

DERALIYE®

Ottoman Palace Cuisine

BAIAZETH.
SEC° X

OTTOMAN PALACE CUISINE MENU

DERALIYE®

Ottoman Palace Cuisine

OTTOMAN PALACE CUISINE FOOD CULTURE

Palace's II. The palace kitchens, which spread over an area of 5250 square meters in its courtyard, are known to be expanded due to the increase in the population of the Palace during the reign of Suleiman the Magnificent (1520-1566). According to Fatih Sultan Mehmet's Law, which determined the palace and state order, the sultans ate their meals alone. Although the sultans had gold and silver dinnerware, they preferred porcelain dishes. In 1638-1657, "The Sultan ate alone in the Private Room or in the garden; the meal includes boiled, oven-spiced or kebab-baked sheep, various grilled meats, desserts, the most famous of which is baklava, custard, rice pudding; water is not drunk during the meal, instead a large bowl of compote is drunk after eating. All meals are served in celadon cups, metal glasses are used for drinks, and hot coffee is drunk in small sips after the meal. Ottoman Palace cuisine is the whole of a culture brought from Central Asia, developed during migration and enriched in Anatolia. High-level courtiers also ate poultry such as geese, ducks, pigeons, and partridges. Fruits such as plums, apples and grapes were used in juicy dishes, these were flavored with spices and honey and vinegar were used in it.

In the palace, meals were eaten twice a day, one in the morning and the other before dark (afternoon). The most spectacular of the collective meals eaten in the Palace II. It was the banquets given in the Divan-ı Hümayun in the courtyard. On the days of the ulufe distribution, which was the most magnificent ceremony of the Palace, foreign ambassadors were invited to the Palace and a meal was given in the Kubbealtı to show the power, might and wealth of the state.

Although some of the palace cuisine, where meat dishes prevailed, has been forgotten over the years, some flavors are still in our lives. Under the strict guidance of Chef Necati Yılmaz, it both reminds you of these delicious recipes and offers you meals worthy of the mouths of sultans. We are sincerely happy to see our guests who come to Istanbul to taste the dishes of the palace cuisine for the first time in our restaurant.

A RARE OTTOMAN GILT-COPPER (TOMBAK) BOZALIK (BOZA EWER), TURKEY, 18TH CENTURY





" 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.



HITTITECUISINE

“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 Dairy Products, Gluten, Mustard

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 Dairy Products, Gluten

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 Dairy Products, Gluten

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 Mustard, Dairy Products

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 Dairy Products

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 Gluten, Dairy Products, Nuts

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. Allergens are indicated in the menu content.
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)

4.125 ₺ per person and every guest on the table must give order as a necessity of service arrangement.

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Lentil Soup 425 ₺

Lentil soup, a slice of lemon on the side, topped with served with a slightly hot sauce with butter.
Gluten, Dairy Products (Butter)

Soups



2025 Our certificates of honor...



Tarhana Soup with Cherry 460 ₺

Fruit soup seasoned with sour cherry, yoghurt and spices.
Gluten (Flour), Dairy Products (Yogurt)

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 495 ₺
Cherry Leaf Wrap 5 Pieces

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



Humus Chickpea Paste 365 ₺

Special kocbasi chickpea paste, tahini, lemon, garlic, black pepper, hummus with currants and cinnamon.
Sesame Seeds and Products (Tahini), Tree Nuts (Pine Nuts)



Lamb Neck with Thyme 625 ₺

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

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

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

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Mutabbal 360 ₪

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

Sesame Seeds and Products (Tahini), Dairy Products (Strained Yoghurt)



Mixed Appetizer Plate 1.720 ₪

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

Tree Nuts (Walnuts) Gluten (Stale Bread), Dairy Products



Baba Ganoush 360 ₪

Roasted eggplant blended with yoghurt, garlic and olive oil.

