





Necati Yilmaz

 [necati.yilmaz_brand.chef](https://www.instagram.com/necati.yilmaz_brand.chef)



Ottoman palace cuisine is an indisputable masterpiece and cultural heritage of Turkey. It combines the best characters from many cultures: Turkic, Arabic, Mediterranean, Balkan, Caucasian and others... Best chefs of the magnificent period, during many centuries, created their culinary masterpieces for the Sultans and their courtiers. Recipes were carefully stored and transmitted from one generation to another! Unfortunately, with the fall of the Ottoman Empire, this unique legacy almost completely disappeared and became oblivious. Luckily, Necati Yilmaz managed to fix it!

Necati has been studying and collecting ancient palace recipes for more than 10 years. Now you can find 425 culinary masterpieces in his piggy bank. All of them, over the centuries, pleased the Sultans and their retinue. Under the strict guidance of Necati, hundreds of people, from all over the world, tasted the dishes from Ottoman palace cuisine for the first time. And absolutely everyone, even the most sophisticated critics remained completely delighted.

Necati Yilmaz also was a cuisine consultant on the "Magnificent century" TV series. His restaurants are consistently on the top of the TripAdvisor rating! Even the legendary Lonely Planet edition has included his restaurant in its list of the best restaurants from all over the world! We are sincerely happy to see you as a guest in our restaurant. Enjoy your meal! Treat yourself like a Sultan.

Traditional Turkish Cooking Course

COOKING CLASSES

IN DERALIYE OTTOMAN CUISINE



Cooking Classes in Deraliye Ottoman Cuisine

Cook your way through many authentic Ottoman recipes, all once prepared for the approval of the mighty Sultans.

The Turkish and Ottoman cuisine is considered to be one of the richest kitchens in the World. This is no wonder if one thinks about all the geography where the Turks lived and build an empire during their history.

From the Danube and the Balkans to the Arabic Peninsula and the northern shores of Africa, different cultures and their tastes blend in with the Turkish and ototman heritage and built an inspiring cuisine.

So, let's meet for a half day course for an amazing journey through the Turkish culture and cuisine. We will prepare a 3 course menu, including classics of the historical Ottoman cuisine and favorites of the traditional Turkish home and enjoy our fresh prepared meals for lunch or dinner along with refreshing drinks and Turkish coffee.

The dates and names written underneath the different dishes refer to the historical written sources the recipes were taken from.

Traditional Turkish Cooking Course

DISHES IN THE REIGN OF MEHMED, THE CONQUEROR



After seeing the architectural details of the Topkapi Palace, you will have a travel in time by feeling the taste of history when you taste the tasting menu prepared by including the favorite dishes of Mehmed, the Conqueror, who was the 7th Sultan of Ottoman Empire and who built the Palace.

While you are enjoying these rare and delicious flavors from each corner of the Empire, we are also experiencing the happiness and excitement of providing our guests with a different experience.

Tasting Menu of the Reign of Mehmed, the Conqueror

Fish Soup

Fish soup with vegetable, ginger, lemon, black pepper, creek auto and bay leaf
Suheyf Unver - 15th Century - Mehmed, the Conqueror Reign's Dishes

MIXED COLD APPETIZERS

Lamb Neck with Thyme

Lamb neck blended with spices, with lamb brain, plum sauce and red cabbage.

Cabbage Rolls with Chestnut or Mussels

Stuffed rice blended with various spices, bay leaf and clove, (chestnut or mussel may vary depending on the season.)

Red Caviar Oyster

Served in Rock Salt, Red Caviar and lemon.
1473 - It was purchased in a great quantity and served as roasted during the reign of Mehmed, the Conqueror. In our restaurant, it is simplified and served with fresh lemon juice on it.

Red Beet Pickles

Flavored with vinegar, garlic and grape molasses.

WARM STARTERS

Fishballs

Fishballs prepared with currants, cinnamon, eggs, dill and peanuts Served with arugula, onion and pomegranate seeds

MAIN COURSES

Stuffed Apple or Quince

Roasted stuffed (Apple or Quince) prepared with minced lamb and beef chopped with a tool called as “zirh” in Turkish, and with rice, spring herbs, pine nuts and currants.

Lamb in tandoori

lamb meat with spicy stuffed rice cooked in a traditional stone oven.

Terkib-i Mutancana

Palace dishes prepared with honey, vinegar, apricot, dried fig and rezaki grape, lamb shank.

DESSERT

Baklava

Doughs are prepared as thin layers on a marble counter and flavors are added on the layers.
The sherbet prepared is poured into the baklava, cooked with plenty of butter. It is served twith goat's milk cream ice cream.

PER PERSON 380 TL



Fish Soup



Lamb Neck with Thyme



Cabbage Rolls with Chestnut or Mussels



Red Beet Pickles



Red Caviar Oyster



Fishballs



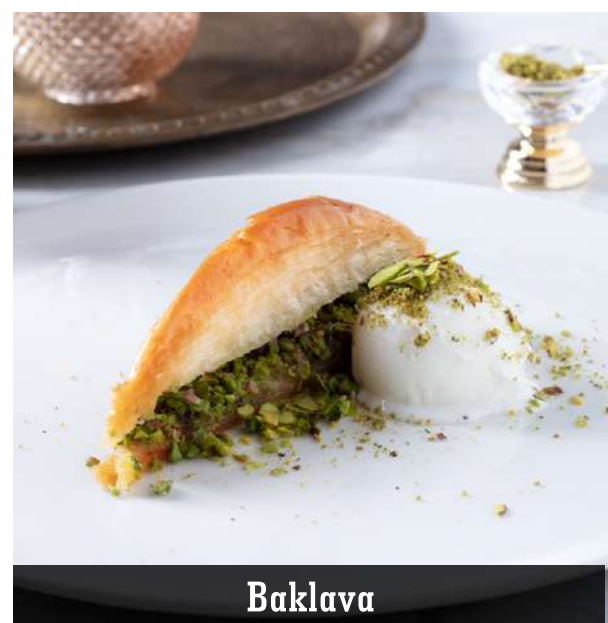
Stuffed Apple or Quince



Lamb in Tandoori



Terkib-i Mutancana



Baklava

THE MAGNIFICENT TABLE OF THE MAGNIFICENT SULEYMAN



500-year-old Palace Cuisine and Dishes of the Reign of Suleiman the Magnificent.

