

## Turkish Airlines renews onboard menus



Turkish Airlines sources up to 80% of its menu ingredients from local producers

[Turkish Airlines](#) has announced a renewal of its inflight dining menus for domestic and international flights in both business and economy classes.

With the aim of promoting Türkiye, Turkish Airlines includes flavours from both traditional Turkish cuisine and world cuisines in its new dining menus. The airline sources 80 percent of the products used in its menus from local producers. The menus, created with a preference for local and seasonal

products, feature Rize tea, Afyon kaymak(cream), Erzincan honeycomb, and many other regional products.

At the menu launch event in Istanbul on May 11 at the Esmâ Sultan events venue, the airline unveiled new breakfast options including egg dishes, homemade muesli, and cheese varieties for economy class passengers, while for mealtime flights, regional appetizers will be served alongside freshly prepared pasta and grilled options.

For business class, which previously offered only two main course options during breakfast service, in the new period, three different courses will be served. Options such as pancakes, crepes and French toast have been added to the menu with healthier breakfast items now included in the menu.

Main meal services for Business Class include homemade pasta, dumplings, and spaghetti options, hand-minced Adana kebab cooked over charcoal, grilled fish, and many different regional appetizers.

In addition, business class passengers are also offered a variety of homemade mocktails (non-alcoholic cocktails) and detox drinks.

Designed to reflect healthy nutrition trends (protein, vegetable, fruit-based, and lower carbohydrate products), the menus are prepared daily by expert chefs using the freshest products, in a boutique production style. All meals are prepared using boutique cooking techniques specially designed for high volumes.

On the renewed inflight dining concept, Turkish Airlines Chairman of the Board and Executive Committee Prof. Dr. Ahmet Bolat stated in an accompanying release, "As the flag carrier that offers the world's finest flavours to its guests through privileged concepts, we have prepared a menu that features traces of both traditional Turkish cuisine and world cuisines in our renewed menus.

"With this new concept, we have also initiated practices aimed at reducing plastic use and packaging waste within the scope of Turkish Airlines' Sustainability principle. While presenting Turkish flavours to our guests, we are also aiming to upload our paper menu cards to digital platforms for the sake of sustainability, allowing future generations to experience these tastes as well. We hope that our new menus will be appreciated by our guests, and we believe that we will continue our award-winning leadership in the field of inflight dining."