

TERRACE

by DERALIYE

2025 NEWYEAR'S PARTY & DINNER

Beginnings

- Lamb Neck with Thyme** — Lamb neck blended with spices, with lamb brain, plum sauce and red cabbage
- Local Dry Pastrami** — Thin slice of meat with dried fenugreek and spices using the traditional method
- Cheese** — Traditional smoked Turkish cheese

Special Menu for New Year's Eve

- Chickpea Paste** — Special kocbasi chickpea paste, tahini, lemon, garlic, black pepper, hummus with currants and cinnamon
- Leaf Wrap with Cherry** — Boiled rice wrapped in grape leaves, cumin, cinnamon, ginger, onion, currant, peanut and grape leaf wrapped with cherry grains
- Muammara** — Local appetizer prepared with walnuts, pepper paste, bread crumbs and spices
- Mutabbal** — Roasted eggplant puree with tahini, strained yogurt, garlic, lemon juice
- Hot Paste** — Paste flavored with red pepper, onion, garlic, cucumber, pepper paste, olive oil and spices

Hot Starters

- Gemici Pastry** — It is served accompanied by local Turkish cheeses wrapped in Yufka and Erzurum flower Honey
- Leaf Wrap with Dried Meat** — Dried, processed beef, bulgur, rice, various spices, buffalo yogurt (Accompanied by smoked yogurt)

Main Dishes

- Veal Medallion** — Rested Flet mignon accompanied by veal, mashed sweet potatoes and root vegetables
- Goose Kebab** — Served with minth sauce and crispy lavash

Desserts

- Quince Dessert** — Traditional Turkish dessert with cherry sauce, accompanied by buffalo cream

Unlimited Local Beverages

275 € /per person

Program

19:30 – 21:00: New Year Eve's fine dining with the warmest Christmas Song

21:00-23:00: DJ performance Oldies but Goldies

23:00-23:30: New Year Eve's bingo game

23:00-02:00: Welcome 2025 & DJ performance

