



MICHELIN
2024
ISTANBUL

Gault & Millau
2024

DERALIYE®
Ottoman Palace Cuisine

OTTOMAN SULTAN TABLE IN RAMADAN

Menu

Starters for İftar

Medina Persimmon, Walnut, Sun Dried Apricots, Caper Flower with Kalamata Olive,
Feta Cheese, Handmade Jam, Honey, Butter
Special Ottoman Sherbet Treat for Every İftar Evening "Basil Sherbet or Tamarind Sherbet".

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 kocabasi paste.

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.

Babagannush

Roasted eggplant blended with yoghurt, garlic and olive oil.

Spicy Salad

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

"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

Lamb in Tandoori

Lamb meat cooked with traditional method in the stone oven.

&

Ali Nazik Kebab

Roasted eggplant roasted with sesame oil and lamb on top with garlic yogurt

Dessert from Palace

Katmer

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

Compote with seasonal fruits

Unlimited Tea, 1 piece Coffee or Beverage.

Menu Price: 1.750 TL / Per Person VAT Include. 10% service fee will be added.



"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.



Our prices include VAT. Menu start date February 2024
Production location Deraliye Restaurant Istanbul. Our products are produced in our own kitchen