

DERALIYE TERRACE RESTAURANT



Soups

Lentil Soup 425 ₺

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



Toyga Aşı Soup 450 ₺ Chickpeas, wheat, yoghurt, bitter oil, mint Contains gluten.

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

Cold Starters



Baba Ganoush (without yoghurt) 320 ₺ Grilled aubergine lemon juice, garlic. Contains lactose.



Hot Paste 320 ₺ Paste flavored with red pepper

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



Mutabbal 320 ₺

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



Leaf Wrap with Cherry 455 ₺

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



Lamb Neck with Thyme 485 ₺ Boiled lamb neck with plum sauce blended with spices.



Mixed Appetizer Plate (2 pax) 1.480 ₺

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

Lactose, gluten and nuts.



Muammara 350 ₺

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



Carrot Tarator 350 ₺

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



Local Cheese Plate 1.250 ₺

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

Hot Starters



Stuffed Dried Eggplant 500 ै

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



Roasted Eggplant with Tulum Cheese 600 \$

Roasted eggplant, tulum cheese filling cheddar cheese.



Local Cheese Sailor Pastry 720 &

Mixed Turkish cheeses, honey, currants. Nuts and lactose contains.



Stuffed Tomatoes with Shrimp 650 *****

Baked tomato stuffed with shrimp, cheddar cheese.



Shrimp Stew 1.100 b

Shrimp, butter, garlic, shallot. Shelled sea product and Lactose cerr.



Pistachio Stuffed Meatballs 450 &

Served with bulgur, peanuts and strained yoghurt, stuffed with ground beef with walnuts.

Contains nuts.



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Grilled Octopus with
Eggplant Puree 1.350 ₺
Eggplant puree, served with masolin
and grilled octopus.
Contains Gluten and Lactose, Molluscum.



Crispy Anchovy (Seasonal) 750 ₺ Served with breaded and fried anchovies, arugula and onions.



Hot Hummus with Butter and Pastrami 1.250 巷 Chickpea, tahini, butter and pastrami.



French Fries with Smoked Circassian and Grated Parmesan 500 B



Breaded Halloumi Fries 980 ₺ Breaded halloumi cheese.

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Shrimp Salad with Pomegranate Grains $900 \, \text{\r{z}}$ Shrimp sauteed in butter is served with arugula, cherry seeds or pomegranate seeds.

Salads



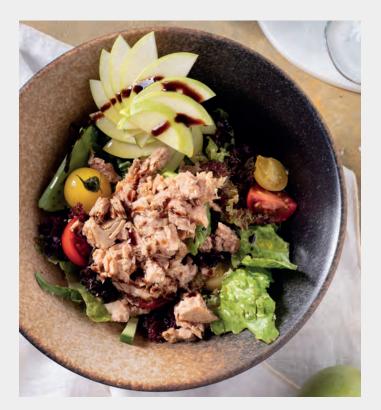
Goat Cheese Salad 600 ₺ Ring goat cheese, mediterranean greens, balsamic glaze.



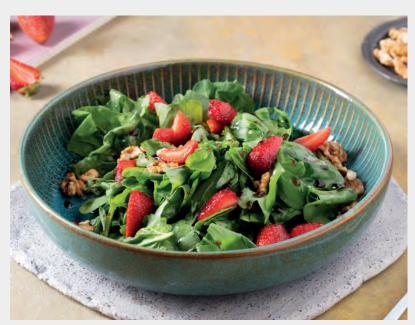
Greek Salad 650 ₺
Tomatoes, cucumbers, peppers, red onions, white cheese.



Chicken Caesar Salad 800 ₺ Iceberg lettuce, croutons, chicken, caesar sauce, parmesan cheese.



Green Apple Tuna Salad 820 ₺ Mediterranean greens, green apple, tuna.



Walnut Pomegranate Arugula Salad 600 B Arugula, walnut, pomegranate, olive oil.



Quinoa Salad with Avocado 800 & Arugula, quinoa, avocado, olive oil, balsamic glaze.



Tenderized Tenderlion Salad with Roasted 1.010 ₺ Mediterranean greens, roasted capia pepper, tenderized tenderlion, croutons, parmesan cheese.





Grilled Bass 1.250 ₺ Grilled fish with seasonal greens cooked on a charcoal grill.



