



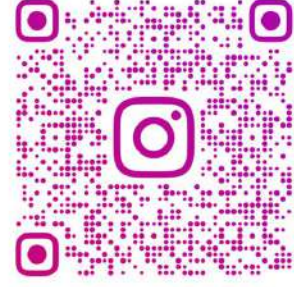
TERRACE

by DERALİYE



Necati Yılmaz

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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

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

110 TL
- Tarhana Soup with Cherry

120 TL



Lentil Soup



Tarhana Soup with Cherry



Baba Ganoush (without yoghurt)



Mutabbal



Hot Paste

COLD STARTERS

- Baba Ganoush (without yoghurt)

((grilled aubergine lemon juice garlic)

115 TL
- Mutabbal

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.

120 TL
- Hot Paste

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

115 TL
- Leaf Wrap with Cherry

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

130 TL
- Mixed Appetizer Plate (2 pax)

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

420 TL



Mixed Appetizer Plate (2 pax)



Leaf Wrap with Cherry

Muammara 120 TL
Local appetizer prepared with walnuts, pepper paste, bread crumbs and spices.

Carrot Tarator 110 TL
(Strained yogurt, carrot, walnut, garlic, olive oil)



Muammara



Carrot Tarator

Local Cheese Plate 480 TL
(curd, kashar, aged kashar, tulum cheese, moldy cheese, basket cheese, mihaliç cheese, goat cheese, kolot cheese)

Local Charcuterie Plate 510 TL
(bacon, sausage, kavurma, dried smoked meat)



Local Cheese Plate



Local Charcuterie Plate

%10 Service will be charged.

WARM STARTERS

- Stuffed Dried Eggplant**

220 TL

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

240 TL

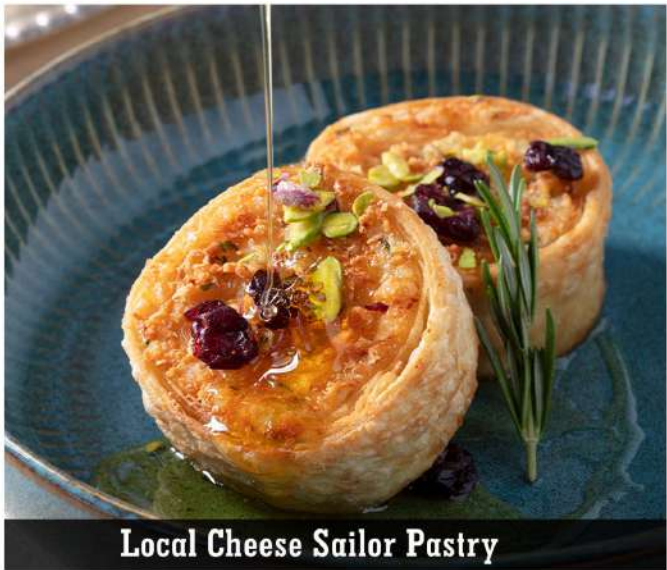
(roasted eggplant, tulum cheese filling, kashar)
- Local Cheese Sailor Pastry**

220 TL

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

320 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**

420 TL

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

195 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 [Seasonal] 325 TL
(served with breaded and fried anchovies, arugula and onions)

Grilled Octopus 430 TL
Eggplant liked, served with masolin and grilled octopus.

Hot Hummus with Butter and Pastrami 370 TL
(chickpea, tahini, butter, pastrami)

French Fries with Smoked Circassian and Grated Parmesan 175 TL

Breaded Halloumi Fries 275 TL
(breaded halloumi cheese)



Crispy Anchovy



Breaded Halloumi Fries

SALADS

Shrimp Salad with Pomegranate Grains 420 TL

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

Goat Cheese Salad 280 TL

(ring goat cheese, Mediterranean greens, balsamic glaze)

Greek Salad 240 TL

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

Chicken Caesar Salad 325 TL

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



Shrimp Salad with Pomegranate Grains



Goat Cheese Salad



Chicken Caesar Salad



Greek Salad



Green Apple Tuna Salad



Quinoa Salad with Avocado



Walnut Pomegranate Arugula Salad

Green Apple Tuna Salad

280 TL

(Mediterranean greens, green apple, tuna)

Quinoa Salad with Avocado

320 TL

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

Walnut Pomegranate Arugula Salad

280 TL

(arugula, walnut, pomegranate, olive oil)

Tenderized Tenderlion Salad with Roasted

480 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.)

