



**DERALIYE®**  
*Ottoman Palace Cuisine*

## “ 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.

**MICHELIN**  
2025  
ISTANBUL

**Gault & Millau**  
2025

*Necati Yılmaz*  
Executive Chef



Slow-cooked meats, ancient grains  
and timeless every bite of our dishes  
endowed with aromatic spices,  
It offers a journey to the roots of  
Anatolian culinary art.



# HITTITE CUISINE

“You will eat the bread, and drink the water.” I. Hattušili

From 3000 year old tablets Hittite flavours that have survived to the present day.

**Limited Reservation Every Thursday & Friday 19:30 - 21:45**

## HOT HIBISCUS SHERBET

Hibiscus flowers are soaked in lukewarm water for a few hours, and the initial water is drained. Cinnamon, cloves, lemon salt, and sugar are added, and the mixture is simmered over low heat. Once the flowers have released their essence, they are strained, and the sherbet is served hot.

## HATTUSA SOUP

Local milk tarhana (fermented soup base made with wheat and milk), mutton, and salt are simmered for a long time over low heat. The soup is garnished with butter, cumin, thyme, sage, mustard, mint, green onion, and garlic. Milk tarhana is made by cooking whole wheat in milk and then breaking it into small pieces.

## HAPENA

Thinly sliced, lean lamb necks are seasoned with rock salt and slow-cooked in a lamb stone oven in a method akin to biryan. Once the meat becomes tender enough to separate from the bone, it is flavoured with bone marrow, boiled lamb brain, thyme, and black pepper, then served with a tangy plum sauce.

## SOUR PLUM-STUFFED CHERRY LEAVES

A filling is prepared using cracked bulgur, fine bulgur, flour, and salt. Cherry leaves, soaked in hot water to remove their salt, are carefully stuffed and cooked in a pot. The stuffed cherry leaves are served with a sauce made of strained yoghurt, flour, water, a pinch of salt, and sour plum extract. Caramelised onions and plum sauce are poured over the yoghurt during serving.

## KARIYE SALTED DISH

Fresh lamb liver and heart are delicately peeled of their thin membranes, then mixed with rock salt and sumac. Thin slices of liver and heart are sautéed in butter with dried and green onions and seasoned with spices. The dish is served between slices of bread.

## KİSTANZIYE

Lamb tenderloin is marinated in pomegranate molasses, pepper paste, and oil. The cubed meat is cooked over medium heat and served with a sauce made of wholegrain Dijon mustard, black pepper, blue poppy seeds, cherries, cherry juice, honey, olive oil, and anise seeds.

## İSKİLİP DOLMA

Beef is cooked for five hours in a large cauldron with rice grown in the Hittite region (Çorum). The rice is placed in a special cloth, sealed with dough, and cooked for another three hours. The dish is served by shredding the cooked beef over the pilaf-like rice.

## MALAK DESSERT

Flour milled from the region's wheat is roasted in butter, hot water is added, and the mixture is cooked to a pudding consistency. The dessert is topped with melted butter mixed with molasses and garnished with walnuts before serving.

## NINDA.LAL (HONEY BREAD)

Sourdough whole wheat bread dough is enriched with honey before baking. Once baked, the bread is drizzled with honey while still warm and served.

Let us conclude with an idiom from the Hittite language. **Aššu Adatar. “May the sweetness of our tongue endure”.**

**4.200 ₺ Per Person.**

Geographically indicated products are used. For further information, you may consult our service staff. To prepare your meal to the finest standard, we kindly request you inform us of any dietary requirements or allergies.



# Menu of Sultan

## Degustation Menu for Dinner

18:00 & 22:30

Special tasting menu prepared from exclusive dishes of 500 years old Ottoman palaces. It was a great Empire and a rich Palace, exclusive delicious flavors served to the kings, sultans, princes, viziers, court ladies, valides, male servants and to the ambassadors who came to visit this large family.

### **COLD MEZZES** (Appetizers) Spread on the Table

#### **Humus (Chickpea Paste)**

Special type of chickpea kocbasi paste. (1469) From the book "A Banquet Notebook" by Semih Tezcan.

#### **Vişneli Yaprak Sarma (Leaf Wrap with Cherry)**

Boiled rice wrapped in grape leaves flavoured with cumin, cinnamon, ginger, onion, currant, peanut and cherry grains.

#### **Muammara**

A local appetizer prepared with walnut, red pepper paste, bread crumbs and spices.

