

DERALIYE
TERRACE[®]
RESTAURANT

Felix Ziem (French, 1821-1911) Constantinople

The panoramic view of Istanbul

www.deraliyeterrace.com

DERALIYE TERRACE® RESTAURANT

Istanbul; It was the subject of epics where sultans and sultans lived.
amazing city. Moreover; Istanbul has been the subject of many poets' poems.
With its inns, Bosphorus, bridges, historical mosques and many rare districts
Istanbul is a city that makes you live the moment and make you feel alive. that much
Looking at this rare city that combines beauty from Deraliye Terrace
It will be an amazing experience. A complete moment while experiencing the view
Talented team under the strict guidance of chef Necati Yılmaz for your savings
An original menu containing superior tastes has been prepared for you.
While the taste of the food will make you close your eyes, you will be distracted by the view.
you won't get it. Immerse yourself in great tastes and historical views.
Leave it to its beauty and Istanbul.

Necati Yılmaz

Executive Chef

Necati Yılmaz



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**With its restaurant with a terrace overlooking the Bosphorus in Istanbul,
it offers the pleasure of breakfast that you cannot get enough of.**

Breakfast 11:30 Between 15:00

Starters

Black olives, green olives, Çengelköy cucumber, cherry tomatoes, rose jam, blackberry jam,
filtered flower honey, butter, muhammara, baba ganuş, mutabbal

Cheese Plate

Kashar cheese, aged kashar, basket cheese, tulum cheese, kolot cheese, smoked Circassian cheese, white cheese, pastrami

Hot Appetizers

Sailor's pastry with honey, fried egg, french fries, menemen

Fruit Plate

Season fruits

Two Persons 1.500 ₺ included VAT. 10% Service fee will be included.



"Please let us know your dietary requirements and allergies so that we can better prepare your meal"
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Soups



Lentil Soup 270 ₺

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



Tarhana Soup with Cherry 320 ₺

Fruit soup seasoned with sour cherry, yoghurt and spices.

Cold Starters



Baba Ganoush (without yoghurt) 220 ₺

Grilled aubergine lemon juice, garlic.



Hot Paste 220 ₺

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



Mutabbal 225 ₺

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

**Sübeyl Ünver Palace recipe from the book Dishes of the period of Sultan Mehmet The Conqueror.*

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Leaf Wrap with Cherry 365 ₺

Boiled rice wrapped in grape leaves, allspice, cinnamon powder, currant, peanut and grape leaf wrapped with cherry grains.



Lamb Neck with Thyme 380 ₺

Boiled lamb neck with plum sauce blended with spices.



Mixed Appetizer Plate (2 pax) 980 ₺

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



Muammara 240 ₺

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



Carrot Tarator 240 ₺

Strained yoghurt, carrot, walnut, garlic, olive oil.



Local Cheese Plate 900 ₺

Curd cheese, cheddar cheese, old cheddar, tulum cheese, moldy cheese, basket cheese, mihaliç cheese, goat cheese, kolot cheese.

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Hot Starters



Stuffed Dried Eggplant 460 ₺
Stuffed eggplant with thin fat ground beef, pepper paste, rosemary and various spices. Served with warm yoghurt.



Roasted Eggplant with Tulum Cheese 480 ₺
Roasted eggplant, tulum cheese filling cheddar cheese.



Local Cheese Sailor Pastry 625 ₺
Mixed Turkish cheeses, honey, currants.



Stuffed Tomatoes with Shrimp 520 ₺
Baked tomato stuffed with shrimp, cheddar cheese.



Shrimp Stew 940 ₺
Shrimp, butter, garlic, shallot.



Pistachio Stuffed Meatballs 420 ₺
Served with bulgur, peanuts and strained yoghurt, stuffed with ground beef with walnuts.

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Grilled Octopus with Eggplant Puree 1.050 ₺
Eggplant puree, served with masolin and grilled octopus.



Crispy Anchovy (Seasonal) 640 ₺
Served with breaded and fried anchovies, arugula and onions.



Hot Hummus with Butter and Pastrami 620 ₺
Chickpea, tahini, butter and pastrami.



French Fries with Smoked Circassian and Grated Parmesan 400 ₺



Breaded Halloumi Fries 620 ₺
Breaded halloumi cheese.

