

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 Yilmaz 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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Soups



Lentil Soup 425 ₺

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

Gluten, Dairy Products (Butter)



Chicken Soup 600 ₺

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) 360 ₺

Grilled aubergine lemon juice, garlic.

Dairy Products



Hot Paste 380 ₺

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



Mutabbal 360 ₺

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

Sesame Seeds (Tahini),

Dairy Products (Strained Yoghurt)

Please let us know your dietary requirements and allergies so we can better prepare your meal. Allergens are listed on the menu.

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Leaf Wrap with Cherry 495 ₺

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 625 ₺

Boiled lamb neck with plum sauce blended with spices.
3 pieces



Mixed Appetizer Plate (2 pax) 1.740 ₺

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 410 ₺

Local appetizer prepared with walnuts, pepper paste, bread crumbs and spices.
Tree Nuts (Walnut), Gluten (Stale Bread)



Carrot Tarator 390 ₺

Strained yoghurt, carrot, walnut, garlic, olive oil.
Tree Nuts, Dairy Products



Local Cheese Plate 1.550 ₺

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 580 ₺

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 720 ₺

Roasted eggplant, tulum cheese filling cheddar cheese.
Dairy Products (Cheese, Butter)



Local Cheese Sailor Pastry 880 ₺

Mixed Turkish cheeses, honey, currants.
Eggs Products, Gluten (Phyllo), Dairy Products (Cheese), Tree Nuts (Pistachios)
2 pieces.



Stuffed Tomatoes with Shrimp 820 ₺

Baked tomato stuffed with shrimp, cheddar cheese.
Dairy Products (Cheese, Butter)



Shrimp Stew 1.270 ₺

Shrimp, butter, garlic, shallot.
Crustaceans, Dairy Products (Butter) 180 gr.



Pistachio Stuffed Meatballs 495 ₺

Served with bulgur, peanuts and strained yoghurt, stuffed with ground beef with walnuts.
Tree Nuts (Pistachio)

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**Grilled Octopus with
Eggplant Puree** 1.495 ₺ 180 gr.

Eggplant puree, served with masolin
and grilled octopus.

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



Crispy Anchovy (Seasonal) 820 ₺

Served with breaded and fried anchovies,
arugula and onions.

Gluten (Flour)



**Hot Hummus with Butter and
Pastrami** 1.320 ₺

Chickpea, tahini, butter and pastrami.

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



French Fries with Smoked 620 ₺
Circassian and Grated Parmesan

Dairy Products (Cheese)



Breaded Halloumi Fries 1.050 ₺

Breaded halloumi cheese.

Gluten (Bread), Dairy Products (Cheese)

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Shrimp Salad with Pomegranate Grains 1.150 ₺

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

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

Salads



Goat Cheese Salad 720 ₺

Ring goat cheese, mediterranean greens, balsamic glaze.

Dairy Products (Cheese)



Greek Salad 690 ₺

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

Dairy Products (Cheese)



Chicken Caesar Salad 980 ₺

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

Gluten (Bread), Dairy Products (Cheese)

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Salads



Green Apple Tuna Salad 940 ₺
Mediterranean greens, green apple, tuna.



Quinoa Salad with Avocado 980 ₺
Arugula, quinoa, avocado, olive oil, balsamic glaze.



Walnut Pomegranate Arugula Salad 720 ₺
Arugula, walnut, pomegranate, olive oil.
Tree Nuts (Walnuts)



Tenderized Tenderlion Salad with Roasted 1.250 ₺
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) 5.000 ₺

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



Grilled Bass 1.250 ₺

Grilled fish with seasonal greens cooked on a charcoal grill.



Grilled Jumbo Shrimp 2.500 ₺ 220 gr.

Grilled fish with seasonal greens cooked on a charcoal grill.
Crustaceans, Dairy Products (Butter)



Grilled Beam 1.250 ₺ 320 gr.

Grilled fish with seasonal greens cooked on a charcoal grill.

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Steamed Whiting 1.150 ₺

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



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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 ₺

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 1.850 ₺ 220 gr

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

Dairy Products (Butter), Gluten (Firik Pilaf)



Veal Chops 2.050 ₺

Served with sautéed spinach and baked potatoes.

Beef Dishes



Grilled Chicken Breast 1.050 ₺

Served with creamy spinach sautéed and baked potatoes. (Offered as an alternative.) Dairy Products



Wet Meatballs 990 ₺

Grilled meatballs served with bread with tomato sauce, grilled vegetables and yoghurt. Gluten, Dairy Products (Yogurt)



**Filet Mignon with
Demi Glace Sauce** 1.980 ₺

Served with mashed potatoes. Dairy Products

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Shashlik 1.580 ₺

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



Lamb Beyti Kebab 1.850 ₺

Lamb Karski with grilled vegetables.



