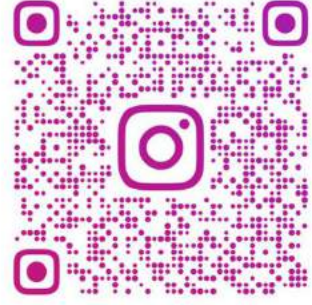






Necati Yılmaz



NECATI.YILMAZ.ISTANBUL

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 countries, 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 Yılmaz 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 Yılmaz also was a cuisin 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 Ottoman 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

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

Cheese Pie

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.

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.

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

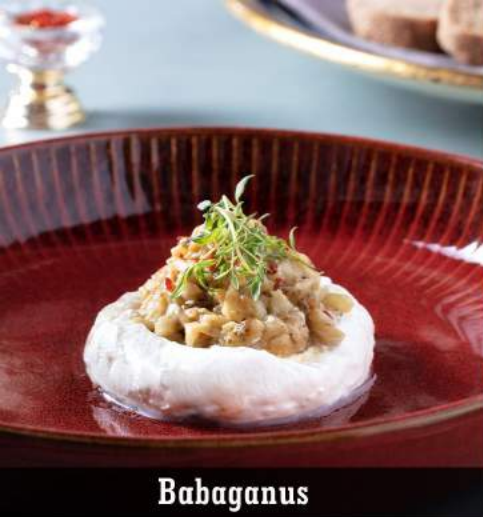
DESSERT

Levzine

Halva with Powdered Almond, Butter and Nutmeg

1250 TL (2 pax)

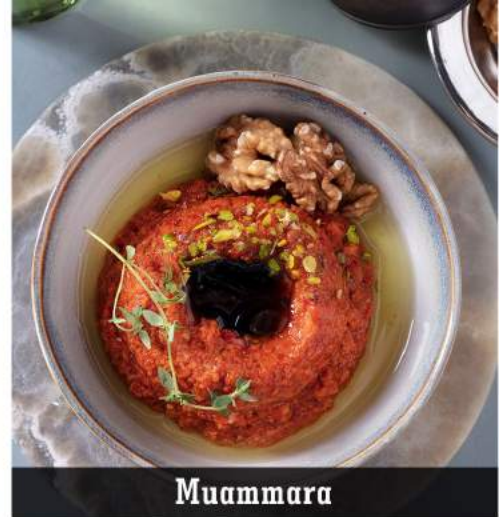
Since we take your pleasure and the healthy rhythm of the kitchen and service teams into account, we can only serve the tasting menu to all customers at the table.



