

SIDE DISHES

- CHIPS** 19 TL
HOMEMADE POTATO WEDGES 25 TL
BREAD 18 TL
(Home baked garlic cheese lavaş bread)

FINGER FOOD

- SHRIMP BOWL**
A bowl of deep-fried baby shrimp 45 TL
SALT & PEPPER SQUID
Beautifully seasoned deep-fried squid 45 TL
ATERINA
A bowl of crispy, deep fried baby Aterina (Whitebait) 45 TL
BEEF SAMOSAS
Indian pastry parcels filled with spiced minced beef and vegetables 32 TL
SIGARA BÖREK
Crispy, deep-fried filo pastry rolls filled with feta and herbs 28 TL
SUN-DRIED TOMATO BRUSCHETTA
Crisp bread slices topped with sundried tomatoes, white cheese and Kalamata olives, drizzled in olive oil 30 TL
GRILLED TURKISH SUCUK
Toasted slices of bread topped with hummus and spicy Turkish sausage 36 TL

buzzbeachbar



ECCLESIA

by the sea

Experience Ecclesia, the luxury suites, rooms and spa found right behind Buzz Bar in Oludeniz. Just 50 meters from the beach, Ecclesia is a boutique hotel with a difference - it's built around the ruins of St. Demetrius, a 6th Century church dating back to the time of St. Paul. Ecclesia offers guests a unique blend of old and new, a sophisticated dose of ancient charm mixed with all the luxuries of first-class living.

instagram.com/ecclesiahotel
Facebook: facebook.com/ecclesiahotel
Website: www.ecclesiahotel.com
Contact: +90 (0) 252 617 0641

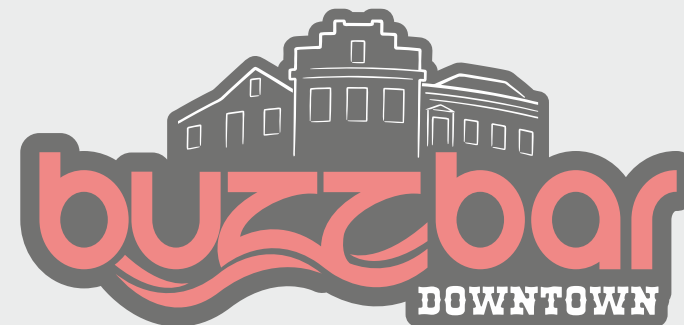


MOZAIK

A P A R T M E N T S

Mozaik swim-up hotel rooms and apartments offers guests the self-catering comforts of home plus a large lagoon-style pool, stylish restaurant and bar, children's pool and play area, and fitness suite. Mozaik is the ideal escape for families and those seeking a relaxed break within easy reach of all Oludeniz has to offer.

instagram.com/mozaikapartments
Facebook: facebook.com/mozaikapartments
Website: www.mozaik-apartments.com
Contact: +90 (0) 252 617 0496



Located in Old Town Fethiye, right in the heart of bustling Paspatur, is Buzz Downtown. Effortlessly cool, with music at its heart, it has quickly become one of the most popular DJ bars in the area with a focus on independent acts and new selections. Buzz Downtown provides the perfect setting to eat, drink or club the night away.

instagram.com/buzzbardowntown
Facebook: facebook.com/buzzbardowntown
Contact: 0551 406 92 62

buzz
beach bar

Dinner menu

SALADS

FALAFEL & HALLOUMI

Grilled halloumi served on a bed of chickpeas, tomatoes and bulgur and topped with fresh parsley, cilantro and a little cayenne (V) 47 TL

GREEK SALAD

Authentic Greek salad of feta cheese and olives served over tomatoes, cucumber, sweet red onion, peppers and herbs (V) 45 TL

SEAFOOD SALAD

Chef's seasonal green salad topped with pan-fried calamari, salmon and prawns 55 TL

BEEF SALAD

Tender strips of smoked beef served over crisp lettuce, sweet onion and quinoa and coated in a mustard sauce 52 TL

CAESAR SALAD

Crisp romaine lettuce in a classic Caesar dressing topped with croutons, parmesan and grilled chicken 47 TL

MEZZES

GRILLED OLIVES

Char-grilled local olives in a herbed olive oil (V) 19 TL

HUMMUS

A smooth blend of chickpeas, tahini, lemon juice, garlic and olive oil (V) 22 TL

CHILLI AUBERGINE

Oven baked aubergine chopped and mixed with garlic yoghurt and topped with a little dried chilli (V) 22 TL

ANTEP EZME

A spicy blend of finely chopped tomato, onion, fresh chilli and herbs (V) 22 TL

WHITE BEEN HUMMUS

A white cannellini bean dip blended with fresh basil, garlic, tahini and smoked paprika (V) 22 TL

TZATZIKI

A refreshing blend of creamy natural yoghurt mixed with garlic and mint (V) 22 TL

MIXED MEZE PLATTER

Chef's dip and share selection of the mezes listed served with freshly baked Turkish bread 49 TL

HOT STARTERS

ICLI KÖFTE

Two boiled bulgur wheat patties filled with a mix of minced meat, onion and walnuts. Served with garlic yoghurt and topped with a drizzle of chilli oil 33 TL