Dairy Products (Strained Yoghurt)



Muammara 410 ₪

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

Tree Nuts (Walnuts) Gluten and Products (Stale Bread)



Acılı Ezme Hot Paste 360 ₪

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

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Hot Starters



Grilled Octopus 1.490 ₺

Octopus arm served with eggplant puree.
Mollusks, Gluten (Flour),
Dairy Products (Butter, Milk) 180 gr.

Shrimp Casserole with Garlic Sauce 1.250 ₺

Shrimp with lots of garlic, with shallots and parsley cooked in the pan.
Crustaceans, Dairy Products (Butter)



Stuffed Dried Eggplant 575 ₺

Stuffed eggplant with thin-fat ground beef, pepper paste, rosemary and various spices.
Served with warm yoghurt.
Gluten, Dairy Products (Yogurt) 3 pieces



Arefe Köftesi 490 ₺ 2 pieces Arefe Kibbeh

Stuffed meatballs with minced meat, almonds, pistachios, currants, rosemary and various spices.
Gluten (Fine Bulgur, Flour),
Tree Nuts (Pine Nuts, Walnuts)



Ballı Gemici Böreği 875 ₺

Sailor's Roll Patty with Honey 2 pieces
Fried pastry wrapped in dough prepared with various Turkish cheeses.
Served with honey and currants on top.
Eggs and Derivatives (Egg), Gluten (Phyllo),
Dairy and Products (Cheeses), Tree Nuts (Pistachios)

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Salads

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Tabbule

Tabbule 520 ₺

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



Shrimp Salad with Pomegranate Grains and Arugula

Shrimp Salad with Pomegranate Grains and Arugula 1.100 ₺

Shrimp sauteed in butter is served with arugula, cherry seeds or pomegranate seeds.
Dairy and Products (Butter), Crustaceans (Shrimp) 90 gr.



Shepherd Salad with Pomegranate Syrup

Shepherd Salad with Pomegranate Syrup 520 ₺

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



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From The Palace Cuisine Main Courses



Lamb Shank 1.910 ₺

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

Gluten, Dairy and Products, Celery 350-400 gr.

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) 1.950 ₺

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

Tree Nuts (Pistachios, Almonds), Dairy and Products (Butter) 200 gr.

Elma veya Ayva Dolması (Stuffed Apple or Quince) 1.450 ₺

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.

Tree Nuts (Pine Nuts, Pistachios, Almonds), Dairy and Products (Butter) 200 gr.

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

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Kuzu Tandır (Lamb in Tandoori) 1.850 ₺

Lamb meat with spicy stuffed rice cooked in a stone oven with traditional method.
Gluten (Firik Pilav) Dairy Products (Butter) 220 gr



Ali Nazik Kebab 1.980 ₺

Lamb skewers over roasted eggplant and garlic yogurt.
Dairy Products (Yogurt, Butter) 220 gr.



Vişne Soslu Kuzu Tarak 1.980 ₺

(Rack of Lamb) (one personality)
Rack of lamb marinated with fresh thyme, rosemary and herbs. served with sour sauce.
Gluten, Dairy Products, Celery 350-380 gr



Terkib-i Mutancana 1.850 ₺

Honey, vinegar, apricot, dried figs and razaki grapes, palace dish made of lamb shank.
Tree Nuts, Dairy Products, Celery 220 gr.

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

Kaz Kebabi (Goose Kebab) 2.050 ₺

Goose meat served with rice
and special sauce in phyllo pack.
Gluten, Dairy Products, Celery, Tree Nuts 180 gr.



**Roasted Chicken with
Eggplant Puree 1.250 ₺**

Chicken marinated with cinnamon
over Eggplant Purée.
Tree Nuts, Dairy Products 200gr.



Chicken Skewers 920 ₺
Gluten (Flatbread) 200 gr.



Grilled Chicken Wings 920 ₺
Grilled Chicken Wings Marinated with Pepper Paste,
Dairy Products (Yogurt). Gluten (Flatbread) 300 gr.

