



WEDDING MENUS

In 2019, Casa dell'Arte will also be a destination for degustation as well as art and aesthetics. ENT Restaurant, which is active in Bodrum since 2014 will be in Casa dell'Arte starting from 2019. Using the locally produced ingredients, and respecting the traditional methods of cooking, creative and innovative, ENT restaurant has won many awards and became one of the most important restaurants of Turkey.

The menu of one of your most important days will be prepared by chef Yoldaş Sönmez, who established the ENT Restaurant, with the "4 pearls" award.



WELCOME COCKTAIL

Our welcome cocktail service is included in the unlimited alcoholic beverages pack coming with your choice of dinner menu. You are not charged extra for beverages.

Our unlimited local drinks: Corvus or Suvla Kabatepe Wine (red, white & rose), rakı, local vodka, local gin, local beer and soft drinks

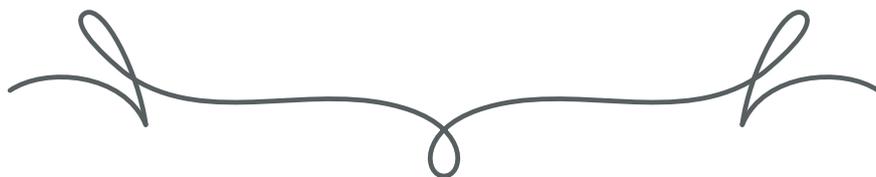
Our unlimited international drinks: Including the unlimited local drinks, J&B Whiskey, Absolute Vodka, Gordon Gin, Olmeca Tequila

If you choose crudités to be served, it is subject to charge.

Crudites

- Tomato, Ezine Cheese, mint, basil & red onion bruschetta
 - Mushroom & caramelized onion bruschetta
 - Guacamole & chicken bruschetta
 - Bruschetta with tarama salata
 - Summer Crudite with herb dip
 - Green olives with lemon & fresh thyme
- Small meatballs with cheese and tomato sauce
- Organic chicken fingers & Thousand Island sauce
- Potato & Kars Gruyere croquettes, red bell pepper sauce
- Local cheese croquettes, home made tomato sauce







OPEN BUFFET

with unlimited local drinks 125€+KDV

with unlimited international drinks 185€+KDV

We serve our open buffet with the menu items that you will pick from the list.

Local Drinks: Corvus or Suvla Kabatepe Wine (red-white & rose), rakı, local vodka, local gin, local beer and soft drinks

International Drinks: Including the local drinks and J&B Whiskey, Absolute Vodka, Gordon Gin, Olmeca Tequila.

COLD DISHES

(Please pick 8 items)

- Gambiya fava, red onions, dill
- Braised Bodrum greens with yogurt sauce
- Gypsy salad (cottage cheese, tomato, cucumber, mint, green olive, dill, parsley)
 - Carrot & walnut tarator with ginger
 - Crete zucchini, almonds & yogurt
 - Smoked eggplant salad
 - Hummus
 - Bulghur salad with Bodrum greens
 - Tabbouleh
 - Black eyed bean salad
 - Kidney bean & celery pilaki
 - Green beans cooked with olive oil
 - Pickled red beet salad- Celery tarator
- Spinach root cooked with olive oil & pickled red bell pepper
 - Rice and fresh herb stuffed green peppers
- Baby potato salad, spring onions, Dijon mustard sauce
 - Tomato, purslane, red cabbage salad
 - Green salad
 - Arugula & tomato & goats cheese salad
- Warm baby leeks, goats cheese, plums, peksimet
 - Mixed lentil salad
- Tomato, Ezine Cheese, mint, basil & red onion bruschetta
 - Mushroom & caramelized onion bruschetta
 - Guacamole & chicken bruschetta
 - Bruschetta with tarama salata



HOT DISHES (please pick 2 items)

- Potato & Kars Gruyere croquettes, red bell pepper sauce
 - Local cheese croquettes, home made tomato sauce
 - Mussel stew with Crete zucchinis
 - Sea food mücver with capers aioli
- Sautéed wild mushrooms, spinach, caramelized onions
 - Minced meat & Frik wheat stuffed green peppers
 - Organic chicken fingers & Thousand island sauce

SIDE DISHES (please pick 2 items)

- Pasta with Kalamata olives and tomato sauce (spaghetti, penne, fusilli, pappardelle)
- Pasta with various mushrooms and cream sauce (spaghetti, penne, fusilli, pappardelle)
 - Hand cut noodle with cottage cheese & spinach
 - Orzo pilaf with summer veggies
 - Frik pilaf with eggplant, tomato and dried mint
 - Oven baked potatoes with garlic & rosemary
 - Grilled summer vegetables

