

# DERALIYE TERRACE® RESTAURANT

Istanbul; It was the subject of epics where sultans and sultans lived.  
amazing city. Moreover; Istanbul has been the subject of many poets' poems.  
With its inns, Bosphorus, bridges, historical mosques and many rare districts  
Istanbul is a city that makes you live the moment and make you feel alive. that much  
Looking at this rare city that combines beauty from Deraliye Terrace  
It will be an amazing experience. A complete moment while experiencing the view  
Talented team under the strict guidance of chef Necati Yılmaz for your savings  
An original menu containing superior tastes has been prepared for you.  
While the taste of the food will make you close your eyes, you will be distracted by the view.  
you won't get it. Immerse yourself in great tastes and historical views.  
Leave it to its beauty and Istanbul.

*Necati Yılmaz*

Executive Chef

*Necati Yılmaz*





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## Soups



### Lentil Soup 425 ₺

Lentil soup is served with a slice of lemon and a slightly hot sauce with butter.  
Contains lactose and gluten.



### Toyga Aşı Soup 450 ₺

Chickpeas, wheat, yoghurt, bitter oil, mint  
Contains gluten.

*\*Sübeyl Ünver Palace recipe from the book Dishes of the period of Sultan Mehmet The Conqueror.*

## Cold Starters



### Baba Ganoush (without yoghurt) 320 ₺

Grilled aubergine lemon juice, garlic.  
Contains lactose.



### Hot Paste 320 ₺

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



### Mutabbal 320 ₺

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

“Please let us know your dietary requirements and allergies so we can better prepare your meal.”  
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### Leaf Wrap with Cherry 455 ₺

Boiled rice wrapped in grape leaves, allspice, cinnamon powder, currant, peanut and grape leaf wrapped with cherry grains. Dried food is contained.



### Lamb Neck with Thyme 485 ₺

Boiled lamb neck with plum sauce blended with spices.



### Mixed Appetizer Plate (2 pax) 1.480 ₺

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



### Muammara 350 ₺

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



### Carrot Tarator 350 ₺

Strained yoghurt, carrot, walnut, garlic, olive oil. Contains nuts.



### Local Cheese Plate 1.250 ₺

Curd cheese, cheddar cheese, old cheddar, tulum cheese, moldy cheese, basket cheese, mihaliç cheese, goat cheese, kolot cheese.

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# Hot Starters



## Stuffed Dried Eggplant 500 ₺

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



## Roasted Eggplant with Tulum Cheese 600 ₺

Roasted eggplant, tulum cheese filling cheddar cheese.



## Local Cheese Sailor Pastry 720 ₺

Mixed Turkish cheeses, honey, currants. Nuts and lactose contains.



## Stuffed Tomatoes with Shrimp 650 ₺

Baked tomato stuffed with shrimp, cheddar cheese.



## Shrimp Stew 1.100 ₺

Shrimp, butter, garlic, shallot. Shelled sea product and Lactose cerr.



## Pistachio Stuffed Meatballs 450 ₺

Served with bulgur, peanuts and strained yoghurt, stuffed with ground beef with walnuts. Contains nuts.

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**Grilled Octopus with  
Eggplant Puree** 1.350 ₺

Eggplant puree, served with masolin  
and grilled octopus.

Contains Gluten and Lactose, Molluscum.



**Crispy Anchovy (Seasonal)** 750 ₺

Served with breaded and fried anchovies,  
arugula and onions.



**Hot Hummus with Butter and  
Pastrami** 1.250 ₺

Chickpea, tahini, butter and pastrami.



**French Fries with Smoked  
Circassian and  
Grated Parmesan** 500 ₺



**Breaded Halloumi Fries** 980 ₺

Breaded halloumi cheese.

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**Shrimp Salad with Pomegranate Grains 900 ₺**

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

## Salads



**Goat Cheese Salad 600 ₺**

Ring goat cheese, mediterranean greens, balsamic glaze.



