



DERALIYE®

*Ottoman Palace Cuisine*

BAIAZETH.  
SEC X

# OTTOMAN PALACE CUISINE MENU





## " 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.



*Necati Yılmaz*  
Executive Chef



# Şehzade (Prince) Menu

## Degustation Menu for Lunch

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.







## Soup

### Tarhana Soup with Cherry 220 ₺

Fruit soup seasoned with sour cherry, yoghurt and spices.

Tarhana, early 16th century  
Ottoman Sultan Yavuz Sultan  
Before the Egyptian expedition during  
the reign of Selim Khan  
It has entered the palace prescriptions.



MICHELIN  
2024

ISTANBUL

Gault & Millau  
2024

2024 Our certificates of honor...

## Cold Starters

(1469) by Semih Tezcan from a banquet book.



### Cherry Leaf Wrap 210 ₺

Boiled rice wrapped in grape leaves, cumin, cinnamon, ginger, onion, currant, peanut and grape leaf wrapped with cherry grains.



### Chickpea Paste 185 ₺

Special kocbasi chickpea paste, tahini, lemon, garlic, black pepper, hummus with currants and cinnamon.



### Lamb Neck with Thyme 240 ₺

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

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

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

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# Cold Starters



## Mutabbal 185 ₺

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



## Mixed Appetizer Plate 740 ₺

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



## Baba Ganoush 190 ₺

Roasted eggplant blended with yoghurt, garlic and olive oil.



## Muammara 190 ₺

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



## Hot Paste 185 ₺

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

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# Hot Starters



## Grilled Octopus 780 ₺

Octopus arm served with eggplant puree.



## Shrimp Casserole with Garlic Sauce 720 ₺

Shrimp with lots of garlic, with shallots and parsley cooked in the pan.



## Stuffed Dried Eggplant 420 ₺

Stuffed eggplant with thin-fat ground beef, pepper paste, rosemary and various spices. Served with warm yoghurt.



## Arefe Kibbeh 410 ₺

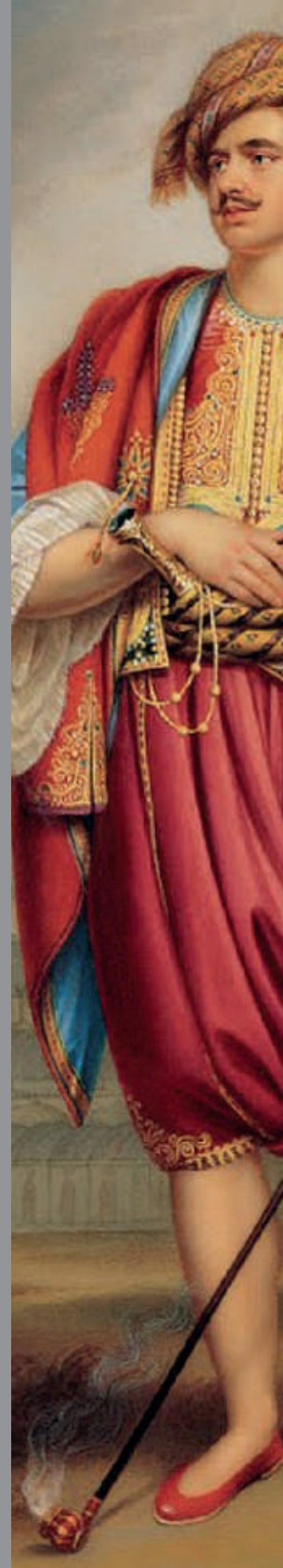
Stuffed meatballs with minced meat, almonds, pistachios, currants, rosemary and various spices.



## Sailor's Roll Patty 520 ₺ with Honey

Fried pastry wrapped in dough prepared with various Turkish cheeses. Served with honey and currants on top.

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# Salads

## DERALIYE®

*Osmanlı Saray Mutfağı*

### **Tabbule** 480 ₺

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

*Tabbule*



*Shrimp Salad with Pomegranate Grains and Arugula*

### **Shrimp Salad with Pomegranate Grains and Arugula** 680 ₺

Shrimp sauteed in butter is served with arugula, cherry seeds or pomegranate seeds.



*Shepherd Salad with Pomegranate Syrup*

### **Shepherd Salad with Pomegranate Syrup** 440 ₺

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



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# From The Palace Cuisine Main Courses



## **Lamb Shank** 1.100 ₺

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

Special dish of Ottoman Cuisine Lamb shank is a flavor entered to the palace cuisine after the reflection of nomadic culture.



