"A Dedicated Family Of Chefs"

We've been creating delicious food for over 25 years. Ottoman cuisine and Turkish cuisine have a very rich menus. Located in the center of Istanbul, Deraliye Restaurant offers a selection of the best dishes of this rich food culture.

We invite you to embark on our historical voyage and experience the exclusive delight of a menu fit for a Sultan.



Necati Yılmas

lecali Jumas cutive Chef

Soups

Fish Soup Fish soup with vegetable, ginger, lemon, black pepper, dill and bay leaf.



Seasoned Lentil Soup Lentil soup with garlic cooked slowly to taste.

15th Century - Mehmed, the Conquerof Reign's Dishes

Cold Starters

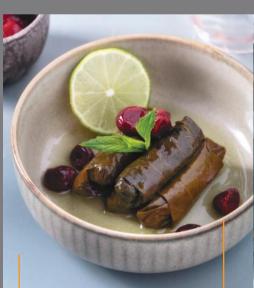


Chickpea Paste Special kocbasi chickpea paste, tahini, lemon, garlic, black pepper, hummus with currants and cinnamon

(1469) by Semih Tezcan from a banquet book book



Chicken Soup Fire cooked with butter and chicken pieces.



Cherry Leaf Wrap Boiled rice wrapped in grape leaves, cumin, cinnamon, ginger, onion, currant, peanut and grape leaf wrapped with cherry grains



İmam Bayıldı Finely chopped onion, tomato, garlic and olive oil and vegetables are placed on roasted eggplant



From the "500 Yıllık Osmanlı Mutfağı" book of Marianna Yerasimos

Lamb Neck with Thyme

Boiled lamb neck with shallots, prunes, dried apricots, molasses and rosemary.

Cold Starters

www.deraliyerestaurant.com



Cabbage Rolls with Chestnut or Mussels

Stuffed rice blended with various spices, bay leaf and clove, (chestnut or mussel may vary depending on the season.)

Mutabbal

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

Suheyl Unver Period of Fatih Sultan Mehmet Palace recipe from cookbook



Mixed Appetizer Plate

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

The Palace recipe from the "Fatih Sultan Mehmet Devri Yemekleri" book of Suheyl Uyar



Babaganus Roasted eggplant blended with yoghurt, garlic and olive oil

Muammara Local appetizer prepared with walnuts, pepper paste bread crumbs and spices Hot Paste Paste flavored with red pepper, onion, garlic, cucumber, pepper paste, olive oil and spices

Personant Deralize Geral Grieled Octopus

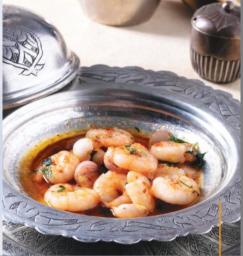
Grilled Octopus Octopus arm served with eggplant puree

It is to give you a different experience with friendly service and delicious food. Do you have any allergies so we can be more sensitive If so, please inform your waiter. Our prices include VAT (18%).

Hot Starters



Fried Calamari Squid, eggplant on a bed of porridge.



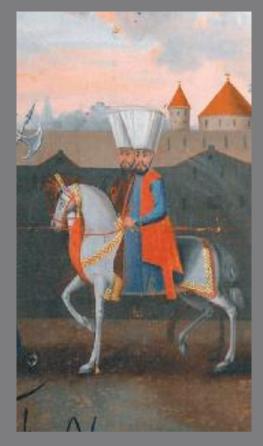
Shrimp Casserole with Garlic Sauce Shrimp with lots of garlic, with shallots and parsley cooked in the pan

Stuffed Dried Eggplant

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

Arefe Meatball

Stuffed meatballs with minced meat, almonds, pistachios, currants, rosemary and various spices.



Sailor's Roll with Honey

Fried pastry wrapped in dough prepared with various Turkish cheeses. Served with honey and currants on top.







