



**2024 - GRUP MENÜLERİ / GROUP MENUS**  
**TERRACE RESTAURANT**

*Ottoman cuisine consists of different cultures of various nations living on three continents and left a legacy of the very special cuisine behind of those mixed cultures.*

*Deraliye Terrace Restaurant suggests you a feast – a World of flavours from Central Asian steppes to Persian Cuisine, from Arabic Cuisine to Anatolian and Balkan Cuisines. Recipes we use are mainly gourmet flavours of forgotten food that were served to the sultans of the palace hundred years ago.*

*Hope you will enjoy your meal at Deraliye Terrace Restaurant...*

**TÜM MENÜLERİMİZE EK %10 SERVİS HİZMET BEDELİ UYGULANACAKTIR.**

**Kebap Menü 1**

**Cold Appetiser Platter**

**Muammara** –Walnut, pepper paste, bakery, herbs ad olive oil.

**Hibesh** - Crushed chickpeas flavoured with cumin, garlic, tahini, chili pepper, and lemonjuice

**Mutabbal** - Roasted eggplant puree with tahini, strained yoghurt, garlic, lemon juice.

**Babbaganush** - Baked and peeled aubergine and gren pepper with garlic and yoghurt

**Spicy Salad** – Chopped Tomato, onion, pepper ,with spices and herbs a popular Appetiser

**Salad**

**Dilber Asideli Marul Salatası**

**House Green Salad** - Garden greens tossed in our homemade

**Main Course**

**Beğendi Yatağında Izgara Tavuk Kebabı.**

**Chicken Kebab with Smoked Eggplant** - Marinated and grilled pieces of chicken seasoned with cinnamon and served on a bed of smoked and mashed eggplant

**Dessert**

**Baklava**

*After baking to perfection, a sweet syrup is immediateyl*

*Poured over the pieces allwing the syrup to be in to the layers (14th century)*

**Su / Water**

**KİŞİ BAŞI KDV DÂHİL EUR 55 EUR PER PERSON 55 EUR INCLUDING VAT**

## **HÜNKAR MENU 2**

### **Cold Appetiser Platter**

**Muammara** –Walnut, pepper paste, bakery, herbs ad olive oil.

**Hibesh** - *Crushed chickpeas flavoured with cumin, garlic, tahini, chili pepper, and lemonjuice*

**Babbaganush** - *Baked and peeled aubergine and gren pepper with garlic and yoghurt*

**Mutabbal** - Roasted eggplant puree with tahini, strained yoghurt, garlic, lemon juice.

**Spicy Salad** – *Chopped Tomato, onion, pepper, with spices and herbs a popular Appetiser*

### **Salad**

*Shepherd's Salad with Pomegranate Dressing*

### **Hot Starter**

**Arefe Köftesi** - Kıyma, badem, antep fıstığı, kuşüzümü, biberiye ile doldurulmuş içli köfte.

**“Arefe” Patties** - *Wheat rolls stuffed with minced lamb, almonds, pistachios, currants, and*

### **Main Course**

#### **Hünkâr Beğendi**

*Sultan's Favorite – Stew of cubed veal served on a bed of buttery eggplant puree*

