

We are delightful to announce that
Paloma Oceana is also joining the
New Age F&B concept

NEW
AGE
F&B CONCEPT

PALOMA
HOTELS
OCEANA



NEW - GENERATION

Gastronomy can be defined in many ways. However in the shortest and broadest sense it can be defined as 'Nature transformed into culture'.

THOUGHTS

Gastronomy has become the centre of intellectual and experiential daily lives of people in our country and also all over the world. From this point of view, the gastronomy industry has to take a new position with its knowledge of 30 years.

DEFINITION OF CONCEPT INTERACTION

Rising trends in the context of combining local and traditional culinary cultures in today's information environment.

KITCHEN CULTURE

Local and universal based on real food.

OUR SERVICE APPROACH

Natural, friendly, informative and efficient.

ATMOSPHERE AND EXPERIENCE

Vibrant, warm and relaxing with the influence of traditional and contemporary Turkish impacts.



The lands that the world
culinary culture was born...
in global and local

Fresh, clean, alive, local and
seasonal.

Reflecting, feeling & living the soul of
kitchen

Traditional kitchens, a response to
healthy and new trends with its
contemporary infrastructure.

Localization of the most popular & well
known tastes with exciting
presentations

Open-Kitchen with a la minute
service





LOCAL
SEASONAL
POPULAR
SUSTAINABLE
FARM TO
TABLE



O R G A N I C



All things beautiful come to life with a seed...

We have adopted a safe, nutritious and resource-efficient food production approach through our love, gratitude and sense of belonging to nature and the Earth. Our priority is to take good care of the environment as well as our guests. We use traditional agriculture and good farming processes to yield organic food products, olive oils and wines. We also add our love and care to the process and serve these organic and healthy products to our guests, promising them an ever-lingering experience of the palate.

As Paloma Hotels, we are proud and happy to share with you this success story where we grow our organic seeds with care and turn them into delicious and healthy dishes in the hands of the Paloma kitchen staff.