#### **Babagannuş**

Roasted eggplant blended with yoghurt, garlic and olive oil

#### **Acılı Ezme (Spicy Salad)**

Paste flavoured with red pepper, onion, garlic, cucumber, red pepper paste.

#### **Fette**

Roasted chickpeas with Tahini, blend yoghurt, garlic, peanuts, cumin.

#### **Tabbule**

(It is served on the table for all guests according number of people)  
A Middle Eastern salad served with lemon juice and olive oil mixed with finely chopped parsley, mint, green onion, fine bulghur and pomegranate seeds.

### **HOT APPETİZERS** (Served in Turn)

#### **Ballı Gemici Böreği (Sailor Roll Patty with Honey)**

Fried pastry wrapped in dough prepared with various types of Turkish cheese. Served with honey

#### **Piruhi (Mantı) with Seafood**

Handmade piruhi stuffed with seasonal fish and varied spices.

### **MAIN COURSES**

#### **Kaz Kebabı (Goose Kebab)**

An Ottoman Palace recipe extracted from Suleiman the Magnificent's private kitchen recipe in 1539.

#### **Ali Nazik Kebab**

Lamb skewers ,small lamb meatballs over roasted eggplant and garlic yoğurt - to the legend, when the King Yavuz Sultan Selim visited Antep, a grand ceremony was held and this special meal was served to the King.

#### **Hoşaf (Daily Compote with Seasonal Fruits)**

Hoşaf, which means sweet water in Persian language, has been consumed quite a lot in Ottoman Palaces for facilitate digestion and soothing the stomach

### **DESSERT**

#### **Katmer**

Turkish dessert with plenty of green pistachios, cream and butter in baklava dough. (Served with ice-cream)

**3.750 ₺** per person and every guest on the table must give order as a necessity of service arrangement.





## Lentil Soup 425 ₺

Lentil soup, a slice of lemon on the side, topped with served with a slightly hot sauce with butter.  
Contains Lactose / Gluten.

# Soups



2025 Our certificates of honor..



## Tarhana Soup with Cherry 445 ₺

Fruit soup seasoned with sour cherry, yoghurt and spices.  
Contains Gluten..

Tarhana, early 16th century Ottoman Sultan Yavuz Sultan  
Before the Egyptian expedition during the reign of Selim Khan  
It has entered the palace prescriptions.

# Cold Starters

(1469) by Semih Tezcan from a banquet book.



## Vişneli Yaprak Sarma 455 ₺

### Cherry Leaf Wrap

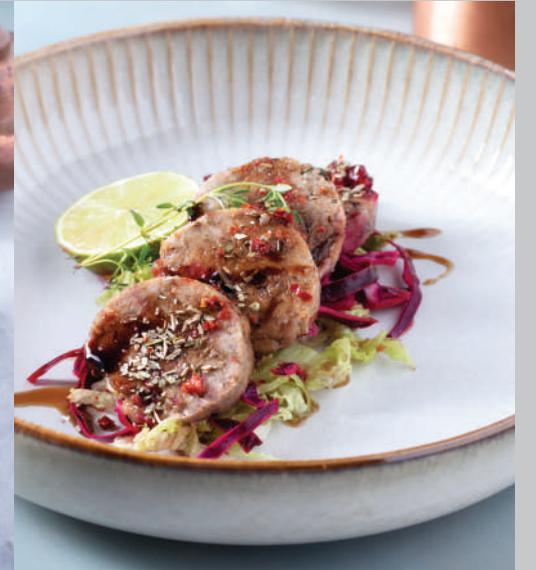
Boiled rice wrapped in grape leaves, cumin, cinnamon, ginger, onion, currant, peanut and grape leaf wrapped with cherry grains. Contains Nuts.



## Humus 320 ₺

### Chickpea Paste

Special kocbasi chickpea paste, tahini, lemon, garlic, black pepper, hummus with currants and cinnamon.  
Contains Sesame Seeds.



## Lamb Neck with Thyme 485 ₺

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

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

1844 Mehmet Kamil's death The Cooks' Refuge, Book.

"Please let us know your dietary requirements and allergies so we can better prepare your meal."  
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# Cold Starters



## Mutabbal 320 ₺

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



## Mixed Appetizer Plate 1.480 ₺

A tasting plate containing minimum five types of fresh appetizers where you can taste different flavors at the same time.  
Contains lactose / gluten / nuts.



## Baba Ganoush 320 ₺

Roasted eggplant blended with yoghurt, garlic and olive oil.  
Contains Lactose..