580 TL

Grilled Bream

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

480 TL

Grilled Jumbo Shrimp

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

920 TL

Steamed Whiting

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

580 TL

Kulbasti Salmon Fish

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

620 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

620 TL



Grilled Bream



Grilled Jumbo Shrimp



Steamed Whiting



Sea Bass on Paper

STEAKS

Veal Chops

(Served with sauteed spinach and baked potatoes)

840 TL

Grilled Chicken Breast

(Served with creamy spinach sautéed and baked potatoes.)

420 TL

Wet Meatballs

(Grilled meatballs are served with bread with tomato sauce, grilled vegetables and yogurt.)

390 TL

Filet Mignon with Demi Glace Sauce

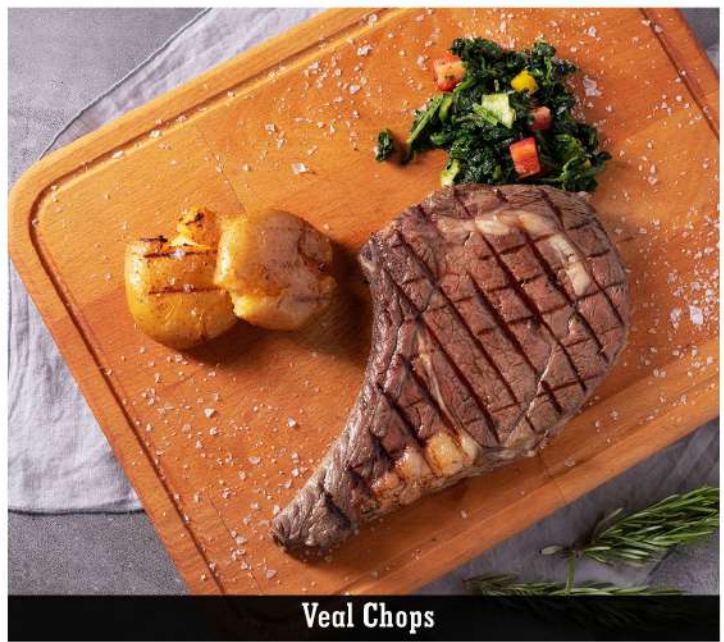
(Served with mashed potatoes.)