**Greek Salad 650 ₺**

Tomatoes, cucumbers, peppers, red onions, white cheese.



**Chicken Caesar Salad 800 ₺**

Iceberg lettuce, croutons, chicken, caesar sauce, parmesan cheese.

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## Salads



**Green Apple Tuna Salad** 820 ₺  
Mediterranean greens, green apple, tuna.



**Quinoa Salad with Avocado** 800 ₺  
Arugula, quinoa, avocado, olive oil, balsamic glaze.



**Walnut Pomegranate Arugula Salad** 600 ₺  
Arugula, walnut, pomegranate, olive oil.



**Tenderized Tenderlion Salad with Roasted** 1.010 ₺  
Mediterranean greens, roasted capia pepper, tenderized tenderlion, croutons, parmesan cheese.

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# Fish Dishes



**Grilled Sea Bass** (for two pax) 5.000 ₺

Grilled fish with seasonal greens cooked on a charcoal grill. (1 kg sea bass used.)



**Grilled Bass** 1.250 ₺

Grilled fish with seasonal greens cooked on a charcoal grill.



**Grilled Jumbo Shrimp** 2.250 ₺

Grilled fish with seasonal greens cooked on a charcoal grill.  
Contains Shellfish and Lactose.



**Grilled Beam** 1.250 ₺

Grilled fish with seasonal greens cooked on a charcoal grill.

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### Steamed Whiting 1.150 ₺

Whiting fish cooked with butter and tomato sauce.

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## Fish Dishes



### Kulbasti Salmon Fish 1.350 ₺

Grilled fish with seasonal greens cooked on a charcoal grill.



### Sea Bass on Paper 1.250 ₺

Mastic, coriander, lemon, dill, vegetable and almond.  
Sea bass wrapped in paper cooked in traditional steamed and baked tandoori style.

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**Lamb Tandoori** 1.650 ₺

Cooked in a stone oven using the traditional method lamb meat with spicy rice.



**Veal Chops** 1.850 ₺

Served with sauteed spinach and baked potatoes.

## Beef Dishes



**Grilled Chicken Breast** 1.000 ₺

Served with creamy spinach sauteed and baked potatoes. Contains lactose. (Offered as an alternative.)



**Wet Meatballs** 980 ₺

Grilled meatballs served with bread with tomato sauce, grilled vegetables and yoghurt.



**Filet Mignon with  
Demi Glace Sauce** 1.750 ₺

Served with mashed potatoes.  
Contains lactose.

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## **Shashlik 1.450 ₺**

Served with creamy grilled tenderloin, buttered bread and grilled vegetables.



## **Lamb Beyti Kebab 1.700 ₺**

Lamb Karski with grilled vegetables.



## **Lamb Chops 1.700 ₺**

Served with sauteed spinach and baked potatoes



## **Tenderized Beef (Min. 2 pax) 5.550 ₺**

Served with beef tenderloin, sauteed spinach and baked potatoes.



## **Mixed Steak (Min. 2 pax) 5.550 ₺**

Beef tenderloin, lamb tenderloin, lamb chops, shashlik, meatballs, chicken breast, served with sauteed spinach and baked potatoes.

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# From The Palace Cuisine Main Courses



## Kaz Kebabı (Goose Kebab) 1.750 ₺

Goose meat served with rice and special sauce in phyllo pack. Contains Gluten and Lactose.

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



## Kuzu Kafes (for two pax) 6.250₺ (Rack of Lamb)

Baked lamb meat prepared from the rib region of the lamb. Contains Gluten and Lactose.



## Kuzu İncik (Lamb Shank) 1.720 ₺

Lamb shank served on a roasted eggplant and flavored with cinnamon and black pepper. Contains Gluten and Lactose.

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

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### Kirde Kebab 1.690 ₺

Fried beef with yoghurt and vegetables on a crunchy dough.



