



Happy New Year

Where Ottoman Heritage Meets the Magic of a New Year

As we welcome 2027, it is our pleasure to invite you on an extraordinary culinary journey inspired by the rich heritage of Ottoman Palace Cuisine.

Tonight, timeless flavors, carefully selected ingredients, and the elegance of our culinary traditions come together to create an unforgettable celebration.

May this special evening bring you joy, cherished memories, and beautiful new beginnings.

Thank you for celebrating with us.

Wishing you a wonderful and prosperous New Year!

New Year Program

19:30 – 21:00

New Year Eve's Fine Dining Warm Christmas Classics

21:00 – 23:00

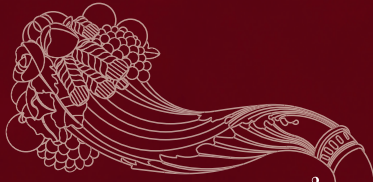
Live Performance - Oldies but Goldies

23:00 – 23:30

New Year Eve's Bingo

23:30 – 02:00

Welcome 2027 with a Live DJ Set by Firat



DERALIYE®

Ottoman Palace Cuisine

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Our prices include VAT. Menu launch date: December 2026 Production location: Deraliye Restaurant, Istanbul. Our products are produced in our own kitchen.

DERALIYE

New Year's Eve

Gala Menu

2027

SELECTION OF LOCAL CHEESES & CURED MEATS

Smoked Circassian Cheese, Cured Beef, Gruyere, Grissini and Local Grapes.

Cold Appetizers

Crispy Swiss Chard with Almonds

Served with strained yogurt, almonds, nigella seeds and aromatic oil.

Avocado Hummus

Served with double-roasted tahini, chickpeas, avocado puree and olive oil.

Girit Ezmesi (Cretan Cheese Spread)

Pistachios and Aegean cheeses.

Muhammara

Roasted peppers, walnuts, crispy bread and pepper paste.

Pembe Sultan (Beetroot & Yogurt Dip)

Strained yogurt, beetroot and olive oil.

Fava (Broad Bean Purée)

Dried broad beans, onion and fresh dill.

Hot Appetizers

Meat-Stuffed Chard Rolls (Etli Pazı Sarma)

Filling made with bulgur, rice and minced meat. Served with basil yogurt.

Kars Goose Croquette with Aged Kashar Cheese

Delicately shredded Kars goose, coated in crispy golden breadcrumbs and deep-fried to perfection, served with a fresh microgreen salad and isot pepper aioli.

Main Courses

Duck Breast with Beetroot Couscous and Erzincan Tulum Cheese Cream

Anatolian duck breast served with beetroot couscous and tulum cheese cream.

Pike-Perch Fillet (Sudak)

Pike-perch from Lake Beyşehir, served with caviar parmesan cream and microgreen salad.

Dessert

Antakya-Style Pumpkin Dessert

Limestone-cured chestnut pumpkin served with syrup and double-roasted sesame tahini.

Unlimited Selection of Local Beverages

Local wine, raki, beer, all soft drinks.



Per Person
275 Euro