780 TL

Shashlik

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

720 TL



Veal Chops



Wet Meatballs



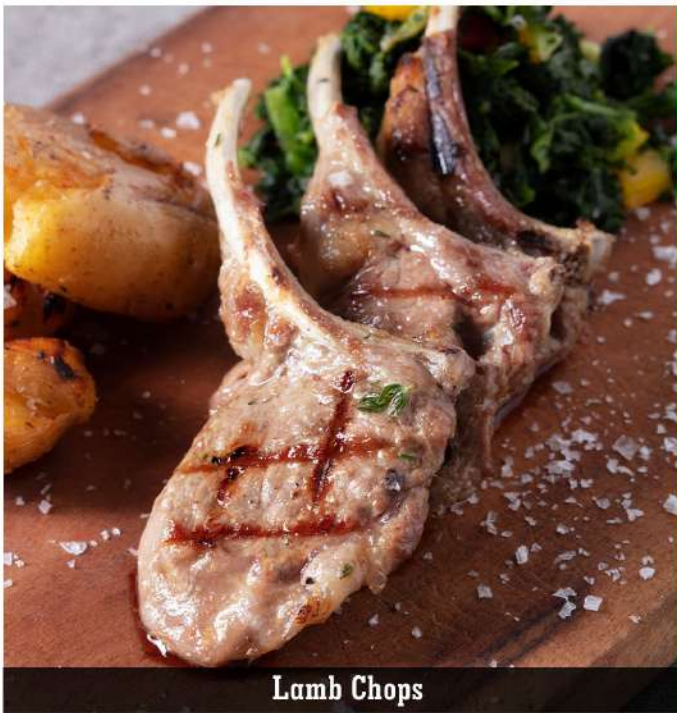
Grilled Chicken Breast



Filet Mignon with Demi Glace Sauce



Shashlik



Lamb Chops

Lamb Chops

720 TL

(Served with sauteed spinach and baked potatoes)

Tenderized Beef (Min. 2 Pax)

2700 TL

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

Mixed Steak (Min.2 Pax)

2950 TL

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



Tenderized Beef (Min. 2 Pax)



Mixed Steak (Min.2 Pax)

FROM PALACE CUISINE

Lamb Shank

640 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

820 TL

Goose meat served with rice and special sauce in phyllo pack

Stuffed Melon

740 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

680 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



Chicken Kebab with Smoked Eggplant



Kirde Kebab

Lamb Cage – (for two)

3750 TL

Roasted lamb cage

Chicken Kebab with Smoked Eggplant

440 TL

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

Kirde Kebab

720 TL

Fried beef with yoghurt and vegetables on a crunchy dough



Lamb Cage – (for two)

PASTAS

Creamy Tortellini with Basil Sauce 320 TL

Ravioli with Spinach and White Cheese 280 TL

Manti 210 TL

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

Dane-i Sari 190 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. Suhey! Unver - Fatih Period Dishes



Dane-i Sari



Creamy Tortellini with Basil Sauce



Ravioli with Spinach and White Cheese



Manti



Chicken Fettucini

Chicken Fettucini

380 TL

Mushroom, vegetable and cream pasta.

Spaghetti Bolognese

320 TL

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



Spaghetti Bolognese



Tiramisu

DESSERTS

Tiramisu

160 TL

Katmer

(served with ice cream.)

220 TL

Souffle

(served with ice cream.)

Cooking time at least 20-25 minutes.

160 TL



Souffle



Katmer



Baklava

Baklava

(served with ice cream.)