## Muammara 350 ₺

Local appetizer prepared with walnuts, pepper paste, bread crumbs and spices.  
Contains Gluten.



## Acılı Ezme 320 ₺

### Hot Paste

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

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# Hot Starters



## Grilled Octopus 1.350 ₺

Octopus arm served with eggplant puree.  
Contains Lactose / Gluten / Mollusc.



## Shrimp Casserole with Garlic Sauce 1.100 ₺

Shrimp with lots of garlic, with shallots and parsley cooked in the pan.  
Contains Shellfish / Lactose.



## Stuffed Dried Eggplant 490 ₺

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



## Arefe Köftesi 450 ₺

**Arefe Kibbeh**  
Stuffed meatballs with minced meat, almonds, pistachios, currants, rosemary and various spices.  
Contains gluten and lactose..



## Ballı Gemici Böreği 720 ₺

**Sailor's Roll Patty with Honey**  
Fried pastry wrapped in dough prepared with various Turkish cheeses.  
Served with honey and currants on top.  
Contains Nuts and Gluten / Lactose.

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# Salads

DERALIYE®

*Ottoman Palace Cuisine*

*Tabbule*

**Tabbule 495 ₺**

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



*Shrimp Salad with  
Pomegranate  
Grains and Arugula*

**Shrimp Salad with Pomegranate Grains and Arugula 890 ₺**

Shrimp sauteed in butter is served with arugula, cherry seeds or pomegranate seeds. Contains Shellfish / Lactose



*Shepherd Salad with  
Pomegranate Syrup*

**Shepherd Salad with Pomegranate Syrup 440 ₺**

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



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# From The Palace Cuisine Main Courses



## Lamb Shank 1.720 ₺

Lamb Shank served on a roasted eggplant and flavored with cinnamon and black pepper. Contains gluten and lactose..

Special dish of Ottoman Cuisine Lamb shank is a flavor entered to the palace cuisine after the reflection of nomadic culture.



## Kavun Dolması (Stuffed Melon) 1.720 ₺

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

## Elma veya Ayva Dolması (Stuffed Apple or Quince) 1.250 ₺

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. Contains Nuts.



### **Kuzu Tandır (Lamb in Tandoori) 1.550 ₺**

Lamb meat with spicy stuffed rice cooked in a stone oven with traditional method. Contains gluten and lactose.



### **Ali Nazik Kebab 1.680 ₺**

Lamb skewers over roasted eggplant and garlic yogurt. Contains Lactose.



### **Vişne Soslu Kuzu Tarak 1.720 ₺**

**(Rack of Lamb)** (one personality)

Rack of lamb marinated with fresh thyme rosemary and herbs. served with sour sauce



### **Terkib-i Mutancana 1.680 ₺**

Honey, vinegar, apricot, dried figs and razaki grapes, palace dish made of lamb shank. Contains Nuts.

Fatih and Süleymaniye in Istanbul II. in Imarets and Edirne. Bayezid He was a public servant in his soup kitchen.

It is impossible for an empire that lived on two continents for approximately 623 years not to develop and diversify its cuisine with its different climates, fauna and flora. A wide variety of plants and The Ottoman Empire, which was founded in Anatolia, which is the habitat of wild animals, has the highest level of richness and diversity in terms of food culture. (Yerasimos, 2005; Yerasimos, 2011).

# Poultry and Game Meats from The Palace Cuisine Main Courses



**Roasted Chicken with Eggplant Puree** 1.100 ₺

Chicken marinated with cinnamon over Eggplant Purée.  
Contains gluten and lactose.



**Kaz Kebabi (Goose Kebab)** 1.750 ₺

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



**Chicken Skewers** 920 ₺

Contains gluten.



**Grilled Chicken Wings** 850 ₺

Grilled Chicken Wings Marinated with Pepper Paste,  
Yogurt and and herbs. Contains gluten.

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.

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# Beef Dishes Of The Palace



## **İtirli Bitkilerde Dinlendirilmiş Dana Kebabı** 1.750 ₺ (Beef Kebab Rested with Coarse Herbs)

Thinly cut slices of entrecote flavored with cumin and cinnamon.

## DERALIYE®

*Ottoman Palace Cuisine*

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 18 th century Ottoman Palaces



## **Dana Pala (Tandoor Veal Brisket)** 1.650 ₺

Veal brisket Marinated with herbs. cook in tandoor oven.

