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Ottoman Palace Cuisine

MICHELIN
2024

ISTANBUL

PERA MUSEUM KUTAHYA TILES AND CERAMICS 2
FROM THE SUNA AND İNAN KIRAÇ FOUNDATION COLLECTION




Matbah[®]
◆ *Ottoman Palace Cuisine* ◆

MICHELIN
2024

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Menu

"MATBAH" WELCOMES EXCLUSIVE GUESTS
AND GOURMETS TO THE STYLISH
"OTTOMAN PALACE CUISINE"
MAINTAINING ITS UNIQUE HERITAGE





A GILT COPPER (TOMBAK) SHERBET CONTAINER OTTOMAN TURKEY, LATE 18TH CENTURY

The latticed pyriform body fitted with two cast C-shaped handles and a tap, each topped by a flower, domed cover with similar finial, with cylindrical liner for coals or ice (42cm.) high

Menu

Soups

Scorpion Fish Soup (14th. century)

Scorpionfish soup made from vegetables and assorted spices.

Tarhana Soup with Cherry

Fruit soup seasoned with sour cherry, yoghurt and spices 

Cold Appetizers

Okra with Olive Oil 300 ₺

Okra cooked with onion, garlic, capia pepper, carrot, lemon juice and olive oil.

Gerdaniyye with Pomegranate Syrup (18th century)

Lamb chuck blended with thyme, black peppercorn and assorted spices served with pomegranate syrup

Stuffed Eggplant (18th century)

Whole eggplant stuffed with onion, garlic, tomatoes and cooked in olive oil.

Celery with Olive Oil (17th century)

Celery cooked carrots, peas flavored with dill and olive oil.

Cabbage Rolls with Mussels (14th century)

Cabbage roll stuffed with currants, peanuts, mint, parsley, dill, rice, mussels, cinnamon and black pepper



Hot Appetizers

Sailor's Roll With Honey (15th century)

Ottoman pastry with seven different Turkish cheeses and pea, wrapped in homemade filo, fried in olive oil, served with honey with currants.

Vine Leaf Roll (18th century)

A dish consisting of cooked grape-vine leaves wrapped around a variety of fillings such as minced meat, rice, and various spices

Turkish Rice Pilaf

Turkish rice pilaf cooked in a casserole with currants, pine nuts, almonds and béchamel sauce

Zelabiyye Roll (18th century)

Hand-rolled dough prepared with green lentils, onion and tulum cheese

Salads

Season Salad

Green salad prepared with seasonal greens and seasonal vegetables served with olive oil and lemon juice

Gherkin Pickled Cucumbers

Aromatized with Bay Leaf, Grape Syrup & Garlic

Yogurt and Cucumber Salad

Yoghurt with chopped cucumber, mint

Products with geographical indications are used. You can get information from our service staff.
“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.

Main Courses

Goose Kebab (15th century)

Goose meat wrapped inside filo stuffed with pilaf which is made of currants, pine nut and almond, served with special sauce

Lamb Shank with Marmarina (17th century)

Lamb shanks served on spinach seasoned with cinnamon and black peppercorn

Stuffat Tal-Fenek (Rabbit Stew) (18th century)

Stew made with shallot, pepper paste and chickpeas

Stuffed Quince With Molasses (15th century)

Quince with molasses prepared with minced beef, rice, almond, currants, pine nut and spices

Kirde Kebab (18th century)

Roasted beef tenderloin with yoghurt and vegetables on crispy dough

Lamb Neck with Damson Plum (1844)

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

Mahmudiye Honey Chicken (15th century)

Chicken baked in an earthenware casserole seasoned with almonds, apricot, grape, honey, cinnamon and lemon juice

Grilled Sole Fish (18th century)

Grilled fish with seasonal greens cooked on the grill

Tike Kebabi (18th century)

Grilled kebab with minced beef, village chicken, beef tenderloin served with rice and lavash bread

Boran-i Hassa (Vegetarian) (14th century)

Roasted spinach with garlic and yoghurt

Stuffed Aubergine with Rice (Vegetarian) (15th century)

Aubergine stuffed with rice cinnamon, cardamom dried mint flavored with saffron



AN IZNIK POTTERY DISH OTTOMAN TURKEY, CIRCA 1570

With sloping rim on short foot, the white interior with a central roundel depicting three bunches of grapes surrounded by vine leaves, the cavetto with eight stylised floral sprays, the border with spiralling roundels alternating with large 'S' motifs, the exterior with seven similar floral motifs, hair cracks, drilled hole in rim and two in foot (34.5cm.) diam.



Desserts

Baklava (14th century) 

A dessert consisting of phyllo dough, walnuts, butter and sugar.

Baked Tahini Halva with lemon and walnuts

Pounded Almond Halva (15th century)

Almond halva with granulated sugar and butter

Pumpkin Dessert (15th century)

Pumpkin dessert seasoned with molasses, served with walnut



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