A unique flavour from the Central Asian Uzbek Cuisine to the Ottoman Palaces. The perfect harmony of salty cheese, cheddar cheese, feta cheese, basket cheese, other local cheeses and honey

Salads

DERALİYE® Ottoman Dalace Euisine

Shrimp Salad with Pomegranate rains and Aruqula



A Middle Eastern salad served with lemon juice and olive oil mixed with finely chopped parsley, mint, green onion, fine bulghur and pomegranate seeds.



Shrimp Salad with Pomegranate Grains and Arugula

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

Tuna Salad

Tuna Salad Caper flower, arugula, carrot and tuna salad on lettuce.

Shepherd Salad with Pomegranate Syrup

Shepherd Salad with

Pomegranate Syrup

Seasonal salad with tomato, cucumber, green pepper and pomegranate syrup.

Red Beet Fich

Red Beet Pickles Flavored with vinegar, garlic, and grape molasses.

10% service fee will be charged.

From The Palace Cuisine Main Courses

Lamb in Tandoori

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Lange meat with spicy stuffed rice cooked in a stone oven with traditional method.

10% service fee will be charged.

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Lamb Shank

Samb Shan

Lamb Shank served on a roasted eggplant and flavored with cinnamon and black pepper. Special dish of Ottoman Cuisine Lamb shank is a flavor entered to the palace cuisine after the reflection of nomadic culture.



10% service fee will be charged.

From The Palace Cuisine Main Courses

Stuffed Apple or Quince

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Roasted stuffed (Apple or Quince) prepared with minced lamb and beef chopped with a tool called as "zirh" in Turkish, and with rice, spring herbs, pine nuts and currants.



Quince

10% service charge will be charged.

Nirbac Leg of lamb with caree flavored with coriander, cinnamon, mastic, and ginger.



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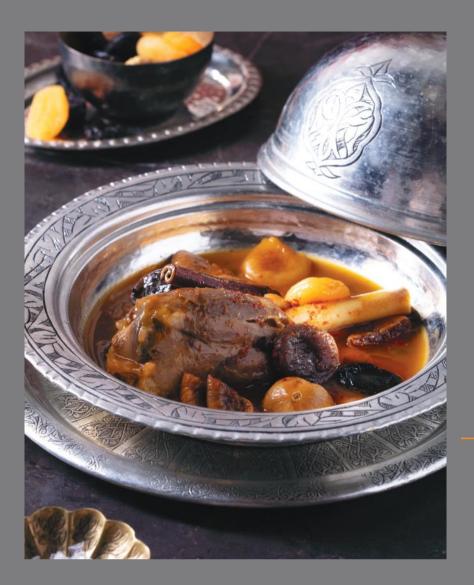
From The Palace Cuisine Main Courses

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

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

Meat is the basic element of Ottoman Food culture. Eating meat was the main requirement of the nutrition in Ottoman Empire and Central Asia. Meat such as sheep, deer, rabbit, horse meat and poultry such as goose, quail and duck were the main meats in the pre-Muslim eating habits of Turks living on hunting and animal husbandry.

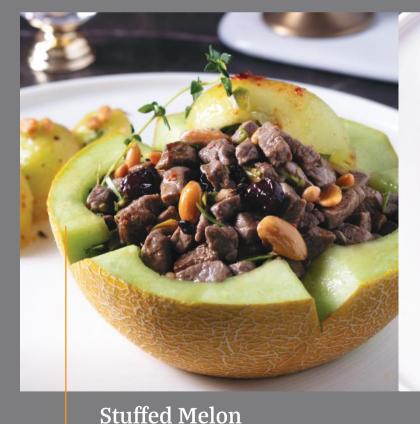
After our ancestors from Central Asian steppes entered into the Anatolia, meat maintained its leading role in the cuisine and even had a important place as a social status. Cooked with different recipes with the comfort of richness in Ottoman Palaces. In our restaurant, we have prepared recipes staying true to the original as much as possible





Terkib-i Mutancana A palace dish made of lamb shank with honey, vinegar, apricots, dried figs and razaki grapes.

In İstanbul, it used to be served in Fatih and Süleymaniye Imarets while in Edirne, it used to be served in II. Beyazid Imaret for the public.





Lamb Neck with Plum The boiled lamb neck is served with shallots, prunes, dried apricots, molasses a nd rosemary.

