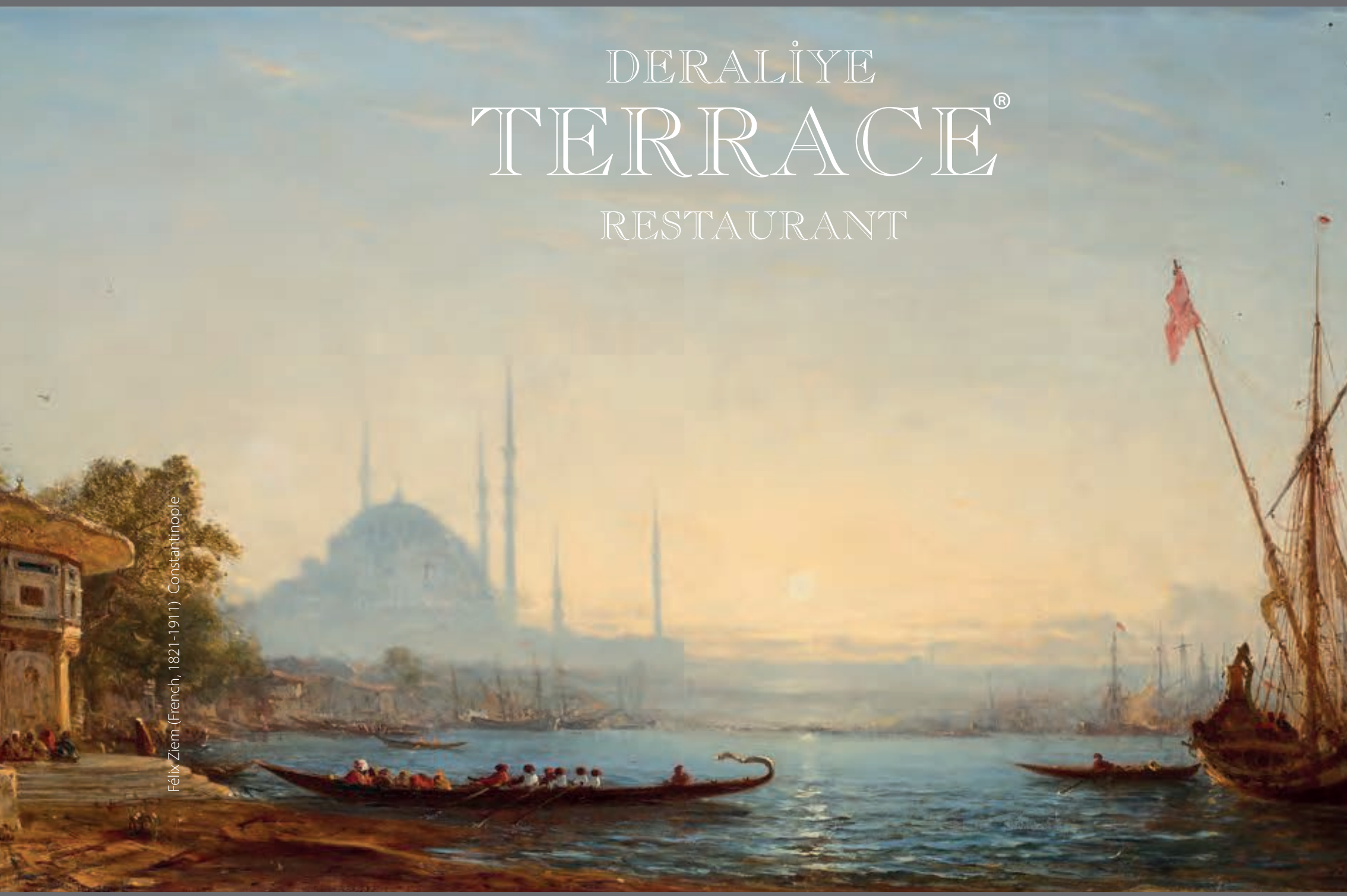
DERALİYE

TERRACE®

RESTAURANT



Félix Ziem (French, 1821-1911) Constantinople

The panoramic view of Istanbul

www.deraliyeterrace.com



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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

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Soups



Lentil Soup 510 ₺

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

Gluten, Dairy Products (Butter)



Chicken Soup 650 ₺

Chicken soup with chicken broth and pieces of chicken meat, carrot and potato

Gluten

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

Cold Starters



Baba Ganoush (without yoghurt) 490 ₺

Grilled aubergine lemon juice, garlic.

