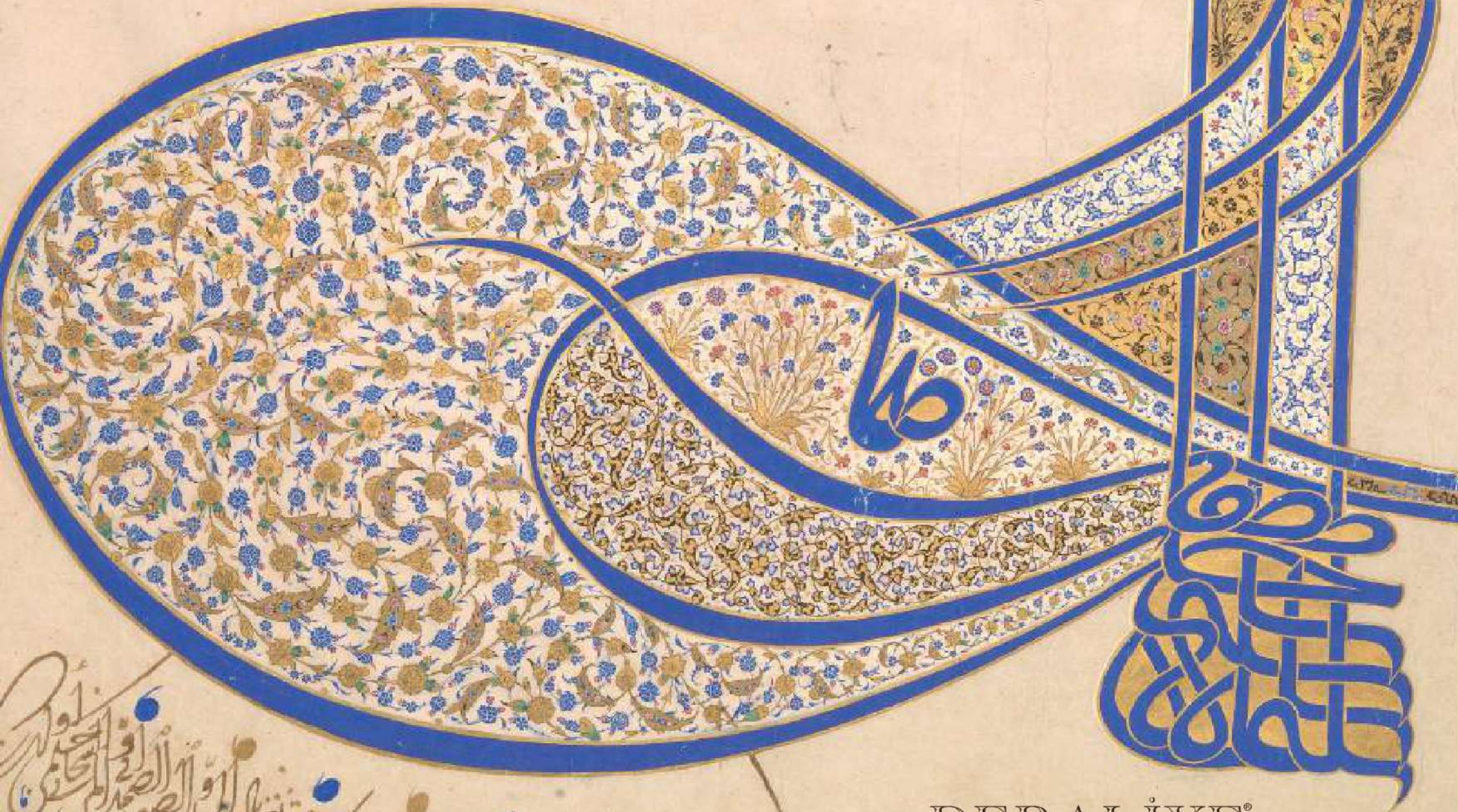


Sultan of the Eleven Months in
RAMADAN



Handwritten Ottoman Turkish text in a cursive script, likely a recipe or historical note related to the dish. The text is written in brown ink on a light beige background. It begins with 'Dünya' and continues with '...kavurular...' and '...kavurular...'.

DERALIYE®
Ottoman Palace Cuisine



Starters for İftar

Medina Persimmon, Walnut, Sun Dried Apricots, Crushed olives with a blend of powdered thyme and wallnut, 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

Nirbaç

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

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Lamb in Tandoori

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

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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: **2.750TL** Per Person VAT Include

Price includes 10% Service Fee.

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DERALIYE®

Ottoman Palace Cuisine



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.deraliyerestaurant.com