



EXCELLENCE

SERVED ELEVATED

Premium in-flight catering
crafted with the finest ingredients
and exceptional attention to detail.



GOURMET QUALITY

High-end cuisine prepared by
expert chefs.



FRESH INGREDIENTS

Locally sourced, carefully
selected, always fresh.



TAILORED SERVICE

Customized menus for private
jets and special requests.



ON TIME, EVERY TIME

CONTACT US

✉ orderdodosales@gmail.com

☎ +90 507 780 3388

🌐 www.dodocatering.com

📍 Türkiye





COLD STARTERS

(MEZELER)



ZEYTİNYAĞLI YAPRAK SARMA

Stuffed vine leaves
with olive oil



ŞAKŞUKA

Fried vegetables with
tomato sauce



GİRİT MEZESİ

Cretan spread (cheese,
herbs, and nuts)



ATOM

Hot chili pepper butter
in thick yogurt (spicy)



HUMUS

Hummus (chickpea dip)



HAYDARI

Thick yogurt dip with
herbs



ÇERKEZ TAVUĞU

Shredded chicken in walnut
sauce with garlic



KÖZ PATLICAN SALATASI

Roasted eggplant salad



FAVA

Broad bean purée



KISIR

Turkish bulgur salad



MUHAMMARA

Spicy walnut and
red pepper dip



KÖPOĞLU

Fried eggplant with
yogurt & tomato sauce



SARIMSAKLI YOĞURTLU PANCAR SALATASI

Turkish beet salad
(garlic & yogurt)



AVOKADO EZMESİ

Avocado dip



BREAKFAST Menu



GOURMET CHEESE BOARD

A curated selection of fine local and international cheeses with nuts and fruit preserves.



SMOKED SALMON & CREAM CHEESE CROISSANT

Buttery croissant filled with smoked salmon, cream cheese, and fresh greens.



EGGS BENEDICT

Poached eggs with hollandaise sauce on toasted bread, served with your choice of topping.



PANCAKES WITH CARAMELIZED FRUITS

Fluffy pancakes topped with caramelized seasonal fruits and syrup.



FRESH FRUIT PLATTER

A vibrant selection of seasonal fruits, beautifully presented.



LUXURY TURKISH BREAKFAST SPREAD

An abundant selection of premium cheeses, olives, artisanal jams, honey, clotted cream, fresh vegetables, and warm breads.



MENEMEN

Traditional Turkish scrambled eggs cooked with fresh tomatoes, green peppers, and authentic spices.



AVOCADO & POACHED EGG TOAST

Sourdough toast topped with avocado, poached eggs, and a hint of chili flakes.



POACHED EGGS WITH YOGURT (ÇILBIR)

Poached eggs over creamy garlic yogurt, topped with spiced butter sauce.



FRENCH TOAST DELUXE

Brioche-style toast served with fresh berries, cream, and maple syrup.



GRANOLA & BERRY BOWL

Thick yogurt topped with house granola, fresh berries, and honey.



ANY SPECIAL REQUEST FROM OUTSIDE THE MENU CAN BE



Salad Menu



GAVURDAĞI SALAD

Finely chopped tomato, cucumber, walnuts, and herbs with pomegranate molasses.



BOSTANA SALAD

Finely chopped vegetables with garlic, herbs, and a refreshing citrus dressing.



ANTEP-STYLE VEGETABLE SALAD

Mix of seasonal vegetables with a bold, spicy Antep-style dressing.



ARUGULA LENTIL SALAD

Peppery arugula topped with shaved parmesan and a light dressing.



QUINOA & AVOCADO SALAD

Nutritious quinoa mixed with fresh avocado, greens, and a light dressing.



SHEPHERD'S SALAD

Classic mix of tomatoes, cucumbers, peppers, parsley, olive oil, and lemon.



SMOKED BEEF GREEN SALAD

Fresh greens served with slices of smoked beef and a savory dressing.



CAPRESE SALAD

Fresh mozzarella, tomatoes, and basil drizzled with olive oil and balsamic.



GREEN SALAD

A simple mix of fresh leafy greens with a light vinaigrette.



ANTEP OLIVE SALAD

Flavorful olives mixed with herbs, spices, and a tangy dressing.



GREEN SALAD WITH TULUM CHEESE

Crisp greens topped with crumbly tulum cheese and house dressing.



ARUGULA SALAD

Fresh arugula leaves with lemon, olive oil, and a hint of spice.





ANY SPECIAL REQUEST FROM OUTSIDE THE MENU
CAN BE ACCOMODATED,
PROVIDED PRIOR CORRESPONDANCE.