Contains gluten and lactose.

## **Kirde Kebab** 1.680 ₺

Fried beef with yoghurt and vegetables on a crunchy dough.

Contains gluten and lactose.

# DERALIYE®

*Ottoman Palace Cuisine*



AN IZNIK POTTERY DISH OTTOMAN TURKEY, CIRCA 1600

With sloping rim on short foot, with black wave-and-rock border, the reverse with alternating cobalt-blue and green motifs, foot drilled, some chips to rim and foot

# Kebabs

## Lamb Chops 1.720 ₺

Lamb Chops with grilled vegetables.



## Izgara Köfte (Grilled Meatballs) 820 ₺

Grilled meatballs with smoked eggplant.  
Contains gluten and lactose.



## Adana Kebabi 990 ₺

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



## Patlıcanlı Kebap (Eggplant Kebab) 1.100 ₺

Lamb and beef meat chopped with zirh, between two eggplants. Contains gluten and lactose.



## Fıstıklı Kebap

## (Pistachio Kebab) 1.120 ₺

Lamb and veal minced meat marinated with pistachio. Contains Gluten

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# Great Dishes of The Palace



## **Kuzu Kafes (Rack of Lamb)** (for two pax) 6.250 ₺

Baked lamb meat prepared from the rib region of the lamb.  
Contains gluten and lactose.



## **Karişik Izgara (Mixed Grill)** (for two pax) 5.750 ₺

Adana Kebab, kebab with pistachio, chicken wing, eggplant kebab, lamb chops, tomato kebab served with pita and grilled vegetables.  
Contains gluten and lactose.

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# Great Dishes of The Palace

\*\*\*Due to seasonal price changes, any price has not set for the dish. Please before ordering, ask the price to the waiter.



**Kuzu Kol (Lamb Shoulder)** (for two – three pax) 6.500 ₺  
Lamb shoulder served with stuffed rice cooked in tandoori.  
Stuffed pilaf is prepared with rice, currants, black pepper and pine nuts.



**Sea Bass or Sea Bream in Salt** (for two pax)\*\*\*  
A large sea bass wrapped in a special paper is put in to a thick mixture of salt and eggs and cooked in the oven.



**Testi Kebab** (for two pax) 2.250 ₺  
A local Anatolian folk dish prepared with lamb, Garlic, Red Pepper, Red Pepper, Fresh thyme, and pepper paste.

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.

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# Fish Dishes



## Grilled Jumbo Shrimp 2.200 ₪

Grilled fish with seasonal greens cooked on a charcoal grill.  
Contains gluten and lactose.

**Sea Bass on Paper 1.200 ₪**  
Mastic, coriander, lemon, dill, vegetable and almond.



## Grilled Sea Bass 1.150 ₪

Grilled fish with seasonal greens cooked on a charcoal grill.



## Kulbasti Salmon Fish 1.150 ₪

Grilled fish with seasonal greens cooked on a charcoal grill



## Grilled Sea Bream 1.150 ₪

Grilled fish with seasonal greens cooked on a charcoal grill.



# Vegetarian Main Courses



**Imam fainted** (Vegetarian) 720 ₺  
With rice on the side.



**Piruhi** (Vegetarian) 670 ₺  
Tulum cheese is wrapped in a thin, unleavened dough with onions and parsley. Sprinkle with toasted walnuts with butter  
Contains gluten and lactose, nuts..



**Vegetarian Testi Kebab** 720 ₺  
Vegetable casserole dish prepared in the traditional cooking method.

## Pastry

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



\*\*\***Spaghetti Napoliten** 820 ₺  
Neapolitan Tomato sauce, basil and parmesan cheese.  
Contains gluten.



\*\*\* **Spaghetti Bolognese** 880 ₺  
Finly chopped minced meat, basil, parmesan cheese.  
Contains gluten.

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DERALIYE®

*Osmanlı Saray Mutfacı*



A MONUMENTAL MAMLUK STYLE SILVER-INLAID BRASS CANDLESTICK  
OTTOMAN TURKEY, DATED MUHARRAM AH 1340/APRIL-MAY 1921-22 AD

Of typical form, the body with a large thuluth inscription in Turkish on two lines bordered by silver lines interlocking to form four dividing roundels, the dense engraved decoration with palmette scrolls organised in various bands and medallions, the neck with the name of God repeated four times, the mouth with an engraved Turkish inscription in thuluth, the top part separating to reveal a storage space, good condition 24in. (61cm.) high

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

# Desserts

## Levzine 620 ₺

Halva with powdered almond, butter, and nutmeg. Contains lactose and nuts.



