DERALİYE TERRACE[®]

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.

Necati Gumas

Executive Chef

Necati Yılmaz

deraliye TERRACE restaurant

Soups



Lentil Soup 200 ^{*} Lentil soup is served with a slice of lemon and a slightly hot sauce with butter.



Tarhana Soup with Cherry 220 ₺ 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) 190 ₺ Grilled aubergine lemon juice, garlic.



Hot Paste 190 ₺ Paste flavored with red pepper, onion, garlic, cucumber, pepper paste, olive oil and spices.



Mutabbal 190 ₺ Roasted eggplant puree with tahini, strained yoghurt, garlic, lemon juice.





Leaf Wrap with Cherry 210 ₺ Boiled rice wrapped in grape leaves, allspice, cinnamon powder, currant, peanut and grape leaf wrapped with cherry grains.

Lamb Neck with Thyme 240 [‡] Boiled lamb neck with plum sauce blended with spices.



Mixed Appetizer Plate (2 pax) 740 [‡] A tasting plate containing minimum five types of fresh appetizers where you can taste different flavors at the same time.



Muammara 190 ₺ Local appetizer prepared with walnuts, pepper paste, bread crumbs and spices.

Carrot Tarator 190 ₺ Strained yoghurt, carrot, walnut, garlic, olive oil.

Local Cheese Plate 780 [‡] Curd cheese, cheddar cheese, old cheddar, tulum cheese, moldy cheese, basket cheese, mihaliç cheese, goat cheese, kolot cheese.

Hot Starters



Stuffed Dried Eggplant 420 ₺ Stuffed eggplant with thin fat ground beef, pepper paste, rosemary and various spices. Served with warm yoghurt.



Roasted Eggplant with Tulum Cheese 410 ₺ Roasted eggplant, tulum cheese filling cheddar cheese.



Local Cheese Sailor Pastry 510 [‡] Mixed Turkish cheeses, honey, currants.



Stuffed Tomatoes with Shrimp 420 ₺ Baked tomato stuffed with shrimp, cheddar cheese.

Shrimp Stew 710 ₺ Shrimp, butter, garlic, shallot.

Pistachio Stuffed Meatballs 410 ₺ Served with bulgur, peanuts and strained yoghurt, stuffed with ground beef with walnuts.





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Grilled Octopus with Eggplant Puree 780 ₺ Eggplant puree, served with masolin and grilled octopus.



Crispy Anchovy (Seasonal) 410 ₺ Served with breaded and fried anchovies, arugula and onions.



Hot Hummus with Butter and Pastrami 520 b Chickpea, tahini, butter and pastrami.

French Fries with Smoked Circassian and Grated Parmesan 320 ₺



Breaded Halloumi Fries 490 ₺ Breaded halloumi cheese.



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Shrimp Salad with Pomegranate Grains 680 ₺ Shrimp sauteed in butter is served with arugula, cherry seeds or pomegranate seeds.

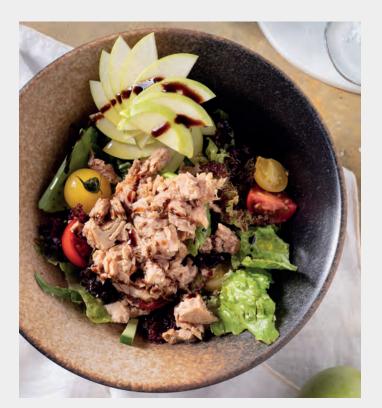
Salads



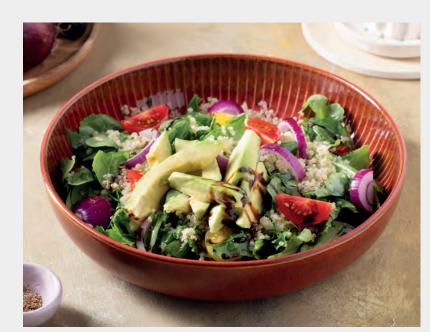
Goat Cheese Salad 420 ₺ Ring goat cheese, mediterranean greens, balsamic glaze.

Greek Salad 480 ₺ Tomatoes, cucumbers, peppers, red onions, white cheese.