Dairy Products



Hot Paste 490 ₺

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



Mutabbal 490 ₺

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

Sesame Seeds (Tahini),
Dairy Products (Strained Yogurt)

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Leaf Wrap with Cherry 620 ₺

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

Tree Nuts (Pine Nuts) 5 pieces



Lamb Neck with Thyme 850 ₺

Boiled lamb neck with plum sauce blended with spices.

3 pieces



Mixed Appetizer Plate (2 pax) 1.940 ₺

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

Dairy Products, Gluten, and Nuts



Muammara 520 ₺

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

Tree Nuts (Walnut), Gluten (Stale Bread)



Carrot Tarator 520 ₺

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

Tree Nuts, Dairy Products



Local Cheese Plate 1.750 ₺

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

Dairy Products (Cheese) Gluten and Nuts

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Hot Starters



Stuffed Dried Eggplant 720 ₺

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

Gluten 3 pieces



Roasted Eggplant with Tulum Cheese 820 ₺

Roasted eggplant, tulum cheese filling cheddar cheese.

Dairy Products (Cheese, Butter)



Local Cheese Sailor Pastry 990 ₺

Mixed Turkish cheeses, honey, currants.

Eggs Products, Gluten (Phyllo), Dairy Products (Cheese), Tree Nuts (Pistachios) 2 pieces.



Seafood Stew 1.520 ₺

Shrimp, squid, mussels, octopus, fresh vegetables, butter and cheddar cheese

Dairy Products, Seafood



Shrimp Stew 1.300 ₺

Shrimp, butter, garlic, shallot.

Crustaceans, Dairy Products (Butter) 180 gr.



Pistachio Stuffed Meatballs 620 ₺

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

Tree Nuts (Pistachio)

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Fried Calamari 1.350 ₺

Fried calamari with golden crispy breading, served with fresh greens and special tartar sauce.

Seafood, Gluten (Flour)



Grilled Octopus with Eggplant Puree 1.920 ₺ 180 gr.

Eggplant puree, served with masolin and grilled octopus.

Mollusks, Gluten (Flour), Dairy Products (Butter)



Crispy Anchovy (Seasonal) 980 ₺

Served with breaded and fried anchovies, arugula and onions.

Gluten (Flour)



Hot Hummus with Butter and Pastrami 1.300 ₺

Chickpea, tahini, butter and pastrami.

Sesame (Tahini), Gluten, Dairy Products (Butter)



French Fries with Smoked Circassian and Grated Parmesan 750 ₺

Dairy Products (Cheese)



Breaded Halloumi Fries 1.250 ₺

Breaded halloumi cheese.

Gluten (Bread), Dairy Products (Cheese)

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Shrimp Salad with Pomegranate Grains 1.450 ₺

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

Dairy Products (Butter), Crustaceans (Shrimp) 90 gr.

Salads



Goat Cheese Salad 890 ₺

Ring goat cheese, mediterranean greens, balsamic glaze.

Dairy Products (Cheese)



Greek Salad 830 ₺

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

Dairy Products (Cheese)



Chicken Caesar Salad 1.100 ₺

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

Gluten (Bread), Dairy Products (Cheese)

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Salads



Green Apple Tuna Salad 1.150 ₺

Mediterranean greens, green apple, tuna.



Quinoa Salad with Avocado 1.250 ₺

Arugula, quinoa, avocado, olive oil, balsamic glaze.



Walnut Pomegranate Arugula Salad 860 ₺

Arugula, walnut, pomegranate, olive oil.