A great Empire An emperor ruling the world, a rich palace, sultans, sultan’s wives, princes, viziers, odalisques, mothers, lalas and foreign statesmen visiting the great family.

Please visit the Table of Hurrem Sultan’s and Suleiman.

COLD STARTS

Chickpea Paste

Special kocbasi chickpea paste, Tahini, lemon, garlic, black pepper, hummus with currants and cinnamon.

Babaganus

Roasted eggplant blended with yogurt, garlic and olive oil.

Hot Paste

Paste flavored with red pepper, onion, garlic, cucumber, pepper paste, olive oil and spices.

Leaf Wrap with Cherry

Boiled rice wrapped in grape leaves, cumin, cinnamon, ginger, onion, currant, peanut and grape leaf wrapped with cherry grains.

Muammara

Local appetizer prepared with walnuts, pepper paste, bread crumbs and spices.

WARM STARTERS

Gemici Boregi with Honey

Fried pastry wrapped in dough prepared with various Turkish cheeses. Served with honey and currants on top.

Stuffed Dried Eggplant

Stuffed eggplant with thin-fat ground beef, pepper paste, rosemary and various spices. Served with warm yogurt.

MAIN COURSES

Goose Kebab

Goose meat served with rice and special sauce in phyllo pack

Lamb Neck with Plum

The boiled lamb neck is served with shallots, prunes, dried apricots, molasses and rosemary.

Mahmudiye

Village chicken flavored with noodles, almonds, apricots, razaki grapes, honey, cinnamon and lemon juice.

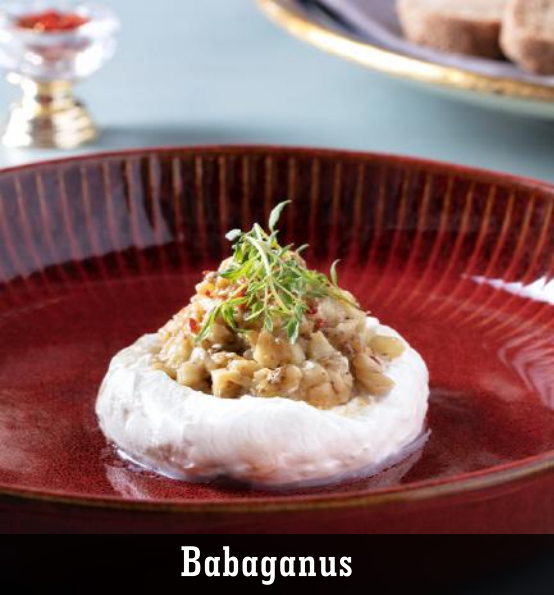
DESSERT

Levzine

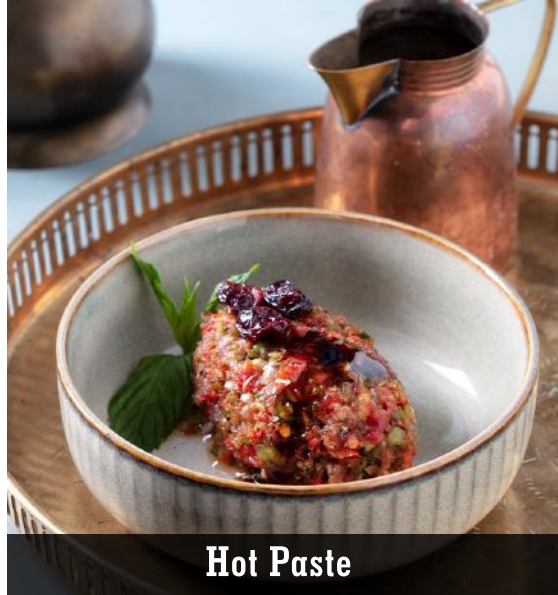
Halva with Powdered Almond, Butter and Nutmeg

PER PERSON 380 TL

Since we take your pleasure and the healthy rhythm of the kitchen and service teams into account, we can only serve the tasting menu to all customers at the table.



