LOTUS

MENU

Our menu showcases a variety of local Turkish dishes, fresh Mediterranean flavors, and exquisite seafood options. Made with the finest organic ingredients, each dish promises an unforgettable dining experience in the skies.

#PRIVATEJETDINING

BREAKFAST

TURKISH BREAKFAST

For two person

Includes the following:

FRESHLY BAKED BREAD

Croissant, "simit" two kinds sourdough, mini roll

TURKISH CHEESE SELECTION

"Tulum cheese, "Ezine" cheese, "Çeçil" cheesse, "Kars" gruvyer, "Kaşar" cheese

Cheese Platter Additions

"Sahine" butter, honey, clotted cream, tahini

Thyme, citrus, milk Jams

Tomato, cucumber & fresh green salads

Pastrami, smoked turkey, smoked beef, smoked salmon

Black saddle olives, grilled green olives, kalamata olives

YOUR CHOICE OF MENEMEN

Scrambled eggs / tomato / green pepper / onion

Two eggs / "sucuk" or pastrami

HEALTY BREAKFAST

For one person

Includes the following:

FRESH FRUIT JUICE

Orange – grapefruit – apple – mixed

FRESH WILD FRUIT ORGANIC GRANOLA

Low fat yogurt or soy milk

WHITE OMLET

Boiled asparagus, grill tomato, mushroom

DRIED FRUIT & NUTS

Apricot, fig, almond, hazelnut, black grapes

BREAKFAST FAVORITES

OMELETTE CHOICE
Orange – grapefruit – apple – mixed

FRESH WILD FRUIT ORGANIC GRANOLA
Low fat yogurt or soy milk

MENEMEN
Tomato, onion, green pepper, egg

EGG WHITE OMELETTE
Boiled asparagus, grill tomato, mushroom

EGG BENEDICT
Veal ham, bread, asparagus & hollandaise sauce

PANCAKE
Honey, hazelnut cream, fresh fruit

BELGIUM WAFFLE

Strawberry, banana & chocalate sauce

CHEESE PLATTER

Emmental, gouda, brie, gorgonzola, bal & çıtır ekmek

CEREALS CHOICE

Cornflakes – guluten free muesli – granola - poridge

YOGHURT CHOICE

Organic, light or yoghurt with fruits

HEALTHY YOGHURT

Granola, dried apricot, raw almonds, sunflower seeds, black sesame

LOTUS

SKY BITES

APPETIZERS

FISH & BREAD
French Fries With Cajun Spices, Cornichon & Chili Sauce

HONEY BOREK
Honey with Truffle "Çeçil" Cheese & Rice Paper

CALAMARI FRITTI
"Şevket-i Bostan" & Tartare Sauce

SEAFOOD BALLS FROM THE AEGEAN
Chipotle Sauce, Radish, Baby Lettuce

FRIED CORNICHON
Spicy Mayonnaise

GRILLED CHICKEN
Muhammara

SOUR BREAD WITH SEEDS & VEGAN PEPPER DIP
Walnut, Pomegranate Sauce & Extra Virgin Olive Oil

DUCK SPRING ROLL
Chili Plum Sauce

CHEESE PLATTER

Roquefort, Brie, Gouda, Parmesan, Cheddar, Goat Cheese, Honey with Truffle

FRY'N DIP POTATO

Parmesan & Truff Oil

SEASONAL FRUIT SKEWERS

GELATI E SORBETTI (ONE SCOOP)

Vanilla, Mint Chocolate, Strawberry, Maple Syrup Walnut, Caramelita, Swiss Chocolate, "Bodrum" Mandarin, Lime and Lemon Sorbetti & Passion Fruit & Mango Sorbetti

TURKISH & ITALIAN CUISINE

Indulge in a fusion of Turkish and Italian flavors with our expertly crafted menu. Carefully curated using fresh, locally sourced ingredients, it promises a unique in-flight fine dining experience that caters to discerning palates.