Babaganus



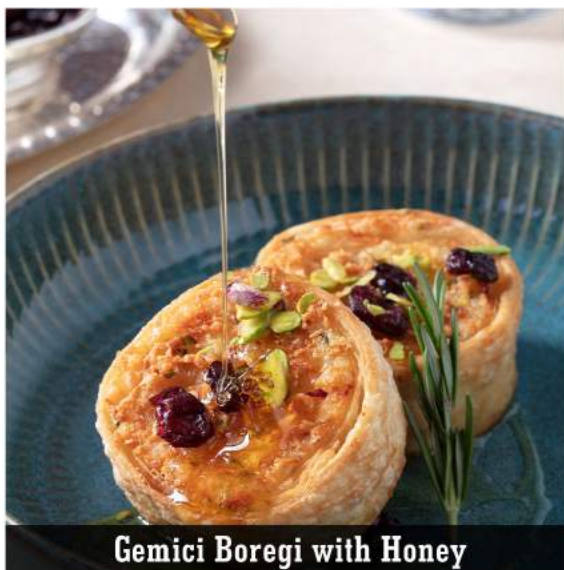
Hot Paste



Muammara



Leaf Wrap with Cherry



Gemici Boregi with Honey



Stuffed dried eggplant



Goose Kebab



Lamb Neck with Plum



Stuffed Apple or Quince



Levzine

SOUPS

Fish Soup

87 TL

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

Seasoned Lentil Soup

49 TL

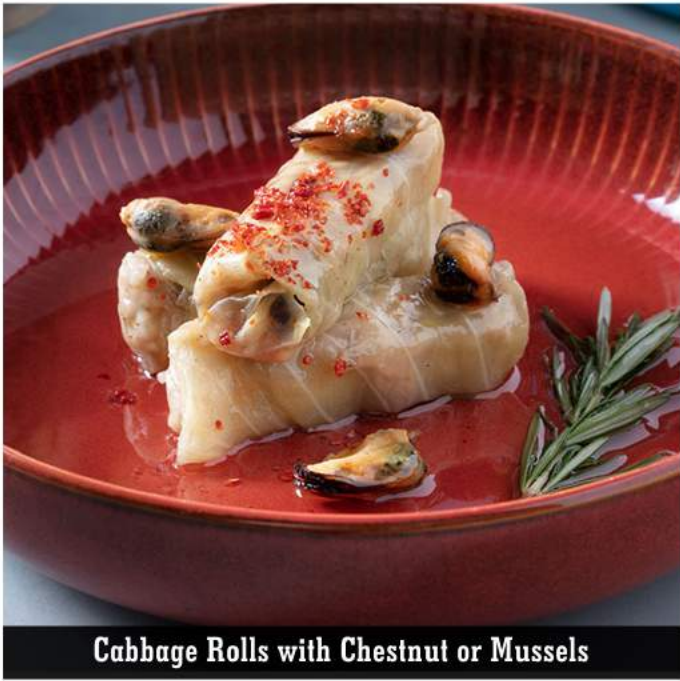
Lentil soup with garlic cooked slowly to taste.



Fish Soup



Seasoned Lentil Soup



Cabbage Rolls with Chestnut or Mussels



Lamb Neck with Thyme



Chickpea Paste

COLD STARTERS

Chickpea Paste

69 TL

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

72 TL

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

Cabbage Rolls with Chestnut or Mussels

75 TL

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 Suheyl Unver

Lamb Neck with Thyme

87 TL

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

Muammara

72 TL

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



Leaf Wrap with Cherry



Muammara

Imam Bayıldı

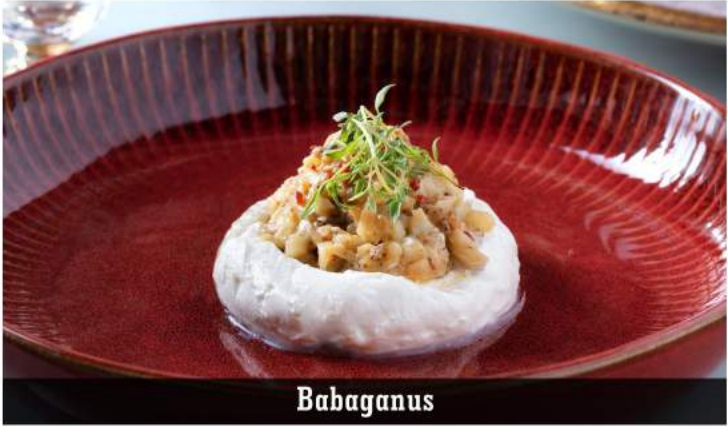
78 TL

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

69 TL

Roasted eggplant blended with yogurt, garlic and olive oil.



Babaganus



Hot Paste



Red Caviar Oyster



Mutabbal



İmam Bayıldı

Hot Paste

68 TL

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

Red Caviar Oyster

210 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

69 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.

Mixed Appetizer Plate

190 TL

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



Mixed Appetizer Plate

WARM STARTERS

Fried calamari

Squid in pepper paste, eggplant puree

160 TL

Grilled Octopus

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

290 TL

Shrimp Casserole with Garlic Sauce

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

195 TL



Fried Calamari



Grilled Octopus



Shrimp Casserole with Garlic Sauce



Arefe Meatball

Arefe Meatball

78 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.

Gemici Boregi with Honey

99 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

85 TL

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



Gemici Boregi with Honey



Stuffed Dried Eggplant

SALADS

Shepherd Salad with Pomegranate Syrub

85 TL

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

Tuna Salad

105 TL

Caper flower, Arugula, Carrot, Lettuce, Tuna

Shrimp Salad with Pomegranate Grains

170 TL

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

Red Beet Pickles

78 TL

Flavored with vinegar, garlic and grape molasses

Tabbule

98 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.