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Beef Dishes Of The Palace



İtırılı Bitkilerde Dinlendirilmiş Dana Kebabı 1.950 ₺

(Beef Kebab Rested with Coarse Herbs)

Thinly cut slices of entrecote flavored with cumin and cinnamon.
Gluten, Dairy Products, Celery 220 gr.



Meatballs with Pomegranate on a Bed of Tomatoes and Onions with Garlic 1.250 ₺

These Sweet and Sour Pomegranate Meatballs consist of juicy, spicy meatballs covered in a bright sweet and sour pomegranate sauce and served with butter.

Dairy Products (Butter)



Kirde Kebab 1.890 ₺

Fried beef with yoghurt and vegetables on a crunchy dough.
Gluten (Flatbread), Dairy Products (Yogurt) 200 gr



Dana Pala (Tandoor Veal Brisket) 1.780 ₺

Veal brisket Marinated with herbs. cook in tandoor oven.
Gluten (Flour), Dairy Products (Butter) 220gr.

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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 1.910 ₺

Lamb Chops with grilled vegetables.
3 pieces 300 gr.



Izgara Köfte (Grilled Meatballs) 890 ₺

Grilled meatballs with smoked eggplant.
Gluten, Dairy Products 180 gr.



Adana Kebabı 990 ₺

Grilled kebab with minced meat
of lamb and beef chopped with zirh.
Gluten (Flatbread) 200 gr.



Patlıcanlı Kebab 1.150 ₺ (Eggplant Kebab)

Lamb and beef meat chopped
with zirh, between two eggplants.
Gluten (Flatbread), Dairy Products (Yogurt) 200 gr.



Fıstıklı Kebab (Pistachio Kebab) 1.170 ₺

Lamb and veal minced meat
marinated with pistachio.
Gluten (Flatbread), Tree Nuts (Pistachio) 200 gr.

Great Dishes of The Palace



Kuzu Kafes (Rack of Lamb) (for two pax) 7.200 ₺ 2700-3000 gr.
Baked lamb meat prepared from the rib region of the lamb.
Stuffed Rice Allergens, Dairy Products, Tree Nuts



Karişık Izgara (Mixed Grill) (for two pax) 5.980 ₺ 1000 gr.
Adana Kebab, kebab with pistachio, chicken wing, eggplant kebab,
lamb chops, tomato kebab served with pita and grilled vegetables.
Gluten (Flatbread), Dairy Products (Butter)

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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) 7.500 ₺ 2000 gr.
Lamb shoulder served with stuffed rice cooked in tandoori.
Stuffed pilaf is prepared with rice, currants, black pepper and pine nuts.
Gluten (Bulgur Pilaf), Dairy Products (Butter)



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.
1500 gr.



Testi Kebab (for two pax) 2.250 ₺ 180 gr.
A local Anatolian folk dish prepared with lamb, garlic,
red pepper, red pepper, fresh thyme, and pepper paste.
Dairy Products (Butter), Gluten (Pilaf)

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

Fish Products



Grilled Sea Bass 1.250 ₺ 300 gr.
Grilled fish with seasonal greens cooked on a charcoal grill.



Kulbasti Salmon Fish 1.250 ₺ 300 gr.
Grilled fish with seasonal greens cooked on a charcoal grill



Grilled Sea Bream 1.250 ₺ 320 gr.
Grilled fish with seasonal greens cooked on a charcoal grill.



Sea Bass on Paper 1.350 ₺ 300 gr.
Mastic, coriander, lemon, dill, vegetable and almond.

Coğrafi işaretli ürünler kullanılmaktadır. Alerjenler menü içeriğinde belirtilmiştir. Servis elemanlarımızdan bilgi alabilirsiniz.
"Yemeğinizi daha iyi hazırlayabilmemiz için lütfen diyet gereksinimlerinizi ve alerjilerinizi bize bildirin."