Babaganus



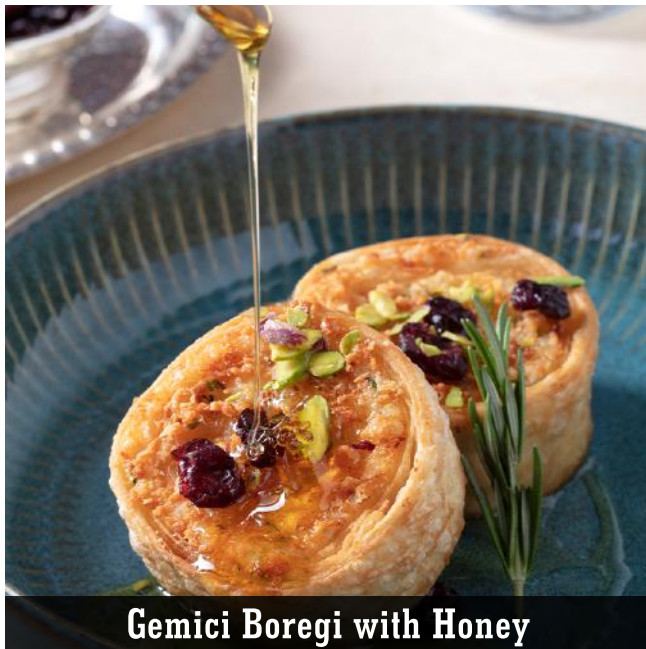
Hot Paste



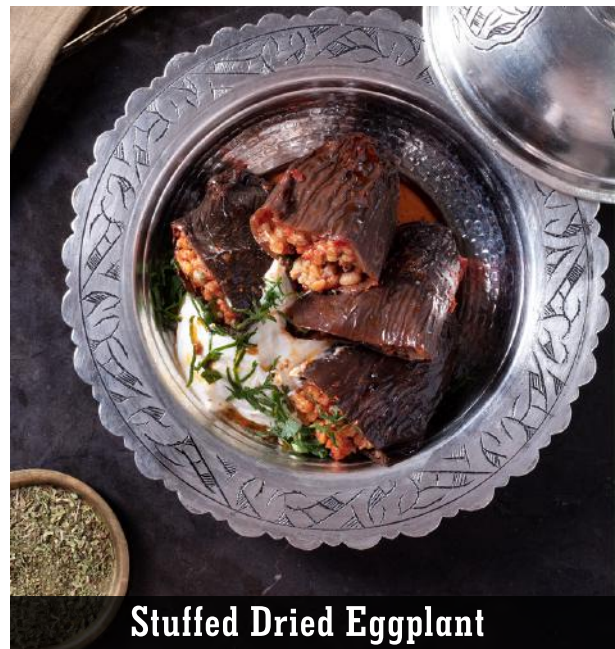
Muammara



Leaf Wrap with Cherry



Gemici Boregi with Honey



Stuffed Dried Eggplant



Goose Kebab



Lamb Neck with Plum



Mahmudiye



Levzine

SOUPS

Fish Soup

Fish soup with vegetable, ginger, lemon, black pepper, creek auto and bay leaf
Suheyli Unver - 15th Century - Mehmed, the Conqueror Reign's Dishes

Seasoned Lentil Soup

Lentil soup with garlic cooked slowly to taste.

Beef Cheek Soup

Traditional Anatolian soup seasoned with garlic, yogurt, vinegar and beef cheek.



Beef Cheek Soup



Cabbage Rolls with Chestnut or Mussels



Lamb Neck with Thyme



Chickpea Paste



Fish Soup



Seasoned Lentil Soup

COLD STARTERST

Chickpea Paste

Special kocbasi chickpea paste, Tahini, lemon, garlic, black pepper, hummus with currants and cinnamon. *From the "Bir Ziyafet Defteri" book of Semih Tezcan (1469)*

Leaf Wrap with Cherry

Boiled rice wrapped in grape leaves, cumin, cinnamon, ginger, onion, currant, peanut and grape leaf wrapped with cherry grains. *From the Book of "Aşçıların Sığınağı" of Mehmet Kâmil 1844*

Cabbage Rolls with Chestnut or Mussels

Stuffed rice blended with various spices, bay leaf and clove, (chestnut or mussel may vary depending on the season.)The Palace Recipe from the "Fatih Sultan Mehmet Devri Yemekleri" book of Suheyli Unver

Lamb Neck with Thyme

Lamb neck blended with spices, with lamb brain, plum sauce and red cabbage. *From the "500 Yıllık Osmanlı Mutfağı" book of Mariana Yarasimos*

Muammara

Local appetizer prepared with walnuts, pepper paste, bread crumbs and spices.



Leaf Wrap with Cherry



Muammara

Imam Bayıldı 42 TL
Finely chopped onion, tomato, garlic and olive oil and vegetables are placed on roasted eggplant.

Imam is a person who guides the worship in the religion of Islam. According to the story, the wife of the newly married imam is an olive oil merchant and cooks the dish for imam each day. Imam likes the food so much that he is happy to eat the dish every day. However, one day the wife cannot find any olive oil left in the home and cannot cook the dish and the imam faints because of his sadness.

Babaganus 38 TL
Roasted eggplant blended with yogurt, garlic and olive oil.
This dish is a Lebanese appetizer. The meaning of the meal is to spoil your dad or bring flavor for your dad.



Imam Bayıldı



Babaganus



Hot Paste



Red Caviar Oyster



Mutabbal



Artichokes with Beet Sauce

Hot Paste 36 TL
Paste flavored with red pepper, onion, garlic, cucumber, pepper paste, olive oil and spices.

Red Caviar Oyster 95 TL
Served in Rock Salt, Red Caviar and lemon.
1473 - It was purchased in a great quantity and served as roasted during the reign of Mehmed, the Conqueror. In our restaurant, it is simplified and served with fresh lemon juice on it.

Mutabbal 39 TL
Roasted eggplant puree with tahini, strained yogurt, garlic, lemon juice. It is a special and popular appetizer in Lebanon, Syria Region and originates from Damascus Aleppo and Beirut cuisine to Turkish cuisine.

Artichokes with Beet Sauce 48 TI
Artichokes with Orange, Beetroot, Fennel and Vegetables in Olive Oil

Mixed Appetizer Plate 110 TL
A tasting plate containing minimum five types of fresh appetizers where you can taste different flavors at the same time.



Mixed Appetizer Plate

HOT STARTERS

Fishballs

Fishballs prepared with currants, cinnamon, eggs, dill and peanuts Served with arugula, onion and pomegranate seeds.

Considered as a tavern appetizer by Greeks and Armenians living in Istanbul and served with fresh onion and lemon squeezed arugula.

Sogurtme Calamary

Calamari in pepper paste on a bed of eggplant puree.

Grilled Octopus

Octopus sleeve in eggplant puree.

Octopus has an important place in Istanbul Flavors. Served by Armenians and Greeks living in Istanbul and cooked in their kitchens.

Shrimp Casserole with Garlic Sauce

Shrimp with lots of garlic, onion mushrooms and butter cooked in the pan



Shrimp Casserole with Garlic Sauce



Gemici Boregi with Honey



Stuffed Dried Eggplant



Fishballs



Grilled Octopus

Gemici Boregi with Honey

55 TL

Fried pastry wrapped in dough prepared with various Turkish cheeses. Served with honey and currants on top. *A unique flavor from the Central Asian Uzbek Cuisine to the Ottoman Palaces. The perfect harmony of salty cheese, cheddar, cheese, feta cheese, basket cheese, other local cheeses and honey.*

Stuffed dried eggplant

50 TL

Stuffed eggplant with thin-fat ground beef, pepper paste, rosemary and various spices. *Served with warm yogurt.*



Sogurtme Calamary



Ottoman Style Vegetable Patty



Arefe Meatball

Ottoman Style Vegetable Patty 55 TL

Vegetable meal prepared with Carrots, Zucchini, Potatoes, Scallions, Parsley, Dill, Mint, Arugula, Egg, Flour, Black Pepper and Chili Peppers which are kneaded in soda water. Served with yogurt with blackseeds.
A special recipe from “Melce üt -Tabbahin” (The first Turkish Cooking Book”) of Mehmet Kâmil 1844

Arefe Meatball 42 TL

Stuffed meatballs with minced meat, almonds, pistachios, currants, rosemary and various spices.
Cooked and presented at weddings and special organizations in Anatolia. Cooked for big feasts and circumstation organizations in the palaces. Although there are different cooking methods, frying is very popular. Which is different in Deraliye is that it is served with sour yogurt after sautéed with rosemary, anise and sumac in a pan.