Grilled Jumbo Shrimp 2.250 ₺ Grilled fish with seasonal greens cooked on a charcoal grill.
Contains Shellfish and Lactose.



Grilled Beam 1.250 ₺ Grilled fish with seasonal greens cooked on a charcoal grill.



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Fish Dishes



Kulbasti Salmon Fish 1.350 ₺ Grilled fish with seasonal greens cooked on a charcoal grill.



Sea Bass on Paper 1.250 B
Mastic, coriander, lemon, dill, vegetable and almond.
Sea bass wrapped in paper cooked in traditional steamed and baked tandoori style.

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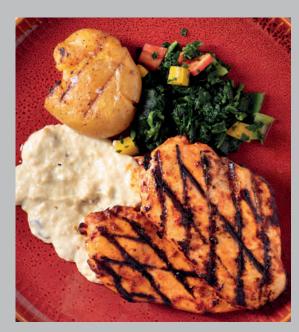


Lamb Tandoori 1.650 ₺ Cooked in a stone oven using the traditional method lamb meat with spicy rice.



Veal Chops 1.850 ₺ Served with sauteed spinach and baked potatoes.

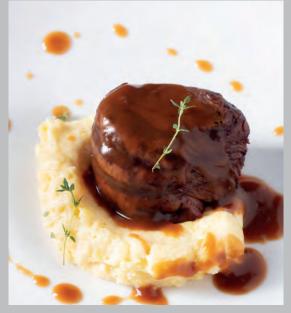
Beef Dishes



Grilled Chicken Breast 1.000 ₺ Served with creamy spinach sauteed and baked potatoes. Contains lactose. (Offered as an alternative.)



Wet Meatballs 980 ₺ Grilled meatballs served with bread with tomato sauce, grilled vegetables and yoghurt.



Filet Mignon with
Demi Glace Sauce 1.750 B
Served with mashed potatoes.
Contains lactose.



Shashlik 1.450 ₺ Served with creamy grilled tenderloin, buttered bread and grilled vegetables.



Lamb Beyti Kebab 1.700 B Lamb Karski with grilled vegetables.



Lamb Chops 1.700 ₺ Served with sauteed spinach and baked potatoes



Tenderized Beef (Min. 2 pax) 5.550 ₺ Served with beef tenderloin, sauteed spinach and baked potatoes.



Mixed Steak (Min. 2 pax) 5.550 ₺ Beef tenderloin, lamb tenderloin, lamb chops, shashlik, meatballs, chicken breast, served with sauteed spinach and baked potatoes.



Kuzu Kafes (for two pax) 6.250₺ (Rack of Lamb)

Baked lamb meat prepared from the rib region of the lamb. Contains Gluten and Lactose.



Kuzu İncik (Lamb Shank) 1.720 ₺ Lamb shank served on a roasted eggplant and flavored with cinnamon and black pepper. Contains Gluten and Lactose.

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



Kirde Kebab 1.690 ₺ Fried beef with yoghurt and vegetables on a crunchy dough.



Elma veya Ayva Dolması (Stuffed Apple or Quince) 1.250 B 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. Contains dried foods.



Roasted Chicken with Eggplant puree 1.100 B Chicken marinated with cinnamon over eggplant puree. Contains Gluten and Lactose.



Kavun Dolması (Stuffed Melon) 1.720 B Roasted melon stuffed with finely chopped beef, rice, spice, rosemary, fresh thyme, pine nuts, almonds, pistachios and currants. Contains dried foods.

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



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Creamy Tortellini with Purple Basil 800 ₺ Contains gluten.



Ravioli with Spinach and White Cheese 750 b Contains gluten.

Pastry



Chicken Fettucini 1.100 ₺ Mushroom, vegetable and cream pasta. Contains gluten.



Dane-i Sarı 520 ₺ Chickpea and saffron rice. Contains gluten.



Spaghetti Bolognese 940 ₺ Finly chopped minced meat, basil, parmesan cheese.

Contains gluten.



Katmer 750 ₺

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

Served with ice cream.

Contains dried nuts and lactose.

Marash Ice Cream 500 \bullet

Goat milk ice cream.

Contains lactose.

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organization held for Cihangir and Beyazid, the sons of Suleiman the Magnifient in 1539.



