



TERRACE

by DERALİYE



Necati Yılmaz

@necati.yilmaz.istanbul



NECATI.YILMAZ.ISTANBUL

Istanbul is a magnificent city that has been the subject of epics in which Sultans and sultans live. In addition , Istanbul has been the subject of many poets ' poems.

Some have spent their lives in Istanbul, others have loved this city as if they fell in love without ever seeing it. Each street in Istanbul bears traces of the Ancients and reflects the lines of modern life. Istanbul is a city that gives you the moment and makes you feel alive with its inns , Bosphorus, bridges , historical mosques and many rare districts. Looking at this rare city, which has so much beauty together, from Deraliye Terrace Restaurant will be a great experience. An original menu with superior flavors has been prepared for you by Necati Yılmaz's team under the strict guidance of Necati Yılmaz to literally accumulate a memory while living the landscape.

As you enjoy your delicious food, you will not be able to take your eyes off the view. Immerse yourself in the wonderful tastes, the beauty of the landscape and Istanbul.



SOUPS

- Lentil Soup

65 TL

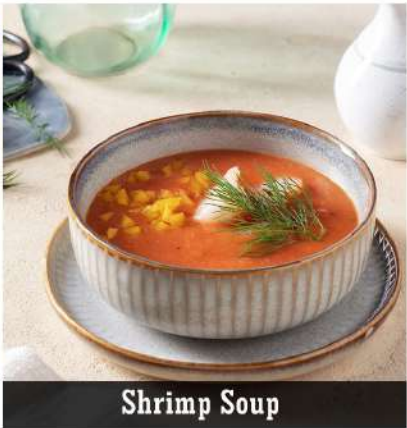
Lentil soup is served with a slice of lemon and a slightly hot sauce with butter.
- Shrimp Soup

120 TL

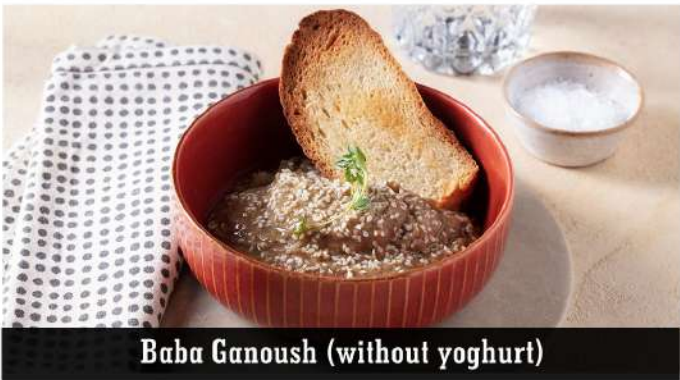
Shrimp stew is served with fresh vegetables and dill on top.



Lentil Soup



Shrimp Soup



Baba Ganoush (without yoghurt)



Kriti Dip Sauce



Mutabbal



Basil Burrata

COLD STARTERS

- Baba Ganoush (without yoghurt)

62 TL

((grilled aubergine lemon juice garlic)
- Kriti Dip Sauce

70 TL

(white cheese, quark cheese, pistachio, garlic, olive oil)
- Mutabbal

72 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.
- Basil Burrata

160 TL

(tomato, basil, burrata cheese, olive oil)
- Hot Paste

65 TL

Paste flavored with red pepper, onion, garlic, cucumber, pepper paste, olive oil and spices.
- Leaf Wrap with Cherry

71 TL

Boiled rice wrapped in grape leaves, cumin, cinnamon, ginger, onion, currant, peanut and grape leaf wrapped with cherry grains.
- Mixed Appetizer Plate (2 pax)

180 TL

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



Mixed Appetizer Plate (2 pax)



Hot Paste



Leaf Wrap with Cherry

Muammara 75 TL
Local appetizer prepared with walnuts, pepper paste, bread crumbs and spices.

