# DERALİYE TERRACE<sup>®</sup>

The panoramic view of Istanbul

www.deraliyeterrace.com

1, 1821-191



# DERALİYE 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.

Necali Gumas Executive Chef

Necati Yilmaz

# deraliye TERRACE restaurant

# 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.

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



**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.





**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 <sup>‡</sup> Boiled lamb neck with plum sauce blended with spices.



**Mixed Appetizer Plate** (2 pax) 980 <sup>‡</sup> 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 <sup>‡</sup> Curd cheese, cheddar cheese, old cheddar, tulum cheese, moldy cheese, basket cheese, mihaliç cheese, goat cheese, kolot cheese.

# 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 <sup>‡</sup> Mixed Turkish cheeses, honey, currants.



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

Shrimp Stew 940 B 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<br/>Pastrami 620 ₺Chickpea, tahini, butter and pastrami.

French Fries with Smoked Circassian and Grated Parmesan 400 ₺

**Breaded Halloumi Fries** 620 ₺ Breaded halloumi cheese.





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



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



Quinoa Salad with Avocado 680 <sup>‡</sup> 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.

# **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 <sup>b</sup> Grilled fish with seasonal greens cooked on a charcoal grill.

**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.





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 <sup>\*</sup>/<sub>5</sub> Served with sauteed spinach and baked potatoes



**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.

# From The Palace Cuisine Main Courses

### Goose Kebab 1.500 ₺

from a banquet book of 1539.

Goose meat served with rice and special sauce in phyllo pack. *A special recipe from Suleiman, The Magnificient's cuisine a recipe* 



**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.





Kirde Kebab 1.250 ₺ Fried beef with yoghurt and vegetables on a crunchy dough.



### Stuffed Apple or Quince 940 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.



Roasted Chicken with Eggplant puree 760 b Chicken marinated with cinnamon over eggplant puree.



### Stuffed Melon 1.400 b

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



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Creamy Tortellini with Purple Basil 620 ₺



Ravioli with Spinach and White Cheese 520 ₺

Pastry



**Chicken Fettucini** 720 B Mushroom, vegetable and cream pasta.

**Dane-i Sarı** 390 ₺ Chickpea and saffron rice.

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



Katmer 540 巻 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 DERALİYE TERRACE® RESTAURANT



Fruit Plate 520 ₺ Seasonal fruits



**Tiramisu with Gum Mastic** 380 <sup>‡</sup> 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.

<b>BEERS</b> Efes Draft 33 cl. Efes Draft 50 cl. Bomonti Unfiltered Heineken Non Alcoholic Beer	220 も 280 も 290 も 320 も 320 も
<b>GLASS OF HOUSE WINE</b> Glass of Red Wine Glass of White Wine Glass of Rose Wine Glass of Champagne Spritzer	365 も 365 も 365 も 820 も 385 も
NON ALCOHOLIC DRINKS Fresh Orange Juice Fresh Pomegranate Juice Fruite Juice (cherry, peech, apricot, apple) Home Made Lemonade	350 も 350 も 150 も 180 も
Coca Cola, Coca Cola Light, Coca Cola Zero Sprite, Fanta, Ice Tea Turkish Yogurt Drink Sparkling Soda Water Red Bull San Pellegrino 1Lt	150 も 150 も 150 も 120 も 480 も 460 も
HOT DRINKS Tea Fruit and Herb Tea Linden, Sage, Apple, Mint, Jasmin, Ros	75 毛 135 毛
Hip, Chamomile) Turkish Coffee Nescafé Espresso Capuccino Latte Macchiato Espresso Macchiato Baileys Caffee Irish Caffee	150 年 180 年 190 年 210 年 220 年 220 年 720 年 820 年

<b>VODKA</b> Finlandia Smirnoff Absolut Belvedere Grey Goose Russian Standard Beluga		425 + 445 + 510 + 685 + 685 + 510 + 685 +	5 5 5	
<b>Gin</b> Gordon's Beefeater Gilbeys Bombay Monkey 47		625 ± 680 ± 580 ± 625 ± 940 ±	5 5 5	
RUM Bacardi Bacardi Black Campari Captain Morgan Captain Morgan Bl Captain Morgan Sp Havana Club		680 = 720 = 820 = 680 = 710 = 680 =	5 5 5 5	
<b>TEQUILA</b> Olmega Olmega Gold Patrón Silver	-	780 f 910 f 800 f	Ē	
	4.350 を 4.450 を 4.250 を 4.250 を	2.640 2.700 2.625 2.625 支	540 老	330 ŧ 330 ŧ 330 ŧ

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

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### LIQUERS

Racobarry Amaratta Strawbarry		
Raspberry, Amaretto, Strawberry	(20	Ŀ
Mint, Banana	620	
Cointreau	820	
Bailey's Irish Cream	780	
Amaretto di Saranno	820	毛
Jägermeister	820	毛
Kahlúa	820	毛
Archers	820	毛
Malibu	820	毛
Campari	750	毛
Safari	780	毛
Tia Maria	780	毛
S.T Germain	780	毛
Cardinal Melon	840	
Sambuca	860	
Grappa	840	
Chambord	980	
Aperol	780	
Aperon	/00	U
VERMUT		
Martini Dry	625	丰,
Martini Rosso	625	
Martini Extra Dry	625	
Martin Extra Dry	025	V
COGNAC		
Martell V.S	820	ŧ.
Rémy Martin V.S.O.P	820	
	1750	
	1450	
	1750	
,	1750	
Metaxa	820	毛

### **WHISKEY**

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

### COCKTAILS

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

**BEVERAGES** List





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

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



www.deraliyeterrace.com



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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