Piruhi with Spinach 55 TL

Hand-rolled piruhi stuffed with seasonal vegetables and various cheeses.
15th Century Dishes - Muhammed bin Mahmud Şirvani. Dishes with dough and phyllo originated from Central Asian Turkish cuisine to Ottoman Palaces. Piruhi is one of the common Manti dishes, especially in Uzbek and Azeri cuisines.

Caff Tongue 95 TL

Thinly sliced and roasted caff tongue on caramelized onion bed



Piruhi with Spinach



Caff Tongue

SALADS

Shepherd Salad with Pomegranate Syrub 55 TL

Seasonal salad with tomato, cucumber, green pepper and pomegranate syrup.

Seasonal greens with Ezine cheese cream 60 TL

Olive oil salad with local Ezine cheese.

Tuna Salad 75 TL

Caper flower, Arugula, Carrot, Lettuce, Tuna

Shrimp Salad with Pomegranate Grains 90 TL

Shrimp sauteed in butter is served with arugula, cherry seeds or Pomegranate seeds.

Red Beet Pickles 45 TL

Flavored with vinegar, garlic and grape molasses.

Tabbule 65 TL

A Middle Eastern salad served with lemon juice and olive oil mixed with finely chopped parsley, mint, green onion, fine bulghur and pomegranate seeds.



Seasonal greens with Ezine Cheese Cream



Tuna Salad



Tabbule



Shepherd Salad with Pomegranate Syrub

Shepherd Salad with Pomegranate Syrub



Red Beet Pickles



FROM PALACE CUISINE

Stuffed Melon 150 TL

Roasted melon stuffed with finely chopped caff meat, rice, spices, rosemary, fresh thyme, peanut, almond, pistachio and currant
Special Dish of the Reign of Suleyman, the Magnificent 15th Century Dishes - Muhammed bin Mahmud Şirvani.

Nirbac 140 TL

Leg of lamb with carrot flavored with coriander, cinnamon, mastic and ginger
“Nazmüü’-t-tebayi” book of Şeyhî, one of the Turkish medicine books of 15th century recommends Carrot Kalye to be prepared with pomegranate syrup, which also calls the recipe as Carrot Kalye (Havuç Kalye).

Lamb Shank 140 TL

Lamb Shank cooked in tandoor on the bed of Begendi with roasted eggplant - Special dish of Ottoman Cuisine *Lamb shank is a flavor entered to the palace cuisine after the reflection of nomadic culture.*

Lamb Neck with Plum 145 TL

The boiled lamb neck is served with shallots, prunes, dried apricots, molasses and rosemary. (*“Kanuni Sultan Süleyman Dönemi Yemekler” book of Marianna Yaresimiz).*



Stuffed Melon



Nirbac



Lamb Shank



Lamb Neck with Plum



Stuffed Apple or Quince



Terkib-i Mutancana

Stuffed Apple or Quince

120 TL

Roasted stuffed (Apple or Quince) prepared with minced lamb and beef chopped with a tool called as “zirh” in Turkish, and with rice, spring herbs, pine nuts and currants.

On the menu during the reign of Mehmed, the Conqueror, tuffahiyye recipes are served as 3 types.

Terkib-i Mutancana

150 TL

Palace dishes prepared with honey, vinegar, apricot, dried fig and rezaki grape, lamb shank.

In Istanbul, it used to be served in Fatih and Suleymaniye Imarets while in Edirne, it used to be served in II. Bayezid imaret for the public

Lamb in Tandoori

145 TL

lamb meat with spicy stuffed rice cooked in a traditional stone oven.



Lamb in Tandoori



Duck Stew



Goose Kebab

POULTRY MEAT AND GAME MEATS FROM PALACE CUISINE

Meat is the basic element of Ottoman Food culture. Eating meat was the main requirement of the nutrition in Ottoman Empire and Central Asia. Meat such as sheep, deer, rabbit, horse meat and poultry such as goose, quail and duck were the main meats in the pre-Muslim eating habits of Turks living on hunting and animal husbandry.

After our ancestors from Central Asian steppes entered into the Anatolia, meat maintained its leading role in the cuisine and even had an important place as a social status.

Cooked with different recipes with the comfort of richness in Ottoman Palaces. In our restaurant, we have prepared recipes staying true to the original as much as possible.

Duck Stew - Sanat-ı Zırva

180 TL

Duck meat flavored with apricots, shallots, plums and chickpeas and saffron.

"Nazmüü'-t-tebayi"'book of Şeyhî, one of the Turkish medicine books of 15th century recommends the recipe.