## **Stuffed Apple or Quince** 860 ₺

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.



## **Stuffed Melon** 1.100 ₺

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

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

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### Lamb in Tandoori 1.050 ₺

Lamb meat with spicy stuffed rice cooked in a stone oven with traditional method.



### Ali Nazik Kebab 1.080 ₺

Lamb skewers over roasted eggplant and garlic yogurt.

According to legend, when Yavuz Sultan Selim visited Antep, a grand ceremony was held, and this dish was prepared for Sultan Selim.



### Rack of Lamb (one personality) 1.320 ₺

Rack of lamb marinated with fresh thyme rosemary and herbs. served with sour sauce



### Terkib-i Mutancana 1.050 ₺

Honey, vinegar, apricot, dried figs and razaki grapes, palace dish made of lamb shank.

Fatih and Süleymaniye in Istanbul II. in Imares 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

A special recipe from Suleiman, the Magnificent's cuisine a recipe from a banquet book of 1539.



**Roasted Chicken with Eggplant puree** 680 ₺  
Chicken marinated with cinnamon over Eggplant Purée.



**Goose Kebab** 1.275 ₺  
Goose meat served with rice and special sauce in phyllo pack.



**Quail with Basil Sauce** 920 ₺  
Roasted eggplant in the oven  
quail meat cooked with basil and honey.



**Grilled Chicken Wings** 615 ₺  
Grilled Chicken Wings Marinated  
with Pepper Paste, Yogurt and herbs

Meat is the basic element of Ottoman Food culture. Eating meat was the main requirement of the nutrition in Ottoman Empire and Central Asia. Meat such as sheep, deer, rabbit, horse meat and poultry such as goose, quail and duck were the main meats in the pre-Muslim eating habits of Turks living on hunting and animal husbandry. After our ancestors from Central Asian steppes entered into the Anatolia, meat maintained its leading role in the cuisine and even had a important place as a social status. Cooked with different recipes with the comfort of richness in Ottoman Palaces. In our restaurant, we have prepared recipes staying true to the original as much as possible.

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# Beef Dishes Of The Palace



## **Beef Kebab Rested with Coarse Herbs** 1.120 ₺

Thinly cut slices of entrecote flavored with cumin and cinnamon.

## DERALIYE®

*Ottoman Palace Cuisine*

With the impact of culture of the life, beef was not very popular in the Ottoman Turkish cuisine. As you will see in our menu of Ottoman Palaces and Turkish cuisine, mostly game animals, poultry and lamb consumed.

Beef started to be consumed upon the will to change towards the western culture with the impact of Europeanization in the last periods of the Ottoman Empire, and started to be cooked in the Palace kitchen as well.

The following dishes are steak fillet dishes cooked in the 18 th century Ottoman Palaces

## **Tandoor Veal Brisket** 1.120 ₺

Veal brisket Marinated with herbs. cook in tandoor oven



## **Kirde Kebab** 1.050 ₺

Fried beef with yoghurt and vegetables on a crunchy dough.

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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 1.100 ₺

Lamb Chops with grilled vegetables.



## Grilled Meatballs 680 ₺

Grilled meatballs with smoked eggplant.



## Adana Kebab 710 ₺

Grilled kebab with minced meat of lamb and beef chopped with zirh.



## Eggplant Kebab 810 ₺

Lamb and beef meat chopped with zirh, between two eggplants.



## Pistachio Kebab 810 ₺

Lamb and veal minced meat marinated with pistachio.

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# Great Dishes of The Palace



**Rack of Lamb** (for two pax) 4.750 ₺

Baked lamb meat prepared from the rib region of the lamb



**Mixed Grill** (for two pax) 3.720 ₺

Adana Kebab, kebab with pistachio, chicken wing, eggplant kebab, lamb chops, tomato kebab served with pita and grilled vegetables.

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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.



**Lamb Shoulder** (for two – three pax) 4.750 ₺  
Lamb shoulder served with stuffed rice cooked in tandoori.  
Stuffed pilaf is prepared with rice, currants, black pepper and pine nuts.



**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.



**Testi Kebab** (for two pax) 1.350 ₺  
A local Anatolian folk dish prepared with lamb, Garlic,  
Red Pepper, Red Pepper, Fresh thyme, and pepper paste.

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



**Grilled Jumbo Shrimp** 1.300 ๕

Grilled fish with seasonal greens cooked on a charcoal grill.

**Sea Bass on Paper** 820 ๕

Mastic, coriander, lemon, dill, vegetable and almond.