### Elma veya Ayva Dolması (Stuffed Apple or Quince) 1.250 ₺

Roasted stuffed (Apple or Quince) prepared with minced lamb and beef chopped with a tool called as "zirh" in Turkish, and the rice, spring herbs, pine nuts and currants. Contains dried foods.



### Roasted Chicken with Eggplant puree 1.100 ₺

Chicken marinated with cinnamon over eggplant puree.

Contains Gluten and Lactose.



### Kavun Dolması (Stuffed Melon) 1.720 ₺

Roasted melon stuffed with finely chopped beef, rice, spice, rosemary, fresh thyme, pine nuts, almonds, pistachios and currants. Contains dried foods.

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

## From The Palace Cuisine Main Courses

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**Creamy Tortellini with  
Purple Basil** 800 ₺  
Contains gluten.



**Ravioli with Spinach  
and White Cheese** 750 ₺  
Contains gluten.

## Pastry



**Chicken Fettucini** 1.100 ₺  
Mushroom, vegetable and cream pasta.  
Contains gluten.



**Dane-i Sari** 520 ₺  
Chickpea and saffron rice.  
Contains gluten.



**Spaghetti Bolognese** 940 ₺  
Finly chopped minced meat, basil,  
parmesan cheese.  
Contains gluten.

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## Desserts

### **Katmer** 750 ₺

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

Served with ice cream.

Contains dried nuts and lactose.

### **Marash Ice Cream** 500 ₺

Goat milk ice cream.

Contains lactose.

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### Fruit Plate 1.000 ₺

Seasonal fruits



### Tiramisu with Gum Mastic 680 ₺

Turkish coffee flavored dessert with gum mastic.  
Contains Gluten and Lactose.



### Levzine 720 ₺

Halva with powdered almond, butter, and nutmeg.  
Contains dried nuts and lactose.



### Baklava 650 ₺

Doug 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 ice cream. Nuts contain lactose and gluten.

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

## Desserts

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# BEVERAGES List

## BEERS

Efes Draft 33 cl.	300 ₺
Efes Draft 50 cl.	350 ₺
Bomonti Unfiltered 50 cl.	360 ₺
Heineken 33 cl.	380 ₺
Non Alcoholic Beer 33 cl.	350 ₺

## GLASS OF HOUSE WINE

Glass of Red Wine 15 cl.	420 ₺
Glass of White Wine 15 cl.	420 ₺
Glass of Rose Wine 15 cl.	420 ₺
Glass of Champagne 15 cl.	1.000 ₺
Spritzer 15 cl.	430 ₺

## NON ALCOHOLIC DRINKS

Fresh Orange Juice 330 ml.	350 ₺
Fresh Pomegranate Juice 330 ml.	370 ₺
Fruite Juice 330 ml.	175 ₺
(cherry, peech, apricot, apple)	
Home Made Lemonade 330 ml.	200 ₺
Coca Cola, Coca Cola Light,	
Coca Cola Zero 330 ml.	160 ₺
Sprite, Fanta, Ice Tea 330 ml.	160 ₺
Turkish Yogurt Drink 330 ml.	160 ₺
Sparkling Soda Water 200 ml.	130 ₺
Red Bull 250 ml.	500 ₺
San Pellegrino 750 ml.	500 ₺

## 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 ₺
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 ₺
Monkey 47 4 cl.	940 ₺

## RUM

Bacardi 4 cl.	700 ₺
Bacardi Black 4 cl.	730 ₺
Campani 4 cl.	830 ₺
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 ₺

## RAKI

	70 cl.	35 cl.	8 cl.	4 cl.
Yeni Raki	4.250 ₺	2.125 ₺	540 ₺	330 ₺
Tekirdağ Raki	4.350 ₺	2.640 ₺	560 ₺	330 ₺
Tekirdağ Altın Seri	4.450 ₺	2.700 ₺	570 ₺	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!!.