Vegetarian Main Courses



Imam fainted (Vegetarian) 780 ₺
With rice on the side.
Gluten (Rice), Dairy Products (Butter)



Piruhi (Vegetarian) 720 ₺ 4 pieces
Tulum cheese is wrapped in a thin, unleavened dough with onions and parsley. Sprinkle with toasted walnuts with butter
Gluten (Flour), Dairy Products (Yogurt, Butter, Cheese)
Tree Nuts (Walnut), Eggs



Vegetarian Testi Kebab 790 ₺
Vegetable casserole dish prepared in the traditional cooking method.



*****Spaghetti Napoliten** 870 ₺
Neapolitan Tomato sauce, basil and parmesan cheese.
Gluten, Dairy Products (Butter)



*****Spaghetti Bolognese** 920 ₺
Finly chopped minced meat, basil, parmesan cheese.
Gluten, Dairy Products (Butter, Cheese)

Pastry

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

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Desserts

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



Levzine 690 ₺

Halva with powdered almond, butter, and nutmeg.
Tree Nuts (Almonds, Pistachios),
Dairy Products
(Butter, Clotted Cream, Ice Cream)

Ice Cream 420 ₺ 3 Scoops

Vanilla, cocoa, or fruit ice cream.
Dairy Products,
Tree Nuts (Pistachios - in Serving)

Fruit Plate 750 ₺

Seasonal fruits.



Fırın Sütlaç 520 ₺

(Baked Rice Pudding)

Baked pudding with rice.

Dairy Products, Tree Nuts (Pistachios)



Katmer 840 ₺

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

Gluten, Dairy Products, Tree Nuts, Egg

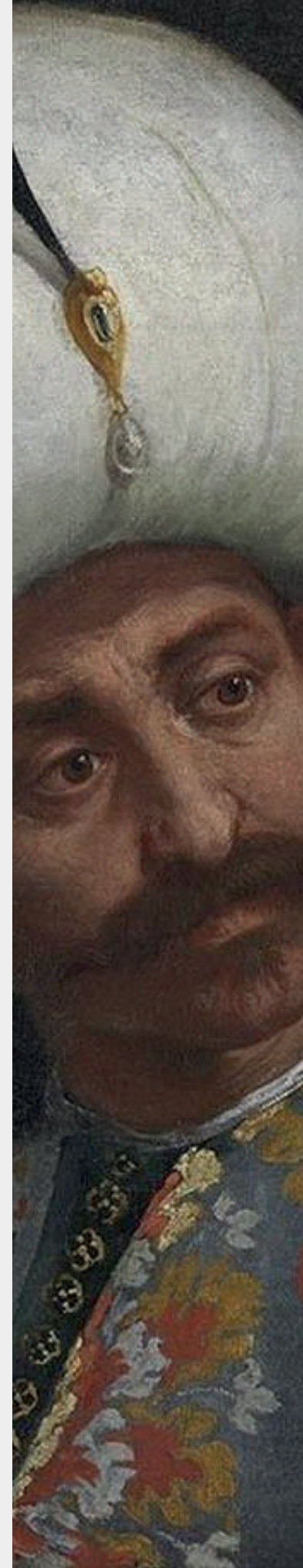


Baklava 740 ₺

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.

Gluten, Dairy Products, Tree Nuts, Egg

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BEVERAGES List

BEERS

Efes Draft 33 cl.	350 ₺
Efes Draft 50 cl.	400 ₺
Bomonti Unfiltered 50 cl.	420 ₺
Heineken 33 cl.	420 ₺
Miller 33 cl.	420 ₺
Non Alcoholic Beer 33 cl.	420 ₺
Corona 50 cl.	420 ₺

GLASS OF HOUSE WINE

Glass of Red Wine 15 cl.	500 ₺
Glass of White Wine 15 cl.	500 ₺
Glass of Rose Wine 15 cl.	500 ₺
Glass of Sweet Wine 15 cl.	500 ₺
Glass of Champagne 15 cl.	1.000 ₺
Spritzer 15 cl.	500 ₺