Fruit Plate 1.000 ₺ Seasonal fruits



Tiramisu with Gum Mastic 680 ₺ Turkish coffee flavored dessert with gum mastic. Contains Gluten and Lactose.



Levzine 720 ₺ Halva with powdered almond, butter, and nutmeg. Contains dried nuts and lactose.



Baklava 650 B

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. Nuts contain lactose and gluten.

BEVERAGES List

Irish Caffee 300 ml

BEERS		VODKA				
Efes Draft 33 cl.	300 ₺	Finlandia 4 cl.		430 1	- 5	
Efes Draft 50 cl.	350 B	Smirnoff 4 cl.		450 1		
Bomonti Unfiltered 50 cl.	360 B	Absolut 4 cl.		520 1		
Heineken 33 cl.	380 ₺	Belvedere 4 cl.		690 1		
Non Alcoholic Beer 33 cl.	350 步	Grey Goose 4 cl.		690 1		
North Reorione Beer 33 ci.	330 D	Russian Standard 40	-l	520 1		
GLASS OF HOUSE WINE		Beluga 4 cl.	_l,	695		
Glass of Red Wine 15 cl.	420 ₺	Delaga 4 ci.		0,55		
Glass of White Wine 15 cl.	420 b	GİN				
Glass of Rose Wine 15 cl.	420 步	Gordon's 4 cl.		625 1	1	
Glass of Champagne 15 cl.	1.000 巷	Beefeater 4 cl.		680 1		
Spritzer 15 cl.	430 	Gilbeys 4 cl.		580 1		
3p11(2c) 13 ci.	430 D	Bombay 4 cl.		625 1		
NON ALCOHOLIC DRINKS		Monkey 47 4 cl.		940		
Fresh Orange Juice 330 ml.	350 巷	Morney 17 4ci.		210 .		
Fresh Pomegranate Juice 330 ml.	370 	RUM				
Fruite Juice 330 ml.	175 表	Bacardi 4 d.		700 1	-	
(cherry, peech, apricot, apple)	175 Б	Bacardi Black 4 cl.		730 1		
Home Made Lemonade 330 ml.	200 ₺	Campari 4 cl.		830 1		
Coca Cola, Coca Cola Light,	200 D	Captain Morgan 4 d.		700 1		
Coca Cola Zero 330 ml.	160 巷	Captain Morgan Blad		730		
Sprite, Fanta, Ice Tea 330 ml.	160 巷	Captain Morgan Spi		700 1		
Turkish Yogurt Drink 330 ml.	160 B	Havana Club 4 cl.	Cy TCI.	700 1		
Sparkling Soda Water 200 ml.	130 巷	Travaria Crab Tel.				
Red Bull 250 ml.	500 步	TEQUILA				
San Pellegrino 750 ml.	500 步	Olmega 4 cl.		800 1	5	
	1000 2	Olmega Gold 4 cl.		920 1	5	
HOT DRINKS		Patrón Silver 4 cl.		820 1		
Tea 20 ml	75 ₺		3 000			
Fruit and Herb Tea 200 ml	135	RAKI	70 cl.	35 cl.	8 cl.	4 cl.
Linden, Sage, Apple, Mint, Jasmin, Ro		Yeni Rakı	4.250 ₺	2.125 表	540 巷	330 ₺
Hip, Chamomile)		Tekirdağ Rakı	4.350 巷	2.640 巷	560 巷	330 ₺
Turkish Coffee 80 ml	160 巷		4.450 巷	2.700 表	570 巷	330 巷
Nescafé 200 ml	200 表	Yeni Rakı Ala	4.250 巷	2.625 巷	540 巷	330 巷
Espresso 40 ml	220 表	Yeni Seri	4.250 巷	2.625 巷	540 巷	330 ₺
Capuccino 200 ml	220 巷		4.350 ₺	2.640 巷	560 ₺	330 ₺
Latte Macchiato 300 ml	230 表	120-11				
Espresso Macchiato 100 ml	230 表					
Baileys Caffee 120 ml	820 表					
Irich Coffee and I	020 1					