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Shrimp Salad with Pomegranate Grains 740 ₺

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

Salads



Goat Cheese Salad 520 ₺

Ring goat cheese, mediterranean greens, balsamic glaze.



Greek Salad 590 ₺

Tomatoes, cucumbers, peppers, red onions, white cheese.



Chicken Caesar Salad 680 ₺

Iceberg lettuce, croutons, chicken, caesar sauce, parmesan cheese.

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Green Apple Tuna Salad 720 ₺
Mediterranean greens, green apple, tuna.



Quinoa Salad with Avocado 680 ₺
Arugula, quinoa, avocado, olive oil, balsamic glaze.



Walnut Pomegranate Arugula Salad 510 ₺
Arugula, walnut, pomegranate, olive oil.



Tenderized Tenderlion Salad with Roasted 850 ₺
Mediterranean greens, roasted capia pepper, tenderized tenderlion, croutons, parmesan cheese.

Salads

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Fish Dishes



Grilled Sea Bass (for two pax) 4.250 ₺

Grilled fish with seasonal greens cooked on a charcoal grill. (1 kg sea bass used.)



Grilled Bass 930 ₺

Grilled fish with seasonal greens cooked on a charcoal grill.



Grilled Jumbo Shrimp 1.800 ₺

Grilled fish with seasonal greens cooked on a charcoal grill.



Grilled Beam 930 ₺

Grilled fish with seasonal greens cooked on a charcoal grill.

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Steamed Whiting 940 ₺

Whiting fish cooked with butter and tomato sauce.



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Fish Dishes



Kulbasti Salmon Fish 940 ₺

Grilled fish with seasonal greens cooked on a charcoal grill.



Sea Bass on Paper 1.020 ₺

Mastic, coriander, lemon, dill, vegetable and almond. Sea bass wrapped in paper cooked in traditional steamed and baked tandoori style.

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Lamb Tandoori 1.350 ₺

Cooked in a stone oven using the traditional method lamb meat with spicy rice.



Veal Chops 1.450 ₺

Served with sauteed spinach and baked potatoes.

Beef Dishes



Grilled Chicken Breast 800 ₺

Served with creamy spinach sauteed and baked potatoes.
(Offered as an alternative.)



Wet Meatballs 780 ₺

Grilled meatballs served with bread with tomato sauce, grilled vegetables and yoghurt.



**Filet Mignon with
Demi Glace Sauce** 1.450 ₺

Served with mashed potatoes.

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Shashlik 1.200 ₺

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



Lamb Beyti Kebab 1.300 ₺

Lamb Karski with grilled vegetables.



Lamb Chops 1.350 ₺

Served with sauteed spinach and baked potatoes

Beef Dishes



Tenderized Beef (Min. 2 pax) 4.500 ₺

Served with beef tenderloin, sauteed spinach and baked potatoes.



Mixed Steak (Min. 2 pax) 4.800 ₺

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

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From The Palace Cuisine Main Courses



Goose Kebab 1.500 ₺

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

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



Rack of Lamb (for two pax) 5.100 ₺

Baked lamb meat prepared from the rib region of the lamb.



Lamb Shank 1.300 ₺

Lamb shank served on a roasted eggplant and flavored with cinnamon and black pepper.

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Special dish of Ottoman Cuisine Lamb shank is a flavor entered to the palace cuisine after reflection of nomadic culture.

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Kirde Kebab 1.250 ₺

Fried beef with yoghurt and vegetables on a crunchy dough.



Roasted Chicken with Eggplant puree 760 ₺

Chicken marinated with cinnamon over eggplant puree.



Stuffed Apple or Quince 940 ₺

Roasted stuffed (Apple or Quince) prepared with minced lamb and beef chopped with a tool called as "zirh" in Turkish, and the rice, spring herbs, pine nuts and currants.



Stuffed Melon 1.400 ₺

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

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Special Dish of the Reign of Suleiman, The Magnificent, 15th. Century Dishes – Muhammed bin Mahmud Şirvani

From The Palace Cuisine Main Courses

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**Creamy Tortellini with
Purple Basil** 620 ₺



**Ravioli with Spinach
and White Cheese** 520 ₺

Pastry



Chicken Fettucini 720 ₺
Mushroom, vegetable and cream pasta.



Dane-i Sari 390 ₺
Chickpea and saffron rice.



Spaghetti Bolognese 600 ₺
Finly chopped minced meat, basil,
parmesan cheese.