Tree Nuts (Walnuts)



Tenderized Tenderlion Salad with Roasted 2.250 ₺

Mediterranean greens, roasted capia pepper, tenderized tenderlion, croutons, parmesan cheese.

Gluten (Bread), Dairy Products (Cheese)

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Fish Dishes



Grilled Sea Bass (for two pax) 6.250 ₺
Grilled fish with seasonal greens cooked on a charcoal grill. (1 kg sea bass used.)



Grilled Bass 1.600 ₺
Grilled fish with seasonal greens cooked on a charcoal grill.



Grilled Jumbo Shrimp 2.900 ₺ 220 gr.
Grilled fish with seasonal greens cooked on a charcoal grill.
Crustaceans, Dairy Products (Butter)



Grilled Sea Bream Fillet. **1.720 ₺**
Grilled sea bream served with capers, garlic, and lemon. Fish

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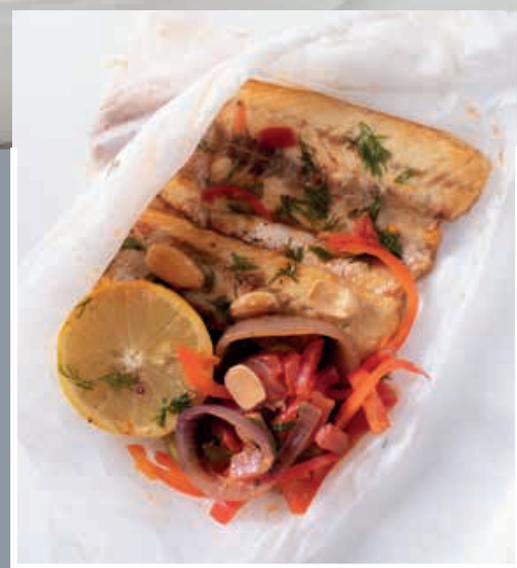
Steamed Whiting 1.550 ₺
Whiting fish cooked with butter and tomato sauce.
Dairy Products (Butter)

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Fish Dishes



Kulbasti Salmon Fish 1.650 ₺
Grilled fish with seasonal greens cooked on a charcoal grill.



Sea Bass on Paper 1.750 ₺
Mastic, coriander, lemon, dill, vegetable and almond. Sea bass wrapped in paper cooked in traditional steamed and baked tandoori style.

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Chicken Skewers 1.320 ₺
Gluten (Flatbread) 200 gr.



Lamb Tandoori 2.400 ₺ 220 gr
Cooked in a stone oven using the traditional method lamb meat with spicy rice.
Dairy Products (Butter), Gluten (Firik Pilaf)



Veal Chops 3.200 ₺
Served with sauteed spinach and baked potatoes.

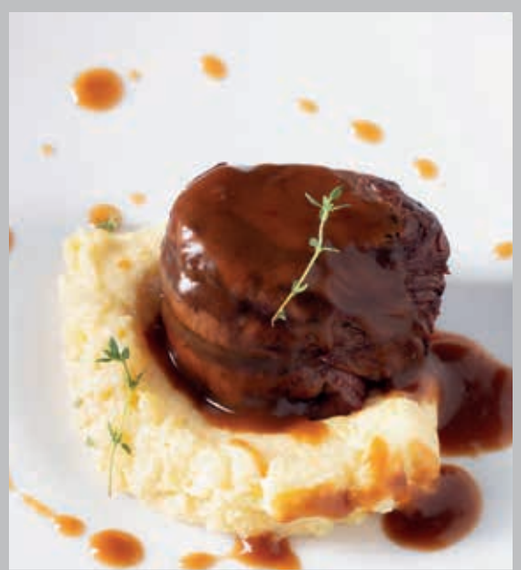
Beef & Poultry Dishes



Grilled Chicken Breast 1.450 ₺
Served with creamy spinach sauteed and baked potatoes. (Offered as an alternative.) Dairy Products



Izgara Köfte (Grilled Meatballs) 1.250 ₺
Grilled meatballs served with grilled vegetables and rice. **180 gr.**



Filet Mignon with Demi Glace Sauce 3.200 ₺
Served with mashed potatoes.
Dairy Products

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Beef Dishes



Shashlik 1.970 ₺

Served with creamy grilled tenderloin,
buttered bread and grilled vegetables.
Dairy Products (Cream, Butter), Gluten



Grilled Lamb Loin 2.400 ₺

250 gr.