Tuna Salad



Tabbule



Shepherd Salad with Pomegranate Syrub

Shepherd Salad with Pomegranate Syrub



Red Beet Pickles



FROM PALACE CUISINE

Stuffed Melon

310 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 Melon

Nirbac

275 TL

Leg of lamb with carrot flavored with coriander, cinnamon, mastic and ginger



Nirbac

Lamb Shank

295 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

265 TL

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



Lamb Shank



Lamb Neck with Plum



Stuffed Apple or Quince



Terkib-i Mutancana

Stuffed Apple or Quince

240 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.

Terkib-i Mutancana

290 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

290 TL

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



Lamb in tandoori



Duck Stew - Sanat-ı Zırva



Goose Kebab

BEEF DISHES OF THE PALACE

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

320 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

310 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

240 TL

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



Roasted Turkey Drumstick



Kavurma-i Makiyan

Kavurma-i Makiyan

135 TL

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

Stuffed Quail with Seasoned Rice 220 TL

Oven-baked quail kebab stuffed with rice



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

270 TL

Thinly cut slices of entrecote flavored with cumin and cinnamon.

Shashlik

250 TL

(Served with creamy grilled tenderloin, buttered bread and grilled vegetables.)

Veal Chops

390 TL

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

Kirde Kebab

250 TL

Fried beef with yoghurt and vegetables on a crunchy dough



Beef Kebab Rested With Coarse Herbs



Shashlik

Veal Chops



Kirde Kebab



KEBAPS

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



Chicken Shish

Adana Kebab

Grilled Kebab with minced meat of lamb and beef chopped with zirh

170 TL

Pistachio Kebab

Lamb and veal minced meat marinated with pistachio

180 TL

Lamb Shish

Lamb skewers on charcoal grill.

210 TL

Grilled Meatballs

Grilled meatballs with smoked eggplant

110 TL

Chicken Shish

Marinated Grilled Chicken Shish with rice and vegetables

110 TL

Lamb Chops

Lamb Chops with grilled vegetables

290 TL

Eggplant Kebab

Lamb and beef meat chopped with zirh, between two eggplants.

185 TL



Adana 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)

720 TL

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

Rack of Lamb - (for two)

1400 TL

Baked rack of lamb

Lamb Shoulder in Salt (for two - three)

1400 TL

Lamb shoulder cooked slowly in a tandoor.



Lamb Shoulder in Salt (for two - three)



Mixed Grill (for two)

Duck in tandoor oven - (for two)

1375 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.



Duck in tandoor oven - (for two)



Rack of Lamb - (for two)



Roasted Turbot - (for two)



Testi Kebab – (for two)

Whole Goose in Salt (for two - three) 1600 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.

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

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.

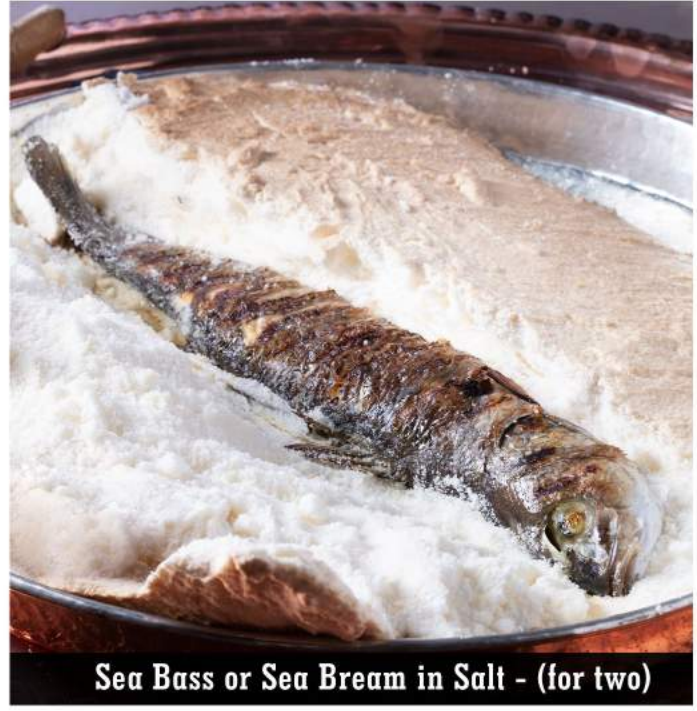
Roasted Turbot - (for two)

Kalkan balığı ülkemizde en en değerli balıklardandır. Yumuşak ve lezzetli olan kalkan balığı fırında yumuşak ateşte pişirilerek servisi yapılır. *Fiyatı mevsimine göre değiştiğinden siparişten önce garsonunuzdan fiyatını öğreniniz.*

Testi Kebab – (for two)

600 TL

A local Anatolian folk dish prepared with lamb, Garlic, Shallot, Red Pepper, Red Pepper, Fresh thyme and pepper paste



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



Whole Goose in Salt (for two - three)



Sea Bass on Paper

FISH MEALS

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

255 TL

Mastic Gum, Coriander, Lemon, Dill, Vegetable and Almond.

