

DERALIYE
Ottoman Palace Cuisine

Christmas MENU

BEGINNINGS

Lamb Neck with Thyme

Lamb neck blended with spices, with lamb brain, plum sauce and red cabbage

Local dry pastrami

Thin slice of meat with dried fenugreek and spices using the traditional method.

Cheese

Traditional smoked Turkish cheese.

SPECIAL MENU FOR NEW YEAR'S EVE ON 31 DEC

Chickpea Paste

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

Leaf Wrap with Cherry

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

Muammara

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

Mutabbal

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

HOT STARTERS

Gemici Pastry

It is served accompanied by local Turkish cheeses wrapped in Yufka and Erzurum flower Honey.

Leaf wrap with dried meat (accompanied by smoked yogurt)

dried, processed beef, bulgur, rice, various spices, buffalo yogurt

MAIN DISHES

Veal Medallion

Rested Flet mignon accompanied by veal, mashed sweet potatoes and root vegetables

Goose

Served with minth sauce and crispy lavash

DESSERTS

Quince Dessert

Traditional Turkish dessert with cherry sauce, accompanied by buffalo cream

Unlimited local beverages.

NEW YEAR PROGRAM

19:30 - 21:00: New Year's Eve's fine dining with the warmest Christmas Song

21:00 - 23:00: Live performance Oldies but Goldies

23:00 - 23:30: New Year Eve's Bingo Game

23:30 - 02:00: Welcome 2026 & DJ performance

250 € /PER PERSON

A 10% service charge is included in the price.



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