**Italian Menus**

**Menu 1: Classic Italian**

* **Starter: Bruschetta (Toasted bread topped with fresh tomatoes, basil, garlic, and olive oil)**
* **Main Course: Spaghetti Carbonara (Pasta with eggs, Pecorino Romano cheese, pancetta, and black pepper)**
* **Dessert: Tiramisu (Coffee-flavored dessert with layers of ladyfingers, mascarpone cheese, and cocoa)**

**Menu 2: Northern Italian**

* **Starter: Prosciutto e Melone (Cured ham served with sweet cantaloupe)**
* **Main Course: Risotto alla Milanese (Creamy saffron-infused risotto)**
* **Dessert: Panna Cotta (Silky custard topped with berries or caramel sauce)**

**Turkish Menus**

**Menu 1: Classic Turkish**

* **Starter: Mercimek Çorbası (Red lentil soup with spices and lemon)**
* **Main Course: Kebap (Grilled meat, often lamb or chicken, served with rice or bulgur and grilled vegetables)**
* **Dessert: Baklava (Layered pastry with nuts, honey, and syrup)**

**Menu 2: Ottoman-Inspired**

* **Starter: Yaprak Sarma (Stuffed grape leaves with rice, herbs, and spices)**
* **Main Course: Hünkar Beğendi (Lamb stew served over a creamy eggplant purée)**
* **Dessert: Künefe (Shredded pastry with melted cheese, soaked in syrup, and topped with pistachios)**

**Greek Menus**

**Menu 1: Classic Greek**

* **Starter: Tzatziki (Yogurt dip with cucumber, garlic, and olive oil, served with pita bread)**
* **Main Course: Moussaka (Layered dish with eggplant, minced meat, and béchamel sauce)**
* **Dessert: Galaktoboureko (Custard-filled phyllo pastry soaked in syrup)**

**Menu 2: Seafood-Inspired**

* **Starter: Grilled Octopus (Tender octopus with olive oil, lemon, and oregano)**
* **Main Course: Psari Plaki (Baked fish with tomatoes, onions, and herbs)**
* **Dessert: Loukoumades (Greek doughnuts drizzled with honey and sprinkled with cinnamon and nuts)**

**Italian Menus**

**Menu 1: Classic Italian**

* **Bruschetta:** 6–6–10
* **Spaghetti Carbonara:** 12–12–20
* **Tiramisu:** 6–6–10

**Menu 2: Northern Italian**

* **Prosciutto e Melone:** 8–8–12
* **Risotto alla Milanese:** 15–15–25
* **Panna Cotta:** 7–7–12

**Turkish Menus**

**Menu 1: Classic Turkish**

* **Mercimek Çorbası (Lentil Soup):** 4–4–8
* **Kebap:** 12–12–20
* **Baklava:** 5–5–10

**Menu 2: Ottoman-Inspired**

* **Yaprak Sarma (Stuffed Grape Leaves):** 6–6–10
* **Hünkar Beğendi (Lamb with Eggplant Purée):** 18–18–30
* **Künefe:** 8–8–12

**Greek Menus**

**Menu 1: Classic Greek**

* **Tzatziki:** 5–5–8
* **Moussaka:** 12–12–20
* **Galaktoboureko:** 6–6–10

**Menu 2: Seafood-Inspired**

* **Grilled Octopus:** 15–15–25
* **Psari Plaki (Baked Fish):** 18–18–30
* **Loukoumades:** 6–6–10