#SKYHIGHCUISINE

SOUP

LOTUS SOUP
Regional wild mushroom soup

"HALIKARNAS" FISH SOUP
Regional seafood soup & "şevket-i bostan"

APPETIZER

CRUDO BRANZINO
Bottarga, fresh herbs, kumquat, "Mürdüm" plum & extra virgin olive oil

ARTICHOKE "DIVLE OBRUK" CHEESE
Shrimps, rucola, wild berries & extra virgin olive oil

SEA AND SHELLS
Scallops, vongole, seabeans & blue tea

BURRATA CHEESE
Colorful tomato, fresh thyme, dried olives, berries

FLATBREAD ASPARAGUS
Asparagus, olive, cherry tomato, rocket & parmesan

FLATBREAD SHRIMPS
Crete zucchini, dill & parmesan

LAND AND SEA
Beetroot, shrimps, ricotta cheese, sourdough cornbread & avocado

SMOKED BEEF RIBS
Gorgonzola, pear, rocket & extra virgin olive oil

ASPARAGUS
Bottarga, goat cheese, plum tomato perfume oil, orange

GRILLED OCTOPUS
Potato, garlic, smoked corn puree & fresh herbs

PASTA

SPAGHETTI AL NERO DI SEPPIA
Lobster, vongole & creamy bisque sauce

TORTELLINI ALLE MORCHELLA
Morchella mushroom, thyme, parmesan & sun-dried tomato

KING CRAB RAVIOLI
Shrips & oyster sauce

TRUFFLE GNOCCHI & BURRATA
Burrata cheese, olive, basil & tomato sauce

RISOTTO

SEAFOOD RISOTTO
Seafood risotto & bisque sauce

AEGEAN HERBS RISOTTO
Aegean herbs & parmesan

TRUFFLE MUSHROOM RISOTTO
Basil, parmesan, summer mushrooms & truffle oil

PIZZA

LOTUS PIZZA
Morchella & "çintar" mushroom, mozzarella & pecorino

SMOKED BEEF RIB PIZZA
Smoked beef ribs & smoked cheese

BURRATA PIZZA
Tomato, burrata, basil & parmesan

CARNE ASADA PIZZA
Beef tendorloin, "çintar" mushroom, basil & truffle oil

MEDITERRANAEN PEPPERONI PIZZA
Pepperoni, asparagus, olive, red onion & sundried tomato

MAIN COURSE

SOUS-VIDE SEABASS
Salmon caviar, rome artichoke & edamame

GRILLED GROUPER
Vongole, polenta, cranberries & grouper juice

SOLE FISH & SCALLOP
Sun dried okra, isolana sauce

BEEF TENDERLOIN
Potato with mustard, morchella, shallots, pumpkin & demi glace sauce

BEEF RIBS
Corn puree, asparagus & veal bone juice

LAMB LOIN
"Çintar" mushroom, smoked eggplant & demi glace sauce

DUCK & BERRIES
Mediterranaen greens, berries & nectarine

LOTUS

TO SHARE (FOR 2 PEOPLE)

LOBSTER & SPAGHETTI
Aglio olio seafood, cherry tomato, garlic & olive oil

LOTUS STEAK WITH LOCAL MUSHROOMS
Morchella, "çintar" oyster, white mushroom & chesnut mushrooms