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Desserts

Katmer 540 ₺

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

Marash Ice Cream 350 ₺

Goat milk ice cream

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Fruit Plate 520 ₺

Seasonal fruits



Tiramisu with Gum Mastic 380 ₺

Turkish coffee flavored dessert with gum mastic.



Levzine 500 ₺

Halva with powdered almond, butter, and nutmeg.



Baklava 520 ₺

Doug are prepared as thin layerson 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 ice cream.

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

Desserts

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BEVERAGES List

BEERS

| | |
|--------------------|-------|
| Efes Draft 33 cl. | 220 ₺ |
| Efes Draft 50 cl. | 280 ₺ |
| Bomonti Unfiltered | 290 ₺ |
| Heineken | 320 ₺ |
| Non Alcoholic Beer | 320 ₺ |

GLASS OF HOUSE WINE

| | |
|---------------------|-------|
| Glass of Red Wine | 365 ₺ |
| Glass of White Wine | 365 ₺ |
| Glass of Rose Wine | 365 ₺ |
| Glass of Champagne | 820 ₺ |
| Spritzer | 385 ₺ |

NON ALCOHOLIC DRINKS

| | |
|---------------------------------|-------|
| Fresh Orange Juice | 350 ₺ |
| Fresh Pomegranate Juice | 350 ₺ |
| Fruite Juice | 150 ₺ |
| (cherry, peech, apricot, apple) | |
| Home Made Lemonade | 180 ₺ |
| Coca Cola, Coca Cola Light, | |
| Coca Cola Zero | 150 ₺ |
| Sprite, Fanta, Ice Tea | 150 ₺ |
| Turkish Yogurt Drink | 150 ₺ |
| Sparkling Soda Water | 120 ₺ |
| Red Bull | 480 ₺ |
| San Pellegrino 1Lt | 460 ₺ |

HOT DRINKS

| | |
|---|-------|
| Tea | 75 ₺ |
| Fruit and Herb Tea | 135 ₺ |
| Linden, Sage, Apple, Mint, Jasmin, Rose | |
| Hip, Chamomile) | |
| Turkish Coffee | 150 ₺ |
| Nescafé | 180 ₺ |
| Espresso | 190 ₺ |
| Capuccino | 210 ₺ |
| Latte Macchiato | 220 ₺ |
| Espresso Macchiato | 220 ₺ |
| Baileys Caffee | 720 ₺ |
| Irish Caffee | 820 ₺ |

VODKA

| | |
|------------------|-------|
| Finlandia | 425 ₺ |
| Smirnoff | 445 ₺ |
| Absolut | 510 ₺ |
| Belvedere | 685 ₺ |
| Grey Goose | 685 ₺ |
| Russian Standard | 510 ₺ |
| Beluga | 685 ₺ |

GIN

| | |
|-----------|-------|
| Gordon's | 625 ₺ |
| Beefeater | 680 ₺ |
| Gilbeys | 580 ₺ |
| Bombay | 625 ₺ |
| Monkey 47 | 940 ₺ |

RUM

| | |
|----------------------|-------|
| Bacardi | 680 ₺ |
| Bacardi Black | 720 ₺ |
| Campari | 820 ₺ |
| Captain Morgan | 680 ₺ |
| Captain Morgan Black | 710 ₺ |
| Captain Morgan Spicy | 680 ₺ |
| Havana Club | 680 ₺ |

TEQUILA

| | |
|---------------|-------|
| Olmega | 780 ₺ |
| Olmega Gold | 910 ₺ |
| Patrón Silver | 800 ₺ |

RAKI

| | 70 cl. | 35 cl. | 8 cl. | 4 cl. |
|---------------------|---------|---------|-------|-------|
| Yeni Raki | 4.250 ₺ | 2.125 ₺ | 540 ₺ | 330 ₺ |
| Tekirdağ Raki | 4.350 ₺ | 2.640 ₺ | 560 ₺ | 330 ₺ |
| Tekirdağ Altın Seri | 4.450 ₺ | 2.700 ₺ | 570 ₺ | 330 ₺ |
| Yeni Raki Ala | 4.250 ₺ | 2.625 ₺ | 540 ₺ | 330 ₺ |
| Yeni Seri | 4.250 ₺ | 2.625 ₺ | 540 ₺ | 330 ₺ |
| Beylerbeyi Göbek | 4.350 ₺ | 2.640 ₺ | 560 ₺ | 330 ₺ |