### **Dessert**

*Kadayıf - Walnut wire kadayıf*

### **Su / Water**

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**KİŞİ BAŞI KDV DÂHİL EUR 60 EUR PER PERSON 60 EUR INCLUDING VAT**

### **TANDIR MENU 3**

#### **Soğuk Başlangıç Tabagı / Cold Appetiser Platter**

**Muammara** –Walnut, pepper paste, bakery, herbs ad olive oil.

**Hibesh** - *Crushed chickpeas flavoured with cumin, garlic, tahini, chili pepper, and lemonjuice*

**Babbaganush** - *Baked and peeled aubergine and gren pepper with garlic and yoghurt*

**Mutabbal** - *Roasted eggplant puree with tahini, strained yoghurt, garlic, lemon juice.*

**Spicy Salad** – *Chopped Tomato, onion, pepper, with spices and herbs a popular Appetiser*

#### **Hot Starters**

##### **Ballı Gemici Böreği**

**Sailor's Roll** – *Rolled pastry with cheese and peas served with honey*

#### **Main Course**

**Lamb in Tandoori-** *Lamb meat with spicy stuffed rice cooked in a stone oven with traditional method.*

#### **Dessert**

**Lokma Tatlısı** – *Tarçınlı şerbette bekletilmiş geleneksel Türk tatlısı.*

**Lokma Dessert** – *Traditional Turkish Dessert ricpy from 13th century. Made of deep fried dough, soaked in syrup with cinnamon*

*Su / Water*

**KİŞİ BAŞI 65 EURO KDV DAHİLDİR - PER PERSON 65 EURO INCLUDING VAT**

## **SULTAN MENÜ 4**

### **Soğuk Başlangıç Tabagı / Cold Appetiser Platter**

***Vartabit*** - Bean salad with tahini and spices

***Vartabit*** - Çandır fasulyesi, tahin, sumak, sarımsak, sirke, limon suyu ve baharatlar

***Çerkez Tavuğu*** - Circassian Style Chicken - Chicken with walnuts and spices

***Hibeş*** - Tahin ve çeşitli baharatlarla hazırlanmış nohut ezmesi

***Hibesh*** - Crushed chickpeas flavoured with cumin, garlic, tahini, chili pepper and lemon juice

***Fava*** - Creamed broad beans, seasoned with dill and olive oil

***Vişneli Yaprak Sarma*** / Stuffed Vine Leaves with Sour Cherries

***Domateste Patlıcan Salatası*** – Aubergine salad in a tomato bowl

### ***Salad***

***Shepherd's Salad with Pomegranate Dressing***

### ***Hot Starters***

***Hassa Böreği*** – Yeşil zeytin, ceviz ve baharatlı börek

***Hassa Bourek*** – Rolled pastry with green olives, walnuts and spices

### ***Main Course***

***Yufkada Kuzu İncik Begendili*** / Lamb Shank with Eggplant “Begendi”

### **Dessert**

***Katmer with Icecream***

### **Su / Water**

**KİŞİ BAŞI KDV DÂHİL EUR 70 EUR PER PERSON 70 EUR INCLUDING VAT**

## **SARAY MENÜ**

### **Soğuk Başlangıç Tabağı / Cold Appetiser Platter**

**Vartabit** - Çandır fasulyesi, tahin, sumak, sarımsak, sirke, limon suyu ve baharatlar  
*Vartabit - Bean salad with tahini and spices*

**Çerkez Tavuğu- Circassian Style Chicken** - Chicken with walnuts and spices

**Fava** - Creamed Broad beans, seasoned with dill and olive oil

**Hibeş** - Tahin ve çeşitli baharatlarla hazırlanmış nohut ezmesi  
*Hibesh - Crushed chickpeas flavoured with cumin, garlic, tahini, chili pepper, and lemonjuice*

**Vişneli Yaprak Dolması** - Stuffed Vine Leaves with Sour Cherries

### **Salad**

**Nar Ekşili Itırlı Bitkiler**

*House Green Salad with Herbs in Pomegranate Dressing*

### **Hot Starters**

**Hassa Bourek** – Rolled pastry with green olives, walnuts and spices

**Grilled Circassian Cheese with Oyster Mushrooms**

### **Main Course**

**Kaz Kebabı** - Yufka bohçası içerisinde pilav ve özel sosla sunulan kaz eti  
*Goose Kebab* - Shredded goose meat rolled and baked with rice in a sheet of pastry

### **Dessert**

**Saray Tatlıları Tabağı – Levzine**  
*Desserts from the Palace – Almond Halva*  
Su /Water

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***KİŞİ BAŞI KDV DÂHİL EUR 85 EUR PER PERSON 85 EUR INCLUDING VAT***