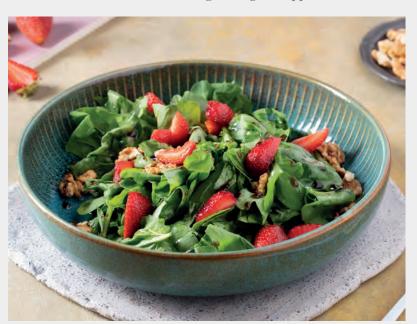
Chicken Caesar Salad 520 B Iceberg lettuce, croutons, chicken, caesar sauce, parmesan cheese.



Green Apple Tuna Salad 600 B Mediterranean greens, green apple, tuna.



Quinoa Salad with Avocado 550 [‡] Arugula, quinoa, avocado, olive oil, balsamic glaze.



Walnut Pomegranate Arugula Salad 400 [‡] Arugula, walnut, pomegranate, olive oil.



Tenderized Tenderlion Salad with Roasted 700 ₺ Mediterranean greens, roasted capia pepper, tenderized tenderlion, croutons, parmesan cheese.

Fish Dishes

Grilled Sea Bass (for two pax) 3.250 ₺ Grilled fish with seasonal greens cooked on a charcoal grill. (1 kg sea bass used.)



Grilled Bass 820 ₺ Grilled fish with seasonal greens cooked on a charcoal grill.



Grilled Jumbo Shrimp 1.360 ₺ Grilled fish with seasonal greens cooked on a charcoal grill.

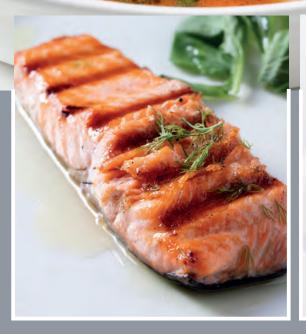


Grilled Beam 820 ^B Grilled fish with seasonal greens cooked on a charcoal grill.

Steamed Whiting 820 ₺ Whiting fish cooked with butter and tomato sauce.

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Fish Dishes



Kulbasti Salmon Fish 825 ₺ Grilled fish with seasonal greens cooked on a charcoal grill.



Sea Bass on Paper 825 ₺ Mastic, coriander, lemon, dill, vegetable and almond. Sea bass wrapped in paper cooked in traditional steamed and baked tandoori style.

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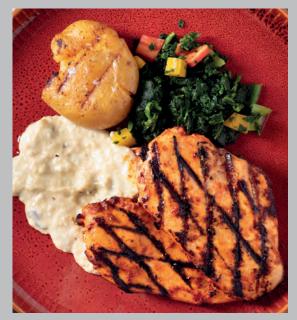


Lamb Tandoori 1.050 ₺ Cooked in a stone oven using the traditional method lamb meat with spicy rice.



Veal Chops 1.200 ₺ Served with sauteed spinach and baked potatoes.

Beef Dishes



Grilled Chicken Breast 720 ₺ Served with creamy spinach sauteed and baked potatoes. (Offered as an alternative.)



Wet Meatballs 700 ₺ Grilled meatballs served with bread with tomato sauce, grilled vegetables and yoghurt.

Filet Mignon with Demi Glace Sauce 1.200 ₺ Served with mashed potatoes.





Shashlik 990 ₺ Served with creamy grilled tenderloin, buttered bread and grilled vegetables.



Lamb Beyti Kebab 1.200 ₺ Lamb Karski with grilled vegetables.

Lamb Chops 1.110 ₺ Served with sauteed spinach and baked potatoes



Tenderized Beef (Min. 2 pax) 3.700 ₺ Served with beef tenderloin, sauteed spinach and baked potatoes.

Mixed Steak (Min. 2 pax) 3.950 ₺ 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 1.270 ₺

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) 4.700 ₺ Baked lamb meat prepared from the rib region of the lamb.



Lamb Shank 1.100 ₺ 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 1.050 ₺ Fried beef with yoghurt and vegetables on a crunchy dough.



Stuffed Apple or Quince 860 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 680 b Chicken marinated with cinnamon over eggplant puree.



Stuffed Melon 1.100 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 550 ₺



Ravioli with Spinach and White Cheese 420 ₺

Pastry



Chicken Fettucini 600 B Mushroom, vegetable and cream pasta.

Dane-i Sarı 300 ₺ Chickpea and saffron rice.

Spaghetti Bolognese 550 ₺ Finly chopped minced meat, basil, parmesan cheese.



Katmer 420 巻 Turkish dessert with lots of green pistachios, cream and butter in baklava dough. Served with ice cream.

