

FOODS
AT THE TIME OF
OTTOMAN
PALACE
CUISINE

Gentile BELLINI-Seated Scribe, 1479-1481 Stewart Gardner Museum/Boston

DERALIYE®
Ottoman Palace Cuisine

MICHELIN
2023
ISTANBUL

"Michelin Recommended Restaurants
2023 Selection DERALIYE RESTAURANT"

DERALIYE®

Ottoman Palace Cuisine

“A Dedicated Family Of Chefs”

We've been creating delicious food for over 25 years.

Ottoman cuisine and Turkish cuisine have a very rich menus.

Located in the center of Istanbul, Deraliye Restaurant offers a selection of the best dishes of this rich food culture.

We invite you to embark on our historical voyage and experience the exclusive delight of a menu fit for a Sultan.



Necati Yılmaz
Executive Chef

THE MAGNIFICENT TABLE OF THE MAGNIFICENT SULEIMAN

500-year-old Palace Cuisine and Meals of the Period
of Suleiman the Magnificent.

A great empire, an emperor ruling the world, a rich palace,
sultans living in the palace, sultans, princes,
viziers, concubines, mothers, lalas and foreign
statesmen who came to visit this great family.

MICHELIN
2023

ISTANBUL

Degustation Menu

Cold Starters

Leaf Wrap with Cherry

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

Babagannus

Roasted eggplant blended
with yoghurt, garlic
and olive oil.

Muammara

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

Chickpea Paste

Special Kocbasi chickpea paste,
tahini, lemon, garlic,
black pepper, hummus with
currants and cinnamon.

Hot Paste

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

Warm Starters

Sailor's Roll 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 yoghurt.

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.

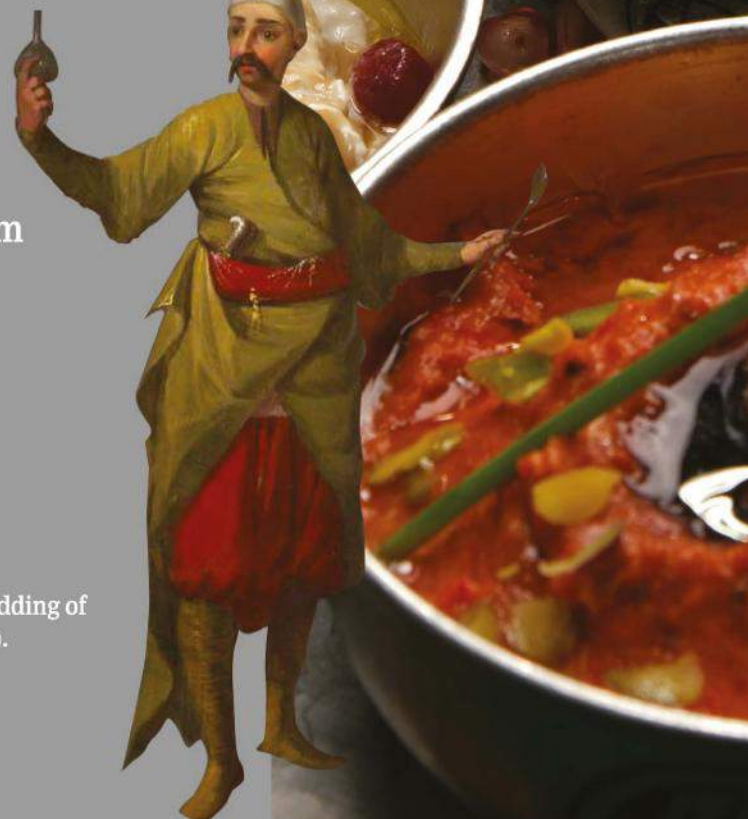
Dessert

Levzine

Halva with powdered almond, butter, and nutmeg.

It is a special dessert that was included in the menu of the circumcision wedding of
Cihangir and Beyazıt, the sons of Suleiman the Magnificent, in 1539.