Goose Kebab

175 TL

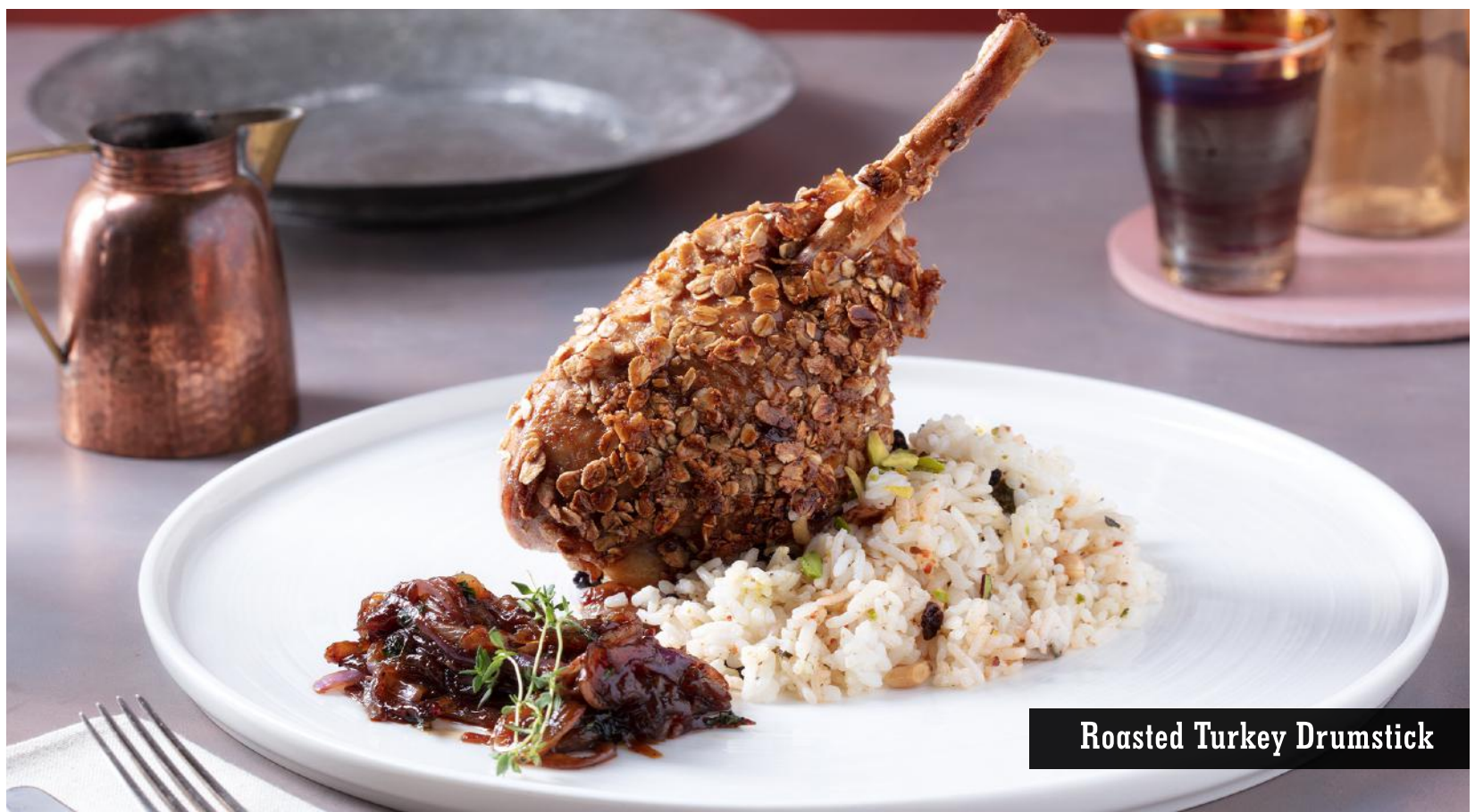
Goose meat served with rice and special sauce in phyllo pack

A special recipe from Suleyman, the Magnificent's cuisine a recipe from a banquet book of 1539

Roasted Turkey Drumstick

165 TL

Roasted turkey with oat mixed with grape molasses and pomegranate syrup.



Roasted Turkey Drumstick



Tarçınlı Tavuk Çevürüsü



Mahmudiye

Stuffed Quail with Seasoned Rice 135 TL
Oven-baked quail kebab stuffed with rice

Mahmudiye 120 TL
Village chicken flavored with noodles, almonds, apricots, razaki grapes, honey, cinnamon and lemon juice.
The dish cooked at the circumcision organization held for Cihangir and Beyazıt, the sons of Suleyman the Magnificent in 1539.

Kavurma-i Makiyan 95 TL
Chicken grill flavored with caramelized onion, molasses, vinegar and cinnamon -
Fatih Aş Hanesi Tevzi Namesi - Istanbul Fethi Dernegi Publications No 7

Tarçınlı Tavuk Çevürüsü 95 TL
Chicken drumsticks with eggplant and honey sealed with cinnamon



Kavurma-i Makiyan



Stuffed Quail with Seasoned Rice

BEEF DISHES OF THE PALACE

With the impact of culture of the life, beef was not very popular in the Ottoman Turkish cuisine. As you will see in our menu of Ottoman Palaces and Turkish cuisine, mostly game animals, poultry and lamb were consumed.

Beef started to be consumed upon the will to change towards the western culture with the impact of Europeanization in the last periods of the Ottoman Empire, and started to be cooked in the Palace kitchen as well. The following dishes are steak fillet dishes cooked in the 18th century Ottoman Palaces.

Beef Kebab Rested With Coarse Herbs

Thinly cut slices of tenderloin flavored with cumin and cinnamon.

165 TL

Beef Tuffahiye

Thin slice of fillet steak with apple sauce marinated in olive oil.

155 TL

Veal Chops

Grilled veal chops marinated in fresh thyme, rosemary, bay leaf and olive oil.

250 TL

Kirde Kebab

Fried beef with yoghurt and vegetables on a crunchy dough

135 TL



Beef Kebab Rested With Coarse Herbs



Beef Tuffahiye

Veal Chops



Kirde Kebab



KEBABS

Kebab is a very foreign food culture in Istanbul cuisine during the Byzantine and Ottoman periods. Upon the foundation of the Republic, people immigrating from Anatolia carried their life culture and cuisine to Istanbul. This rich and delicious cuisine culture was not adopted by the high society at first; however, it is widely appreciated for the time being due to its rich flavor and fast cooking advantages. Kebabs have brought great variety to Istanbul cuisine which has already been very rich in appetizers, meat dishes and homemade foods.



Grilled Meatballs



Lamb Shish



Adana Kebab

Adana Kebab	95 TL
Grilled Kebab with minced meat of lamb and beef chopped with zirh	
Pistachio Kebab	105 TL
Lamb and veal minced meat marinated with pistachio	
Lamb Shish	130 TL
Lamb skewers on charcoal grill	
Grilled Meatballs	65 TL
Grilled meatballs with smoked eggplant	
Chicken Shish	70 TL
Marinated Grilled Chicken Shish with rice and vegetables	
Lamb Chops	155 TL
Lamb Chops with grilled vegetables	
Ali Nazik Kebab	135 TL
Kebab prepared with cubed lamb meat with roasted eggplant, strained yogurt, garlic	
Roasted Onion Kebab	110 TL
An Anatolian taste within two onions roasted in the oven containing with lamb meat chopped with zirh, and garlic,	
Eggplant Kebab	120 TL
Lamb and beef meat chopped with zirh, between two eggplants.	



Chicken Shish



Roasted Onion Kebab

Pistachio Kebab



Eggplant Kebab



Lamb Chops

GREAT DISHES OF THE PALACE

In Ottoman and Turkish culture, there is a habit of eating from the same plate which was frequently occurred for large and single-piece dishes.