OCEAN QUINTET
King crab, lobster, shrimps, oyster & scallops

DESSERT

THE QUATRO
Mandarin, vanilla, lemon & raspberry mascarpone cream

COCONUT
Coconut with caramelized mango

MORELLO CHOCOLATE
Chocolatte sponge & morello with mandarin liqueur

RICE PUDDING
Caramel sauce & peanut

TIRAMISU

Mascarpone & ameretto

APPLE CHAMBORD

Caramelized green apple & cinnamon sponge

SEASONAL FRUIT PLATTER

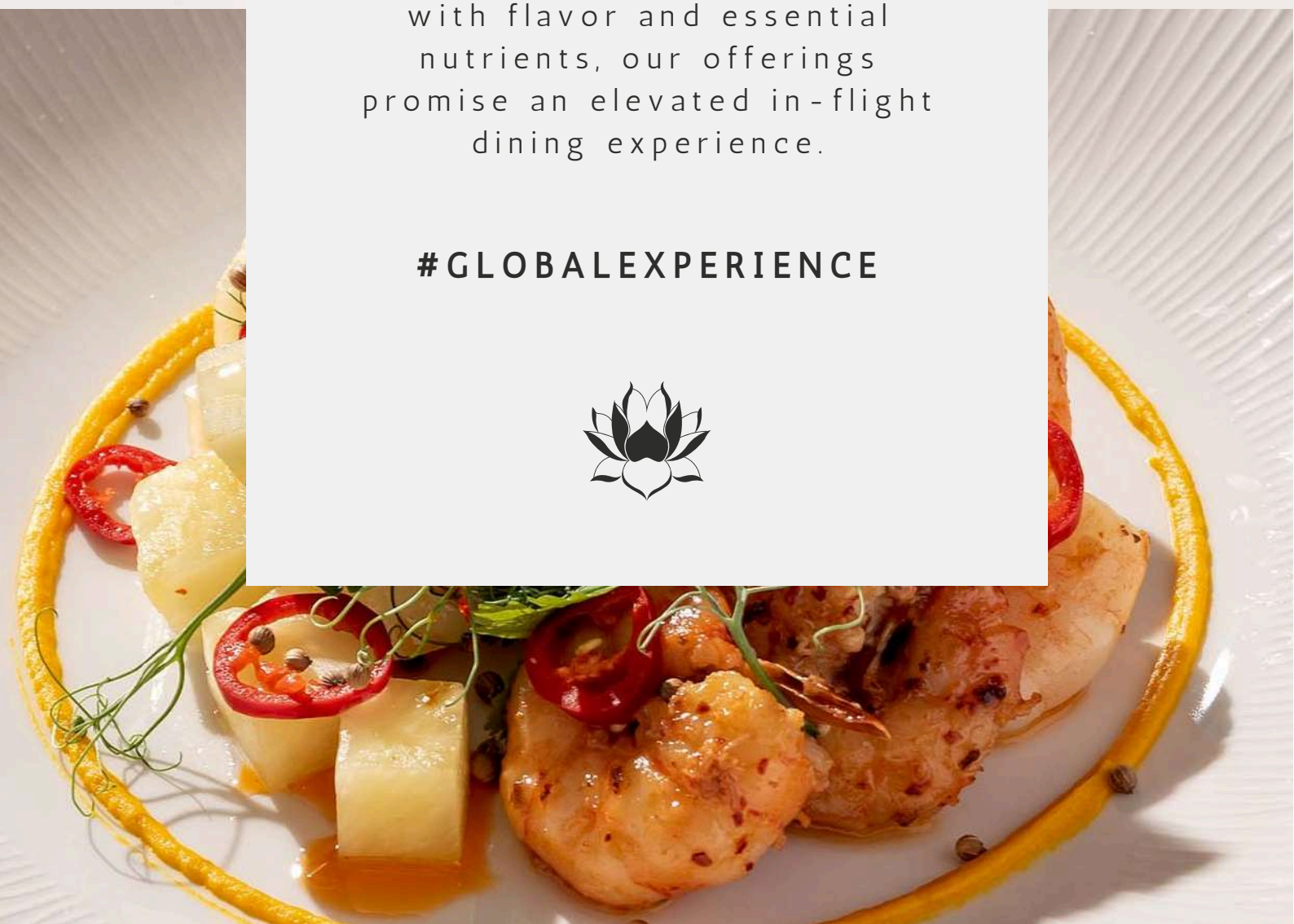
GELATI OR SORBETTI ONE SCOOP

Vanilla, mint chocolate, strawberry, maple walnut, caramelita, swiss chocolate, "Bodrum" mandarin lime and lemon sorbetti, passion fruit & mango sorbetti

GLOBAL FLAVORS IN FLIGHT

Experience our menu tailored for discerning palates, celebrating nutritious and delicious cuisine from around the globe. Featuring fresh, organic ingredients bursting with flavor and essential nutrients, our offerings promise an elevated in-flight dining experience.

