and fresh herb-balsamic sauce.



### Grilled Lamb Chops

With sautéed seasonal vegetables.



### Grilled Sea Bass Fillet

With sautéed seasonal vegetables and lemongrass sauce.



Gluten



Egg



Dairy  
Lactose



Fish



Crustacean



Mollusc



Soy



Mustard



Celery



Alcohol



Vegetarian



Vegan



Carrot



Mustard



Hot Pepper

## Grilled Salmon Steak

With sautéed seasonal vegetables and lemongrass sauce.

*Health and pleasure in perfect harmony: Our grilled Norwegian salmon provides your body with valuable Omega-3 fatty acids while indulging your senses with its unparalleled aroma.*



## Seafood Pizza

With mozzarella, tomato sauce, garlic, shrimp, calamari, and smoked salmon.



## Pizza Margherita

With buffalo mozzarella, tomato sauce, and basil.

*According to official records, this flavorful sensation was first introduced in 1889 and has since become a worldwide favorite.*



## Pizza Hawaii

With mozzarella, tomato sauce, smoked chicken breast, pineapple cubes, and bacon pieces.



## DESSERTS

### San Sebastian Cheesecake (V)

With wild berries.

*San Sebastian Cheesecake, also known as Basque Cheesecake, was created in the 1990s. It was first made in the small bakery La Viña in the Spanish city of San Sebastián.*

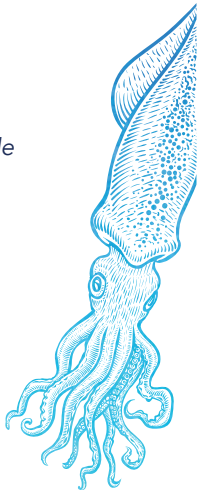


### Lemon Tart (V)

With cream and mint-flavored maple syrup.



### Seasonal Fruit Platter (Vg)



## SNACKS

### Cold Tapas Variations

With smoked salmon, sun-dried tomatoes, and avocado tartare.



### Fish and Chips

Served with tartar sauce and lime.



Gluten



Egg



Dairy  
Lactose



Fish



Crustacean



Mollusc



Soy



Mustard



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Hot Pepper

### Kentucky Chicken

With sriracha sauce and garlic mayonnaise.



### Breaded Cheese

Crispy mozzarella sticks with sweet chili sauce.



### Falafel

Served with yogurt dip and fresh mint.



### Shrimp Arancini

Served with concassé tomato sauce.



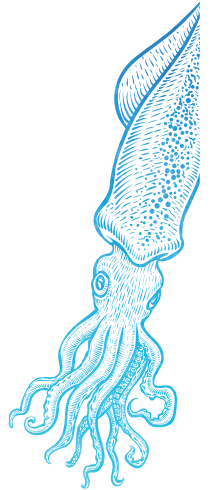
### Gourmet Brisket Burger

With caramelized onions, pulled beef brisket, beef ham, cheddar, coleslaw, and French fries.



### Chicken Taco

Served with guacamole sauce.



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Dairy  
Lactose



Fish



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