During the feasts or celebrations, the elders of the family or the society used to sit around a table together and eat meals cooked in a traditional stone oven which were served in large pots and bowls. And everyone used to eat from the part before themselves as the rules of good manners.

Mixed Grill - (for two) 350 TL

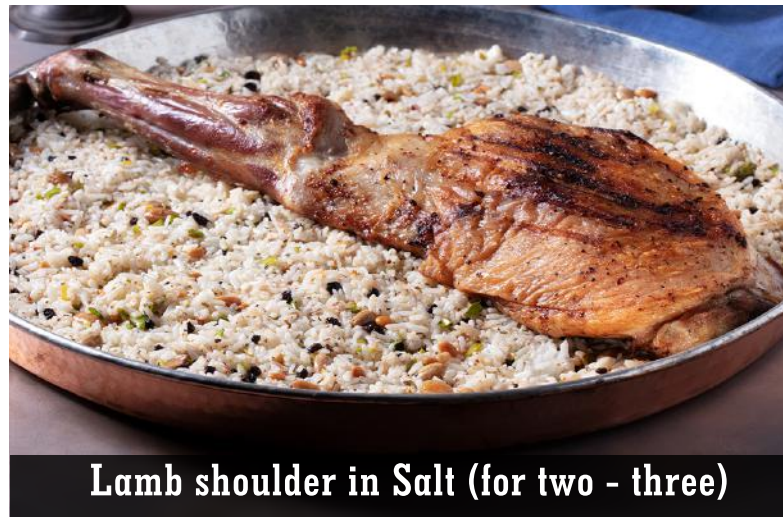
Adana Kebab, Kebab with Pistachio, Chicken Wing, Eggplant Kebab, Tomato Kebab served with Pita and

Rack of lamb - (for two) 500 TL

Baked rack of lamb

Lamb shoulder in Salt (for two - three) 500 TL

Lamb shoulder cooked slowly in a tandoor.



Lamb shoulder in Salt (for two - three)



Duck in tandoor oven - (for two)



Mixed Grill - (for two)

Beef Rib - (for two) 500 TL

Baked Beef Ribs

Duck in tandoor oven - (for two) 450 TL

Cooked in traditional Turkish cuisine method in the oven and served with seasoned rice. Seasoned rice is prepared with rice, currants, black pepper and pine nuts.



Beef Rib - (for two)



Rack of lamb - (for two)



Roasted Turbot –(for two)



Testi Kebab – (for two)

Whole Goose (for two - three) 600 TL
Geese grown organically at the villages of Central and Eastern Anatolia are cooked in the oven slowly and served to the table.

Sea Bass or Sea Bream in Salt - (for two) 0 TL
A large sea bass wrapped in a special paper is put into a thick mixture of salt and eggs and cooked in the oven. Sea bass cooked with high heat without even touching the fire is served to your table without losing its water and flavor through a show. *Due to seasonal price changes, any price has not set for the dish. Please before ordering, ask the price to the waiter.*



Sea Bass or Sea Bream in Salt - (for two)

Roasted Turbot –(for two)
Turbot is one of the most precious fish in our country. With its soft and delicious taste, turbot is cooked slowly and served. *Due to seasonal price changes, please before ordering, ask the price to the waiter.*

Testi Kebab – (for two)
A local Anatolian folk dish prepared with lamb, Garlic, Shallot, Red Pepper, Red Pepper, Fresh thyme and pepper paste.



Whole Goose (for two - three)



Sea Bass on Paper



Red Mullet

FISH DISHES

Fish was considered as a main course for both Christians and Jews in Istanbul surrounded by the sea. On the other hand, for the Turks, fish has ranked as the last in the cuisine.

Folks used to know how to use fish passing through the Bosphorus that connects the Blacksea with Mediterranean Sea during particular seasons of the year, and fish was considered as a blessing of God for Istanbul folk for centuries.

Sea Bass on Paper

Mastic Gum, Coriander, Lemon, Dill, Vegetable and Almond.
Sea bass wrapped in paper cooked in traditional steamed and baked tandoori style

145 TL

Red Mullet

Stir-fried red mullet in corn flour.

155 TL

Stuffed Zander Fish with Piyaz

Zander fish fried in olive oil with onion, bay leaf and spices
Mentioned in the Bursa Ihtisab Law in 1502. From Byzantium to the end of the Fatih era While saltwater fish were consumed only by the poor, rare freshwater fish were included in the Palace menus for 2 days in a week.

155 TL

Grilled Sea Bass

120 TL

Grilled fish with seasonal greens cooked on a charcoal grill.

Grilled Bream

120 TL

Grilled fish with seasonal greens cooked on a charcoal grill.

Kulbasti Salmon Fish

130 TL

Grilled fish with seasonal greens cooked on a charcoal grill.

Grilled Jumbo Shrimp

220 TL

Grilled fish with seasonal greens cooked on a charcoal grill



Stuffed Zander Fish with Piyaz



Grilled Jumbo Shrimp



Grilled Sea Bass



Grilled Bream



Kulbasti Salmon Fish

VEGETARIAN MAIN COURSES

Nergis Kalye (Vegetarian) 65 TL

Zucchini dish with dill and walnuts cooked in verjuice
From Sayyid Vehbi sur names (1658)

Stuffed Melon or Apple 95 TL

Stuffed quince or melon in the oven prepared with vegetables, rice, spring herbs, pine nuts and currants (may vary depending on the season)

Vegetarian Manti 60 TL

Homemade manti prepared in traditional methods
Served with yogurt with vegetables and lentil



Vegetarian Manti



Stuffed Melon or Apple



Nergis Kalye (Vegetarian)

Imam Bayıldı in Ottoman Style



Imam Bayıldı in Ottoman Style

55 TL

Onion, garlic, vegetables and Saffron Rice.