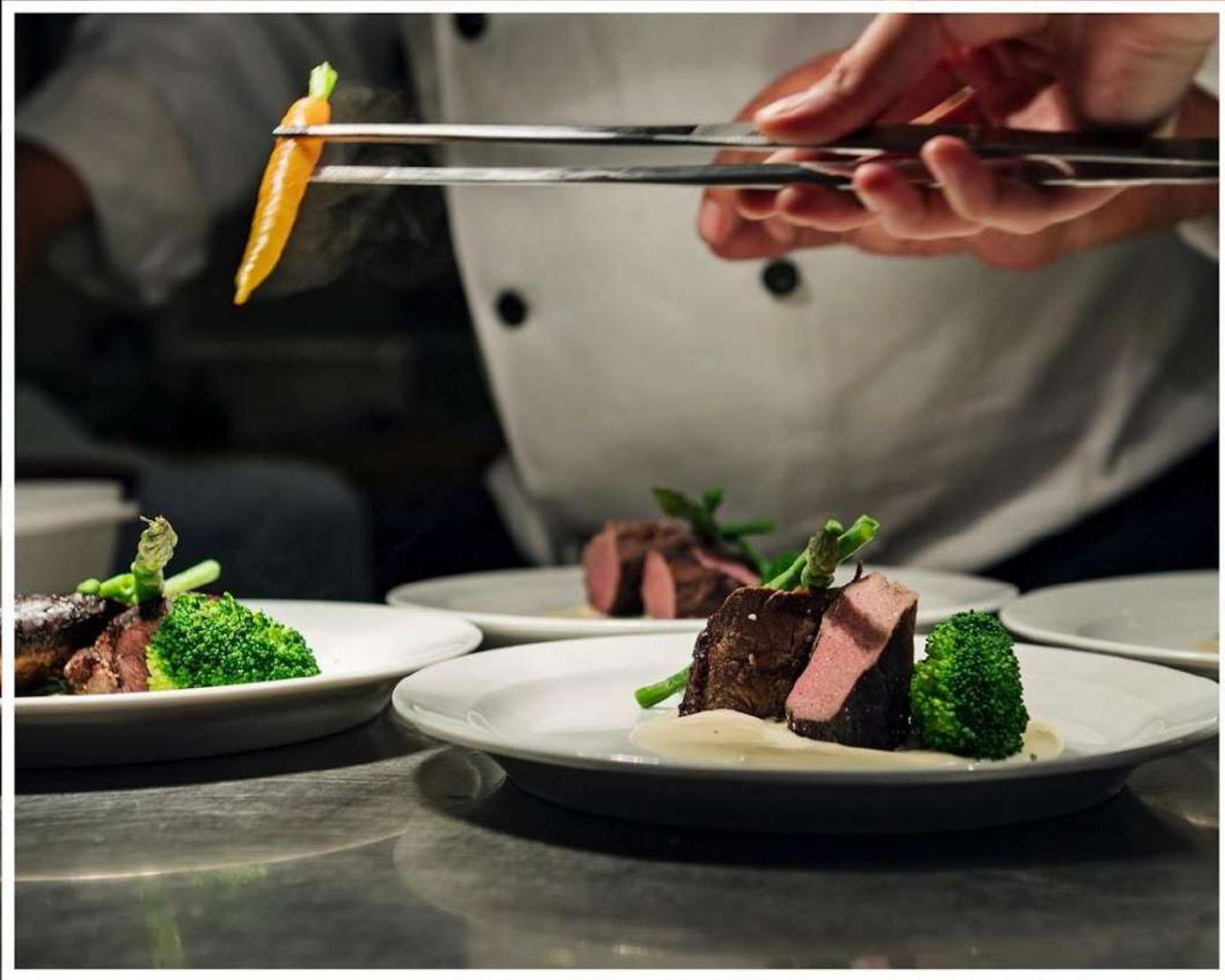
Organic Wine

We grow certified organic grapes in our vineyards and make quality wine with them. At our farm named “Yerlim Çiftliği” which is the first and only organic farm in the region, we produce organic wine which is an essential part of the dining experience in Paloma Hotels and Paloma Finesse in particular.

Organic Farm

We have built a 400-hectare farming field dedicated to sustainable agricultural production. We pay attention to the calling of nature, that’s why we combine traditional farming processes with modern technology.





NEW - GENERATION FOOD & BEVERAGE CONCEPT

With the new generation food and beverage concept that Paloma Hotels brought to life in 2019, we offer our guests magnificent feasts prepared with impeccable techniques using high quality local products.

We combine traditional tastes with fresh ingredients from local farms with modern and sophisticated ideas.