Sea bass wrapped in paper cooked in traditional steamed and baked tandoori style

Grilled Sea Bass

230 TL

Grilled fish with seasonal greens cooked on a charcoal grill.

Grilled Bream

230 TL

Grilled fish with seasonal greens cooked on a charcoal grill.

Kulbasti Salmon Fish

240 TL

Grilled fish with seasonal greens cooked on a charcoal grill.

Grilled Jumbo Shrimp

580 TL

Grilled fish with seasonal greens cooked on a charcoal grill



Grilled Sea Bass

%10 service will be charged.



Grilled Jumbo Shrimp



Grilled Bream



Kulbasti Salmon Fish

VEGETARIAN MAIN COURSES

Nergis Kalye (Vegetarian)

90 TL

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

Stuffed Melon or Apple

110 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

90 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

Onion, garlic, vegetables and Saffron Rice.

95 TL

Vegetarian Testi Kebab

Vegetable casserole dish prepared in the traditional cooking method.

140 TL



Vegetarian Testi Kebab



Reştiyye



Stuffed Rice

RICES AND PASTRY

Reştiyye

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

75 TL

Stuffed Rice

70 TL

Dane-i Simit

60 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 nutritiousness and taste.



Dane-i Simit

Manti 110 TL
Homemade manti with minced meat, butter, spicy sauce and yogurt
The following dishes do not originate from Ottoman cuisine but included in the menu for the families with kids in general.

Chicken Fettucini 130 TL
Mushroom, vegetable and cream pasta.

Spaghetti Neapolitan 105 TL
Tomato sauce, basil and permamsan cheese

Spaghetti Bolognese 99 TL
Finly chopped minced meat, basil and cheese



Chicken Fettucini



Spaghetti Neapolitan



Manti



Spaghetti Bolognese



Levzine



Baklava

DESSERTS

Katmer

95 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

95 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

90 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

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

85 TL

Baked Rice Pudding

Baked pudding with rice

70 TL

Ice Cream

Vanilla, cocoa or fruit ice cream.

70 TL

Fruit Plate

Seasonal fruits.

110 TL



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.

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

Vodkas

Finlandia	125 TL
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
Hendricks	190 TL
Monkey 47	180 TL
Tangueray No TEN	250 TL

Whiskeys

Talisker 10	220 TL
The Glenlivet 12	245 TL
Lagavulin 10	265 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	175 TL
Captain Morgen Black	175 TL
Captain Morgen Spicy	190 TL
Havana Clup	175 TL

Tequila

Olmega	175 TL
Olmega Gold	190 TL
Patron Silver	195 TL
Don Julio	235 TL
Serra	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,pomaganade)	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
Home Made Sherbet	40 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	210 TL
Bacardi (5cl), Fresh Mint, Lime, Brown Sugar, Soda Water	
Bloody Marry	190 TL
Vodka (4.5),tomato juice,vorçhestersos,tobacco,black peper,salt.	
Pina Colada	195 TL
Malibu (2cl),Bacardi (2cl),Pinaplejuice,Milk (3cl),coconut.	
Ginfizz	165 TL
Gin (4cl),lemon juice,powdered sugar,soda water.	
Negroni	265 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),countrau (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

Barmen Specials

Red Devil	220 TL
Rom ,fresh mint,blueberry,lemon juice,lime.	
Ginger Club	265 TL
Gin,homemade ginger souce, absolutmandarine, S&S.	
Smoke Touch	250 TL
Vodka,cinnamon,fresh grapefruit juice,lime,S&S.	
Spice Passion	265 TL
Gin,passion fruit,Mexican pepper,orange juice,lemon juice,suger syrup.	
Barbie and Ken	265 TL
Campari,martini rosso,absolutvanilla,soda water.	
Lady Dı	250 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 Ottoman 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”*



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