Vegetarian Testi Kebab

120 TL

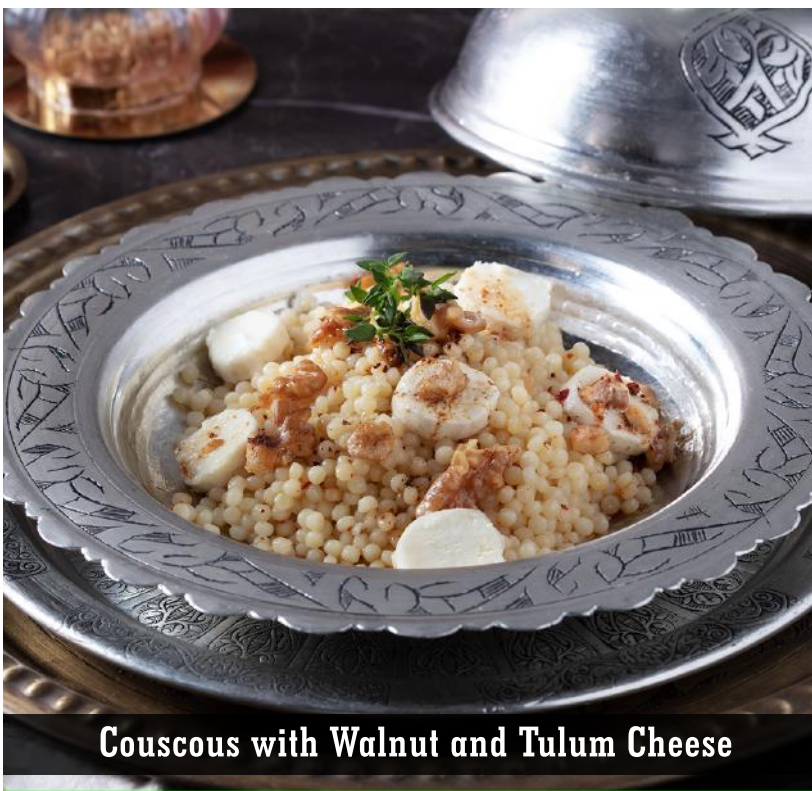
Vegetable casserole dish prepared in the traditional cooking method.



Vegetarian Testi Kebab



Reştiyye



Couscous with Walnut and Tulum Cheese

RICES AND PASTRY

Reştiyye

Homemade noodles with tulum cheese, walnuts, parsley and red pepper
From the 16th Century Cuisine of Suleyman, the Magnificent

55 TL

Couscous with Walnut and Tulum Cheese

Walnut and 'Tulum' cheese couscous

55 TL

Rice with Golden Chickpeas

Rice with Chickpeas and Saffron
Mehmed, the Conqueror used to have the kitchen servants to put a golden in the size of chickpea into the rice in order to show the importance he used to attach for the people during the dinner organizations held for statesmen. Prof Dr. Süheyl Ünver - Fatih Devri Yemekleri

50 TL



Rice with Golden Chickpeas

Dane İ Simit

45 TL

Grained Bulghur Rice.

Bulghur was very rarely used in Ottoman Palaces. During the 15th and 16th centuries, when the Empire was very rich, bulghur was considered as a dish for poor folk, and rice used to be consumed in the palaces. However, it has been a favorite element of Turkish cuisine in every period with its

Manti

60 TL

Homemade manti with minced meat, butter, spicy sauce and yogurt

Dane İ Simit

Manti

Chicken Fettucini

Spaghetti Neapolitan

The following dishes do not originate from Ottoman cuisine but included in the menu for the families with kids in general.

Chicken Fettucini	75 TL
Mushroom, vegetable and cream pasta.	
Spaghetti Neapolitan	65 TL
Tomato sauce, basil and permamsan cheese	
Spaghetti Bolognese	75 TL
Finly chopped minced meat, basil and cheese	

Spaghetti Bolognese



Levzine



Baklava

DESSERTS

Katmer

60 TL

Turkish dessert with lots of green pistachios, cream and butter in Baklava dough. Served with ice cream.

Put some ice cream on some part of the katmer and experience the carnival of cold

Baklava

55 TL

Doughs are prepared as thin layers on a marble counter and flavors are added on the layers. The sherbet prepared is poured into the baklava, cooked with plenty of butter. Served with goat milk cream.

An irreplaceable dessert for all nations from the Middle East to the Balkans, Anatolia to the Caucasus. One of the cornerstones of Turkish cuisine and irreplaceable for feasts and organizations in Ottoman Palaces.

Levzine

60 TL

Halva with Powdered Almond, Butter and Nutmeg.

The dish included in the menu of circumcision organization held for Cihangir and Beyazıt, the sons of Suleyman the Magnificent in 1539.



Katmer



Kunafah

Kunafah

55 TL

A kadayif dessert with baked butter and sherbet - It is served hot.

Baked Rice Pudding

45 TL

Baked pudding with rice

Ice Cream

35 TL

Vanilla, cocoa or fruit ice cream.

Fruit Plate

50 TL

Seasonal fruits.



Baked Rice Pudding



Fruit Plate

Any recipe you don't like is not charged. - In case of any dish or service-related problems, please contact with the saloon manager.

Our aim: To provide you with the opportunity to have a different experience with kind service and delicious dishes.
VAT is included in our prices.

İÇECEKLER

Glass Of House Wine

Glass of Red Wine	55 TL
Glass of White Wine	55 TL
Glass of Roze Wine	55 TL
Glass of Champagne	120 TL
Spritzer	50 TL

BEVERAGES LIST

Beers / Biralar

Efes Draft 33 CL	38 TL
Efes Draft 50 CL	43 TL
Bomonti Filtresiz	45 TL
Bomonti Dark	45 TL
Heineken	47 TL
Miller	50 TL
Alkolsüz Bira	40 TL

Votka

Finlandia	85 TL
Smirnoff	85 TL
Absolut	85 TL
Belvedere	100 TL
Grey Goose	100 TL
Russian Standart	100 TL
Belluga	100 TL

Cin

Gordon's	85 TL
Beefeater	85 TL
Gilbeys	85 TL
Bombay	90 TL
Hendricks	120 TL
Monkey 47	120 TL
Tangeray No TEN	120 TL

Viskiler

Talisker 10	120 TL
The Glenlivet 12	130 TL
Lagavulin 10	120 TL
Glen Fiddich 12	100 TL
Chivas Regal 18	120 TL
Chivas Regal 12	95 TL
Macallan 12	130 TL
Jameson	90 TL
Black Label	95 TL
Red Label	90 TL
Jack Daniel's	90 TL
J&B	90 TL
Jeam Beam	90 TL