PALOMA RESTAURANT

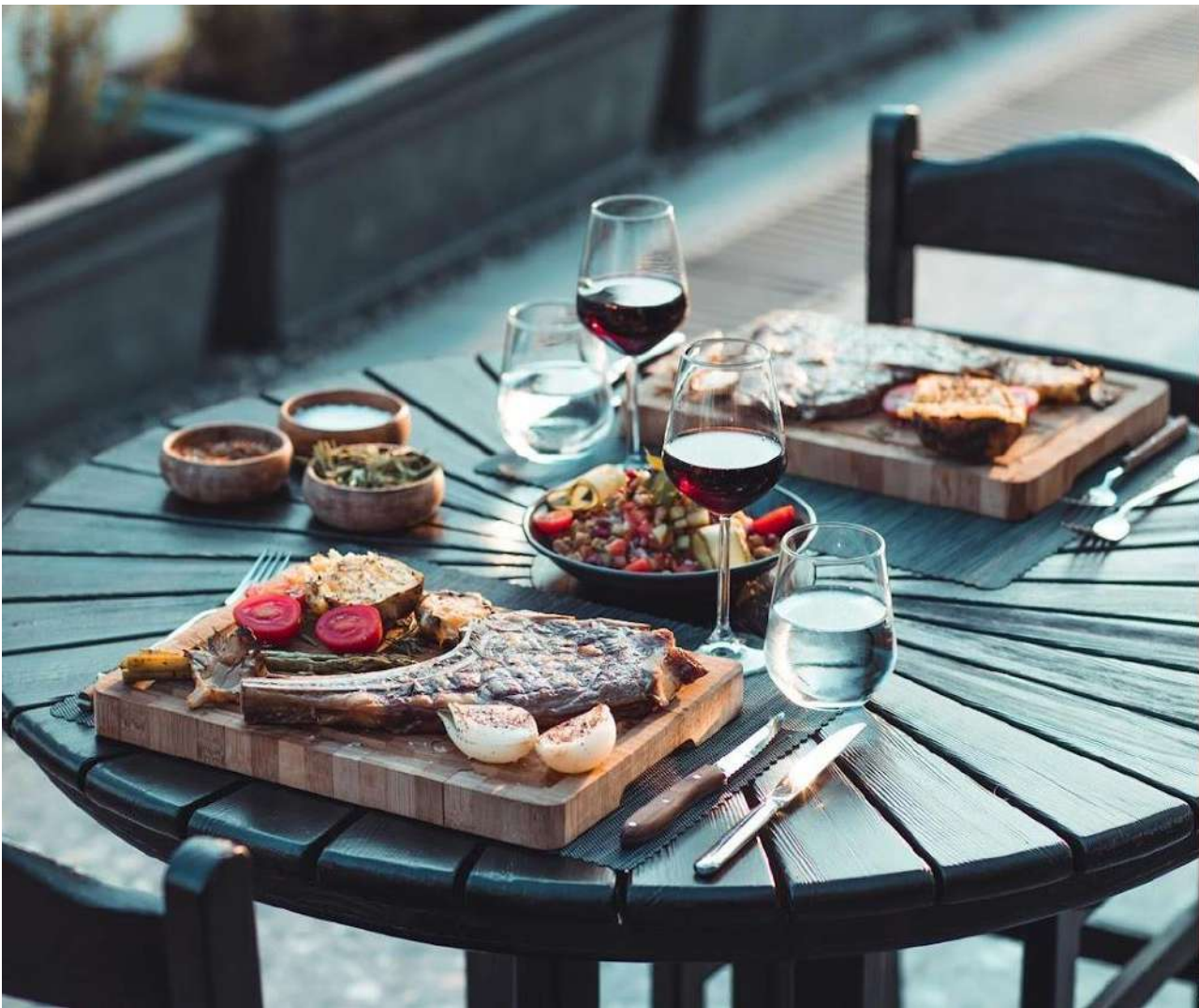
Main Restaurant



Main Restaurant offers a wide variety of meals that are elegantly selected from Turkish and international cuisine, prepared with the high quality ingredients.

À LA CARTE RESTAURANTS

We promise you a global experience in all aspects including; the kitchen, the presentation and the atmosphere. The perfectionist service mentality of Paloma Hotels brings exclusive delicacies of world cuisines. Paloma Hotels offer new generation of high-quality gastronomy, with wide selection of food and beverage, and unique cooking and presentation techniques.





