



Always in the wake of nature...

This is a story that begins on the deep blue shores of the Aegean, At the most beautiful coast of the Gulf of Gokova, in the Hapimag Sea Garden Resort Bodrum...

Our respect and passion for food and local products have inspired us.

We collect the flavorful as well as natural and delicious products from local producers grown in the fertile and abundant soil of the Aegean and deliver them to you.

We believe that local products are healthy and delicious. We prepare the products we harvest in season using traditional methods and blend and cook them with our cold-pressed olive oil grown in our own olive grove and fresh vegetables and spices that we grow in our garden.

As “Sea Garden Gastro Team”, we are presenting our boutique products for you to discover the abundance of these lands without leaving this unique geography.

Here is our secret; We love what we do, and we do what we love!

Orhan Demirok

Executive Chef



Olive Oil

Hapimag Sea Garden Resort Bodrum Olive Oil

When it's time for early harvest, we get all excited. We collect the still fresh and green olives, grown on our 480 trees and process them daily in order to protect their natural flavors by cold pressing method.

We deliver our olive oil, awarded with a Gold Medal from Muğla Provincial Directorate of Agriculture and Forestry, to your table in the most natural form without any filtering process.

The real secret of the insatiable taste in our meals is this shimmering olive oil, which is completely natural with its fruity aroma and low acidity levels.



Harvest Days

Hapimag Sea Garden Resort Bodrum Harvest Days

A sweet rush begins at Sea Garden in October every year.

We enjoy a bountiful harvest with the participation of all our guests from our magnificent olive trees that we cultivate in our resort.

We collect the olives in a traditional festive atmosphere and then we produce our olive oil in the healthiest and most natural form by processing our olives in cold press that very same day.

In this delightful harvest festival where we continue the tradition of thousands of years, we also make traditional pickled olives special to our region. In order to combine tradition with the future, we organize small workshops with the experts of the subject every year, we refresh our knowledge about olive and olive oil and get to know this miraculous plant better.



Tangerine

Bodrum Tangerine Juice

The first thing that comes to mind when you say Bodrum is the Bodrum Tangerine, the livelihood of the local populace. The fresh Bodrum tangerines that we buy from local producers are squeezed in the season, and vacuumed preserved in cold storage throughout the winter.

This is how this wonderful juice accompanies your breakfasts throughout the summer with its full fragrance and flavor, without losing its vitamins and minerals.

Bodrum Tangerine Jam

What Do We Do with the Tangerine Peels?

We do not throw away the peels of the tangerines that we use in making tangerine juice, but we make delicious jams with our special technique. Our homemade jams made with fresh peels combine the unique smell and aroma of Bodrum tangerine and leave a wonderful taste on your palate.



Karakılçık Bread

Karakılçık Bread

Karakılçık, one of the rare wheat breeds of Anatolia with a history of 1000 years and pure unchanged genetics, is incomparably richer in terms of nutritional values compared to other wheat species.

Our aim is to protect this precious seed and to present it to you in a fragrant fresh way by mixing it with sour yeast that we produce.

Completely additive free!



Natural Carob

Miracle

Natural Carob Miracle

Carob is one of the healthiest plants that grow in these lands with its intense vitamins and minerals. This bountiful fruit visits our tables in various forms from dried fruit to molasses throughout history and the flour milled from this special plant also stands out with its health benefits and delicious taste. We obtain fragrant and healthy carob flour by grinding the carobs that we carefully collect from our own trees in the village mill together with our expert villagers. We prepare delicious pastry products with this fragrant flour.

Thanks to the natural sugar it contains, the flavors we prepare with carob flour offer both a light and healthy dessert option. All you have to do is to enjoy these delicious desserts with a happy conscience.

Carob Cookies

Who can say no to a delicious cookie along with tea and coffee? Well, have you ever tried carob cookies?

The wonderful taste of our fresh cookies, that we carefully prepare from natural carob flour containing healing vitamins and minerals, will blow your mind.

Carob Macarons

A brand new and completely healthy flavor for macaron lovers! Delicious macarons that we prepare with our natural carob flour are one of the healthiest ways to add joy to your day. It is possible to bring your loved ones together with health and taste with natural and aromatic macarons carefully prepared by our chef!



From Our Own Garden

From Our Own Garden

We grow natural products for you in our gardens. We have a vast facility expanding approximately two hundred acres of land and we use some parts of it as a vegetable garden.

Using "heirloom seeds", we sow vegetables in their appropriate season, cultivate them with "natural fertilizers" and use them in our menus and buffets with all their natural goodness.





For detailed information about our products:

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Sea Garden Resort, Bodrum