Carrot Tarator 63 TL
(Strained yogurt, carrot, walnut, garlic, olive oil)

Salmon Tartare with Quail Eggs 180 TL
(quail eggs, salmon, olive oil)



Muammara



Salmon Tartare with Quail Eggs



Local Charcuterie Plate



Carrot Tarator

Local Cheese Plate 220 TL
(curd, kashar, aged kashar, tulum cheese, moldy cheese, basket cheese, mihaliç cheese, goat cheese, kolot cheese)

Local Charcuterie Plate 260 TL
(bacon, sausage, kavurma, dried smoked meat)

Bosphorus Plate 240 TL
(smoked salmon, shrimp stew, salmon caviar, smoked mackerel, smoked bonito, quail eggs)



Local Cheese Plate



Bosphorus Plate

%10 Service will be charged.

WARM STARTERS

- Stuffed Dried Eggplant**

85 TL

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

85 TL

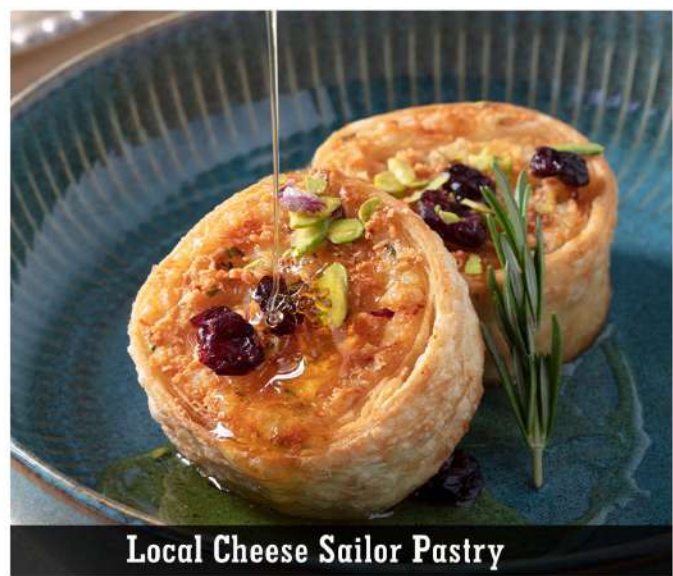
(roasted eggplant, tulum cheese filling, kashar)
- Local Cheese Sailor Pastry**

85 TL

(mixed Turkish cheeses, honey, currants)
- Stuffed Tomatoes with Shrimp**

125 TL

(baked tomato stuffed with shrimp, kashar cheese)



Local Cheese Sailor Pastry



Stuffed Tomatoes with Shrimp



Pistachio Stuffed Meatballs



Roasted Eggplant with Tulum Cheese

- Shrimp Stew**

220 TL

(shrimp, butter, garlic, shallot)
- Pistachio Stuffed Meatballs**

75 TL

(served with bulgur, peanuts and strained yoghurt, stuffed with ground beef with walnuts)



Shrimp Stew



Stuffed Dried Eggplant



Hot Hummus with Butter and Pastrami



Grilled Octopus



French Fries with Smoked Circassian and Grated Parmesan

Crispy Anchovy 110 TL
(served with breaded and fried anchovies, arugula and onions)

Grilled Octopus 240 TL
Eggplant liked, served with masolin and grilled octopus.

Hot Hummus with Butter and Pastrami 120 TL
(chickpea, tahini, butter, pastrami)

French Fries with Smoked Circassian and Grated Parmesan 80 TL

Breaded Halloumi Fries 138 TL
(breaded halloumi cheese)



Crispy Anchovy



Breaded Halloumi Fries

SALADS

Shrimp Salad with Pomegranate Grains

160 TL

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

Goat Cheese Salad

110 TL

(ring goat cheese, Mediterranean greens, balsamic glaze)

Greek Salad

110 TL

(tomatoes, cucumbers, peppers, red onions, white cheese)

Chicken Caesar Salad

120 TL

(iceberg lettuce, croutons, chicken, caesar sauce, parmesan cheese)

Grilled Halloumi Cheese Salad with Basil

110 TL

(Mediterranean greens, basil, grilled halloumi cheese, balsamic glaze)