Lamb Chops 2.750 ₺

Served with sauteed spinach and baked potatoes
3 pieces, 300 gr.



Tenderized Beef (Min. 2 pax) 7.200 ₺

Served with beef tenderloin,
sauteed spinach and baked potatoes.



Ali Nazik Kebab 2.520 ₺

Lamb skewers over roasted eggplant
and garlic yogurt.
Dairy Products (Yogurt, Butter) 220 gr.



Mixed Steak (Min. 2 pax) 7.500 ₺

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

Kuzu Kafes (for two pax) 9.800 ₺
(Rack of Lamb) 2700-3000 gr.
Baked lamb meat prepared from the rib region of the lamb.
Stuffed Rice Allergens (Dairy Products, Tree Nuts)



Kaz Kebabı (Goose Kebab) 2.500 ₺ 180 gr.
Goose meat served with rice and special sauce in phyllo pack.
Gluten, Dairy Produts, Celery, Tree Nuts



Kuzu İncik (Lamb Shank) 2.450 ₺
Lamb shank served on a roasted eggplant and flavored with cinnamon and black pepper.
Gluten, Dairy Products, Celery 350-400 gr.

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

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

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From The Palace Cuisine Main Courses

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



Kirde Kebab 2.450 ₺

Fried beef with yoghurt and vegetables on a crunchy dough.
Gluten (Flatbread), Dairy Products (Yogurt) 200 gr.



Roasted Chicken with Eggplant Puree 1.550 ₺

Chicken marinated with cinnamon over eggplant puree.
Tree Nuts, Gluten, Dairy Products 200 gr.



Elma veya Ayva Dolması (Stuffed Apple or Quince) 1.800 ₺

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. **Dairy Products (Butter)**
Tree Nuts (Pine Nuts, Pistachios, Almonds) 200 gr.



Kavun Dolması (Stuffed Melon) 2.500 ₺

Roasted melon stuffed with finely chopped beef, rice, spice, rosemary, fresh thyme, pine nuts, almonds, pistachios and currants. **Tree Nuts (Pistachios, Almonds), Dairy Products (Butter) 200 gr.**

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Creamy Tortellini with Purple Basil 1.100 ₺

Gluten, Dairy Products (Cream)



Ravioli with Spinach and White Cheese 1.100 ₺

Gluten, Dairy Products (Cheese)

Pastry



Chicken Fettucini 1.450 ₺

Mushroom, vegetable and cream pasta.

Gluten, Dairy Products (Butter)



Dane-i Sarı 820 ₺

Chickpea and saffron rice.

Gluten



Spaghetti Bolognese 1.250 ₺

Finly chopped minced meat, basil, parmesan cheese.

Gluten, Dairy Products (Butter) 100 gr.

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Desserts

Katmer 1.050 ₺
Turkish dessert with lots of green pistachios, cream and butter in baklava dough.
Served with ice cream.
Gluten, Dairy Products, Tree Nuts, Egg



Marash Ice Cream 650 ₺
Goat milk ice cream.
Dairy Products (Milk), Tree Nuts (Pistachio) 3 scoops

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Desserts



Fruit Plate 1.100 ₺

Seasonal fruits



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

Levzine 900 ₺

Halva with powdered almond, butter, and nutmeg.

Tree Nuts (Almonds, Pistachios), Dairy Products (Butter, Clotted Cream, Ice Cream)



Tiramisu with Gum Mastic 900 ₺

Turkish coffee flavored dessert with gum mastic.

Gluten, Dairy Products



Fırın Sütlaç (Baked Rice Pudding) 800 ₺

Baked pudding with rice.

