

Şehzade (Prince) Menu

Degustation Menu for Luch

12:00 & 17:00

After visiting Topkapi Palace and seeing the architectural elegance of the palace, now you will experience the taste menu which was once prepared and served on the dining table of the kings in the palace, you will feel the history on your plate and you will travel through time.

While you are having unique flavours and nice tastes which have been collected from different regions of the empire, we will have feeling of happiness and excitement because of providing unusual experience to you, our valuable guests.

COLD MEZZES (Appetizers) Spread on the Table

Chickpea Paste (Humus)

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

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.

Babagannuş

Roasted eggplant blended with yoghurt, garlic and olive oil

Spicy Salad

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

Red Beet Pickle

It is flavoured with vinegar, garlic and grape molasses.

(Dishes of Fatih Reign – Extracted from "Dishes of Fatih Period", Süheyl ÜNVER's book that collection of recipes from palace archives.)

HOT APPETIZERS

Ottoman Style Vegetable Mucver

A special recipe from "Melceüt-Tabbahin,1844", the first written recipe book in Turkish Language.

MAIN COURSES

Main dishes are portioned according to the number of people and served in the middle.

Lamb Tandoori

Lamb meat cooked with traditional method in the stone oven.

(1539) Palace recipe during Sultan Suleyman's reign - From Mohammed bin Mehmet Shirvani

Nırbaç

A pot meal with, small pieces of lamb meat, small beef meatballs, kocabasi chickpea,

It exists in 'Namüü-t-tebayi' by Şeyhi that is one of Turkish medicine books in 15th century, described as a pomegranate syrup meat Kalye.

Daily Compote (Hoşaf) 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

Levzine

Almond Powder, Pistachio Powder, Halvah with Honey, Butter and Milk.

It was on the list on the menu of circumcision ceremony of Cihangir and Beyazit in 1539, sons of Suleiman the Magnificent.

55 € per person and every guest on the table must give order as a necessity of service arrangement.

"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.



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

Chickpea Paste (Humus)

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

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

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 APPETIZERS (Served in Turn)

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

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.

Daily Compote (Hoşaf) 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)

77 € per person and every guest on the table must give order as a necessity of service arrangement.