SPECIAL MENU 1450 ₺ (PER PAX)



Soups



Tarhana Soup with Cherry

Fruit soup seasoned with sour cherry, yoghurt and spices.

162 ₺

Cold Starters

(1469) by Semih Tezcan
from a banquet book book

From the "500 Yıllık Osmanlı Mutfağı"
book of Marianna Yerasimos

1844 Mehmet Kamil's death
The Cooks' Refuge, Book.



Cherry Leaf Wrap

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

155 ₺



Chickpea Paste

Special kochasi chickpea paste, tahini, lemon, garlic, black pepper, hummus with currants and cinnamon.

148 ₺



Lamb Neck with Thyme

Boiled lamb neck with shallots, prunes, dried apricots, molasses and rosemary.

165 ₺

"Please advise us of your dietary requirement and allergies so we can better prepared for your meal"
Our prices include VAT. 10% Service fee will be included.

Cold Starters

www.deraliyerrestaurant.com



Mutabbal

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

148 ₺

Suheyli Unver

Period of Fatih Sultan Mehmet Palace recipe from cookbook

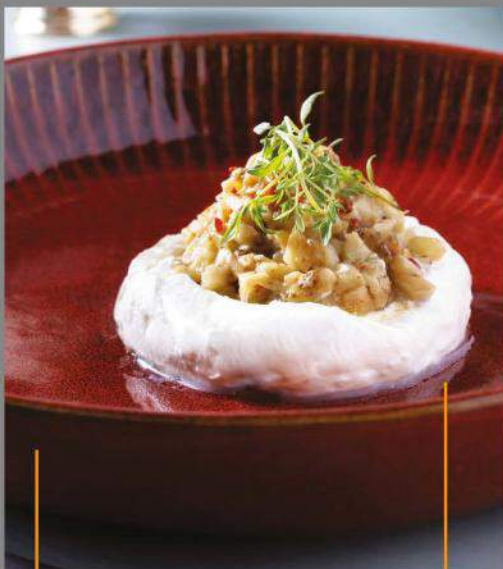


Mixed Appetizer Plate

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

580 ₺

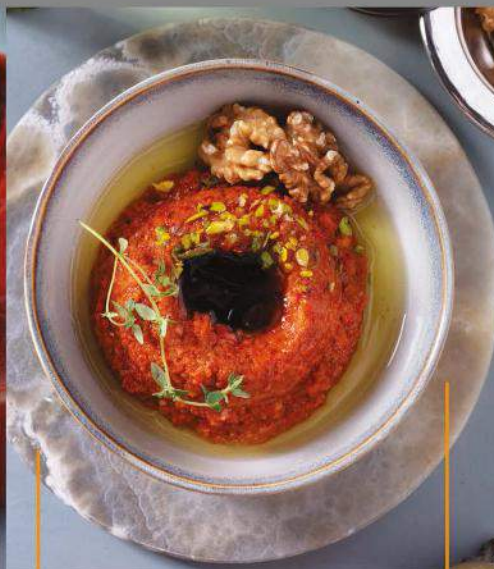
Ottoman Palace Cuisine



Baba Ganoush

Roasted eggplant blended with yoghurt, garlic and olive oil.

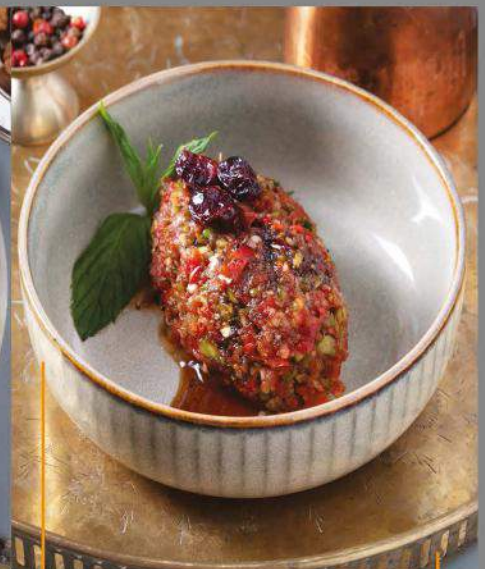
142 ₺



Muammara

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

155 ₺



Hot Paste

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

142 ₺

"Please advise us of your dietary requirement and allergies so we can better prepared for your meal"
Our prices include VAT. 10% Service fee will be included.