Marash Ice Cream 310 ₺ Goat milk ice cream DERALİYE TERRACE® RESTAURANT



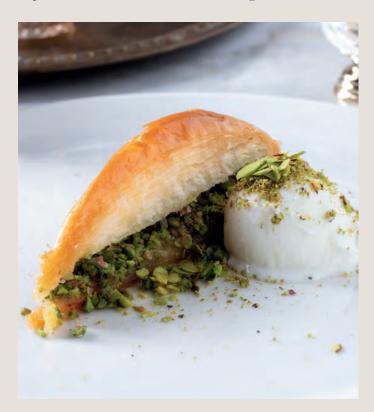
Fruit Plate 440 ₺ Seasonal fruits



Tiramisu with Gum Mastic 300 [‡] Turkish coffee flavored dessert with gum mastic.



Levzine 325 [‡] Halva with powdered almond, butter, and nutmeg.



Desserts

Baklava 420 ₺

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.

BEERS

V	n	n	V	Λ
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DEERJ		VUDRA	
Efes Draft 33 cl.	205 も	Finlandia	
Efes Draft 50 cl.	250 も	Smirnoff	
Bomonti Unfiltered	270 も	Absolut	
Heineken	280 も	Belvedere	
Non Alcoholic Beer	280 も	Grey Goose	
		Russian Standard	
GLASS OF HOUSE WINE		Beluga	
Glass of Red Wine	320 毛		
Glass of White Wine	320 毛	GİN	
Glass of Rose Wine	310 も	Gordon's	
Glass of Champagne	720 毛	Beefeater	
Spritzer	320 毛	Gilbeys	
		Bombay	
NON ALCOHOLIC DRINKS		Monkey 47	
Fresh Orange Juice	300 も		
Fresh Pomegranate Juice	300 も	RUM	
Fruite Juice	120 毛	Bacardi	
(cherry, peech, apricot, apple)		Bacardi Black	
Home Made Lemonade	160 も	Campari	
Coca Cola, Coca Cola Light,		Captain Morgan	
Coca Cola Zero	120 毛	Captain Morgan Blac	
Sprite, Fanta, Ice Tea	120 毛	Captain Morgan Spic	су
Turkish Yogurt Drink	120 も	Havana Club	
Sparkling Soda Water	100 も	TEOUULA	
Red Bull	460 も	TEQUILA	
San Pellegrino 1Lt	460 老	Olmega	
		Olmega Gold	24
HOT DRINKS		Patrón Silver	
Теа	75 も		-
Fruit and Herb Tea	135 も	DAIVI	
Linden, Sage, Apple, Mint, Jasmin, Ros	е	RAKI	70 cl.
Hip, Chamomile)			4.250
Turkish Coffee	150 毛	Tekirdağ Rakı	4.350

180 毛

190 毛

210 老

220 毛

220 老

720 毛 820 毛

940 毛 680 ŧ 720 毛 820 毛 680 老 710 老 680 ŧ 680 も 780 毛 910 毛 800 毛 4 cl. 2.125 老 540 毛 330 毛 毛 2.640 毛 560 毛 330 毛 毛 Tekirdağ Altın Seri 4.450 ₺ 2.700 毛 570 毛 330 毛 2.625 毛 Yeni Rakı Ala 4.250 毛 540 毛 330 毛 Yeni Seri 4.250 毛 2.625 毛 540 毛 330 毛 Beylerbeyi Göbek 4.350 毛 2.640 老 560 毛 330 毛

425 ± 445 ± 510 ± 685 ± 685 ± 510 ± 685 ±

625 も 680 も 580 も 625 も

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

Nescafé

Espresso

Latte Macchiato

Baileys Caffee

Espresso Macchiato

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LIQUERS

BEVERAGES List

Raspberry, Amaretto, Strawberry		
Mint, Banana	620	老
Cointreau	820	毛
Bailey's Irish Cream	780	毛
Amaretto di Saranno	820	毛
Jägermeister	820	毛
Kahlúa	820	毛
Archers	820	毛
Malibu	820	老
Campari	750	毛
Safari	780	毛
Tia Maria	780	毛
S.T Germain	780	毛
Cardinal Melon	840	毛
Sambuca	860	毛
Grappa	840	毛
Chambord	980	毛
Aperol	780	毛
WEDLINE		
VERMUT		
Martini Dry	625	
Martini Rosso	625	
Martini Extra Dry	625	毛
COCNAC		
COGNAC		
Martell V.S	820	
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	毛
Lynchburg Lemonade	965	毛
Aperol Spritz	680	毛





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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