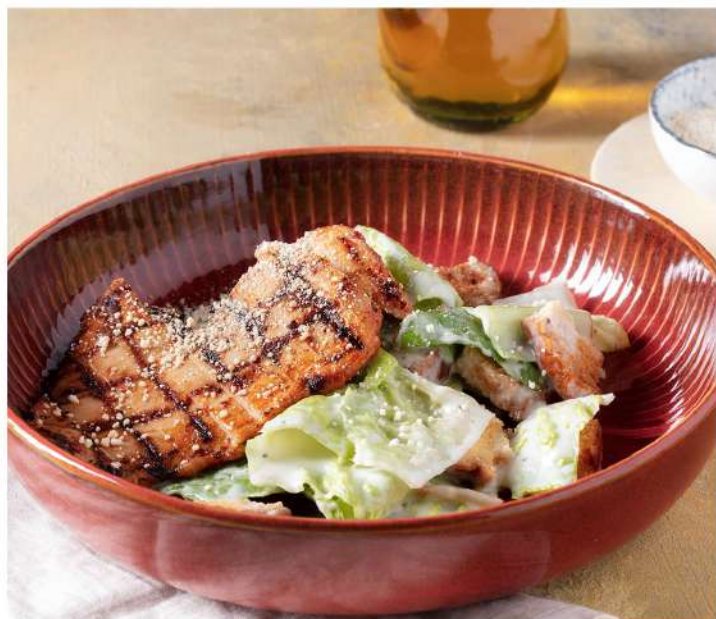
Shrimp Salad with Pomegranate Grains



Goat Cheese Salad



Grilled Halloumi Cheese Salad with Basil



Chicken Caesar Salad



Greek Salad



Green Apple Tuna Salad



Quinoa Salad with Avocado



Walnut Pomegranate Arugula Salad

Green Apple Tuna Salad

120 TL

(Mediterranean greens, green apple, tuna)

Quinoa Salad with Avocado

130 TL

(arugula, quinoa, avocado, olive oil, balsamic glaze)

Walnut Pomegranate Arugula Salad

110 TL

(arugula, walnut, pomegranate, olive oil)

Tenderized Tenderlion Salad with Roasted

165 TL

(Mediterranean greens, roasted capia pepper, tenderized tenderloin, croutons, parmesan cheese)



Tenderized Tenderlion Salad with Roasted Pepper



Grilled Sea Bass



Kulbasti Salmon Fish

FISHES

Grilled Sea Bass

(Grilled fish with seasonal greens cooked on a charcoal grill.)

235 TL

Grilled Bream

(Grilled fish with seasonal greens cooked on a charcoal grill.)

235 TL

Grilled Jumbo Shrimp

(Grilled fish with seasonal greens cooked on a charcoal grill.)

400 TL

Vongole with Rosé Wine Sauce

(Clams cooked with garlic, butter and rosé wine)

280 TL

Steamed Whiting

(whiting fish cooked with butter and tomato sauce, served with basil.)

240 TL

Kulbasti Salmon Fish

(Grilled fish with seasonal greens cooked on a charcoal grill.)

250 TL

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

260 TL



Vongole with Rosé Wine Sauce



Grilled Bream



Grilled Jumbo Shrimp



Steamed Whiting



Sea Bass on Paper

STEAKS

Veal Chops (Served with sauteed spinach and baked potatoes)	520 TL
Grilled Chicken Breast (Served with creamy spinach sautéed and baked potatoes.)	175 TL
Wet Meatballs (Grilled meatballs are served with bread with tomato sauce, grilled vegetables and yogurt.)	180 TL
Filet Mignon with Demi Glace Sauce (Served with mashed potatoes.)	350 TL
Shashlik (Served with creamy grilled tenderloin, buttered bread and grilled vegetables.)	330 TL



Veal Chops



Wet Meatballs



Grilled Chicken Breast



Filet Mignon with Demi Glace Sauce



Shashlik



Lamb Chops



Tenderized Lamb Küşleme (Min. 2 Pax)



Tenderized Beef (Min. 2 Pax)



T-Bone

Lamb Chops 360 TL

(Served with sauteed spinach and baked potatoes)

Tenderized Lamb Küşleme (Min. 2 Pax) 1200 TL

(Served with lamb tenderloin, sauteed spinach and baked potatoes.)

