



Bodrum Loft Ready for the 2025 Summer Season: Sustainable Luxury in Harmony with Nature Meets New Culinary Experiences

With its natural character, Bodrum Loft, which has quickly become one of Bodrum's most remarkable holiday destinations, will open its doors for the new season on May 15.

Drawing international attention by being included in the "World's Best 101 Hotels" list published by the Tatler Travel Guide, Bodrum Loft is ready to welcome the new season on May 15 with a collection of unique new flavors and its distinctive sustainable luxury holiday concept.

Renowned for its branded restaurants, Bodrum Loft is expanding its culinary offerings this summer by welcoming The Pantry into its portfolio. The Pantry Bodrum, newly added to **Bodrum Loft**, offers a brand-new experience for guests who value refined taste, responding to healthy eating trends with its natural and wholesome flavors.

Offering a rich gastronomic experience with standout brands such as Ters Köşe Fish Restaurant, Loft Elia Restaurant, and Paper Moon Bodrum Loft, Bodrum Loft promises its guests a peaceful yet unforgettable holiday with its nature-integrated setting.

One of Akfen Holding's prestigious projects, Bodrum Loft opens the 2025 summer season on May 15, welcoming visitors with its environmentally sensitive modern architecture, unique atmosphere, and distinguished restaurants. Located in Demirbükü Bay, Bodrum Loft continues to stand out in Bodrum with its sustainable luxury approach.

Listed in the Tatler Travel Guide's "World's Best 101 Hotels", Bodrum Loft enhances the global appeal of Bodrum, one of Türkiye's leading tourism destinations, through this prestigious achievement. A landmark investment by the Akfen Group, the hotel remains a serene escape surrounded by natural beauty and olive trees.

Reaching a Wider Audience Through Short-Term Accommodation Options

As every year, Bodrum Loft is preparing to offer its guests a unique holiday experience shaped by a sustainable luxury philosophy. Consisting of 36 villas, this exclusive hotel continues its tradition of extending the tourism season in Bodrum to five months by offering various accommodation types.

When not occupied by long-term guests, the villas are made available to other visitors through Bodrum Loft's unique reservation system. In addition, Bodrum Loft aims to reach a broader audience by offering weekly and bi-weekly short-term accommodation options.

Featured in prestigious publications such as The Times, Tatler, Vanity Fair, Condé Nast Traveller, Time, The Telegraph, Forbes, Robb Report, and BOAT International, Bodrum Loft receives widespread acclaim for its nature-respecting architecture and high standards of quality. Offering a minimalist and family-



friendly holiday experience, Bodrum Loft promises unforgettable moments amid natural beauty and under starlit skies.

The Pantry Bodrum Joins Bodrum Loft's Rich Culinary Selection

This season's surprise at Bodrum Loft is The Pantry. Operating in Anadolu Hisarı and Akmerkez in Istanbul, as well as in London, The Pantry will offer its signature flavors to guests at Bodrum Loft throughout the summer season starting May 15. As the newest favorite among Bodrum Loft's branded restaurants, The Pantry Bodrum promotes a healthy food culture with menus prepared using gluten-free, refined sugar-free, and additive-free ingredients.

Having redefined the concept of meze with its distinctive flavors last summer, Ters Köşe Fish Restaurant will continue to welcome guests in the 2025 summer season with its ambitious menu. Featuring Aegean mezes and fresh local fish varieties, the restaurant—set within nature—offers guests delightful culinary moments against an endless blue backdrop. As Bodrum Loft's gastronomic diversity continues to grow, beloved restaurants such as Loft Elia Restaurant and Paper Moon Bodrum Loft will also continue to serve guests throughout the summer season. In addition, following seaside dining experiences, Bodrum Loft offers guests entertainment options at two different bars, completing the experience with both fine dining and vibrant social spaces.