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

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

> ''Dishes from the Period of Suleiman the Magnificent'' The book of Marianna Yerasimos

Veal Chops

Grilled veal chops marinated in fresh thyme, rosemary, bay leaf and olive oil.

Derale

Ottoman Dalace Euisine

l Chops

With the impact of culture of the life, beef was not very popular in the Ottoman Turkish cuisine. As you will see in our menu of Ottoman Palaces and Turkish cuisine, mostly game animals, poultry and lamb consumed.

Beef started to be consumed upon the will to change towards the western culture with the impact of Europeanization in the last periods of the Ottoman Empire, and started to be cooked in the Palace kitchen as well.

The following dishes are steak fillet dishes cooked in the 18th century Ottoman Palaces

Beef Dishes Of The Palace



Shashlik

(Served with creamy grilled tenderioin, buttered bread and grilled vegetables)



Beef Kebab Rested with Coarse Herbs

flavored with cumin and cinnamon

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

10% service charge will be charged.

Kebabs

Kebab is a very foreign food culture in Istanbul cuisine during the Byzantine and Ottoman periods. Upon the foundation of the Republic, people immigrating from Anatolia carried their life culture and cuisine to İstanbul.

This rich and delicious cuisine culture was not adopted by the high society at first; however, it is widely appreciated for the time being due to its rich flavor and fast cooking advantages. Kebabs have brought great variety to Istanbul cuisine which has already been very rich in appetizers, meat dishes and homemade foods.

Samb Chops

Lamb Chops Lamb Chops with grilled vegetables.









Chicken Shish

Marinated Grilled Chicken Shish with rice and vegetables.



Grilled Meatballs Grilled meatballs with smoked eggplant.

Pistachio Kebab Lamb and veal minced meat marinated with pistachio.

10% service fee will be charged.

Kebabs

Eggplant Kebab Lamb and beef meat chopped with zirh, between two eggplants.



10% service fee will be charged.



Kebabs

Adana Kebab

Grilled kebab with minced meat of lamb and beef chopped with zirh.



Lamb Shish Lamb skewers on charcoal grill.



Great Dishes of The Palace

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Ottoman Dalace Euisine

10% service fee will be charged.

Whole Goose Kebab (for two - three pax)

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Geese grown organically at the villages of Central and Eastern Anatolia are cooked in the oven slowly and served to the table.

In Ottoman and Turkish culture, there is a habit of eating from the same plate which was frequently occurred for large and single-piece dishes.

During the feasts-celebrations, the elders of the family or the society used to sit around a table together and eat meals cooked in a traditional stone oven which were served in large pots and bowls. And everyone used to eat from the part before themselves as the rules of good manners.

Great Dishes of The Palace

Duck in Tandoori Oven (for two pax) Cooked in traditional Turkish cuisine method in the

oven and served with seasoned rice. Seasoned rice is prepared with rice, currants, black pepper and pine nuts.

Deralige Restaurant

Deralige Restaurant

Ottoman Dalace Euisine

Mixed Grill

Mixed Grill (for two pax)

Adana Kebab, kebab with pistachio, chicken wing, eggplánt kebab, Lamb Chops, tomato kebab served with pita and grilled vegetables.

10% service fee will be charged.

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Great Dishes of The Palace

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Deralige Restaurant Ottoman Dalace Enisine

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Lamb Shoulder (for two - three pax

Lamb shoulder served with stuffed rice cooked in tandoori. Stuffed pilaf is prepared with rice, currants, black pepper and pine nuts.

Great Dishes of The Palace



Testi Kebab (for two pax)

A local Anatolian folk dish prepared with lamb, Garlic, Shallot, Red Pepper, Red Pepper, Fresh thyme, and pepper paste



Grilled Jumbo Shrimp

rales

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Grilled fish with seasonal greens cooked on a charcoal grill.

Fish Dishes

Fish was consired as a main course for both Christians and Jews in Istanbul surrounded by the sea. On the other hand, for the Turks, fish has ranked as the last in the cuisine.