Tenderized Beef (Min. 2 Pax) 1200 TL

(Served with beef tenderloin, sauteed spinach and baked potatoes.)

T-Bone 520 TL

(Served with sauteed spinach and baked potatoes)

Mixed Steak (Min.2 Pax) 1300 TL

(beef tenderloin, lamb tenderloin, lamb chops, shashlik, meatballs, chicken breast, served with sauteed spinach and baked potatoes.)



Mixed Steak (Min.2 Pax)

FROM PALACE CUISINE

Lamb Shank

350 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.

Goose Kebab

360 TL

Goose meat served with rice and special sauce in phyllo pack

Stuffed Melon

380 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.

Stuffed Apple or Quince

310 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. Included in the autumn menu.



Lamb Shank



Stuffed Melon



Stuffed Apple or Quince



Goose Kebab



Kirde Kebab



Chicken Kebab with Smoked Eggplant



Dane-i Sari

Lamb Cage – (for two)

1600 TL

Roasted lamb cage

Dane-i Sari

70 TL

Chickpea and saffron rice Fatih, at the dinners he ordered to the statesmen, chickpeas in rice to show its value sized gold. Prof. dr. Suheyl Unver - Fatih Period Dishes

Chicken Kebab with Smoked Eggplant

180 TL

Marinated and grilled pieces of chicken seasoned with cinnamon and served on a bed of smoked and mashed

Kirde Kebab

350 TL

Fried beef with yoghurt and vegetables on a crunchy dough



Lamb Cage – (for two)

PASTAS

Spaghetti Bolognese

130 TL

(tomato sauce, minced meat, spaghetti, parmesan cheese)

Creamy Tortellini with Basil Sauce

130 TL

Ravioli with Spinach and White Cheese

130 TL

Manti

105 TL

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



Spaghetti Bolognese



Creamy Tortellini with Basil Sauce



Ravioli with Spinach and White Cheese



Manti

Chicken Fettucini



Chicken Fettucini

Mushroom, vegetable and cream pasta.

130 TL

Seafood Linguini

(clams, shrimp, squid, tomato sauce, linguini)

220 TL



Seafood Linguini



Tiramisu

DESSERTS

Tiramisu

85 TL

Katmer

(served with ice cream.)

95 TL

Souffle

(served with ice cream.)

85 TL



Souffle



Katmer



Baklava

Baklava

(served with ice cream.)