Dairy Products, Tree Nuts (Pistachios)



Baklava 970 ₺

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. **Gluten, Dairy Products, Tree Nuts, Egg**

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BEVERAGES List

BEERS

Efes Draft 33 cl.	400 ₺
Efes Draft 50 cl.	420 ₺
Bomonti Unfiltered 50 cl.	470 ₺
Heineken 33 cl.	500 ₺
Non Alcoholic Beer 33 cl.	500 ₺

GLASS OF HOUSE WINE

Glass of Red Wine 15 cl.	600 ₺
Glass of White Wine 15 cl.	600 ₺
Glass of Rose Wine 15 cl.	600 ₺
Glass of Champagne 15 cl.	1.200 ₺
Spritzer 15 cl.	600 ₺

NON ALCOHOLIC DRINKS

Fresh Orange Juice 330 ml.	420 ₺
Fresh Pomegranate Juice 330 ml.	400 ₺
Fruite Juice 330 ml. (cherry, peech, apricot, apple)	210 ₺
Home Made Lemonade 330 ml.	270 ₺
Coca Cola, Coca Cola Light, Coca Cola Zero 330 ml.	220 ₺
Sprite, Fanta, Ice Tea 330 ml.	220 ₺
Turkish Yogurt Drink 330 ml.	220 ₺
Water 0,75 ml.	160 ₺
Sparkling Soda Water 200 ml.	150 ₺
Red Bull 250 ml.	600 ₺
San Pellegrino 750 ml.	600 ₺

HOT DRINKS

Tea 20 ml	90 ₺
Fruit and Herb Tea 200 ml (Linden, Sage, Apple, Mint, Jasmin, Rose Hip, Chamomile)	160 ₺
Turkish Coffee 80 ml	190 ₺
Nescafé 200 ml	240 ₺
Espresso 40 ml	260 ₺
Capuccino 200 ml	260 ₺
Latte Macchiato 300 ml	270 ₺
Espresso Macchiato 100 ml	280 ₺
Baileys Caffee 120 ml	980 ₺
Irish Caffee 300 ml	990 ₺

VODKA

Finlandia 4 cl.	520 ₺
Smirnoff 4 cl.	540 ₺
Absolut 4 cl.	620 ₺
Belvedere 4 cl.	830 ₺
Grey Goose 4 cl.	830 ₺
Russian Standard 4 cl.	630 ₺
Beluga 4 cl.	820 ₺

GİN

Gordon's 4 cl.	750 ₺
Beefeater 4 cl.	820 ₺
Gilbeys 4 cl.	700 ₺
Bombay 4 cl.	750 ₺
Monkey 47 4 cl.	1.100 ₺

RUM

Bacardi 4 cl.	840 ₺
Bacardi Black 4 cl.	870 ₺
Campari 4 cl.	990 ₺
Captain Morgan 4 cl.	840 ₺
Captain Morgan Black 4 cl.	880 ₺
Captain Morgan Spicy 4 cl.	840 ₺
Havana Club 4 cl.	840 ₺

TEQUILA

Olmega 4 cl.	960 ₺
Olmega Gold 4 cl.	1.100 ₺
Patrón Silver 4 cl.	980 ₺

RAKI

	70 cl.	35 cl.	8 cl.	4 cl.
Yeni Rakı	4.750 ₺	2.550 ₺	650 ₺	360 ₺
Tekirdağ Altın Seri	5.500 ₺	3.200 ₺	690 ₺	370 ₺
Yeni Rakı Ala	5.750 ₺	3.350 ₺	760 ₺	420 ₺
Yeni Seri	5.070 ₺	2.900 ₺	690 ₺	380 ₺
Beylerbeyi Göbek	5.900 ₺	3.400 ₺	720 ₺	450 ₺