**Grilled Sea Bass** 810 ๕

Grilled fish with seasonal greens cooked on a charcoal grill.



**Kulbasti Salmon Fish** 820 ๕

Grilled fish with seasonal greens cooked on a charcoal grill



**Grilled Sea Bream** 810 ๕

Grilled fish with seasonal greens cooked on a charcoal grill.





# Vegetarian Main Courses



**Vegetable Katmer** (Vegetarian) 620 ₺  
Hidden inside crispy phyllo dough, crepes made with eggs and flour, accompanied by seasonal vegetables. Served with garlic yogurt.



**Piruhi** (Vegetarian) 420 ₺  
Tulum cheese is wrapped in a thin, unleavened dough with onions and parsley. Sprinkle with toasted walnuts with butter.



**Vegetarian Testi Kebab** 620 ₺  
Vegetable casserole dish prepared in the traditional cooking method.

## Pastry

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



\*\*\***Spaghetti** 425 ₺  
Neapolitan Tomato sauce, basil and parmesan cheese.



\*\*\* **Spaghetti Bolognese** 465 ₺  
Finly chopped minced meat, basil, parmesan cheese.

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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



# Desserts

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



## Levzine 325 ₺

Halva with powdered almond, butter, and nutmeg.

## Ice Cream 150 ₺

Vanilla, cocoa, or fruit ice cream.

## Fruit Plate 440 ₺

Seasonal fruits.



## Baked Rice Pudding 265 ₺

Baked pudding with rice.



## Katmer 420 ₺

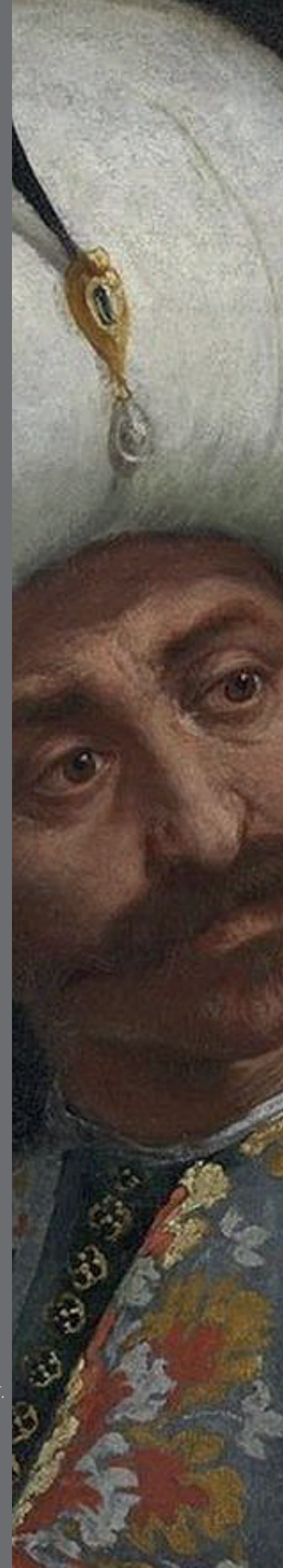
Turkish dessert with lots of green pistachios, cream and butter in baklava dough. Served with ice cream.



## Baklava 420 ₺

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.

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# BEVERAGES List

## BEERS

Efes Draft 33 cl.	205 ₺
Efes Draft 50 cl.	250 ₺
Bomonti Unfiltered	270 ₺
Bomonti Dark	270 ₺
Heineken	280 ₺
Miller	280 ₺
Non Alcoholic Beer	280 ₺
Corona	280 ₺

## GLASS OF HOUSE WINE

Glass of Red Wine	320 ₺
Glass of White Wine	320 ₺
Glass of Rose Wine	320 ₺
Glass of Sweet Wine	370 ₺
Glass of Champagne	720 ₺
Spritzer	320 ₺

## NON ALCOHOLIC DRINKS

Fresh Orange Juice	240 ₺
Fresh Pomegranate Juice	370 ₺
Fruite Juice	120 ₺
(cherry, peech, apricot, apple)	
Home Made Lemonade	160 ₺
Coca Cola, Coca Cola Light,	
Coca Cola Zero	120 ₺
Sprite, Fanta, Ice Tea	120 ₺
Turkish Yogurt Drink	120 ₺
Sparkling Soda Water	100 ₺
Red Bull	460 ₺
San Pellegrino 1Lt	420 ₺
Home Made Sherbet	180 ₺