Hot Starters



Shrimp Casserole with Garlic Sauce

Shrimp with lots of garlic, with shallots and parsley cooked in the pan.

520 ₺



Grilled Octopus

Octopus arm served with eggplant puree.

655 ₺



Stuffed Dried Eggplant

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

320 ₺



Arefe Kibbeh

Stuffed meatballs with minced meat, almonds, pistachios, currants, rosemary and various spices.

210 ₺



Sailor's Roll Patty with Honey

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

320 ₺



A unique flavour 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

Salads

Tabbule

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

320 ₺



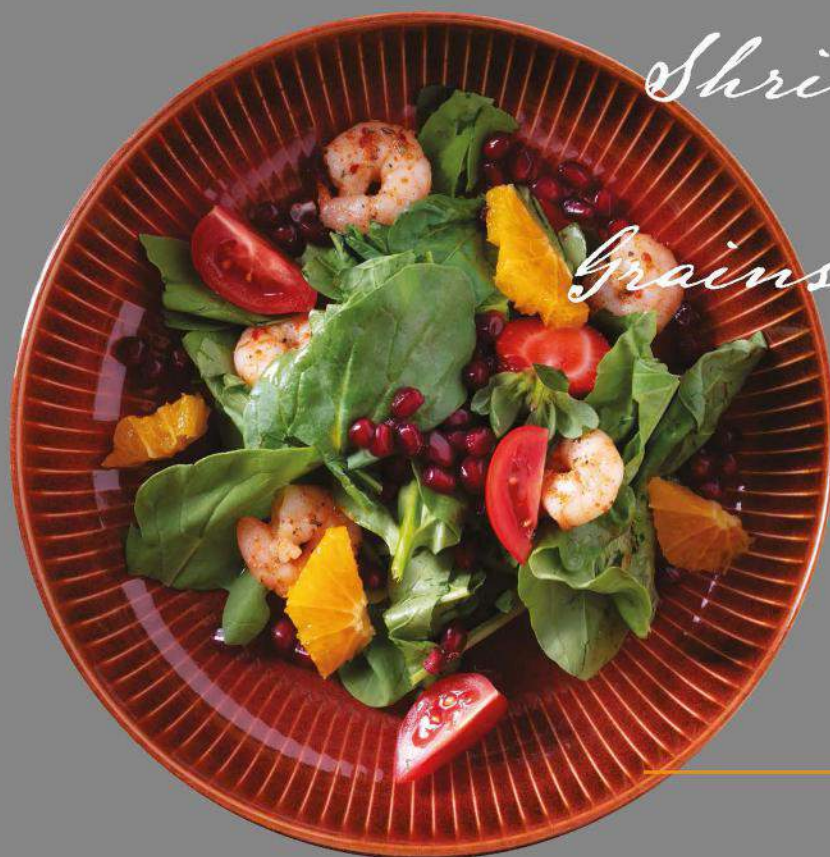
Tabbule

Shrimp Salad with Pomegranate Grains and Arugula

Shrimp Salad with Pomegranate Grains and Arugula

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

520 ₺

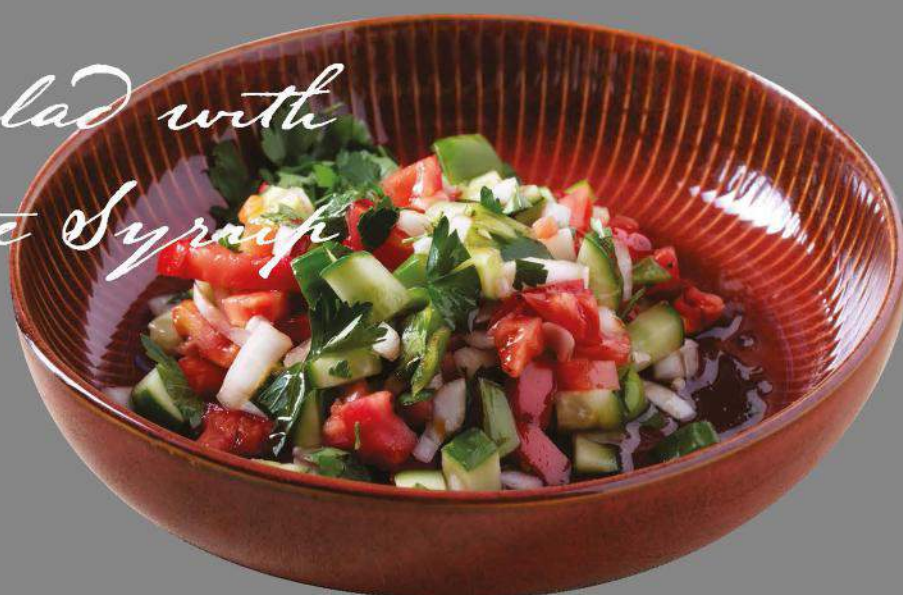


Shepherd Salad with Pomegranate Syrup

Shepherd Salad with Pomegranate Syrup

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

320 ₺



"Please advise us of your dietary requirement and allergies so we can better prepared for your meal"
Our prices include VAT. 10% Service fee will be included.

From The Palace Cuisine

Main Courses



Lamb Shank

Lamb Shank served on a roasted eggplant and flavored with cinnamon and black pepper. Special dish of Ottoman Cuisine
Lamb shank is a flavor entered to the palace cuisine after the reflection of nomadic culture.

840 ₺

Stuffed Melon

Baked melon stuffed with finely chopped beef, rice, rosemary, fresh thyme, pine nuts, almonds, pistachios and currants.

920 ₺

*Special Dish of the Reign of Suleiman, The Magnificent.