85 TL

Maras Ice Cream

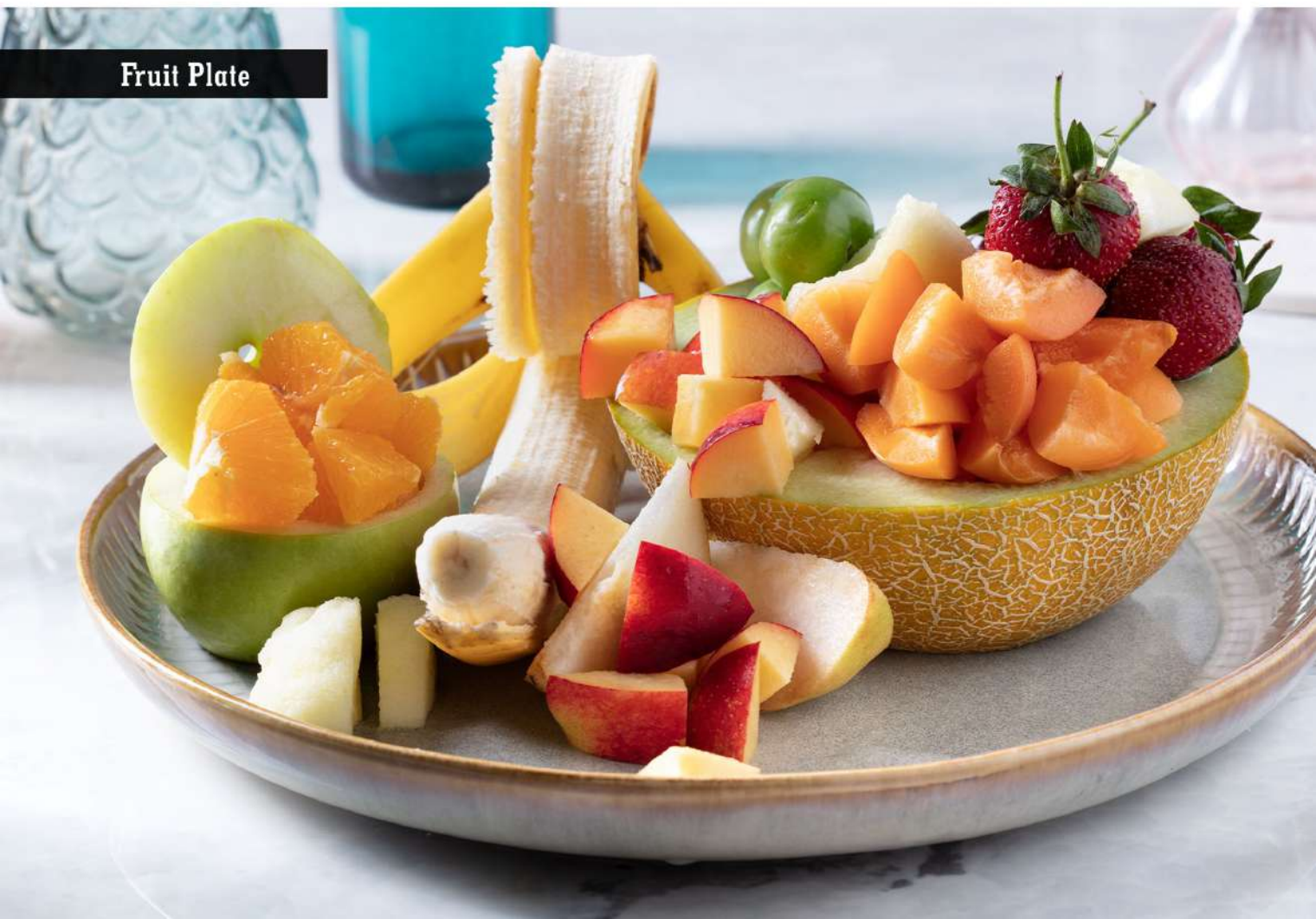
(goat milk ice cream)

75 TL

Fruit Plate

(seasonal fruits)

110 TL



Fruit Plate

BEVERAGES

Glass Of House Wine

Glass of Red Wine	75 TL
Glass of White Wine	75 TL
Glass of Roze Wine	75 TL
Glass of Champagne	180 TL
Spritzer	75 TL

Beers

Efes Draft 33 CL	70TL
Efes Draft 50 CL	80 TL
Bomonti Filtresiz	90 TL
Heineken	90 TL
Non Alcoholic Beer	80 TL

Vodkas

Finlandia	125TL
Smirnoff	125 TL
Absolut	152 TL
Belvedere	140 TL
Grey Goose	166 TL
Russian Standart	160 TL
Belluga	160 TL

Gins

Gordon's	135 TL
Beefeater	135 TL
Gilbeys	135 TL
Bombay	135 TL
Monkey 47	180 TL

Whiskeys

Talisker 10	220 TL
Glen Fiddich 12	180 TL
Chivas Regal 18	235 TL
Chivas Regal 12	180 TL
Macallan 12	275 TL
Jameson	165 TL
Black Label	180 TL
Red Label	180 TL
Jack Daniel's	170 TL
J&B	170 TL
Jeam Beam	170 TL

Cognacs

Martell V.S	160 TL
Remy Martin V.S.O.P	160 TL
Hennesy X.O.	620 TL
Hennesy Very Special	210 TL
Hennesy VSOP	240 TL
Remy Martin X.O	620 TL
Metaxa	140 TL