#GLOBALEXPERIENCE



SOUP OF THE DAY

Ask the team about the chef's day special

STARTER & SANDWICH

SLOW COOKED BEEF RIBS SANDWICH

Chilli Cream Cheese, Lettuce, Smoked Pepper & Cheddar Cheese. With French fries & organic green salad

CALAMARI FRITTI

"Şevket-i Bostan" Tartare Sauce

CEASAR WRAP

Lettuce, Ceasar Sauce & Grilled Chicken

FISH & CHIPS

French Fries, Lemon & Herbs Dipping Sauce

HOT DOG

Brioche, Suasage & Mustard Sauce

CLASSIC BURGER

Grounded Beef Burger & Lettuce, Tomato, Caramelized Onion, Smoked Beef Ribs, Cheddar Cheese. With French fries & organic green salad

SEEDS SOUR BREAD & VEGAN PEPPER DIP

Walnuts, Pomegranate Sauce, & Extra Virgin Olive Oil

SALAD

MEDITERRENIAN FATTOUSH SALAD

Tomato, Cucumber, Radish, Mediterranean Herbs & Crispy Bread

"SIYEZ" BULGHUR SALAD

Bulghur Rice , Avocado, Beetroot, Walnuts, Pomegranate, Coriander & Extra Virgin Olive Oil

LOTUS GARDEN SALAD

Blackberry, Strawberry, Blueberry, Mulberry, Cottage Cheese, Garden Salad & Balsamic Sauce with Honey

CAESAR SALAD (CHICKEN OR SHRIMPS)

Grilled Chicken or Shrimps Marinated with Herbs, Lettuce & Caesar Dressing

PASTA

PENNE NAPOLITEN
Cherry Tomato & Basil Sauce

HOME MADE GNOCCHI WITH BURRATA
Burrata Cheese, Olive, Basil & Tomato Sauce

HAND MADE FETTUCINE ALFREDO
Chicken, Mushroom with Creamy Parmasen Souce

LINGUINI DI MARE
Shrimps, Vongole, Squid, Octopus & Olive Oil

"MANTI"
Served with Garlic or Without Garlic Yoghurt and Sauce

FROM THE STONE OVEN

"KOKOREÇ" PIZZA
"Kokoreç"Jalapeno Pepper, Rocket Leaves & Tomato

BURRATA PIZZA
Tomato, Mozzarella, Basil & Parmesan

CARNE ASADA PIZZA
Beef Tenderloin, "Çintar" Mushroom, Basil & Truffle Oil

SUMMER PIZZA

Mushroom, Corn, Tomato, Asparagus, Olive, Pepper & Mozzarella Cheese

"LAHMACUN"

Minced Beef, Tomato, Green Peppers & Parsley

PITA WITH MINCED BEEF

Ground Meat, Tomato, Onion & Green Pepper

PIDE WITH DICED BEEF

Diced Beef, Tomato, Onion & Green Pepper

PIDE AEGEAN HERBS WITH CHEESE

Minced Beef, Tomato, Green Peppers & Parsley

BOWLS

SPICY CHICKEN BOWL

Onion Pickles, Sesame, Cruton, Smoked Pepper, Corn & Mediterranean Herbs

SALMON GRILLED SALMONBOWL

Avocado, Edamame, Radish, Capers, Pineapple & Mediterranean Herbs

BOCCONCINI AVACADO BOWL

Colorful Cherry Tomato, Walnut, Black Olive & Pesto Sauce

FALAFEL BOWL

Hummus, Falafel, Pickled Beetroot & Tabbouleh

MAIN COURSE

GRILLED SALMON

Fennel Salad, Artichoke & Oven Baked Potato

BEEF TENDERLOIN TAGLIATE

Rocket Leaves, Steak Fries & Demi Glace Sauce

CHICKEN SCHNITZEL

Potato Salad, Butter & Lemon

GRILLED MEAT BALLS

Eggplant Puree, French Fries, Tomato & Pepper

LOTUS

DAILY CATCH FISH

You Can Enjoy The Unique Fresh Fishes, Those We Catch Daily.