Lamb Chops 1.940 ₺

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

Beef Dishes



Tenderized Beef (Min. 2 pax) 5.750 ₺

Served with beef tenderloin, sauteed spinach and baked potatoes.



Mixed Steak (Min. 2 pax) 6.250 ₺

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



Kaz Kebabı (Goose Kebab) 2.050 ₺ 180 gr.

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

Gluten, Dairy Products, Celery, Tree Nuts

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



Kuzu Kafes (for two pax) 7.200 ₺

(Rack of Lamb) 2700-3000 gr.

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

Stuffed Rice Allergens (Dairy Products, Tree Nuts)



Kuzu İncik (Lamb Shank) 1.980 ₺

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.

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Kirde Kebab 1.890 ₺

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



Elma veya Ayva Dolması (Stuffed Apple or Quince) 1.450 ₺

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.

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Roasted Chicken with Eggplant puree 1.260 ₺

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



Kavun Dolması (Stuffed Melon) 2.050 ₺

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.

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** 910 ₺

Gluten, Dairy Products (Cream)



**Ravioli with Spinach
and White Cheese** 820 ₺

Gluten, Dairy Products (Cheese)

Pastry



Chicken Fettucini 1.250 ₺

Mushroom, vegetable and cream pasta.

Gluten, Dairy Products (Butter)



Dane-i Sari 610 ₺

Chickpea and saffron rice.

Gluten



Spaghetti Bolognese 980 ₺

Finly chopped minced meat, basil,
parmesan cheese.

Gluten, Dairy Products (Butter) 100 gr.

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Desserts

Katmer 850 ₺

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 500 ₺

Goat milk ice cream.

Dairy Products (Milk), Tree Nuts (Pistachio) 3 scoops



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Fruit Plate 1.000 ₺

Seasonal fruits



Tiramisu with Gum Mastic 720 ₺

Turkish coffee flavored dessert with gum mastic.
Gluten, Dairy Products



Levzine 720 ₺

Halva with powdered almond, butter, and nutmeg.

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



Baklava 780 ₺

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

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.	350 ₺
Efes Draft 50 cl.	400 ₺
Bomonti Unfiltered 50 cl.	420 ₺
Heineken 33 cl.	420 ₺
Non Alcoholic Beer 33 cl.	420 ₺

GLASS OF HOUSE WINE

Glass of Red Wine 15 cl.	500 ₺
Glass of White Wine 15 cl.	500 ₺
Glass of Rose Wine 15 cl.	500 ₺
Glass of Champagne 15 cl.	1.000 ₺
Spritzer 15 cl.	500 ₺

NON ALCOHOLIC DRINKS

Fresh Orange Juice 330 ml.	350 ₺
Fresh Pomegranate Juice 330 ml.	370 ₺
Fruite Juice 330 ml.	175 ₺
(cherry, peech, apricot, apple)	
Home Made Lemonade 330 ml.	220 ₺
Coca Cola, Coca Cola Light,	
Coca Cola Zero 330 ml.	180 ₺
Sprite, Fanta, Ice Tea 330 ml.	180 ₺
Turkish Yogurt Drink 330 ml.	180 ₺
Water 0,75 ml.	150 ₺
Sparkling Soda Water 200 ml.	130 ₺
Red Bull 250 ml.	500 ₺
San Pellegrino 750 ml.	500 ₺

HOT DRINKS

Tea 20 ml	75 ₺
Fruit and Herb Tea 200 ml	135 ₺
Linden, Sage, Apple, Mint, Jasmin, Rose	
Hip, Chamomile)	
Turkish Coffee 80 ml	160 ₺
Nescafé 200 ml	200 ₺
Espresso 40 ml	220 ₺
Capuccino 200 ml	220 ₺
Latte Macchiato 300 ml	230 ₺
Espresso Macchiato 100 ml	230 ₺
Baileys Caffee 120 ml	820 ₺
Irish Caffee 300 ml	830 ₺

VODKA

Finlandia 4 cl.	430 ₺
Smirnoff 4 cl.	450 ₺
Absolut 4 cl.	520 ₺
Belvedere 4 cl.	690 ₺
Grey Goose 4 cl.	690 ₺
Russian Standard 4 cl.	520 ₺
Beluga 4 cl.	695 ₺

GİN

Gordon's 4 cl.	625 ₺
Beefeater 4 cl.	680 ₺
Gilbeys 4 cl.	580 ₺
Bombay 4 cl.	625 ₺
Monkey 47 4 cl.	940 ₺