15th century Dishes - Muhammed bin Mahmud Şirvani*



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.

720 ₺

"Please advise us of your dietary requirement and allergies so we can better prepared for your meal"
Our prices include VAT. 10% Service fee will be included.



Lamb in Tandoori 810 ₺

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



Lamb Neck with Plum 810 ₺

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



Terkib-i Mutancana 810 ₺

Honey, vinegar, apricot, dried figs and razaki grapes, palace dish made of lamb shank.

Fatih and Süleymaniye in Istanbul II. in Imarets and Edirne. Bayezid He was a public servant in his soup kitchen.

DERALIYE®

Ottoman Palace Cuisine

Rack of Lamb (one personality)

Rack of lamb marinated with fresh thyme rosemary and herbs. served with sour sauce

1.250 ₺



Poultry and Game Meats from The Palace Cuisine Main Courses



Goose Kebab

Goose meat served with rice and special sauce in phyllo pack.

940 ₺

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

Goose Kebab



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 a 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.

"Please advise us of your dietary requirement and allergies so we can better prepared for your meal"
Our prices include VAT. 10% Service fee will be included.



Roasted Chicken with Eggplant puree 580 ₺

Chicken with cinnamon, honey, almond
and eggplant puree.



Duck Stew - Sanat-ı Zırva

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

820 ₺

*"Nazmüü'-t-tebayi" book of Şeyhi, one of the Turkish
Medicine Book of 15th century recommends the recipe.*



Quail with Basil Sauce 680 ₺

Roasted eggplant in the oven
quail meat cooked with basil and honey.