Vermut

Martini Dry	140 TL
Martini Rosso	140 TL
Martini Extra Dry	140 TL



Liquer

Raspberry, Macaroon, Mint, Cherry	65 TL
Cointreau	160 TL
Bailey's Irish Cream	230 TL
Amaretto di Sarano	120 TL
Jagermeister	140 TL
Kahlua	130 TL
Archer's	125 TL
Malibu	130 TL
Campari	150 TL
Safari	140 TL
Tia Maria	125 TL
S.T German	180 TL
Cordinal Melon	190 TL
Sambuca	145 TL
Grappa	145 TL
Chambord	220 TL
Aperol	155 TL

Rum

Bacardi	175 TL
Bacardi Black	180 TL
Campari	175 TL
Captain Morgan	170 TL
Captain Morgen Black	175 TL
Captain Morgen Spicy	190 TL
Havana Clup	175 TL

Tequila

Omega	175 TL
Omega Gold	190 TL
Patron Silver	195 TL

Rakı

	70 CL	35 CL	8 CL	4 CL
Yeni Rakı	900 TL	450 TL	140 TL	80 TL
Tekirdağ Rakı	900 TL	450 TL	140 TL	80 TL
Tekirdağ Altın Seri	900 TL	450 TL	140 TL	80 TL
Yeni Rakı Ala	900 TL	450 TL	140 TL	80 TL
Yeni Seri	900 TL	450 TL	140 TL	80 TL



Non Alcoholic Drinks

Fresh Fruite Juice (orange,pomaganrade)	65 TL
Fruite Juice (cherry,piech,apricot,apple)	40 TL
Home Made Lemonade	40 TL
Coca Cola, Coca Cola Light, Coca Cola Zero	32 TL
Sprite, Fanta, Ice Tea	32 TL
Ayran (Turkish Yogurt Drink)	30 TL
Sparkling Soda Water	30 TL
Red Bull	65 TL
San Pellegrino	65 TL

Hot Drinks

Tea	15 TL
Fruit and Flower Tea	25 TL
Turkish Coffee	35 TL
Nescoffee	30 TL
Espresso	40 TL
Capuccino	45 TL
Latte Macchiato	45 TL
Espresso Macchiato	45 TL
Bailey's Caffee	120 TL
Irish Caffee	160 TL



Cocktails

Aperol Spritz	180 TL
4,5 cl Prosecco sparkling wine or champagne 3 cl Aperol (1,5 cl) Soda water.	
Mojito	160 TL
Vodka (4.5),tomato juice, vorçhestersos, tobacco, black peper,salt.	
Bloody Marry	190 TL
Vodka (4.5),tomato juice,vorçhestersos,tobacco,black peper,salt.	
Pina Colada	175 TL
Malibu (2cl),Bacardi (2cl),Pinapplejuice,Milk (3cl),coconut.	
Ginfizz	165 TL
Gin (4cl),lemon juice,powdered sugar,soda water.	
Negroni	220 TL
Gin (3cl),Campari (3cl),Martini Rosso	
Cosmopolitan	165 TL
Limevodka (4cl),orange luiger,granadine, orange juice.	
Wiskey Sour	225 TL
Bourbon Wiskey (5cl), SandS.	
Bellini	190 TL
Archer's (2,5cl),peach,prosecco.	
Cuba Libre	210 TL
Rom (5cl),lemon juice,cola.	
Margarita	200 TL
Tegulia (4cl), cointreau(2,5cl),lime.	
Martini Dry	190 TL
Gin (5cl), Vermut (2cl)	
Sex On The Beach	220 TL
Granadin , orange juice (6cl), vodka (2cl), archers (2cl) tekila (4cl)	
Long Island	230 TL
Cointreau (2cl), gin (2cl), rom (2cl), tekila (2cl), votka(2cl),fresh lemon juice (1cl), 1 spoon of browne suger, cola.	
Lynchburg Lemonade	250 TL







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**Divanyolu Cad. Alemdar Mah. Ticarethane Sk. No:13 Teras Kat
Sultanahmet / İstanbul**

Phone: +90 212 514 39 16 info@deraliyeterrace.com