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

BEVERAGES List

LIQUERS

Raspberry, Amaretto, Strawberry Mint, Banana	4 cl.	750 ₺
Cointreau	4 cl.	980 ₺
Bailey's Irish Cream	4 cl.	940 ₺
Amaretto di Saranno	4 cl.	980 ₺
Jägermeister	4 cl.	980 ₺
Kahlúa	4 cl.	980 ₺
Archers	4 cl.	980 ₺
Malibu	4 cl.	980 ₺
Campari	4 cl.	900 ₺
Safari	4 cl.	930 ₺
Tia Maria	4 cl.	940 ₺
S.T Germain	4 cl.	930 ₺
Cardinal Melon	4 cl.	1.000 ₺
Sambuca	4 cl.	1.030 ₺
Grappa	4 cl.	1.000 ₺
Chambord	4 cl.	1.150 ₺
Aperol	4 cl.	940 ₺

VERMUT

Martini Dry	4 cl.	750 ₺
Martini Rosso	4 cl.	750 ₺
Martini Extra Dry	4 cl.	750 ₺

COGNAC

Martell V.S	4 cl.	980 ₺
Rémy Martin V.S.O.P	4 cl.	985 ₺
Hennessy X.O.	4 cl.	1.800 ₺
Hennessy Very Special	4 cl.	1.740 ₺
Hennesy V.S.O.P	4 cl.	2.100 ₺
Rémy Martin X.O	4 cl.	2.100 ₺
Metaxa	4 cl.	980 ₺

WHISKEY

Talisker 10	4 cl.	1.400 ₺
Glenfiddich 12	4 cl.	1.400 ₺
Chivas Regal 18	4 cl.	1.400 ₺
Macallan 12	4 cl.	990 ₺
Jameson	4 cl.	980 ₺
Johnie Walker Black Label	4 cl.	980 ₺
Johnie Walker Red Label	4 cl.	980 ₺
Jack Daniel's	4 cl.	980 ₺
J&B	4 cl.	900 ₺
Jim Beam	4 cl.	980 ₺

COCKTAILS

Mojito	670 ₺	6 cl. Rum, 30 ml. lemon juice, brown sugar or 15 ml. sugar syrup, mint leaves, 40 ml. soda.
Bloody Marry	950 ₺	Vodka 5 cl., tomato juice 100 ml., lemon juice 25 ml., Worcester sauce 2-3 drops, hot sauce, salt, pepper
Pina Colada	790 ₺	White rum 6 cl., 120 ml. pineapple juice, coconut syrup or milk 60 ml.
Gin Fizz	940 ₺	Gin 4.5 cl., 30 ml. lemon juice, 1 cl. sugar syrup, soda 20 ml.
Negroni	1.200 ₺	3 cl. Cin, 3 cl. campari, 3 cl. vermouth.
Cosmopolitan	1.030 ₺	2 cl. Votka, 1-2 cl. cointreau, 40 ml. lemon juice, cranberry syrup 1-2 cl.
Whiskey Sour	1.030 ₺	6 cl. Bourbon whiskey, 3 cl. lemon juice, 1.5 sugar syrup, 1 egg, 1-2 drops of Angustra bitters.
Bellini	1.060 ₺	10 cl. Prosecco, peach puree, 3 cl. Archers.
Cuba Libre	1.060 ₺	4 cl. Rom, 4 cl. cola, 20 ml. lemon juice.
Margarita	980 ₺	8 cl. Tequila, 3 cl. orange liqueur, 4 cl. lemon juice, salt.
Martini Dry	980 ₺	6 cl. Gin, 7 cl. dry martini, green olives .
Sex On The Beach	1.080 ₺	4-5 cl. Vodka, peach liqueur 3 cl. , 60 ml orange juice.
Long Island	1.150 ₺	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	1.100 ₺	4 cl. Jack Daniel's, 2 cl. cointreau, 20 ml. lemon juice, 10 ml. sugar syrup.
Aperol Spritz	1.100 ₺	60ml Aperol, 90ml prosecco, 30ml soda.

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Our prices include VAT. Menu launch date: February 2026
Production location: Deraliye Terrace Restaurant, Istanbul.
Our products are produced in our own kitchen.

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