CURATED Cheese Selections

TÜRKİYE'DE EN ÇOK TERCİH EDİLEN PEYNİR ÜRÜNLERİ
MOST PREFERRED CHEESE PRODUCTS IN
THE AVIATION SECTOR IN TÜRKİYE



Ezine Beyaz Peynir

Ezine White Cheese

Yumuşak dokulu, hafif tuzlu ve lezzetli bir beyaz peynirdir.

A soft-textured, mildly salty and delicious white cheese.



Çeçil Peyniri

Çeçil Cheese

Lifli yapısı ve tuzlu aromasıyla özgün bir peynir çeşididir.

A unique cheese with fibrous texture and salty flavor.



Kaşar Peyniri

Kaşar Cheese

Yarı sert dokulu, sütlü ve hafif tuzlu bir peynirdir.

Semi-hard, milky and mildly salty cheese.



Dil Peyniri

String Cheese

İnce dilimlenebilir, yarı sert ve hafif tuzlu bir peynirdir.

A semi-hard, mildly salty cheese with a smooth sliceable texture.



Tulum Peyniri

Tulum Cheese

Keskin aromalı, tuzlu ve olgunlaştırılmış geleneksel peynir.

Aged traditional cheese with a sharp flavor and salty taste.



Labne

Labneh

Taze, kremli ve sürülebilir bir peynir çeşididir.

Fresh, creamy and spreadable cheese.



Lor Peyniri

Cottage Cheese

Hafif, taze ve düşük yağ oranına sahip sağlıklı bir peynirdir.

Light, fresh and a healthy low-fat cheese.



Hellim Peyniri

Halloumi Cheese

Kızartıldığında veya ızgarada mükemmel lezzet sağlayan sert ve tuzlu bir peynirdir.

A firm, salty cheese that grills or fries to perfection.



Taze Kaşar

Fresh Kaşar

Yumuşak dokulu, taze ve sütlü lezzetli bir peynirdir.

Soft-textured, fresh and milky flavored cheese.



İzmir Tulumu

İzmir Tulum Cheese

Yoğun aromalı, tuzlu ve geleneksel yöntemlerle olgunlaştırılmış bir peynirdir.

Strong flavored, salty and traditionally aged cheese.



PREMIUM QUALITY



FRESH & NATURAL



HAND SELECTED



Excellence in Every Flight



IN-FLIGHT Charcuterie Selections



The charcuterie items are made exclusively of beef.
Unless specified otherwise, each platter portion serves 1 pax.



SMOKED & COLD CUTS

Smoked Beef Tongue

Tender, delicately smoked slices with a rich, silky texture.

Roasted Beef (Tender Roast)

Yumuşak Dana Rosto Fume

Slow-roasted and lightly smoked; mild, juicy, and balanced.

Black Pepper Roast Beef

Karabiberli Dana Rosto Fume

Roasted beef coated in cracked pepper for a bold finish.

Oregano Roast Beef

Kekikli Dana Rosto Fume

Herb-infused roast beef with a fragrant Mediterranean touch.

Beef Cotto

Dana Cotto Fume

Cooked and smoked beef, smooth and mildly seasoned.



SIGNATURE SMOKED CUTS

Smoked Beef Rib

Fume Kaburga

Deep, rich flavor with pronounced smokiness.

Smoked Beef Neck

Fume Gerdan

Intensely flavored, hearty, and slightly fibrous.

Smoked Beef Sirloin

Fume Dana Bonfile

Lean, tender slices with a clean smoky finish.



ACCOMPANIMENTS

Walnuts

Dried Figs

Pickles



COOKED & SMOKED SELECTIONS

Brazilian Picanha (Smoked)

Brezilya Usulü Picanha Fume

Flavorful cut with a rich fat cap, lightly smoked.

Lamb Cotto

Kuzu Cotto Fume

Delicate cooked lamb with a soft, aromatic profile.





SOUP SELECTION

Warm Bowls, Better Moments



LENTIL SOUP – Mercimek Çorbası

Classic red lentil soup, smooth and comforting with subtle spices.



CREAMY MUSHROOM SOUP – Kremalı Mantar Çorbası

Rich and velvety soup made with mushrooms and cream.



VEGETABLE SOUP – Sebze Çorbası

A light and wholesome soup made with seasonal vegetables.



CHICKEN SOUP – Tavuk Çorbası

Hearty chicken soup with tender pieces and a savory broth.



