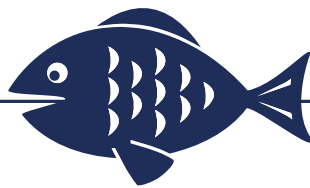




**Galata**  
BEACH CLUB & TAVERN

**"WELCOME TO GALATA"**

*Accompanied by the gentle sea breeze, we bring you flavors that complement every moment of your day. Our snacks, prepared with carefully selected ingredients and creative touches, are designed to enhance your most enjoyable moments.*



**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 Watermelon Caprese, 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.*



## Rainbow Salad (Vg)

With heirloom tomatoes, black cumin and almond wafer, and green olive oil dressing



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## HOT STARTERS

### 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.



### Vegetable Burger

With beetroot bun, vegetable burger with Roquefort cheese, French fries and green sweet chili sauce



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## MAIN COURSES / PIZZA

### Beef Fillet

With grilled seasonal vegetables and fresh herb-balsamic sauce.



### Grilled Sea Bass Fillet

With sautéed seasonal vegetables and lemongrass sauce.



### 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.



Gluten



Egg



Dairy  
Lactose



Fish



Crustacean



Mollusc



Soy



Mustard



Celery



Alcohol



Vegetarian



Vegan



Carrot



Mustard



Hot Pepper

### 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.



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## 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)

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## SNACKS

### Fish and Chips

Served with tartar sauce and lime.



### Kentucky Chicken

With sriracha sauce and garlic mayonnaise.



Gluten



Egg



Dairy  
Lactose



Fish



Crustacean



Mollusc



Soy



Mustard



Celery



Alcohol



Vegetarian



Vegan



Carrot



Mustard



Hot Pepper

### *Breaded Cheese*

Crispy mozzarella sticks with sweet chili sauce.



### *Falafel*

Served with yogurt deep 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.



Gluten



Egg



Dairy  
Lactose



Fish



Crustacean



Mollusc



Soy



Mustard



Celery



Alcohol



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Vegan



Carrot



Mustard



Hot Pepper