MUSSELS

A bowl of fresh mussels in Chef's special white wine and cream sauce 35 TL

GARLIC PRAWNS

Local prawns cooked in a white wine, garlic and cream sauce, topped with fresh herbs 35 TL

STUFFED MUSHROOM

Turkish style oven baked mushrooms stuffed with cheese in a garlic butter (V) 27 TL

HALLOUMI

Warm grilled halloumi cheese slices topped with a little tomato and herb salsa (V) 35 TL

FRIED CALAMARI

Crispy, deep-fried calamari served with a garlic mayonnaise 45 TL

SEAFOOD CAKES

Golden breaded seafood cakes with a filling of calamari, crabmeat, cheese and prawns 37 TL

PRAWN BÖREK

Filo pastry rolls filled with a mix of prawns and vegetables and fried until crisp and golden 42 TL

STUFFED CALAMARI

Whole grilled calamari stuffed with feta cheese and herbs 47 TL

CHICKEN WINGS

A bowl of chicken wings served in Chef's spicy Thai sauce 37 TL

GRILLS

(Served with oven baked potatoes and seasonal vegetables)

FILLET STEAK

250gr Fillet steak - Perfectly cooked and served simply - just as you like it! 105 TL

ENTRECOTE

300gr Premium entrecote - Grilled to your preference 95 TL

BLUE CHEESE

250g Fillet steak topped with a creamy onion and blue cheese sauce 109 TL

PEPPER STEAK

250g Fillet steak in a classic black pepper and brandy cream sauce 109 TL

STEAK CAFE DE PARIS

250gr Fillet steak topped with Cafe de Paris butter 109 TL

BEEF AND REEF

250gr Fillet steak served under a blanket of creamy garlic prawns 115 TL

LAMB CUTLETS

5 Flavourful grilled lamb cutlets served with homemade mint sauce 95 TL

SIZZLING HOT PLATE

Served with mashed potatoes & seasonal vegetables
Premium slices of fillet steak cooked on a sizzling hot plate tableside.

For One 110 TL

For Two 210 TL

BUZZ SPECIALS

BUZZ PRAWNS

Pan-fried king prawns in a garlic and cream sauce served with white rice 92 TL

SWEET CHILLI CHICKEN

Chicken breast slices marinated in chilli, garlic, ginger, soy sauce, honey and lime, pan-fried and served over mashed potato 52 TL

PERI PERI CHICKEN SHISH

Chunks of Peri Peri spiced chicken breast, grilled on a skewer and served with rice 50 TL

MUSTARD LAMB SHANK

Slow cooked lamb shank in a creamy mustard sauce topped with garlic, lemon and herb gremolata. Served with rice 89 TL

THAI GREEN CURRY PRAWNS

A fragrant dish of king prawns cooked in a medium spiced Thai green curry sauce. Served with rice 92 TL

HONEY MUSTARD CHICKEN

Slices of tender chicken fillet pan-fried with mushrooms in a honey and mustard sauce and served with rice 52 TL

CHICKEN & PRAWNS

Oven-baked chicken breast stuffed with prawns and cheddar cheese in a creamy sauce over mashed potato 72 TL

PRAWN WRAPPED SEA BASS

Mediterranean sea bass fillet wrapped with prawns and deep-fried. Served with a spicy ginger and lime sauce over rice 85 TL

THAI SEAFOOD RICE BOWL

King prawns and calamari tossed with egg-fried rice in a medium spiced red Thai sauce 49 TL

SEA FOOD

(Served with oven baked potatoes and a fresh beetroot, fennel, carrot and onion salad)

SALMON FILLET

Fresh Atlantic salmon fillet, grilled and served with a light garlic and lemon sauce 75 TL

SEA BASS

A fresh whole grilled sea bass served simply 75 TL

SWORDFISH SKEWER

Premium swordfish chunks grilled on a skewer and served with a garlic lemon sauce 77 TL

PRAWN & CALIMARI SKEWERS

Skewers of grilled chilli and herb marinated baby squid and prawns 95 TL

PASTAS

CHICKEN PESTO FETTUCCINE

Tender chicken breast slices sautéed with mushrooms in a creamy pesto sauce 42 TL

BUZZ SPAGHETTI

Premium strips of beef in Chef's popular chilli, garlic, onion and tomato sauce 46 TL

FETTUCCINI CARBONARA

Traditional creamy Italian carbonara sauce made with bacon, egg and grated parmesan 46 TL

SEAFOOD SPAGHETTI

Local prawns, calamari and mussels tossed in a creamy white wine sauce 59 TL

SPINACH SPAGHETTI

Sautéed spinach and local olives in a creamy tomato sauce topped with grated parmesan (V) 39 TL

PIZZAS

SUCUK

Turkish spiced sausage, sun-dried tomatoes and pizza sauce 52 TL

VEGETARIAN

Mushrooms, spinach, roast peppers, tomatoes, olives and blue cheese (V) 42 TL

BUZZ PIZZA

Smoked beef, fresh arugula, tomatoes, hot chilli and Grana Padano shavings over a margherita base 55 TL

SEAFOOD

Fresh local prawns, calamari, salmon, capers, fresh arugula and red onion 55 TL

CHICKEN & BACON

Grilled chicken, mushrooms, bacon and sun-dried tomatoes 47 TL