## HOT DRINKS

Tea	50 ₺
Fruit and Herb Tea	125 ₺
Linden, Sage, Apple, Mint, Jasmin, Rose	
Hip, Chamomile)	
Turkish Coffee	150 ₺
Nescafé	180 ₺
Americano	190 ₺
Espresso	190 ₺
Capuccino	210 ₺
Latte Macchiato	220 ₺
Espresso Macchiato	220 ₺
Baileys Caffee	720 ₺
Irish Caffee	820 ₺

## VODKA

Finlandia	425 ₺
Smirnoff	445 ₺
Absolut	510 ₺
Belvedere	685 ₺
Grey Goose	685 ₺
Russian Standard	510 ₺
Beluga	685 ₺

## GIN

Gordon's	625 ₺
Beefeater	680 ₺
Gilbeys	580 ₺
Bombay	625 ₺
Hendriks	720 ₺
Monkey 47	940 ₺
Tanqueray No Tea	920 ₺

## RUM

Bacardi	680 ₺
Bacardi Black	720 ₺
Captain Morgan	680 ₺
Captain Morgan Black	710 ₺
Captain Morgan Spicy	680 ₺
Havana Club	680 ₺

## TEQUILA

Olmega	780 ₺
Olmega Gold	910 ₺
Patrón Silver	760 ₺
Patrón Gold	980 ₺
Don Julio	1.140 ₺
Sierra	780 ₺
Acapulco Silver	780 ₺

## 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 ₺

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*

## LIQUERS

Raspberry, Amaretto, Strawberry	
Mint, Banana	620 ₺
Cointreau	820 ₺
Bailey's Irish Cream	780 ₺
Amaretto di Saranno	820 ₺
Jägermeister	820 ₺
Kahlúa	820 ₺
Archers	820 ₺
Malibu	820 ₺
Campari	750 ₺
Safari	780 ₺
Tia Maria	780 ₺
S.T Germain	780 ₺
Cardinal Melon	840 ₺
Sambuca	860 ₺
Grappa	840 ₺
Chambord	980 ₺
Aperol	780 ₺
Angostura	940 ₺

## VERMUT

Martini Dry	625 ₺
Martini Rosso	625 ₺
Martini Extra Dry	625 ₺

## COGNAC

Martell V.S	820 ₺
Rémy Martin V.S.O.P	820 ₺
Hennessy X.O.	1750 ₺
Hennessy Very Special	1450 ₺
Hennessy V.S.O.P	1750 ₺
Rémy Martin X.O	1750 ₺
Metaxa	820 ₺

## WHISKEY

Talisker 10	1200 ₺
The Glenlivet 12	1200 ₺
Lagavulin 10	1450 ₺
Glenfiddich 12	920 ₺
Chivas Regal 18	1200 ₺
Chivas Regal 12	910 ₺
Macallan 12	910 ₺
Jameson	810 ₺
Jim Bean Bourben	820 ₺
Johnie Walker Black Label	820 ₺
Johnie Walker Red Label	780 ₺
Jack Daniel's	820 ₺
J&B	780 ₺
Jim Beam	820 ₺

## COCKTAILS

Mojito	660 ₺
Bloody Marry	790 ₺
Pina Colada	660 ₺
Gin Fizz	780 ₺
Negroni	980 ₺
Cosmopolitan	860 ₺
Whiskey Sour	860 ₺
Bellini	860 ₺
Cuba Libre	880 ₺
Margarita	820 ₺
Martini Dry	820 ₺
Sex On The Beach	900 ₺
Long Island	820 ₺
Lynchburg Lemonade	965 ₺
Red Devil	980 ₺
Ginger Club	980 ₺
Smoke Touch	980 ₺
Spice Passion	980 ₺
Barbie and Ken	980 ₺
Deraliye Special	1100 ₺

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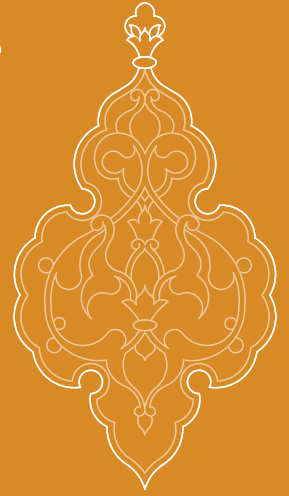
A MONUMENTAL GILT-COPPER (TOMBAK) EWER AND BASIN OTTOMAN TURKEY, LATE 18TH/EARLY 19TH CENTURY



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



# DERALIYE®

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## 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.