220 TL

Maras Ice Cream

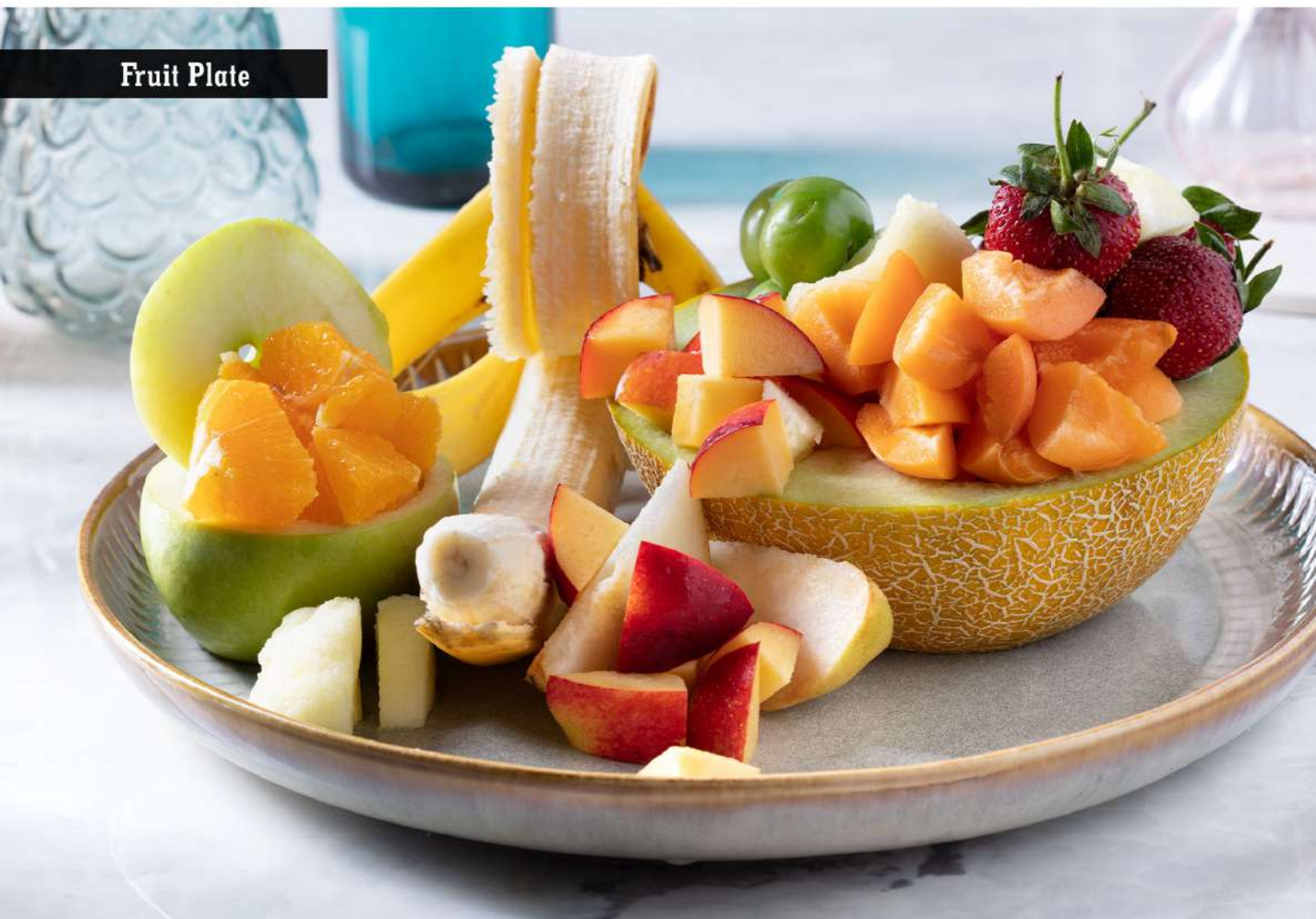
(goat milk ice cream)

190 TL

Fruit Plate

(seasonal fruits)

250 TL



Fruit Plate

BEVERAGES

Glass Of House Wine

Glass of Red Wine	175 TL
Glass of White Wine	175 TL
Glass of Roze Wine	175 TL
Glass of Champagne	420 TL
Spritzer	175 TL

Beers

Efes Draft 33 CL	130 TL
Efes Draft 50 CL	160 TL
Bomonti Filtresiz	160 TL
Heineken	160 TL
Non Alcoholic Beer	120 TL

Vodkas

Finlandia	265 TL
Smirnoff	285 TL
Absolut	310 TL
Belvedere	350 TL
Grey Goose	420 TL
Russian Standart	380 TL
Belluga	420 TL

Gins

Gordon's	330 TL
Beefeater	345 TL
Gilbeys	320 TL
Bombay	320 TL
Monkey 47	550 TL

Whiskeys

Talisker 10	480 TL
Glen Fiddich 12	480 TL
Chivas Regal 18	520 TL
Chivas Regal 12	480 TL
Macallan 12	520 TL
Jameson	480 TL
Black Label	480 TL
Red Label	480 TL
Jack Daniel's	480 TL
J&B	480 TL
Jeam Beam	480 TL

Cognacs

Martell V.S	480 TL
Remy Martin V.S.O.P	520 TL
Hennesy X.O.	1350 TL
Hennesy Very Special	1200 TL
Hennesy VSOP	1150 TL
Remy Martin X.O	1350 TL
Metaxa	520 TL