DERALIYE®
Ottoman Palace Cuisine

Grilled Chicken Wings

Grilled Chicken Wings Marinated
with Pepper Paste, Yogurt and herbs

445 ₺



"Please advise us of your dietary requirement and allergies so we can better prepared for your meal"
Our prices include VAT. 10% Service fee will be included.



Ottoman Palace Cuisine

Tandoor Veal Brisket

Veal brisket Marinated with herbs. cook in tandoor oven

940 ₺



*Tandoor
Veal Brisket*

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 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

"Please advise us of your dietary requirement and allergies so we can better prepared for your meal"
Our prices include VAT. 10% Service fee will be included.

Beef Dishes Of The Palace

Beef Kebab Rested with Coarse Herbs

Thinly cut slices of entrecote
flavored with cumin and cinnamon.

910 ₺



DERALİYE
Ottoman Palace Cuisine



Kirde Kebab

Fried beef with yoghurt
and vegetables on a crunchy dough.

910 ₺

“Yemeğinize daha iyi hazırlanabilmemiz için lütfen diyet gereksinimlerinizi ve alerjilerinizi bize bildirin”
Fiyatlarımıza KDV dahildir. %10 Servis ücreti dahil edilecektir.

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 İstanbul.

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.

Lamb Chops

Lamb Chops with grilled vegetables.

920 ₺

Lamb Chops

DERALIYE®
Ottoman Palace Cuisine

"Please advise us of your dietary requirement and allergies so we can better prepared for your meal"
Our prices include VAT. 10% Service fee will be included.

Kebabs

Grilled Meatballs 420 ₺

Grilled meatballs with smoked eggplant.



Pistachio Kebab 580 ₺

Lamb and veal minced meat
marinated with pistachio.



Eggplant Kebab 520 ₺

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



Adana Kebab 510 ₺

Grilled kebab with minced meat
of lamb and beef chopped with zirh.



"Please advise us of your dietary requirement and allergies so we can better prepared for your meal"
Our prices include VAT. 10% Service fee will be included.

Great Dishes of The Palace

Rack of Lamb (for two pax)

Baked lamb meat prepared from
the rib region of the lamb

4.250 ₺

Rack of Lamb

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-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.

"Please advise us of your dietary requirement and allergies so we can better prepared for your meal"
Our prices include VAT. 10% Service fee will be included.

Deraliye Restaurant



Mixed Grill (for two pax)

Adana Kebab, kebab with pistachio, chicken wing, eggplant kebab, Lamb Chops, tomato kebab served with pita and grilled vegetables.

3.250 ₺

Great Dishes of The Palace

DERALIYE®
Ottoman Palace Cuisine

Lamb Shoulder

Lamb Shoulder
(for two - three pax) 4.250 ₺

Lamb shoulder served with stuffed rice cooked in tandoori.

Stuffed pilaf is prepared with rice, currants, black pepper and pine nuts.

"Please advise us of your dietary requirement and allergies so we can better prepared for your meal"
Our prices include VAT. 10% Service fee will be included.

Great Dishes of The Palace

Sea Bass or Sea Bream in Salt (for two pax)***

A large sea bass wrapped in a special paper is put in to 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.



DERALIYE®
Ottoman Palace Cuisine

Testi Kebab (for two pax)

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

985 ₺



"Please advise us of your dietary requirement and allergies so we can better prepared for your meal"
Our prices include VAT. 10% Service fee will be included.

Deraliye Restaurant

Grilled Jumbo Shrimp

Grilled fish with seasonal greens
cooked on a charcoal grill.

1.020 ₺

Grilled Jumbo Shrimp

Fish Dishes

Fish was consired 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 Black Sea with Mediterranean Sea during particular seasons of the year, and fish was considered as a blessing of God for Istanbul folk for centuries.

"Please advise us of your dietary requirement and allergies so we can better prepared for your meal"
Our prices include VAT. 10% Service fee will be included.



Kulbasti Salmon Fish 780 ₺

Grilled fish with seasonal greens
cooked on a charcoal grill



Grilled Sea Bass 680 ₺

Grilled fish with seasonal greens c
ooked on a charcoal grill.



