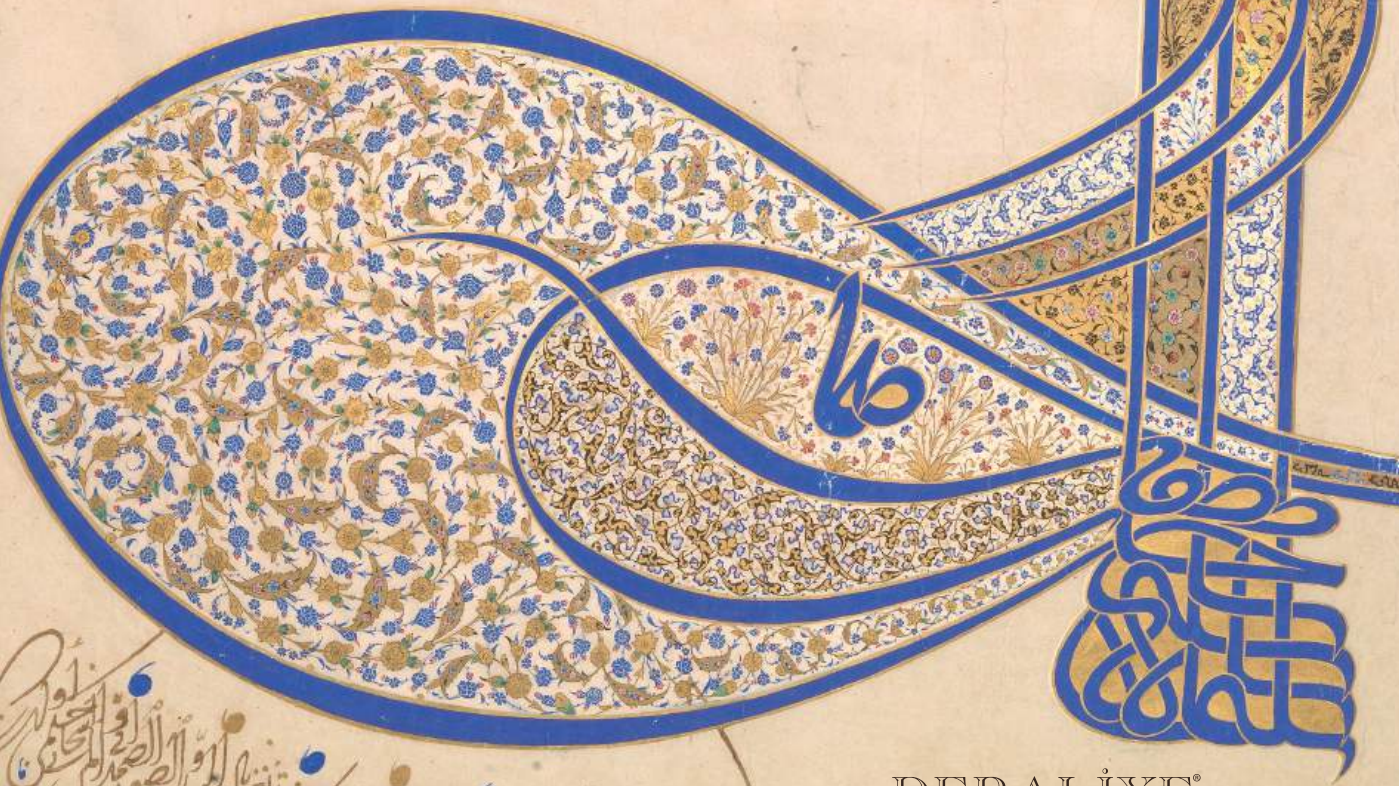


Sultan of the Eleven Months in  
RAMADAN



Handwritten Ottoman script in gold ink, likely a recipe or a list of ingredients, written in a cursive style. The text is arranged in several lines, starting with 'نورانی' and 'نورانی'.

DERALIYE®  
*Ottoman Palace Cuisine*



## **Starters for İftar**

Medina Persimmon, Walnut, Sun Dried Apricots, Crushed olives with a blend of powdered thyme and walnut, Feta Cheese, Handmade Jam, Honey, Butter

### **Daily Hoshaf or compote from Seasonal Fruits**

Hoshaf, which means fresh water in Persian, was consumed abundantly in Ottoman palaces to soothe digestion and to add contentment to the stomach.

## **Soup**

### **Tarhana Soup with Sour Cherry**

Fruit soup seasoned with sour cherry yoghurt and spices.

## **Cold Sprinkle Appetizers**

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

Special type of chickpea kocbasi past, hummus with tahini, lemon, garlic, black pepper, currants and cinnamon

### **Mutabbal**

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

### **Muammara**

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

### **Spicy Salad**

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

"Please let us know your dietary requirements and allergies so we can better prepare your meal!"

All prices are mentioned in Turkish Lira and include VAT. 10% service fee will be added.

## **Hot Appetizers**

### **Sailor's Roll Patty with Honey**

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

## **Optional Main Courses**

### **Nırbaç**

Cubed lamb, mini meatballs made of beef, coriander, cinnamon, ginger and chickpea grain pot dish.

**&**

### **Lamb in Tandoori**

Lamb meat cooked with traditional method in the stone oven accompanied by smoked firik bulgur.

**&**

### **Roasted Chicken with Eggplant puree, Apricot and Almonds**

Chicken pieces marinated with cinnamon, honey over eggplant puree, apricot and almonds.

## **Dessert from Palace**

### **Katmer**

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

Tea, 1 piece Coffee or Beverage / Ottoman Sherbet

Menu Price: 2.950TL Per Person VAT Include

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Our prices include VAT. Menu start date January 2025  
The place of production is Deraliye Restaurant Istanbul.  
Our products are produced in our own kitchen.

[www.derallyerestaurant.com](http://www.derallyerestaurant.com)