## Ice Cream 390 ₺

Vanilla, cocoa, or fruit ice cream. Contains lactose.



## Fruit Plate 750 ₺

Seasonal fruits.



## Fırın Sütlaç 420 ₺

**(Baked Rice Pudding)**

Baked pudding with rice. It contains lactose.



## Katmer 690 ₺

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



## Baklava 690 ₺

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. Contains Gluten, Lactose and Nuts.

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# BEVERAGES List

## BEERS

Efes Draft 33 cl.	300 ₺
Efes Draft 50 cl.	350 ₺
Bomonti Unfiltered 50 cl.	360 ₺
Heineken 33 cl.	380 ₺
Miller 33 cl.	380 ₺
Non Alcoholic Beer 33 cl.	350 ₺
Corona 50 cl.	380 ₺

## GLASS OF HOUSE WINE

Glass of Red Wine 15 cl.	420 ₺
Glass of White Wine 15 cl.	420 ₺
Glass of Rose Wine 15 cl.	420 ₺
Glass of Sweet Wine 15 cl.	430 ₺
Glass of Champagne 15 cl.	1.000 ₺
Spritzer 15 cl.	430 ₺

## NON ALCOHOLIC DRINKS

Fresh Orange Juice 330 ml.	350 ₺
Fresh Pomegranate Juice 330 ml.	370 ₺
Fruite Juice 330 ml. (cherry, peech, apricot, apple)	175 ₺
Home Made Lemonade 330 ml.	200 ₺
Coca Cola, Coca Cola Light, Coca Cola Zero 330 ml.	160 ₺
Sprite, Fanta, Ice Tea 330 ml.	160 ₺
Turkish Yogurt Drink 330 ml.	160 ₺
Sparkling Soda Water 200 ml.	130 ₺
Red Bull 250 ml.	500 ₺
San Pellegrino 750 ml.	500 ₺
Home Made Sherbet 330 ml.	300 ₺

## 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 ₺
Americano 200 ml.	220 ₺
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 ₺

## GIN

Gordon's 4 cl.	625 ₺
Beefeater 4 cl.	680 ₺
Gilbeys 4 cl.	580 ₺
Bombay 4 cl.	625 ₺
Hendriks 4 cl.	720 ₺
Monkey 47 4 cl.	940 ₺
Tanqueray No Tea 4 cl.	920 ₺

## RUM

Bacardi 4 cl.	700 ₺
Bacardi Black 4 cl.	730 ₺
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 ₺
Patrón Gold 4 cl.	980 ₺
Don Julio 4 cl.	1.160 ₺
Sierra 4 cl.	800 ₺
Acapulco Silver 4 cl.	800 ₺

## RAKI

	70 cl.	35 cl.	8 cl.	4 cl.
Yeni Raki	4.250 ₺	2.125 ₺	540 ₺	330 ₺
Tekirdağ Raki	4.350 ₺	2.640 ₺	540 ₺	330 ₺
Tekirdağ Altın Seri	4.450 ₺	2.700 ₺	640 ₺	330 ₺
Yeni Raki Ala	4.250 ₺	2.625 ₺	540 ₺	330 ₺
Yeni Seri	4.250 ₺	2.625 ₺	540 ₺	330 ₺
Beylerbeyi Göbek	4.350 ₺	2.640 ₺	560 ₺	330 ₺