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.	220 ₺
Coca Cola, Coca Cola Light, Coca Cola Zero 330 ml.	180 ₺
Sprite, Fanta, Ice Tea 330 ml.	180 ₺
Turkish Yogurt Drink 330 ml.	180 ₺
Water 0,75 ml.	145 ₺
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 ₺

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

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	
Bloody Marry	
Pina Colada	
Gin Fizz	
Negroni	
Cosmopolitan	
Whiskey Sour	
Bellini	
Cuba Libre	
Margarita	
Martini Dry	
Sex On The Beach	
Long Island	
Lynchburg Lemonade	
Red Devil	
Ginger Club	
Smoke Touch	
Spice Passion	
Barbie and Ken	
Deraliye Special	

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 ₺

660 ₺	6 cl. Rum, 30 ml. lemon juice, brown sugar or 15 ml. sugar syrup, mint leaves, 40 ml. soda.
790 ₺	Vodka 5 cl., tomato juice 100 ml., lemon juice 25 ml., Worcester sauce 2-3 drops, hot sauce, salt, pepper
660 ₺	White rum 6 cl., 120 ml. pineapple juice, coconut syrup or milk 60 ml.
780 ₺	Gin 4.5 cl., 30 ml. lemon juice, 1 cl. sugar syrup, soda 20 ml.
980 ₺	3 cl. Cin, 3 cl. campari, 3 cl. vermouth.
860 ₺	2 cl. Votka, 1-2 cl. cointreau, 40 ml. lemon juice, cranberry syrup 1-2 cl.
860 ₺	6 cl. Bourbon whiskey, 3 cl. lemon juice, 1.5 sugar syrup, 1 egg, 1-2 drops of Angustra bitters.
860 ₺	10 cl. Prosecco, peach puree, 3 cl. Archers.
880 ₺	4 cl. Rom, 4 cl. cola, 20 ml. lemon juice.
820 ₺	8 cl. Tequila, 3 cl. orange liqueur, 4 cl. lemon juice, salt.
820 ₺	6 cl. Gin, 7 cl. dry martini, green olives .
900 ₺	4-5 cl. Vodka, peach liqueur 3 cl. , 60 ml orange juice.
820 ₺	1,5 cl. Tekila, 1,5 cl. votka, 1,5 cl. rom, 1,5 cl. cin, 1,5 cl. orange liqueur, 20 ml. cola.
965 ₺	4 cl. Jack Daniel's, 2 cl. cointreau, 20 ml. lemon juice, 10 ml. sugar syrup.
980 ₺	3 cl. Votka, 3 cl. rom, 20 ml. lemon juice, 1 spoon blueberry puree.
980 ₺	3 cl. Cin, 3 cl. votka, 1 spoonful ginger sauce, sweet and sour sauce.
980 ₺	6 cl. Votka, 40 ml. grapefruit juice or lemon orange juice, sweet and sour sauce.
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
980 ₺	3 cl. Campari, 3 cl. martini Rosso, 3 cl. absolut vanilla, soda 40 ml.
1.100 ₺	Optionally, it is made with a maximum of 10 cl. alcoholic beverages and by-products using sweet and sour ingredients.

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

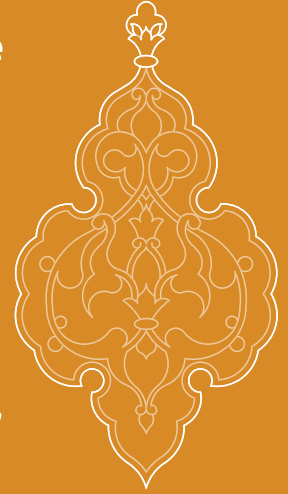


A MONUMENTAL GILT-COPPER (TOMBAK) EWER AND BASIN OTTOMAN TURKEY, LATE 18TH/EARLY 19TH CENTURY

Traditional Turkish Cooking Course

DERALIYE®
Ottoman Palace Cuisine

Cooking Classes



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



www.deraliyerestaurant.com