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# BEVERAGES List

## 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 ₺

## VERMUT

Martini Dry	4 cl. 625 ₺
Martini Rosso	4 cl. 625 ₺
Martini Extra Dry	4 cl. 625 ₺

## COCKTAILS

Mojito	660 ₺	6 cl. Rum, 30 ml. lemon juice, brown sugar or 15 ml. sugar syrup, mint leaves, 40 ml. soda.
Bloody Marry	790 ₺	Vodka 5 cl., tomato juice 100 ml., lemon juice 25 ml., Worcester sauce 2-3 drops, hot sauce, salt, pepper
Pina Colada	660 ₺	White rum 6 cl., 120 ml. pineapple juice, coconut syrup or milk 60 ml.
Gin Fizz	780 ₺	Gin 4.5 cl., 30 ml. lemon juice, 1 cl. sugar syrup, soda 20 ml.
Negroni	990 ₺	3 cl. Cin, 3 cl. campari, 3 cl. vermouth.
Cosmopolitan	860 ₺	2 cl. Votka, 1-2 cl. cointreau, 40 ml. lemon juice, cranberry syrup 1-2 cl.
Whiskey Sour	860 ₺	6 cl. Bourbon whiskey, 3 cl. lemon juice, 1.5 sugar syrup, 1 egg, 1-2 drops of Angustra bitters.
Bellini	860 ₺	10 cl. Prosecco, peach puree, 3 cl. Archers.
Cuba Libre	880 ₺	4 cl. Rom, 4 cl. cola, 20 ml. lemon juice.
Margarita	820 ₺	8 cl. Tequila, 3 cl. orange liqueur, 4 cl. lemon juice, salt.
Martini Dry	820 ₺	6 cl. Gin, 7 cl. dry martini, green olives .
Sex On The Beach	900 ₺	4-5 cl. Vodka, peach liqueur 3 cl. , 60 ml orange juice.
Long Island	990 ₺	1,5 cl. Tekila, 1,5 cl. votka, 1,5 cl. rom, 1,5 cl. cin, 1,5 cl. orange liqueur, 20 ml. cola.
Lynchburg Lemonade	965 ₺	4 cl. Jack Daniel's, 2 cl. cointreau, 20 ml. lemon juice, 10 ml. sugar syrup.
Aperol Spritz	680 ₺	60ml Aperol, 90ml prosecco, 30ml soda.

## 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 ₺

## WHISKEY

Talisker 10	4 cl. 1.200 ₺
Glenfiddich 12	4 cl. 1.200 ₺
Chivas Regal 18	4 cl. 1.200 ₺
Chivas Regal 12	4 cl. 910 ₺
Macallan 12	4 cl. 910 ₺
Jameson	4 cl. 810 ₺
Johnie Walker Black Label	4 cl. 820 ₺
Johnie Walker Red Label	4 cl. 820 ₺
Jack Daniel's	4 cl. 820 ₺
J&B	4 cl. 750 ₺
Jim Beam	4 cl. 820 ₺

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# Traditional Turkish Cuisine Cooking Course

# Cooking Classes

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Imagine: Our Chef Necati Yılmaz

The Ottoman Palace cuisine expert will cook. Three plates from the Sultan's table are with you. ancient times

You will learn. Secrets and recipes of the palace cuisine... You will enjoy the unique and atmospheric design,

Different and popular dishes of the sultans. At the end of the day you'll get your chance.

Enjoy breathtaking meals at our Deraliye Terrace Restaurant, beautiful, magnificent

Terrace in the Istanbul skyline. At the end of the program you will have an amateur. Culinary participation certificate.

If you want to feel the atmosphere of Istanbul, taste the history and enjoy the magnificent aesthetics.

You should definitely visit our gastronomy and cooking class.

If you need more information and reservations, please contact us

**Whatsapp / Telegram: +90 532 655 4698 & +90 539 593 7797**