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Folks used to know how to use fish passing through the Bosphorus that connects the Black Sea with Mediterranean Sea during particular seasons of the year, and fish was considered as a blessing of God for Istanbul folk for centuries.



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



Grilled Sea Bream Grilled fish with seasonal greens cooked on a charcoal grill.





Sea Bass on Paper Mastic, coriander, lemon, dill, vegetable and almond.

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

Stuffed Melon or Apple

Stuffed quince or melon in the oven prepared with vegetables, rice, spring herbs, pine nuts and currants

*** (may vary depending on the season)

10% service fee will be charged.

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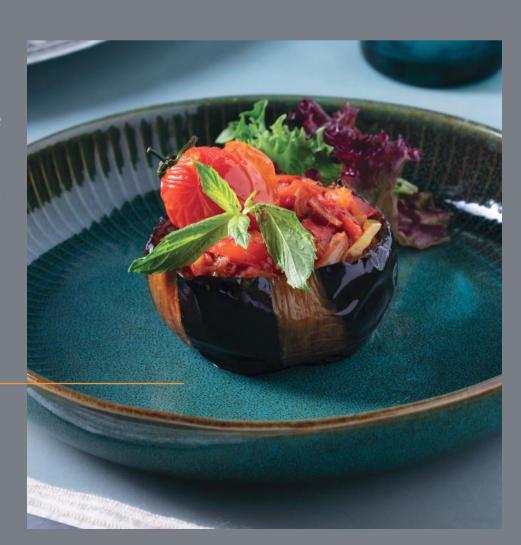
Vegetarian Main Courses



Vegetarian Manti Homemade manti prepared in traditional methods served with yoghurt with vegetables and lentil. Vegetarian Testi Kebab Vegetable casserole dish prepared in the traditional cooking method

Imam Bayıldı in Ottoman Style

Baked eggplant with olive oil blended with finely chopped onions, tomatoes, garlic and vegetables.



10% service fee will be charged.

Rices and Pastry

Virge Resta Ottoman Dalace Euisine

Chicken Fettucini Mushroom, vegetable and cream pasta.

Not from Ottoman cuisine, but added to the menu for families with children.

Chicken Fettucini

Rices and Pastry

www.deraliyerestaurant.com





Spaghetti Neapolitan Tomato sauce, basil and

Manti

Home made Manti with minced meat, butter, spic<u>y</u> sauce and yoghurt.

DERALİYE® Ottoman Dalace Euisine



Dane-i Simit Grained Bulghur Rice. **Stuffed Rice** Rice prepared with currants, black pepper and pine nuts.

Spaghetti Bolognese

Finly chopped minced meat, basil, parmesan cheese.

***Not from Ottoman cuisine, but added to the menu for families with children.

Desserts

Levzine

Halva with powdered almond, butter, and nutmeg.

Restaura

Ottoman Dalace Cuisine

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

Derali

Desserts

Katmer

Katmer

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



Desserts

Baklava

Doughs are prepared as thin layers on 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 goat milk cream.

Bahlava

Ice Cream Vanilla, cocoa, or fruit ice cream.

Deraliye Restaurant

Ottoman Dalace Euisine





Baked Rice Pudding

Baked pudding with rice.





Fruit Plate Seasonal fruits.

Kunafah A kadayif dessert with baked bu and sherbet. It is served hot.

From the Surname of Sayyid Vehbi (1658)



BEVERAGES LIST

Non Alcoholic Drinks

Fresh Fruite Juice (orange, pomagranade) Fruite Juice (cherry, piech, apricot, apple) Home Made Lemonade Coca Cola, Coca Cola Light Sprite, Fanta Ice Tea Turkish Yogurt Drink Sparkling Soda Water Red Bull Home Made Sherbet San Pellegrino

Hot Drinks

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Fruit and Herb Tea Linden, Sage, Apple, Mint, Jasmin, Rose Hip, Chamomile Turkish Coffee Nescafé Espresso Capuccino Latte Macchiato Espresso Macchiato Baileys Coffee Irish Coffee

MITED EDITION

Pomegranete Sherbet Rose Sherbet Basil Sherbet Tamarınd Sherbet

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