

Hayallerinizdeki Düğün,
Hayallerinizdeki Otel...

Ankara Hilton SA



DÜĞÜN MENÜ 1
WEDDİNG MENU 1

GELENEKSEL TÜRK MUTFAĞI MEZELERİ TABAĞI
(Zeytinyağlı mevsim dolması, haydari, kısır, beyaz peynir, kaşar peyniri,
patlıcan salata, çerkez tavuğu, domates, salatalık ve limon)

Traditional Turkish Cuisine Meze Platter

(Seasonal vegetable dolma, strained yogurt with dried mint and garlic, bulgur salad,
white cheese, yellow cheese, eggplant salad, chicken with walnut,
tomato, cucumber and lemon wedge)

**Peyirli kol böreği ve patatesli kıymalı mekik böreği,
fesleğenli domates sos ve taze otlı havuç salatası ile**
*“Borek” with cheese and “Mekik Borek” with potato and minced beef meat
served with fresh basil tomato sauce and fresh herb grated carrot salad*

**Taze baharatlarla fırınlanmış tavuk göğsü,
ızgara sebzeler, fırın patates ve taze kekikli demi glas sos**
*Fresh herb roasted chicken breast, served with grilled seasonal vegetables,
oven roasted potatoes and fresh thyme demi glace*

Çikolatalı ve naneli mus orman meyveleri sosu ile
Chocolate and mint mousse with forest berries compote

Düğün Pastası
Wedding Cake

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DÜĞÜN MENÜ 2
WEDDİNG MENU 2

GELENEKSEL TÜRK MUTFAĞI MEZELERİ TABAĞI
(Zeytinyağlı biber dolma, vişneli yaprak sarma, humus, haydari, kısır, “Ezine” koyun peyniri, “Trakya” kaşar peyniri, patlıcan salata, kiraz domates, salatalık, limon)

Traditional Turkish Cuisine Meze Platter
(Green bell pepper dolma ,wine leaf dolma with sour cherry, hummus, strained yogurt with dried mint and garlic, bulgur salad, “Ezine” ewe’s milk cheese, “ Thracia” aged yellow cheese, eggplant salad, cherry tomato, cucumber, lemon wedge)

Ispanaklı ve mantarlı krep taze domatesli mornay sos ile
Vegetable and mushroom crepé served with mornay sauce and fresh tomato coulis

Izgara tavuk madalyonları, sebzeli pilav, graten patates ve fesleğenli domates sos ile
Grilled chicken medallions, pilaf rice with vegetables, gratinated potatoes served with a fresh basil tomato sauce

Siyah çikolata ve yoğurt mus, “Madagaskar” vanilya sosu ile
Chocolate and yogurt mousse with “Madagascar” vanilla bean sauce

Düğün Pastası
Wedding Cake

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DÜĞÜN MENÜ 3
WEDDİNG MENU 3

GELENEKSEL TÜRK MUTFAĞI MEZELERİ TABAĞI

(Zeytinyağlı kuru biber dolması, vişneli yaprak sarma, acılı ezme, babagannuş, mercimek köftesi, "Ezine" koyun peyniri, "Trakya" eski kaşar peyniri, kiraz domates, salatalık, "Çubuk" turşusu, limon)

Traditional Turkish Cuisine Meze Platter

(Sun dried red pepper dolma, wine leaf dolma with sour cherry, spicy tomato salad, eggplant salad with tahini and yogurt, red lentil ball, "Ezine" ewe's milk cheese, "Thracia" aged yellow cheese, cherry tomato, cucumber, pickles from "Cubuk" region, lemon wedge)



Sebzeli krep canalonni, frenk soğanlı hafif krem sos ile
Vegetable crepé canalonni, served with light cream and chives sauce



**Ispanak ve mantar dolgulu fırınlanmış tavuk göğsü,
bademli pilav, mevsim sebzeleri ve adaçayı kreması**
*Roasted chicken breast with spinach and mushroom filling,
almond rice, seasonal vegetables served with sage cream*



Meyveli cheesecake, orman meyveleri sosu ve bademli biscotti ile
Seasonal fruit cheesecake served with forest berry compote and almond biscotti



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DÜĞÜN MENÜ 4
WEDDİNG MENU 4

GELENEKSEL TÜRK MUTFAĞI MEZELERİ TABAĞI
(Zeytinyağlı enginar, zeytinyağlı biber dolma, zeytinyağlı yaprak sarma, dereotlu fava, rokalı haydari, füme dil, füme alabalık, mercimek köftesi, "Ezine" koyun peyniri, "Trakya" eski kaşar peyniri, kiraz domates, salatalık, "Çubuk" turşusu, limon)

Traditional Turkish Cuisine Meze Platter

(Olive oil cooked globe artichoke, green pepper dolma, wine leaf dolma, broad bean mousse, strained yoghurt with rucicola, smoked veal tongue, smoked trout, red lentil ball, "Ezine" ewe's milk cheese, "Thracia" aged yellow cheese, cherry tomato, cucumber, pickles from "Cubuk" region, lemon wedge)

Tahinli kabak söğürtme üzerinde içli köfte, taze naneli yoğurt sos ile
Minced beef meat stuffed cracked wheat balls on tahini & squash mousse served with fresh minted yogurt sauce

Yufkaya sarılı kuzu tandır, tereyağlı pilav, ızgara domates ve biber ile
Yufka bread wrapped slow cook lamb shoulder ragout, "pilav" rice, grilled tomato and pepper

Ballı ve fıındıklı parfe marine edilmiş taze ananas carpaccio ile
Honey and nut parfait and marinated pineapple carpaccio

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Wedding Cake

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DÜĞÜN MENÜ 5
WEDDİNG MENU 5

GELENEKSEL TÜRK MUTFAĞI MEZELERİ TABAĞI

(Zeytinyağlı enginar, zeytinyağlı biber dolma, zeytinyağlı yaprak sarma, dereotlu fava, midye dolma, rokalı haydari, füme dil, füme alabalık, mercimek köfte, "Ezine" koyun peyniri, "Trakya" eski kaşar peyniri, kiraz domates, salatalık, "Çubuk" turşusu, limon)

Traditional Turkish Cuisine Meze Platter

(Olive oil cooked globe artichoke, green pepper dolma, vine leaf dolma, broad bean mousse, mussel dolma, strained yoghurt with rucola, smoked veal tongue, smoked trout, red lentil ball, "Ezine" ewe's milk cheese, "Thracia" aged yellow cheese, cherry tomato, cucumber, pickles from "Cubuk" region, lemon wedge)

Patlıcan söğürtme üzerinde sebzeli içli köfte, fesleğenli domates sos ile
Seasonal vegetable stuffed cracked wheat balls on smoked eggplant mousse, served with fresh basil tomato sauce

Izgara dana madalyonları, kremalı patates ve rezeneli mevsim sebzeleri sığır kemiği sos ile
Grilled beef medallions, creamed potatoes served with fennel steamed seasonal vegetables and beef demi glace sauce

Çilek ve naneli sos üzerinde siyah & beyaz çikolata parfe kavrulmuş badem ile
Dark and white chocolate parfait on strawberry mint compote served with roasted almond chips

Düğün Pastası
Wedding Cake

MENÜ FİYATLARIMIZA SU, ILIK EKMEK ÇEŞİTLERİ, TEREYAĞ, ÇAY & KAHVE ÜCRETLERİ DAHİLDİR.
MENU INCLUDES SPRING WATER, WARM BREAD ROLLS, BUTTER, TEA & COFFEE