MAIN DISHES

Chicken (Please pick 1 item)

- Oven roasted whole organic chicken
 - Grilled chicken thighs
- Sautéed chicken with mushrooms & red bell peppers
 - Grilled chicken wings
- Oven cooked chicken thighs with vegetables
 - Chicken shish

Fish (Please pick 1 item)

- Grilled salmon
- Grilled sea bass
- Sea bass stew
- Grilled sea bream, tomato and olive sauce with capers

Meat (Please pick 1 item)

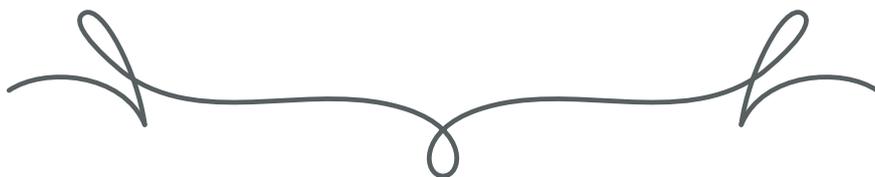
- İzmir style oven baked meatballs, potatoes & green pepper
 - Grilled meatballs with string cheese & tomato sauce
 - Forest kebab
 - Tas kebab
 - Lamb stew
 - Veal stew
 - Slow cooked leg of lamb
 - Beef short rib
 - Dana kaburga tandır

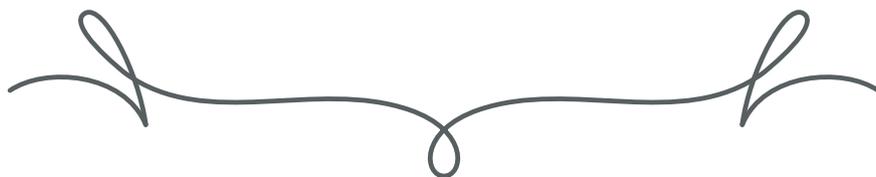


DESSERTS

(Please pick 3 items)

- Poppy seed revani
- Summer fruit cake
- Satsuma panna cotta
 - Black forest
 - Crème brulee
 - Rhum baba
 - Mini tart (fruit)
- Mini tart (chocolate & fig)
 - Fruit salad







CREATE YOUR OWN MENU

With the options that you may want to change from each group of the base menu, you will create the menu of one of your most special days in your life.

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Our unlimited international drinks: Including the unlimited local drinks, J&B Whiskey, Absolute Vodka, Gordon Gin, Olmeca Tequila

BASE MENU

Group 1

Bodrum Greens Salad

Arugula, lettuce, fennel, celery, samphire, pickled red onions Pommery mustard vinaigrette

Group 2.

Wild mushroom & red bell pepper stuffed börek
Pickled cucumber & red beet sauce

Group 3.

Organic chicken thigh roulade,
Bergama tulum cheese & fresh herbed orzo, chicken jus

Group 4.

Revani,

Blue poppy seeds, orange caramel, mint sherbet, cottage cheese cream, orange & peach



ALTERNATIVES

Group 1

- Marinated heirloom tomato, Fisherman's peksimet, baby cucumber, red onion, Ezine cheese, early harvest olive oil, red wine vinegar
- Avocado, marinated zucchini, pickled red beet, wild purslane, baby potato, green beans, sherry vinaigrette
- Caesar Salad, Romaine Lettuce, garlic crutons, Parmigiano Reggiano, Caesar Sauce

Group 2

- Mussels (Okra, caramelized leek, Crete zucchini, lamb's quarters, chlorophyll oil)
- Squid (Sheep sorrel, lemon oil)
- Shrimp Mücver with Bodrum greens (Capers & beet leaf aioli, red bell pepper sauce)

Group 3

- Zırh (Grilled hand cut meat balls with string cheese, celery leaves, red bell pepper, bean puree, home fries)
- Veal Short Rib
(Potato & celery puree, sauteed wild mushrooms & wild greens, Tarhana, red wine jus)
- Loup De Mer
(Grilled sea bass, gambilya fava, roasted red onions, arugula & tomato salad)

Group 4

- Satsuma and Orange Panna Cotta
(Cocoa soil, berry sauce with fresh mint, macerated Summer fruits)
- Helva Cremeux (Helva tahini cremeux, sesame croucant, blackberry sauce, summer fruits)
- Black Forest Cake (Mango & peach sauce, fruit salad)