Quentine

Contemporary Mediterranean
À La Carte Restaurant



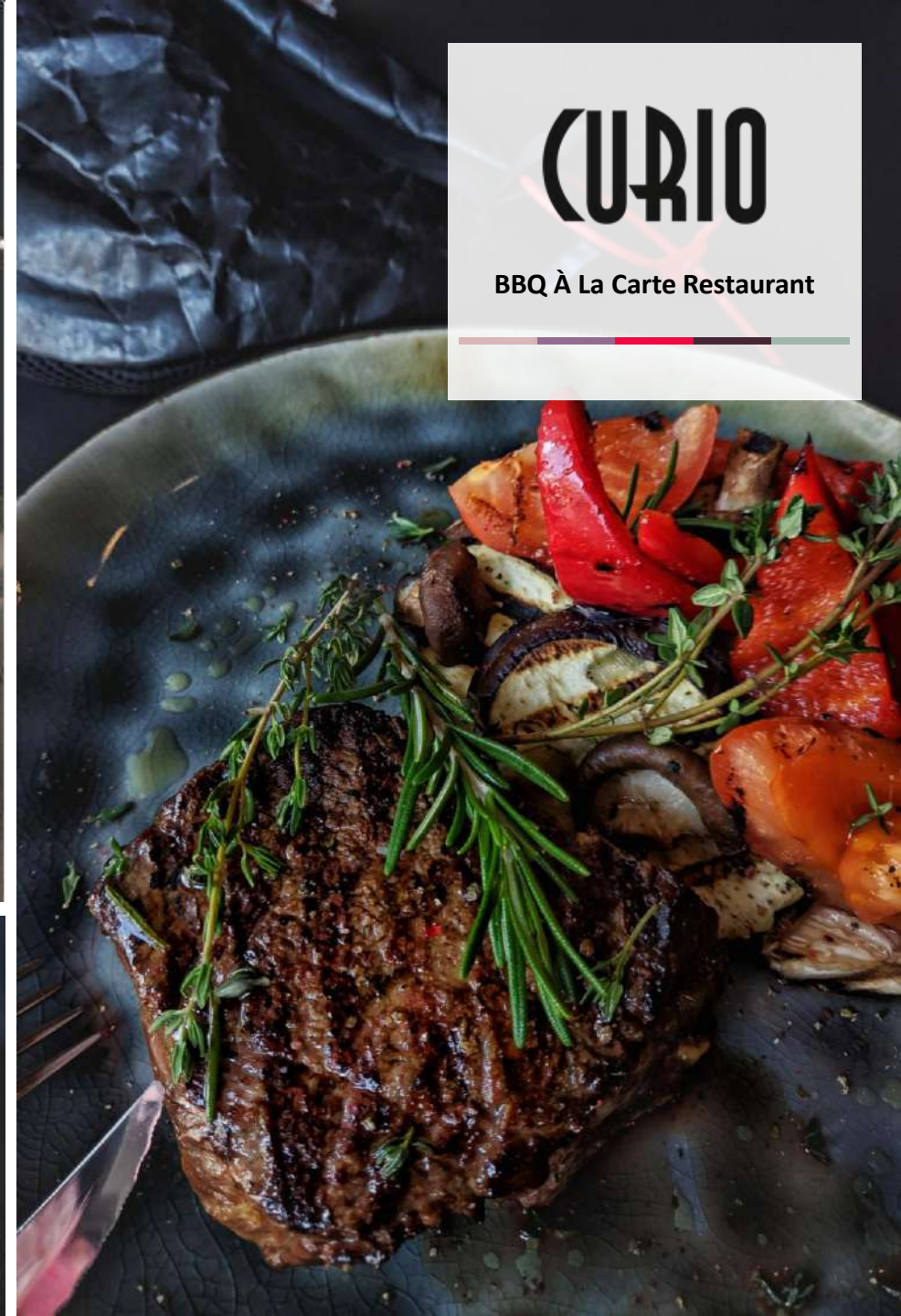
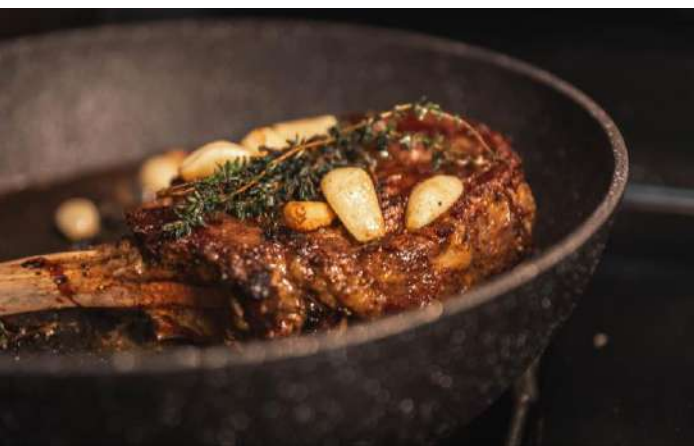
Offers the best delicacies from Italian to Turkish, from Lebanese to Greek cuisines. Serving delicious, seasonal creations with vivid flavours and freshest ingredients.