## 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 ₺
Angostura 4 cl.	940 ₺

## COCKTAILS

Mojito	660 ₺	6 cl. Rum, 30 ml. lemon juice, brown sugar or 15 ml. sugar syrup, mint leaves, 40 ml. soda.
Bloody Marry	790 ₺	Vodka 5 cl., tomato juice 100 ml., lemon juice 25 ml., Worcester sauce 2-3 drops, hot sauce, salt, pepper
Pina Colada	660 ₺	White rum 6 cl., 120 ml. pineapple juice, coconut syrup or milk 60 ml.
Gin Fizz	780 ₺	Gin 4.5 cl., 30 ml. lemon juice, 1 cl. sugar syrup, soda 20 ml.
Negroni	980 ₺	3 cl. Cin, 3 cl. campari, 3 cl. vermouth.
Cosmopolitan	860 ₺	2 cl. Vodka, 1-2 cl. cointreau, 40 ml. lemon juice, cranberry syrup 1-2 cl.
Whiskey Sour	860 ₺	6 cl. Bourbon whiskey, 3 cl. lemon juice, 1.5 sugar syrup, 1 egg, 1-2 drops of Angustra bitters.
Bellini	860 ₺	10 cl. Prosecco, peach puree, 3 cl. Archers.
Cuba Libre	880 ₺	4 cl. Rom, 4 cl. cola, 20 ml. lemon juice.
Margarita	820 ₺	8 cl. Tequila, 3 cl. orange liqueur, 4 cl. lemon juice, salt.
Martini Dry	820 ₺	6 cl. Gin, 7 cl. dry martini, green olives .
Sex On The Beach	900 ₺	4-5 cl. Vodka, peach liqueur 3 cl. , 60 ml orange juice.
Long Island	820 ₺	1,5 cl. Tekila, 1,5 cl. vodka, 1,5 cl. rom, 1,5 cl. cin, 1,5 cl. orange liqueur, 20 ml. cola.
Lynchburg Lemonade	965 ₺	4 cl. Jack Daniel's, 2 cl. cointreau, 20 ml. lemon juice, 10 ml. sugar syrup.
Red Devil	980 ₺	3 cl. Vodka, 3 cl. rom, 20 ml. lemon juice, 1 spoon blueberry puree.
Ginger Club	980 ₺	3 cl. Cin, 3 cl. vodka, 1 spoonful ginger sauce, sweet and sour sauce.
Smoke Touch	980 ₺	6 cl. Vodka, 40 ml. grapefruit juice or lemon orange juice, sweet and sour sauce.
Spice Passion	980 ₺	6 cl. Cin , 1 spoonful of passion fruit puree, 1 Mexican pepper, 40 ml. of orange juice, 20 ml. of lemon juice, 1 cl. of sugar syrup
Barbie and Ken	980 ₺	3 cl. Campari, 3 cl. martini Rosso, 3 cl. absalut vanilla, soda 40 ml.
Deraliye Special	1.100 ₺	Optionally, it is made with a maximum of 10 cl. alcoholic beverages and by-products using sweet and sour ingredients.

## WHISKEY

Talisker 10 4 cl.	1.200 ₺
The Glenlivet 12 4 cl.	1.200 ₺
Lagavulin 10 4 cl.	1.450 ₺
Glenfiddich 12 4 cl.	920 ₺
Chivas Regal 18 4 cl.	1.200 ₺
Chivas Regal 12 4 cl.	910 ₺
Macallan 12 4 cl.	910 ₺
Jameson 4 cl.	810 ₺
Jim Bean Bourben 4 cl..	820 ₺
Johnie Walker Black Label 4 cl.	820 ₺
Johnie Walker Red Label 4 cl.	780 ₺
Jack Daniel's 4 cl.	820 ₺
J&B 4 cl.	780 ₺
Jim Beam 4 cl.	820 ₺

## VERMUT

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

# DERALIYE®

*Ottoman Palace Cuisine*

## 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 ₺

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

Our prices include VAT. 10% Service fee will be included.

DERALIYE®  
*Ottoman Palace Cuisine*



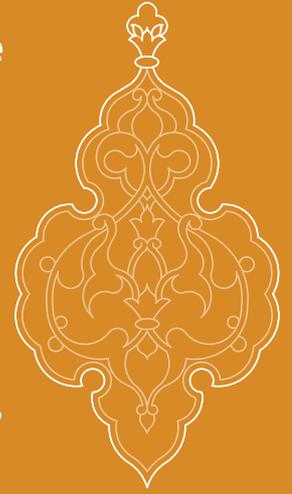
A MONUMENTAL GILT-COPPER (TOMBAK) EWER AND BASIN OTTOMAN TURKEY, LATE 18TH/EARLY 19TH CENTURY

Traditional Turkish Cooking Course

# Cooking Classes

DERALIYE®

*Ottoman Palace Cuisine*



Let's cook together Ottoman delicacies,  
all of which were once offered to mighty sultans

Cooking Classes at a Old City Restaurant Turkish and Ottoman cuisine is considered to be one of the richest kitchens in the world. This is no wonder if one thinks about all the geography where the Turks lived and build an empire during their history. From the Danube and the Balkans to the Arabic Peninsula and then orthern shores of Africa, different cultures and their tastes blend in with the Turkish and Ottoman heritage an all these delicious culinary features are blended, is literally an Ottoman Restaurant. Please contact for the more information or reservation

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