Konyaklar

Martell V.S	95 TL
Remy Martin V.S.O.P	95 TL
Hennesy X.O.	150 TL
Hennesy Very Special	110 TL
Hennesy VSOP	110 TL
Remy Martin X.O	150 TL
Metaxa	80 TL

Vermut / Vermut

Martini Dry	85 TL
Martini Rosso	85 TL
Martini Extra Dry	85 TL



Liquer - Likörler

Ahududu, Acıbadem, Nane, Vişne	45 TL
Cointreau	80 TL
Bailey's Irish Cream	85 TL
Amaretto di Sarano	75 TL
Jagermeister	75 TL
Kahlua	62 TL
Archer's	85 TL
Malibu	90 TL
Campari	90 TL
Safari	90 TL
Tia Maria	80 TL
S.T Germain	120 TL
Cordinal Melon	130 TL
Sambuca	120 TL
Grappa	100 TL
Chambord	120 TL
Aperol	100 TL

Rum

Bacardi	85 TL
Bacardi Black	95 TL
Campari	85 TL
Captain Morgan	85 TL
Captain Morgen Black	90 TL
Captain Morgen Spicy	100 TL
Havana Clup	85 TL

Tequila - Tekila

Olmega	100 TL
Olmega Gold	120 TL
Patron Silver	120 TL
Don Julio	105 TL
Serra	105 TL

Rakı

	70 CL	35 CL	8 CL	4 CL
Yeni Rakı	470 TL	250 TL	65 TL	45 TL
Tekirdağ Rakı	490 TL	250 TL	65 TL	45 TL
Tekirdağ Altın Seri	500 TL	260 TL	70 TL	50 TL
Yeni Rakı Ala	500 TL	60 TL	70 TL	50 TL
Yeni Seri	490 TL	50 TL	65 TL	45 TL



Non Alcoholic Drinks

Fresh Fruite Juice (orange,pomagranade)	30 TL
Fruite Juice (cherry,piech,apricot,apple)	20 TL
Home Made Lemonade	30 TL
Coca Cola, Coca Cola Light, Sprite, Fanta	20 TL
Ice Tea	20 TL
Ayran (Turkish Yogurt Drink)	20 TL
Sparkling Soda Water	15 TL
Red Bull	50 TL
Home Made Sherbet	25 TL

Hot Drinks

Tea	10 TL
Fruit and Flower Tea	15 TL
Ihlamur, Adaçayı, Elma, Nane, Yasemin, Papatya	
Linden, Sage, Apple, Mint, Jasmin, Rose Hip, Chamomile	
Turkish Coffee	20 TL
Nescoffee	15 TL
Espresso	20 TL
Capuccino	25 TL
Latte Macchiato	30 TL
Espresso Macchiato	25 TL
Bailey's Caffee	65 TL
Irish Caffee	75 TL



Cocktails

Aperol Spritz	120 TL
4,5 cl Prosecco veya köpüklü şarap veya şampanya 3 cl Aperol (1,5 cl) Soda	
Mojito	95 TL
Bacardi (5cl), Fresh Nane, Lime, Kahverengi Şeker, Soda	
Bloody Marry	100 TL
Vodka (4.5),domates suyu,vorçhestersos,tobacco,karabiber,tuz.	
Pina Colada	95 TL
Malibu (2cl),Bacardi (2cl),Ananas Suyu,Süt3cl),Hindistan Cevizi.	
Ginfizz	85 TL
Gin (4cl),Limon Suyu,pudra şekeri,soda .	
Negroni	90 TL
Gin (3cl),Campari (3cl),Martini Rosso	
Cosmopolitan	85 TL
Limevodka (4cl),portakal likörü,blueberry,portakal suyu.	
Wiskey Sour	100 TL
Bourbon Wiskey (5cl),SandS.	
Bellini	100 TL
Archer's (2,5cl),peach,prosecco.	
Cuba Libre	95 TL
Rom (5cl),lemon juice,cola.	
Margarita	85 TL
Tegulia (4cl),countrau (2,5cl),lime.	
Martini Dry	82 TL
Gin (5cl), Vermut (2cl)	
Sex On The Beach	90 TL
Granadin , orange juice (6cl), vodka (2cl), archers (2cl) tekila (4cl)	
Long Island	90 TL
cointreau (2cl), gin (2cl), rom (2cl), tekila (2cl), vodka(2cl),fresh lemon juice (1cl), 1 spoon of browne suger, cola.	
Lynchburg Lemonade	90 TL
Barmans Specials	90 TL
Red Devil	90 TL
Rom ,fresh mint,blueberry,lemon juice,lime.	
Ginger Club	85 TL
Gin,homemade ginger souce, absalutmandarine, S&S.	
Smoke Touch	95 TL
Vodka,cinnamon,fresh grapefruit juice,lime,S&S.	
Spice Passion	90 TL
Gin,passion fruit,Mexican pepper,orange juice,lemon juice,suger syrup.	
Barbie and Ken	90 TL
Campari,martini rosso,absalutvanilya,soda.	
Lady Dı	90 TL
Beefeater pink,angustra bitter,strawberry bitter.	

Traditional Turkish Cooking Course

COOKING CLASSES

IN DERALIYE OTTOMAN CUISINE



Cooking Classes in Deraliye Ottoman Cuisine

Cook your way through many authentic Ottoman recipes, all once prepared for the approval of the mighty Sultans.

The Turkish and Ottoman cuisine is considered to be one of the richest kitchens in the World. This is no wonder if one thinks about all the geography where the Turks lived and build an empire during their history.

From the Danube and the Balkans to the Arabic Peninsula and the northern shores of Africa, different cultures and their tastes blend in with the Turkish and ototman heritage and built an inspiring cuisine.

So, let's meet for a half day course for an amazing journey through the Turkish culture and cuisine. We will prepare a 3 course menu, including classics of the historical Ottoman cuisine and favorites of the traditional Turkish home and enjoy our fresh prepared meals for lunch or dinner along with refreshing drinks and Turkish coffee.

The dates and names written underneath the different dishes refer to the historical written sources the recipes were taken from.

Traditional Turkish Cooking Course



“Treat yourself
as a sultan”



Please rate us at tripadvisor.

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