FRENCH ONION SOUP – Fransız Soğan Çorbası

Caramelized onions in a rich broth, topped with melted cheese and bread.



CREAMY TOMATO SOUP – Kremalı Mantar Çorbası

Rich and velvety soup made with mushrooms and earthy flavor.



CREAMY TOMATO SOUP – Kremalı Domates Çorbası

Silky tomato soup enriched with cream and balanced flavors.



RISOTTO – Italian Risottosu

Classic Italian-style creamy rice soup.



MINESTRONE SOUP – Menestrone

Italian vegetable soup with beans and pasta in a tomato-based broth.



OKRA WITH MEAT SOUP – Etli Bıyık Çorbası

Okra cooked with tender meat in a flavorful, slightly tangy broth.



BROCCOLI SOUP – Brokoli Çorbası

Smooth and nutritious soup made from fresh broccoli.



JASMINE RICE – Yasemin Pirinci

Fragrant and delicate rice soup.



RICE SELECTION



BULGUR WHEAT WITH TOMATO

Meyhane Pilavı



PLOV (UZBEK RICE)

Özbek Pilavı



WHITE RICE

Pirinç Pilavı



JASMINE RICE

Yasemin Pirinci



RISOTTO

Italian Risottosu



CRACKED WHEAT BULGUR

Firik Bulguru



COUSCOUS

Kuskus



BASMATI RICE

Basmati Pilavı



TOMATO PILAF

Domatesli Pilav



KIZILCAHAMAM- STYLE PILAF

Kızılcahamam Pilavı



ANCHOVY RICE (SEASONAL)

Hamsili Pilav (Sezonsal)





PIZZA

Menu



MARGHARITA

Classic pizza with fresh tomato sauce, mozzarella, and basil.



4 CHEESE PIZZA

A rich blend of four cheeses for a creamy, indulgent flavor.



BEEF RIB PIZZA

Slow-cooked beef ribs on a rich tomato base with melted cheese.



4 MUSHROOMS PIZZA

A savory combination of four mushrooms with melted cheese and herbs.



DRIED BEEF BACK PIZZA

Smoky dried beef slices paired with cheese and savory tomato sauce.



MEDITERRANEAN PIZZA

A vibrant mix of vegetables, olives, and herbs with a light tomato base.



TUNA PIZZA

Flaked tuna with mozzarella, sweet corn, and red onions on a tangy tomato base.



GOURMET CHEESE BOARD PIZZA

A unique pizza topped with a selection of fine cheeses, nuts, and arugula.



KEBAB MENU



 All menu items serve 1 pax.
(approx. 180–280gr)

 Mixed platters serves 2 pax.
(approx. 600gr)



MIXED KEBAB

A selection of grilled meats including kuzu pırzola, kuzu şiş, tavuk yaprak kanat, and bonfile.



URFA KEBAB

Mildly spiced minced beef & lamb kebab grilled over charcoal.



CHICKEN WINGS

Charcoal-grilled, seasoned chicken wings.



LAMB CHOPS

Juicy lamb chops grilled over charcoal.



CHICKEN SHISH

Marinated chicken cubes grilled on skewers.



KEBAB WITH EGGPLANT PUREE

Grilled meat served over creamy eggplant puree.



BUTCHER STYLE MEATBALLS

Traditional grilled meatballs with bold seasoning.



LAMB TENDERLOIN KEBAB

Premium lamb tenderloin grilled to perfection.



BEEF TENDERLOIN (220gr)

Lean, buttery-soft tenderloin steak, cooked to highlight its natural flavor and tenderness.



DALLAS STEAK (450gr)

Thick-cut, tender steak with bold, hearty taste.



LAMB SKEWER

Small cubes of lamb skewered and grilled.



STEAK OVER SPAGHETTI (350gr)

Grilled steak slices served over spaghetti, combining hearty pasta with rich, savory beef.



SHASHLIK 220 g

Grilled skewered meat marinated in spices.



ALI NAZIK KEBAB

Grilled meat over smoked eggplant with yogurt.



SOSYETE KEBAB

Special mixed kebab with rich ingredients.





THE STEAKHOUSE SELECTION



RIB EYE STEAK (300 gr)

Well-marbled and juicy, this ribeye delivers intense flavor with every bite.



DALLAS STEAK (450 gr)

Thick-cut, tender steak with bold, hearty taste.



T-BONE STEAK (500 gr)

Combination of strip and tenderloin on the bone.



STEAK OVER SPAGHETTI (350 gr)

Grilled steak slices served over spaghetti, combining hearty pasta with rich, savory beef.