RUM

Bacardi 4 cl.	700 ₺
Bacardi Black 4 cl.	730 ₺
Campari 4 cl.	830 ₺
Captain Morgan 4 cl.	700 ₺
Captain Morgan Black 4 cl.	730 ₺
Captain Morgan Spicy 4 cl.	700 ₺
Havana Club 4 cl.	700 ₺

TEQUILA

Olmega 4 cl.	800 ₺
Olmega Gold 4 cl.	920 ₺
Patrón Silver 4 cl.	820 ₺

RAKİ

	70 cl.	35 cl.	8 cl.	4 cl.
Yeni Rakı	4.250 ₺	2.125 ₺	540 ₺	330 ₺
Tekirdağ Rakı	4.350 ₺	2.640 ₺	560 ₺	330 ₺
Tekirdağ Altın Seri	4.450 ₺	2.700 ₺	570 ₺	330 ₺
Yeni Rakı 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!!.
Our prices include VAT. 10% Service fee will be included.

BEVERAGES List

LIQUERS

Raspberry, Amaretto, Strawberry	
Mint, Banana 4 cl.	620 ₺
Cointreau 4 cl.	820 ₺
Bailey's Irish Cream 4 cl.	780 ₺
Amaretto di Saranno 4 cl.	820 ₺
Jägermeister 4 cl.	820 ₺
Kahlúa 4 cl.	820 ₺
Archers 4 cl.	820 ₺
Malibu 4 cl.	820 ₺
Campari 4 cl.	750 ₺
Safari 4 cl.	780 ₺
Tia Maria 4 cl.	780 ₺
S.T Germain 4 cl.	780 ₺
Cardinal Melon 4 cl.	840 ₺
Sambuca 4 cl.	860 ₺
Grappa 4 cl.	840 ₺
Chambord 4 cl.	980 ₺
Aperol 4 cl.	780 ₺

VERMUT

Martini Dry 4 cl.	625 ₺
Martini Rosso 4 cl.	625 ₺
Martini Extra Dry 4 cl.	625 ₺

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 ₺

COGNAC

Martell V.S 4 cl.	820 ₺
Rémy Martin V.S.O.P 4 cl.	820 ₺
Hennessy X.O. 4 cl.	1.750 ₺
Hennessy Very Special 4 cl.	1.450 ₺
Hennessy V.S.O.P 4 cl.	1.750 ₺
Rémy Martin X.O 4 cl.	1.750 ₺
Metaxa 4 cl.	820 ₺

WHISKEY

Talisker 10 4 cl.	1.200 ₺
Glenfiddich 12 4 cl.	1.200 ₺
Chivas Regal 18 4 cl.	1.200 ₺
Chivas Regal 12 4 cl.	910 ₺
Macallan 12 4 cl.	910 ₺
Jameson 4 cl.	810 ₺
Johnie Walker Black Label 4 cl.	820 ₺
Johnie Walker Red Label 4 cl.	820 ₺
Jack Daniel's 4 cl.	820 ₺
J&B 4 cl.	750 ₺
Jim Beam 4 cl.	820 ₺

6 cl. Rum, 30 ml. lemon juice, brown sugar or 15 ml. sugar syrup, mint leaves, 40 ml. soda.
Vodka 5 cl., tomato juice 100 ml., lemon juice 25 ml., Worcester sauce 2-3 drops, hot sauce, salt, pepper
White rum 6 cl., 120 ml. pineapple juice, coconut syrup or milk 60 ml.
Gin 4.5 cl., 30 ml. lemon juice, 1 cl. sugar syrup, soda 20 ml.
3 cl. Cin, 3 cl. campari, 3 cl. vermouth.
2 cl. Votka, 1-2 cl. cointreau, 40 ml. lemon juice, cranberry syrup 1-2 cl.
6 cl. Bourbon whiskey, 3 cl. lemon juice, 1.5 sugar syrup, 1 egg, 1-2 drops of Angustra bitters.
10 cl. Prosecco, peach puree, 3 cl. Archers.
4 cl. Rom, 4 cl. cola, 20 ml. lemon juice.
8 cl. Tequila, 3 cl. orange liqueur, 4 cl. lemon juice, salt.
6 cl. Gin, 7 cl. dry martini, green olives .
4-5 cl. Vodka, peach liqueur 3 cl. , 60 ml orange juice.
1,5 cl. Tekila, 1,5 cl. votka, 1,5 cl. rom, 1,5 cl. cin, 1,5 cl. orange liqueur, 20 ml. cola.
4 cl. Jack Daniel's, 2 cl. cointreau, 20 ml. lemon juice, 10 ml. sugar syrup.
60ml Aperol, 90ml prosecco, 30ml soda.

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Our prices include VAT. Menu start date September 2025
Production location Deraliye Terrace Restaurant Istanbul. Our products are produced in our own kitchen

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