Sea Bass on Paper

Mastic, coriander, lemon, dill,
vegetable and almond.

740 ₺

Grilled Sea Bream

Grilled fish with seasonal greens cooked
on a charcoal grill.

680 ₺

“Please advise us of your dietary requirement and allergies so we can better prepared for your meal”
Our prices include VAT. 10% Service fee will be included.

Vegetarian Main Courses



Piruhi (Vegetarian) 320 ₺

Tulum cheese is wrapped in a thin, unleavened dough with onions and parsley. Sprinkle with toasted walnuts with butter.



Vegetarian Testi Kebab

Vegetable casserole dish prepared in the traditional cooking method.

520 ₺



Nergis Kalye (Vegetarian)

Zucchini dish with dill and walnuts cooked in verjuice.

290 ₺

From the Surname of Sayyid Vehbi (1658)

“Please advise us of your dietary requirement and allergies so we can better prepared for your meal”
Our prices include VAT. 10% Service fee will be included.

*** Spaghetti Neapolitan

Tomato sauce, basil and
parmesan cheese.

325 ₺



DERALIYE® *Ottoman Palace Cuisine*

*** Spaghetti Bolognese

Finly chopped minced meat,
basil, parmesan cheese.

365 ₺



***Not from Ottoman cuisine, but added to the menu for families with children.

"Please advise us of your dietary requirement and allergies so we can better prepared for your meal"
Our prices include VAT. 10% Service fee will be included.

Desserts

Levzine

Halva with powdered almond,
butter, and nutmeg.

225 ₺

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

Deraliye Restaurant

Ottoman Palace Cuisine



Katmer

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

295 ㇰ



Ice Cream

Vanilla, cocoa, or fruit ice cream.

85 ㇰ

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. Served with goat milk cream.

225 ㇰ

Baked Rice Pudding 145 ㇰ

Baked pudding with rice.



Fruit Plate

Seasonal fruits.

380 ㇰ



"Please advise us of your dietary requirement and allergies so we can better prepared for your meal"
Our prices include VAT. 10% Service fee will be included.

DERALIYE®

Ottoman Palace Cuisine

BEVERAGES LIST

BEERS

Efes Draft 33 cl.	165 ₺
Efes Draft 50 cl.	205 ₺
Bomonti Unfiltered	220 ₺
Bomonti Dark	220 ₺
Heineken	235 ₺
Miller	225 ₺
Non Alcoholic Beer	220 ₺
Corona	225 ₺

GLASS OF HOUSE WINE

Glass of Red Wine	240 ₺
Glass of White Wine	230 ₺
Glass of Rose Wine	230 ₺
Glass of sweet wine	230 ₺
Glass of Champagne	640 ₺
Spritzer	220 ₺

NON ALCOHOLIC DRINKS

Fresh Orange Juice	220 ₺
Fresh Pomegranate Juice	370 ₺
Fruite Juice	105 ₺
(cherry, peach, apricot, apple)	
Home Made Lemonade	140 ₺
Coca Cola, Coca Cola Light,	
Coca Cola Zero	110 ₺
Sprite, Fanta, Ice Tea	105 ₺
Turkish Yogurt Drink	110 ₺
Sparkling Soda Water	85 ₺
Red Bull	360 ₺
San Pellegrino 1 Lt	365 ₺
Home Made Sherbet	180 ₺
Pomegranate Sherbet	660 ₺
Rose Sherbet	660 ₺
Basil Sherbet	660 ₺
Tamarind Sherbet	660 ₺

HOT DRINKS

Tea	45 ₺
Fruit and Herb Tea	125 ₺
(Linden, Sage, Apple, Mint, Jasmin, Rose Hip, Chamomile)	
Turkish Coffee	105 ₺
Nescafé	105 ₺
Americano	170 ₺
Espresso	150 ₺
Capuccino	170 ₺
Latte Macchiato	180 ₺
Espresso Macchiato	180 ₺
Baileys Caffee	580 ₺
Irish Caffee	780 ₺