TOMAHAWK STEAK (700 gr)

A show-stopping bone-in ribeye, expertly grilled for a juicy, bold, and smoky taste.



LAMB SADDLE

Succulent lamb saddle cut, roasted or grilled to preserve its rich and juicy character.



PORTER HOUSE STEAK (600gr)

A premium cut combining tenderloin and striploin, grilled to perfection for rich flavor.



NEW YORK STEAK (350 gr)

Firm texture with a balanced, classic beef flavor.



BEEF TENDERLOIN (220 gr)

Lean, buttery-soft tenderloin steak, cooked to highlight its natural flavor and tenderness.



LOKUM STEAK (220 g)

Ultra-tender bite-sized beef medallions, delicately seasoned and grilled for a melt-in-your-mouth experience.



TENDERLOIN LOKUM WITH CAFÉ DE PARIS SAUCE

Succulent lamb saddle cut, roasted or grilled to preserve its rich and juicy character.





SEAFOOD

COLLECTION

FRESH • PREMIUM • FLAVORFUL

STARTERS



CALAMARI FRITTI

Crispy fried calamari served with garlic aioli.



SHRIMP TEMPURA

Lightly battered shrimp with sweet chili sauce.



CRAB CAKE

Golden pan-fried crab cake with remoulade sauce.



SEAFOOD SALAD

Mixed seafood with fresh greens, lemon and olive oil.

MAIN COURSES



GRILLED SEA BASS

Whole sea bass grilled with herbs and lemon.



SALMON FILLET

Grilled salmon with baby vegetables and lemon butter.



SEA BREAM

Grilled sea bream with olive oil, herbs and lemon.



TUNA STEAK

Grilled tuna steak with sesame crust and teriyaki glaze.



MIXED SEAFOOD GRILL

Prawns, calamari, mussels and fish fillet grilled to perfection.

SPECIALTIES



GARLIC PRAWNS

Sautéed prawns in garlic butter and white wine.



MUSSELS MARINARA

Fresh mussels cooked in a tomato and garlic sauce.



GRILLED OCTOPUS

Tender grilled octopus with olive oil and herbs.



FRIED ANCHOVIES

Crispy fried anchovies served with lemon.

SOUPS



SEAFOOD CHOWDER

Creamy soup with shrimp, fish, mussels and herbs.



FISH SOUP

Traditional fish soup with vegetables and herbs.

SIDE DISHES

- Steamed Vegetables
- Garlic Spinach
- Rice Pilaf
- Grilled Asparagus

From the sea
to your plate





Burgers



CHEDDAR CHEESEBURGER

Juicy beef patty with melted cheddar, lettuce, tomato, and house sauce.



BURGER WITH SMOKED BEEF

Beef patty layered with smoked beef slices and creamy sauce.



MUSHROOM SWISS BURGER

Beef patty topped with sautéed mushrooms and melted Swiss cheese.



SPICY JALAPEÑO BURGER

Grilled beef patty with jalapeños, cheddar cheese, and spicy sauce.



ONION AND MUSTARD BURGER

Grilled beef patty topped with caramelized onions and tangy mustard sauce.



BBQ BACON BURGER

Beef patty with crispy bacon, BBQ sauce, onion, and lettuce.



ROQUEFORT CHEESE BURGER

Rich beef burger topped with bold Roquefort cheese and fresh greens.



MINI BURGERS (SLIDERS)

A trio of bite-sized burgers with classic toppings.



RIB BURGER

Slow-cooked rib meat served in a soft bun with BBQ sauce.



LOKUM BURGER

Tender beef lokum cut served as a premium-style burger with special sauce.



CHICKEN BURGER DELUXE

Grilled chicken breast with lettuce, tomato, cheese, and garlic mayo.



FISH BURGER

Crispy fish fillet with tartar sauce, lettuce, and pickles.



VEGGIE BURGER

Grilled veggie patty with lettuce, tomato, onions, and vegan sauce.



All menu items serve 1 pax.
(approx. 180–280gr)



Mixed platters serves 2 pax.
(approx. 600gr)





DESSERTS

IN-FLIGHT

Any special request can be accommodated,
provided prior correspondence.



Pistachio Rolls

Fıstıklı Sarma

Thin layers of pastry rolled with finely ground pistachios and light syrup.



Cheesecake with Wild Berries

Frambuazlı Cheesecake

Smooth cheesecake topped with a tangy mixed berry sauce.



Kadayif Dessert

Kadayıf

Shredded pastry baked with nuts and sweet syrup, crispy on the outside.