First-class dry aged meats are marinated in organic olive oil from our own farm and offered exclusively for our guests.

The logo for CURIO, featuring the word in a bold, black, sans-serif font with a stylized 'U'.

BBQ À La Carte Restaurant





wabi sabi
Far East Fusion
À La Carte Restaurant



Offers well-selected dishes from rich Japanese, Chinese and Asian cuisines.

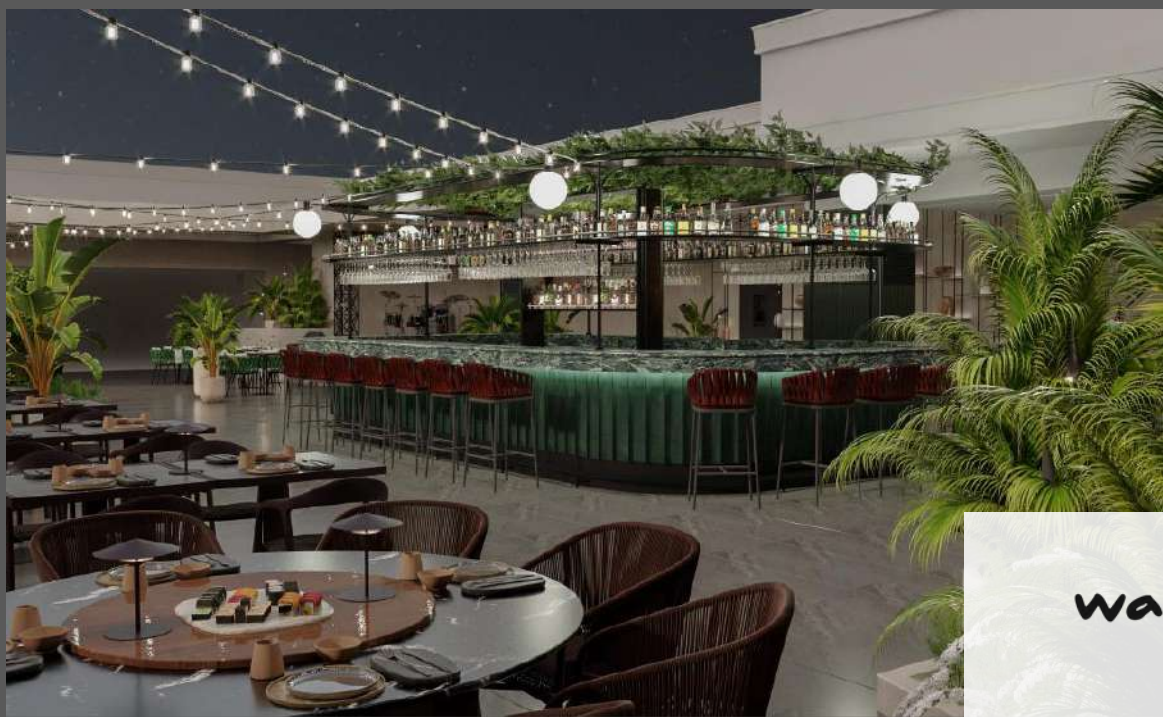
Our innovative cuisine unveils all the luscious flavors of Far East.



wabi sabi

Far East Fusion
À La Carte Restaurant





wabi sabi
Lounge





Avare

Traditional
Turkish Kebabs

Turkish kebabs and mezzes are meticulously chosen from traditional Turkish cuisine and are served with the most special presentations in a unique atmosphere.





Pizzeria al Pino

A Real Italian Tradition

OTHER MEMBERS



PALOMA
HOTELS
ORENDA



PALOMA
HOTELS
PERISSIA



PALOMA
HOTELS
PASHA

**NEW
AGE**
F&B CONCEPT

FOR US, CULINARY IS NOT ONLY
EATING & DRINKING

WE ARE CREATING
MEMORABLE EXPERIENCES
WHERE WE SHARE STORIES, INFORMATION,
HAPPINESS & GREAT MEMORIES
WITH OUR GUESTS