Vermut

Martini Dry	445 TL
Martini Rosso	450 TL
Martini Extra Dry	445 TL



Liquer

Raspberry, Macaroon, Mint, Cherry	380 TL
Cointreau	380 TL
Bailey's Irish Cream	445 TL
Amaretto di Sarano	445 TL
Jagermeister	520 TL
Kahlua	445 TL
Archer's	445 TL
Malibu	445 TL
Campari	420 TL
Safari	420 TL
Tia Maria	420 TL
S.T German	520 TL
Cordinal Melon	520 TL
Sambuca	420 TL
Grappa	420 TL
Chambord	580 TL
Aperol	375 TL

Rum

Bacardi	420 TL
Bacardi Black	445 TL
Campari	420 TL
Captain Morgan	445 TL
Captain Morgen Black	445 TL
Captain Morgen Spicy	445 TL
Havana Clup	420 TL

Tequila

Olmega	475 TL
Olmega Gold	520 TL
Patron Silver	465 TL

Rakı

	70 CL	35 CL	8 CL	4 CL
Yeni Rakı	1950 TL	1200 TL	250 TL	135 TL
Tekirdağ Rakı	2200 TL	1250 TL	250 TL	135 TL
Tekirdağ Altın Seri	2200 TL	1250 TL	250 TL	135 TL
Yeni Rakı Ala	1950 TL	1250 TL	275 TL	155 TL
Yeni Seri	1950 TL	1350 TL	275 TL	155 TL
Beylerbeyi Göbek	3000 TL	1500 TL	310 TL	175 TL



Non Alcoholic Drinks

Fresh Fruite Juice (orange,pomaganade)	135 TL
Fruite Juice (cherry,piech,apricot,apple)	75 TL
Home Made Lemonade	85 TL
Coca Cola, Coca Cola Light, Coca Cola Zero	75 TL
Sprite, Fanta, Ice Tea	75 TL
Ayran (Turkish Yogurt Drink)	75 TL
Sparkling Soda Water	50 TL
Red Bull	220 TL
San Pellegrino	220 TL

Hot Drinks

Tea	55 TL
Fruit and Flower Tea	85 TL
Turkish Coffee	75 TL
Nescoffee	75 TL
Espresso	75 TL
Capuccino	85 TL
Latte Macchiato	95 TL
Espresso Macchiato	95 TL
Bailey's Caffee	390 TL
Irish Caffee	490 TL



Cocktails

Aperol Spritz	395 TL
4,5 cl Prosecco sparkling wine or champagne 3 cl Aperol (1,5 cl) Soda water.	
Mojito	400 TL
Bacardi (5cl.)Fresh mint, Lime, Brown sugar, Soda water	
Bloody Marry	440 TL
Vodka (4.5),tomato juice,vorçhestersos,tobacco,black peper,salt.	
Pina Colada	440 TL
Malibu (2cl),Bacardi (2cl),Pinapplejuice,Milk (3cl),coconut.	
Ginfizz	440 TL
Gin (4cl),lemon juice,powdered sugar,soda water.	
Negroni	640 TL
Gin (3cl),Campari (3cl),Martini Rosso	
Cosmopolitan	440 TL
Limevodka (4cl),orange luiger,granadine, orange juice.	
Wiskey Sour	640 TL
Bourbon Wiskey (5cl), SandS.	
Bellini	640 TL
Archer's (2,5cl),peach,prosecco.	
Cuba Libre	640 TL
Rom (5cl),lemon juice,cola.	
Margarita	570 TL
Tegulia (4cl), cointreau(2,5cl),lime.	
Martini Dry	570 TL
Gin (5cl), Vermut (2cl)	
Sex On The Beach	570 TL
Granadin , orange juice (6cl), vodka (2cl), archers (2cl) tekila (4cl)	
Long Island	640 TL
Cointreau (2cl), gin (2cl), rom (2cl), tekila (2cl), votka(2cl),fresh lemon juice (1cl), 1 spoon of browne suger, cola.	
Lynchburg Lemonade	640 TL







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www.deraliyeterrace.com

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