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

LIQUERS

| | |
|---------------------------------|-------|
| Raspberry, Amaretto, Strawberry | |
| Mint, Banana | 620 ₺ |
| Cointreau | 820 ₺ |
| Bailey's Irish Cream | 780 ₺ |
| Amaretto di Saranno | 820 ₺ |
| Jägermeister | 820 ₺ |
| Kahlúa | 820 ₺ |
| Archers | 820 ₺ |
| Malibu | 820 ₺ |
| Campari | 750 ₺ |
| Safari | 780 ₺ |
| Tia Maria | 780 ₺ |
| S.T Germain | 780 ₺ |
| Cardinal Melon | 840 ₺ |
| Sambuca | 860 ₺ |
| Grappa | 840 ₺ |
| Chambord | 980 ₺ |
| Aperol | 780 ₺ |

VERMUT

| | |
|-------------------|-------|
| Martini Dry | 625 ₺ |
| Martini Rosso | 625 ₺ |
| Martini Extra Dry | 625 ₺ |

COGNAC

| | |
|-----------------------|--------|
| Martell V.S | 820 ₺ |
| Rémy Martin V.S.O.P | 820 ₺ |
| Hennessy X.O. | 1750 ₺ |
| Hennessy Very Special | 1450 ₺ |
| Hennessy V.S.O.P | 1750 ₺ |
| Rémy Martin X.O | 1750 ₺ |
| Metaxa | 820 ₺ |

WHISKEY

| | |
|---------------------------|--------|
| Talisker 10 | 1200 ₺ |
| Glenfiddich 12 | 1200 ₺ |
| Chivas Regal 18 | 1200 ₺ |
| Chivas Regal 12 | 910 ₺ |
| Macallan 12 | 910 ₺ |
| Jameson | 810 ₺ |
| Johnie Walker Black Label | 820 ₺ |
| Johnie Walker Red Label | 820 ₺ |
| Jack Daniel's | 820 ₺ |
| J&B | 750 ₺ |
| Jim Beam | 820 ₺ |

COCKTAILS

| | |
|--------------------|-------|
| Mojito | 660 ₺ |
| Bloody Marry | 790 ₺ |
| Pina Colada | 660 ₺ |
| Gin Fizz | 780 ₺ |
| Negroni | 990 ₺ |
| Cosmopolitan | 860 ₺ |
| Whiskey Sour | 860 ₺ |
| Bellini | 860 ₺ |
| Cuba Libre | 880 ₺ |
| Margarita | 820 ₺ |
| Martini Dry | 820 ₺ |
| Sex On The Beach | 900 ₺ |
| Long Island | 990 ₺ |
| Lynchburg Lemonade | 965 ₺ |
| Aperol Spritz | 680 ₺ |

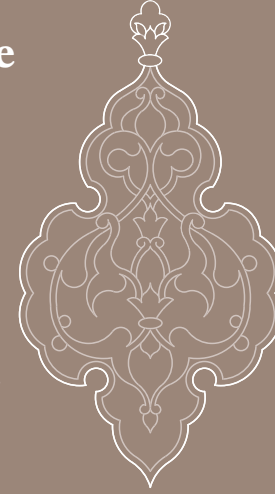
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Traditional Turkish Cuisine Cooking Course

Cooking

Classes

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Imagine: Our Chef Necati Yılmaz

The Ottoman Palace cuisine expert will cook. Three plates from the Sultan's table are with you. ancient times You will learn. Secrets and recipes of the palace cuisine... You will enjoy the unique and atmospheric design, Different and popular dishes of the sultans. At the end of the day you'll get your chance.

Enjoy breathtaking meals at our Deraliye Terrace Restaurant, beautiful, magnificent Terrace in the Istanbul skyline. At the end of the program you will have an amateur. Culinary participation certificate. If you want to feel the atmosphere of Istanbul, taste the history and enjoy the magnificent aesthetics.

You should definitely visit our gastronomy and cooking class.

If you need more information and reservations, please contact us

Whatsapp / Telegram: +90 532 655 4698 & +90 539 593 7797

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Our prices include VAT. Menu start date February 2024
Production location Deraliye Terrace Restaurant Istanbul. Our products are produced in our own kitchen

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MICHELIN
2024

ISTANBUL

Gault &
Millau
2024