PAN FRIED SHRIMPS

Red Chili Pepper, Parsley & Butter

OCEAN QUINTET (FOR 2 PERSON)

King Crab, Lobster, Shrimps, Oyster, Black Caviar & Scallop

LINGUINI DI MARE

Shrimps, Vongole, Squid, Octopus & Olive Oil

"MANTI"

Served with Garlic or Without Garlic Yoghurt and Sauce

DESSERT

LEMON MERINGUE TART

Anjelika Plum Sauce & Wild Berries

RICE PUDDING

Caramel Sauce & Peanut

CHOCOLATE SOUP

Lavender Flavored Chocolate Soup & Vanilla Ice Cream

BODRUM MANDARIN SEMIFREDDO

Vanilla Biscuits & Blueberry Sauce

STRAWBERRY AND CHOCOLATE

Almond Cake & Bitter Mousse

SEASONAL FRUIT PLATTER

GELATI OR SORBETTI ONE SCOOP

Vanilla, mint chocolate, strawberry, maple walnut, caramelita, swiss chocolate, "Bodrum" mandarin lime and lemon sorbetti, passion fruit & mango sorbetti

TURKISH SKY CUISINE

Savor the essence of Turkey's rich culinary heritage with our bespoke menu, meticulously crafted by local chefs for your enjoyment above the clouds. From traditional Kebap to exquisite Baklava, experience the flavors of Turkey as you soar in luxury aboard your private jet.

#TURKISHAIRGOURMET

STARTER

ÇIĞ KÖFTE
It is a local dish prepared by kneading and mixing burghul, isot, tomato paste and various spices.

STUFFED ZUCCHINI BLOSSOMS
Aegean style extra virgin olive oil stuffed zucchini blossoms

"İÇLI KÖFTE"
Fist sized burghul balls filled with seasond minced meat

SUN DRIED STUFFED EGGPLANT
Lamb meat, rice, sweet basil & smoked yogurt

"TEPSI MANTI"
Served with tomato sauce, butter and yoghurt

SWEETBREAD & "KOKOREÇ"
Sweetbread and "kokoreç" sauteed with butter

MEZZE PLATTER
Hummus, Babagannuş & Muhammara

MAIN COURSE

ADANA KEBAP
Burghul pilaf, Turkish "lavash" tomato, pepper & onion with sumac

URFA KEBAP

Burghul pilaf, Turkish "lavash" tomato, pepper & onion with sumac

BRAISED LAMB

Lamb tenderloin and "çintar" mushroom

VINE LEAVES WITH MINCED BEEF AND RICE STUFFING

Yoğurt / Yoghurt

DESSERT

TURKISH BAKLAVA PLATTER

Baklava with Maraş ice cream

"KÜNEFE"

"Maraş" ice cream

RICE PUDDING

Caramel sauce & peanut

LOTUS

TERMS AND CONDITIONS

Catering Orders: By placing an order, you accept these terms. Orders are confirmed upon written confirmation from Lotus.

Prices: Prices exclude VAT and possible last-minute or waiting fees.

Delivery Fees: Fees vary by airport and delivery times/days (holidays/Sundays). Orders placed less than 9 hours before delivery incur a 50% surcharge. Waiting fees may apply.

Courier Costs: Special requests may require an express courier, costing €89-€169 per hour, depending on the day, with a one-hour minimum. Additional hours are charged as full hours.

Order Changes: Notify changes at least 24 hours before delivery. Late reductions will be fully billed.

Cancellation Policy: For any reason, including flight cancellations due to weather or refueling issues, the following rules apply:

- Less than 24 hours before delivery: 100% of the order amount will be charged.
- Between 24 and 48 hours before delivery: 50% of the order amount will be charged.

TERMS AND CONDITIONS

All cancellations must be made in writing via email. Cancellations by telephone will not be accepted*

Payment Terms: Payment is due on delivery unless otherwise arranged.

Accepted Payment Methods: Payments can be made via local FBOs, credit card (VISA/MasterCard, with a 3% fee), or bank transfer.

Late Payments: Late payments incur 50% above the local bank's interest rate. Outstanding orders may be suspended.

Delivery Delays - Claims: Lotus is not liable for delays due to factors beyond its control, such as traffic restrictions, flight cancellations, breakdowns, accidents, weather, strikes, or war.