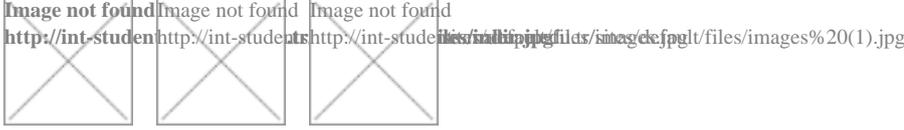


Meals



The university cafeterias provide spacious, clean and quality food alternatives. There are fast food cafes as well as a restaurant (*lokanta*) within the campus. Each faculty has at least one student cafeteria (*kantin*) for each building, serving a variety of food and beverages. There are also cafes surrounded around the pool area open to all public. The 5-star hotel serves high quality budget priced meals, open buffets, and more.

From Turkish Cuisine to try

Breakfast; the Turks enjoy a variety of local produce at breakfast. You can expect to be served a platter of feta cheese, tomatoes, cucumber and olives as well as jam, honey, butter, fresh baked bread and tea.

Kebabs; may be meat or chicken. Most popular ones are Doner Kebab (sliced roast meat), Sis Kebab (cubes of meat grilled on a skewer) and Iskender (Doner meat on bread with a rich tomato and yogourt sauce).

Lahmacun; Turkish style pizza. The thin dough is spread with a spicy mixture of ground lamb, onion and tomatoes. It is usually served with fresh parsley and lemon juice.

Kofte; although there are a number of different kinds, the most popular are spicy lamb meatballs served with rice and grilled vegetables.

Fish; a variety of fish dishes can be found in Istanbul and coastal areas. In most cases fish such as Bonito, Turbot and Sea Bass are served grilled. Along the Black Sea coast anchovies are very plentiful and are used in a number of dishes including the popular Hamsi Pilavi, a mixture of anchovies and rice.

Yogourt; made from cow, sheep or goat's milk, is very popular and delicious. The word yogourt is derived from the Turkish word "yogort." Try yogourt as a drink (ayran) a side dish or a simple snack. Kanlica, a suburb of Istanbul is famous for it's yogourt served with a sprinkling of icing sugar.

Sweets; popular ones are, Baklava made with walnuts or pistachio, Firinda Sutlac a baked rice pudding and Asure a combination of dried fruit and beans.