VODKA

Finlandia	365 ₺
Smirnoff	385 ₺
Absolut	410 ₺
Belvedere	585 ₺
Grey Goose	635 ₺
Russian Standard	410 ₺
Beluga	585 ₺



DERALIYE®

Ottoman Palace Cuisine

BEVERAGES LIST

GIN

Gordon's	475 ₺
Beefeater	525 ₺
Gilbeys	445 ₺
Bombay	485 ₺
Hendriks	620 ₺
Monkey 47	780 ₺
Tanqueray No Tea	810 ₺

RUM

Bacardi	540 ₺
Bacardi Black	565 ₺
Captain Morgan	540 ₺
Captain Morgan Black	565 ₺
Captain Morgan Spicy	565 ₺
Havana Club	575 ₺

TEQUILA

Olmega	680 ₺
Olmega Gold	810 ₺
Patrón Silver	760 ₺
Patrón Gold	960 ₺
Don Julio	940 ₺
Sierra	680 ₺
Acapulco Silver	680 ₺

RAKI

	70 cl.	35 cl.	8 cl.	4 cl.
Yeni Rakı	3.250 ₺	1.625 ₺	440 ₺	220 ₺
Tekirdağ Rakı	3.350 ₺	1.640 ₺	460 ₺	230 ₺
Tekirdağ Altın Seri	3.450 ₺	1.700 ₺	500 ₺	250 ₺
Yeni Rakı Ala	3.250 ₺	1.625 ₺	440 ₺	220 ₺
Yeni Seri	3.250 ₺	1.625 ₺	440 ₺	220 ₺
Beylerbeyi Göbek	3.350 ₺	1.640 ₺	460 ₺	230 ₺

LIQUER

Raspberry, Amaretto, Strawberry	
Mint, Banana	580 ₺
Cointreau	720 ₺
Bailey's Irish Cream	680 ₺
Amaretto di Saranno	720 ₺
Jägermeister	720 ₺
Kahlúa	720 ₺
Archers	720 ₺
Malibu	720 ₺
Campari	680 ₺
Safari	680 ₺
Tia Maria	680 ₺
S.T Germain	680 ₺
Cardinal Melon	740 ₺
Sambuca	740 ₺
Grappa	740 ₺
Chambord	880 ₺
Aperol	680 ₺
Angostura	840 ₺

VERMUT

Martini Dry	565 ₺
Martini Rosso	565 ₺
Martini Extra Dry	565 ₺

Ask your bartender or waiter about the mixes that suit your taste!!.
Our prices include VAT. 10% Service fee will be included.

DERALIYE®

Ottoman Palace Cuisine

WHISKEY

Talisker 10	1100 ₺
The Glenlivet 12	1100 ₺
Lagavulin 10	1350 ₺
Glenfiddich 12	740 ₺
Chivas Regal 18	1100 ₺
Chivas Regal 12	810 ₺
Macallan 12	810 ₺
Jameson	780 ₺
Jim Bean Bourben	740 ₺
Johnie Walker Black Label	780 ₺
Johnie Walker Red Label	680 ₺
Jack Daniel's	730 ₺
J&B	620 ₺
Jim Beam	740 ₺

COGNAC

Martell V.S	720 ₺
Rémy Martin V.S.O.P	720 ₺
Hennessy X.O.	1650 ₺
Hennessy Very Special	1350 ₺
Hennessy V.S.O.P	1650 ₺
Rémy Martin X.O	1650 ₺
Metaxa	720 ₺

COCKTAILS

Mojito	560 ₺
Bloody Marry	690 ₺
Pina Colada	560 ₺
Gin Fizz	680 ₺
Negroni	980 ₺
Cosmopolitan	640 ₺
Whiskey Sour	760 ₺
Bellini	780 ₺
Cuba Libre	780 ₺
Margarita	720 ₺
Martini Dry	720 ₺
Sex On The Beach	800 ₺
Long Island	980 ₺
Lynchburg Lemonade	780 ₺
Red Devil	980 ₺
Ginger Club	980 ₺
Smoke Touch	980 ₺
Spice Passion	980 ₺
Barbie and Ken	980 ₺
Deraliye Special	1100 ₺

Ask your bartender or waiter about the mixes that suit your taste!.