Tiramisu

Tiramisu

Classic Italian dessert with coffee-soaked layers and mascarpone cream.



Carrot Slice Baklava

Havuç Dilim Baklava

Large, diamond-cut baklava layered with pistachios and soaked in light syrup.



San Sebastian Cake

San Sebastian Cheesecake

Burnt Basque-style cheesecake with a creamy center and caramelized top.



Antep Katmer Dessert

Antep Katmer Tatlısı

Crispy, fresh pastry filled with pistachios and cream, served warm.



Rice Pudding

Sütlaç

Creamy baked rice pudding with a lightly caramelized top.



Waffles with a Variety of Toppings

Waffle

Fresh waffles served with customizable sweet toppings.



Cheesecake with Chocolate

Çikolatalı Cheesecake

Rich and creamy cheesecake finished with chocolate topping.



Dry Baklava with Pistachios

Fıstıklı Kuru Baklava

Less-syrupy baklava packed with premium pistachios and crisp layers.



Sobiye

Sobiye

Soft baklava filled with cream and pistachios, delicately sweet and rich.





BREAD

SELECTION



GARLIC BREAD

Sarımsaklı Ekmek

Freshly baked bread infused with garlic and butter, lightly toasted.



FRENCH TOAST

Yumurtalı Ekmek

Golden, pan-fried bread dipped in egg mixture, soft inside and crisp outside.



GOBİT

Gobit

Traditional soft Turkish flatbread, perfect for sandwiches or dipping.



SOURDOUGH

Ekşi Maya Ekmek

Naturally fermented bread with a tangy flavor and chewy texture.



WHOLE WHEAT BREAD

Kepekli Ekmek

Hearty whole wheat bread with a rich, nutty flavor.



BREAD WITH SUNFLOWER SEEDS

Çekirdekli Ekmek

Rustic bread studded with crunchy sunflower seeds.



RYE BREAD

Çavdarlı Ekmek

Dense and flavorful bread made with rye flour.



SANDWICH BREAD

Sandviç Ekmeği

Soft, sliced bread ideal for sandwiches.



CAPATA WITH OLIVES OR WALNUTS

Zeytinli veya Cevizli Çapata

Artisan-style bread enriched with olives or walnuts for added flavor.





MENU

SERVED ELEVATED

CANAPÉS SELECTION

- Smoked salmon with cream cheese & dill
- Brie cheese with walnut & honey
- Roast beef with arugula & mustard sauce
- Hummus with roasted red pepper
- Avocado mousse with cherry tomato
- Tapenade with sun-dried tomato
- Mini caprese skewer
- Mini quiche lorraine



FOREST BERRIES

A delicious selection of fresh forest berries.



FRUIT BASKET

A rich assortment of seasonal fruits carefully selected for freshness and quality.



FRESH FRUIT PLATTER

A colorful arrangement of the finest seasonal fruits, artfully presented.



ALCOHOL

Premium selection of alcohols



IMPORTED WATER

Evian
S.Pellegrino



SPECIAL ORDERS

For special requests, bespoke menus and dietary preferences, please contact us.



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EXCELLENCE IN THE AIR,
PERFECTION ON BOARD.





SNACKS ELEVATED

A premium selection of nuts and snacks,
perfectly curated for your journey.



PREMIUM QUALITY

Finest nuts and snacks,
carefully selected.



PERFECT FOR FLIGHT

Light, nutritious and
perfectly portioned.



TAILORED SERVICE

Customized snack options
for private jets and special
requests.

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NUTS & SNACKS MENU



MIXED NUTS

Almonds, cashews, hazelnuts,
and walnuts.

50 g



ROASTED ALMONDS

Lightly salted and roasted
to perfection.

50 g



PISTACHIOS

Premium quality pistachios,
lightly salted.

50 g



WALNUTS

Natural walnut halves,
rich in flavor.

50 g



DRIED FRUITS MIX

Apricots, raisins, cranberries,
and figs.

50 g



CRISPY CHICKPEAS

Roasted chickpeas with a
touch of sea salt.

50 g



PREMIUM IN-FLIGHT CATERING

Served Elevated



PREMIUM BEVERAGES

A carefully selected range of premium beverages to elevate your in-flight experience.



ALCOHOL

Fine wines, champagne, spirits and more.



PREMIUM WATERS

evian natural mineral water & S.Pellegrino sparkling water.



SPECIAL ORDERS

We are happy to source and provide your special requests.



FOR SPECIAL
ORDERS
YOU CAN CONTACT
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