830 表

BEVERAGES List

LIQUERS		COGNAC	
Raspberry, Amaretto, Strawberry		Martell V.S. 4 cl.	820 巷
Mint, Banana4 cl.	620 B	Rémy Martin V.S.O.P 4 cl.	820 步
Cointreau 4 cl.	820 步	Hennessy X.O. 4 cl.	1.750 ₺
Bailey's Irish Cream 4 cl.	780 	Hennessy Very Special 4 cl.	1.450 ₺
Amaretto di Saranno 4 d.	820 	Hennesy V.S.O.P 4 cl.	1.750 步
	820 B	,	1.750 步
Jägermeister 4 cl.		Rémy Martin X.O 4 cl.	
Kahlúa 4 cl.	820 巷	Metaxa 4 cl.	820 巷
Archers 4 cl.	820 巷	WHISKEY	
Malibu 4 cl.	820 ₺		
Campari 4 cl.	750 巷	Talisker 10 4 cl.	1.200 巷
Safari 4 cl.	780 巷	Glenfiddich 12 4 cl.	1.200 ₺
Tia Maria 4 cl.	780 ₺	Chivas Regal 18 4 cl.	1.200 巷
S.T Germain 4 cl.	780 ₺	Chivas Regal 12 4 cl.	910 ₺
Cardinal Melon 4 cl.	840 ₺	Macallan 12 4 cl.	910 ₺
Sambuca 4 cl.	860 巷	Jameson 4 cl.	810 巷
Grappa 4 cl.	840 巷	Johnie Walker Black Label 4 cl.	820 巷
Chambord 4 cl.	980 巷	Johnie Walker Red Label 4 cl.	820 巷
Aperol 4 cl.	780 ₺	Jack Daniel's 4 cl.	820 巷
		J&B 4 cl.	750 巷
VERMUT		Jim Beam 4 cl.	820 ₺
Martini Dry 4 cl.	625 巷		
Martini Rosso 4 cl.	625 巷		

625 ₺

COCKTAILS

Martini Extra Dry 4 cl.

Mojito	660 巷	6 cl. Rum, 30 ml. lemon juice, brown sugar or 15 ml. sugar syrup, mint leaves, 40 ml. soda.
Bloody Marry	790 巷	Vodka 5 cl., tomato juice 100 ml., lemon juice 25 ml., Worcester sauce 2-3 drops, hot sauce, salt, pepper
Pina Colada	660 巷	White rum 6 cl., 120 ml. pineapple juice, coconut syrup or milk 60 ml.
Gin Fizz	780 巷	Gin 4.5 cl., 30 ml. lemon juice, 1 cl. sugar syrup, soda 20 ml.
Negroni	990 巷	3 cl. Cin, 3 cl. campari, 3 cl. vermouth.
Cosmopolitan	860 巷	2 cl. Votka, 1-2 cl. cointreau, 40 ml. lemon juice, cranberry syrup 1-2 cl.
Whiskey Sour	860 ₺	6 cl. Bourbon whiskey, 3 cl. lemon juice, 1.5 sugar syrup, 1 egg, 1-2 drops of Angustra bitters.
Bellini	860 巷	10 cl. Prosecco, peach puree, 3 cl. Archers.
Cuba Libre	880 巷	4 cl. Rom, 4 cl. cola, 20 ml. lemon juice.
Margarita	820 巷	8 cl. Tequila, 3 cl. orange liqueur, 4 cl. lemon juice, salt.
Martini Dry	820 巷	6 cl. Gin, 7 cl. dry martini, green olives .
Sex On The Beach	900 ₺	4-5 cl. Vodka, peach liqueur 3 cl. , 60 ml orange juice.
Long Island	990 ₺	1,5 cl. Tekila, 1,5 cl. votka, 1,5 cl. rom, 1,5 cl. cin, 1,5 cl. orange liqueur, 20 ml. cola.
Lynchburg Lemonade	965 巷	4 cl. Jack Daniel's, 2 cl. cointreau, 20 ml. lemon juice, 10 ml. sugar syrup.
Aperol Spritz	680 巷	60ml Aperol, 90ml prosecco, 30ml soda.

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

Traditional Turkish Cuisine Cooking Course Output Deraliye TERRACE RESTAURANT Traditional Turkish Cuisine Cooking Course Cooking Course Cooking Course Cooking Course Cooking Course Cooking Course







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 Terace 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

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