Our prices include VAT. 10% Service fee will be included.

DERALIYE®

Ottoman Palace Cuisine

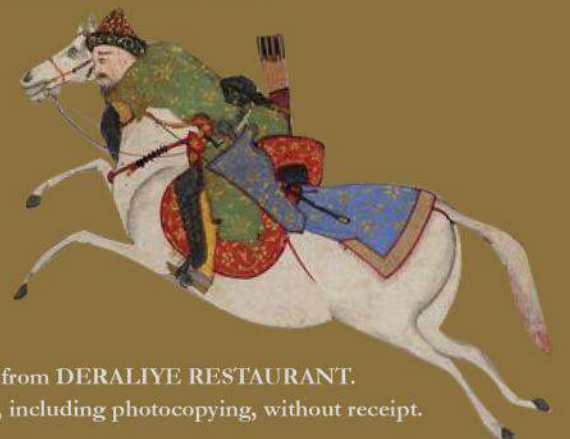


OTTOMAN PALACE CUISINE FOOD CULTURE

Palace's II. The palace kitchens, which spread over an area of 5250 square meters in its courtyard, are known to be expanded due to the increase in the population of the Palace during the reign of Suleiman the Magnificent (1520-1566). According to Fatih Sultan Mehmet's Law, which determined the palace and state order, the sultans ate their meals alone. Although the sultans had gold and silver dinnerware, they preferred porcelain dishes. In 1638-1657, "The Sultan ate alone in the Private Room or in the garden; the meal includes boiled, oven-spiced or kebab-baked sheep, various grilled meats, desserts, the most famous of which is baklava, custard, rice pudding; water is not drunk during the meal, instead a large bowl of compote is drunk after eating. All meals are served in celadon cups, metal glasses are used for drinks, and hot coffee is drunk in small sips after the meal. Ottoman Palace cuisine is the whole of a culture brought from Central Asia, developed during migration and enriched in Anatolia. High-level courtiers also ate poultry such as geese, ducks, pigeons, and partridges. Fruits such as plums, apples and grapes were used in juicy dishes, these were flavored with spices and honey and vinegar were used in it.

In the palace, meals were eaten twice a day, one in the morning and the other before dark (afternoon). The most spectacular of the collective meals eaten in the Palace II. It was the banquets given in the Divan-ı Hümayun in the courtyard. On the days of the ulufe distribution, which was the most magnificent ceremony of the Palace, foreign ambassadors were invited to the Palace and a meal was given in the Kubbealtı to show the power, might and wealth of the state.

Although some of the palace cuisine, where meat dishes prevailed, has been forgotten over the years, some flavors are still in our lives. Under the strict guidance of Chef Necati Yılmaz, it both reminds you of these delicious recipes and offers you meals worthy of the mouths of sultans. We are sincerely happy to see our guests who come to Istanbul to taste the dishes of the palace cuisine for the first time in our restaurant.



Traditional Turkish Cooking Course

Cooking Classes

In **Deraliye Ottoman Cuisine**



Let's cook together Ottoman
delicacies, all of which were once
offered to mighty sultans

Cooking Classes at a Old City Restaurant 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 then orthern shores of Africa, different cultures and their tastes blend in with the Turkish and Ottoman heritage an all these delicious culinary features are blended, is literally an Ottoman Restaurant. Please contact for the more information or reservation

Whatsapp/Telegram (+90) 532 655 46 98 & (+90) 539 593 7797