

LANSCAPE FROM ISTANBUL

Istanbul, one that's a permanent home to an intriguing combination of modernity and history, with a healthy dose of culture and nightlife thrown into the mix for good measure.





Grand Bazaar is one of the largest and oldest covered markets in the world. Grand Bazaar is one of the major Istanbul sights and attract between 250,000 and 400,000 visitors per day.

In 2014 Grand Bazaar was listed No.1 among world's most-visited tourist attractions.

The place is quite popular even among locals: they come here to find a good bargain or just pass the time away.

Grand Bazaar has an impressive number of 61 covered streets, 22 gates, over 5,000 shops, 20,000 employees, 4 fountains, 2 mosques – and even 2 hamams.

The market is known for selling spices, jewellery, pottery, antiques, carpets and of course, an abundance of souvenirs. Many of the stalls here are grouped by type of goods with special huge areas for leather, carpets and gold jewellery.

A retail heaven of 31,000 square meters with hundreds of insistent shopkeepers means that no visitor leaves without a souvenir.

Visitors who wish to shop will have to test their bargaining skills. Bargaining here is a science. Don't show too much interest, don't rush, don't be afraid. And – if offered – drink a tea or two with the shopkeeper.





M AIDEN'S TOWER

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BUL

The tower stands right in the middle of the Bosphorus; it has intrigued many visitors and haunted them in their dreams.

Today it houses a restaurant but the legend goes that it was built to isolate and protect the daughter of a Sultan because an Oracle had predicted that she would be killed by a snake on her 18th birthday.

She lived alone in her tower visited only by her father. On the day of her 18th birthday, happy to have foiled the Oracle's prediction, the father gave his daughter a beautiful basket of exotic fruits without realising that a poisonous snake was hidden in it. So, the Oracle's prediction was fulfilled.





Breakfast is the most important meal of the day and people know very well to extend and vary it with different elements and specialities. That's why the Turkish breakfast is never exactly the same.

It depends where you go in Istanbul or Turkey, you will receive different breakfast compilations. But in general there are some basic elements which you can find everywhere as well as some typical specialities which vary from place to place. The word -kahvalti- can be translated as kahve-alt, meaning the food you eat before drinking coffee.



TURKISH BREAKFAST

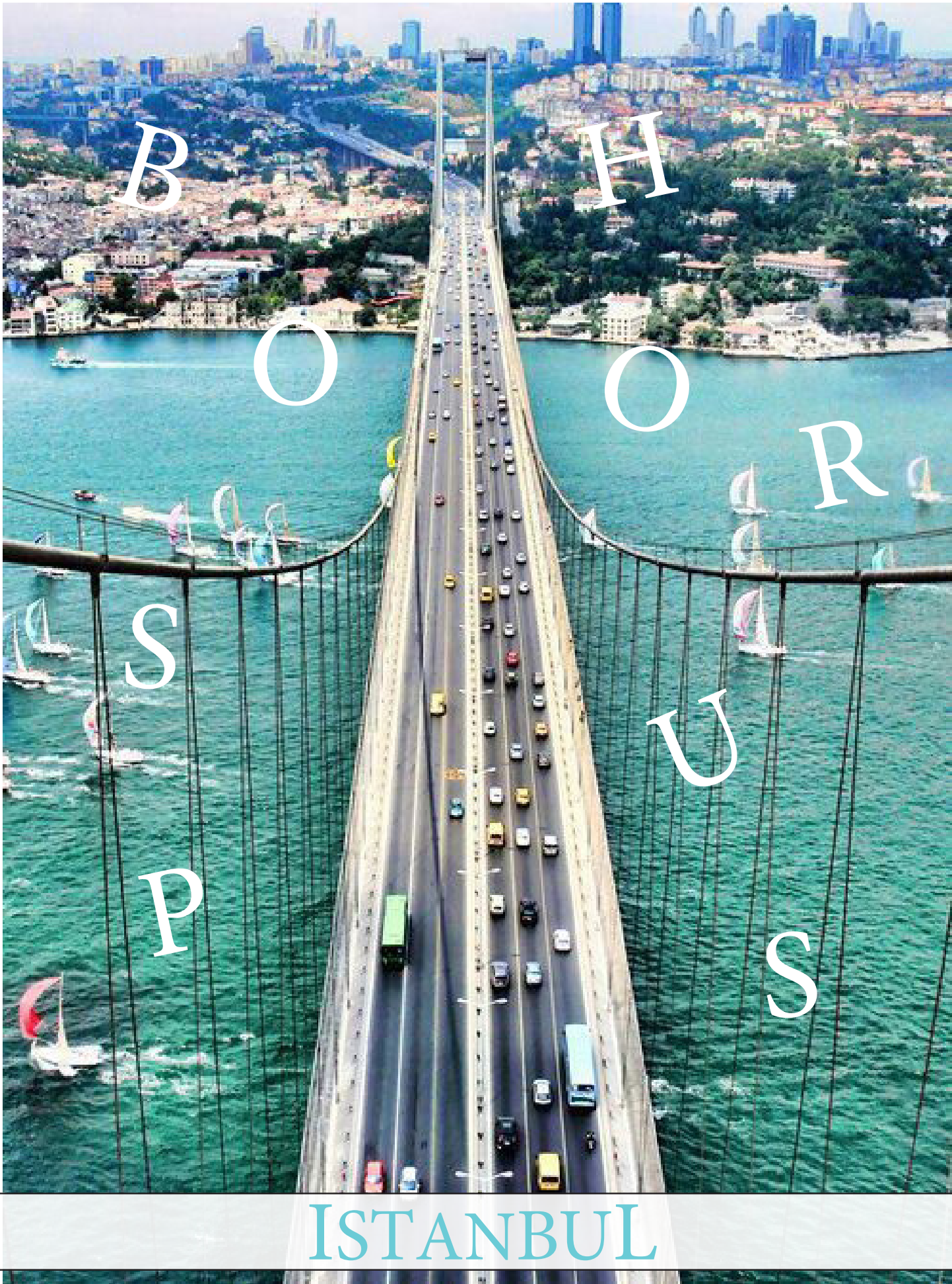
Informally and fondly known as Antep, one of the world's oldest cities, Gaziantep of the Southeastern Anatolia Region is famous for its homemade copper-ware and Yemeni sandals.

Gaziantep has recently been growing in the mindful eyes of food experts across the world as a leading city of gastronomy. The ancient city has become an important agricultural centre in Turkey thanks to its cultivation of olive groves, vineyards and pistachio orchards and as a result of this, the food produced here presents an interesting and delicious twist on the Turkish food we all know and love.

Kunefe is composed of two layers of crunch kadayif (shredded pastry) with a thick layer of melted cheese in between and soaked with syrup. The melted cheese and the sweet syrup go together perfectly, while the crunch of the kadayif (topped with grated pistachio) is divine.



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