## **BALIK MENÜ**

### **Soğuk Başlangıç Tabağı / Cold Appetiser Platter**

**Lakerda**- pickled lacquered smoked

**Yengeç çubuğu**- crab sticks - dried crab legs

**Zeytinyağlı börülcesi**- Sea beans with olive oil

**Humus** - Crushed chickpeas flavoured with cumin, garlic, tahini, chili pepper, and lemonjuice

**Muhammara** Walnut, pepper paste, bakery, herbs ad olive oil

### **Salad**

**Somon Ezmeli Roka Salatası**

Rocket Salad with Salmon Paste

### **Main Course**

**Izgara Levrek**, fırın patates, çeri domates, limon, kırmızı soğan, lolorosso

**Grilled Sea Bass**, Baked Potato, Cherry Tomato, Lemon, Red Onion, Lolorosso

### **Dessert**

**Katmer with Icecream**

**Su / Water**

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**KİŞİ BAŞI KDV DÂHİL EUR 90 EUR PER PERSON 90 EUR INCLUDING VAT**

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**Tüm menülerimize limitli-limitsiz içki fiyat farkı: - Unlimited local beverages: 40 EUR**

rakı, house wine, beer, soft drinks

**Limited local beverages: 20 EURO**

17.5 cl. rakı or 35 cl. house wine or 2 beers or 3 soft drinks

**Limitli yerli içki 20 EURO**

17.5 cl. rakı veya 35 cl. Sofra şarabı veya 2 bira veya 3 meşrubat

**Limitsiz yerli içki 40 EUR**

Rakı, sofra şarabı, bira, meşrubat

**OTTOMAN PALACE CUSINE DEGUSTATION MENU**

**Soup From Edirne Palace**

**Almond Soup (1539)**

*A light almond broth flavoured with grated coconut.*

**Cold Starters**

**Stuffed Vine Leaves with Sour Cherries (1844)**

*Vine leaves stuffed with a blend of sour cherries, rice, onions and pine nuts, cooked lightly in olive oil.*

**Gerdaniyye (XVIII. Century)**

*Lamb chuck medallions stewed with aromatic vegetables and herbs, blended  
With sheep brains*

**Ottoman Hummus (1469,1473)**

*Crushed chickpeas, lightly pureed with currants and cinnamon powder.*

**“Lor” Cheese Blend (1898)**

*Mixed with scallions, parsley, green peppers and tomatoes, seasoned with rosemary and paprika.*

**Shrimp Pilaki (1471)**

*Shrimp with garlic, carrots, scallions in a light olive oil and vinegar sauce.*

**Hot Starters**

**Chicken Bourek (XV. Century)** Puff dough with chicken, eggs and fresh herbs.  
&

**Grilled Circassian cheese with Oyster Mushrooms**

**Main Course From Palace**

**Stuffed melon (15th century)**

*Cored melon stuffed with minced meat, rice, herbs, almonds, currants and pistachios  
or / veya*

**Lamb Shank with Eggplant “Begendi” (1764)**

*Baked lamb shank on a bed of charcoal grilled eggplant, served in a pastry bowl.  
or / veya*

**Veal kebab in fragrant herbs (18th century)**

*Thinly sliced grilled beef file, served with cinnamon- and cumin sauce*

**Dessert From The Royal Kitchen**

**Levzine (1539)** Pounded Almond ‘Halva’ with Powdered Sugar

**Baklava**

*Baklava is a mediterranean dessert phyllo puft pastry dough, nuts, butter and sugar  
After baking to perfection, a sweet syrup is immediately*

*Poured over the pieces allowing the syrup to be in to the layers (14th century)*

**Su / Water**

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**KİŞİ BAŞI KDV DÂHİL EUR 120 EUR PER PERSON 120 EUR INCLUDING VAT**