




Matbah[®]
◆ *Ottoman Palace Cuisine* ◆

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MICHELIN
2024

ISTANBUL




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◆ *Ottoman Palace Cuisine* ◆

AN IZNIK POTTERY JUG
OTTOMAN TURKEY, CIRCA 1585

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

Summer Menu





Matbah®

Osmanlı Sarayı Matbağı

In the heart of Old İstanbul, next to Hagia Sophia and a few steps from Topkapı Palace, Matbah Restaurant offers a selection of dishes that used to be served at the court of the Ottoman Empire.

We invite you to embark on our historical voyage and experience the exclusive delight of a menu fit for a sultan.

Treat Yourself as a Sultan

Menu

Soup

Wheat Soup (15th. century) 285 ₺ 

Cold soup of chickpeas and cracked wheat with yoghurt, garlic. Served cold.

Cold Appetizers

Stuffed Vine Leaves with Sour Cherries (15th. century) 350 ₺

Vine leaves stuffed with a blend of sour cherries, rice, onions and pine nuts, cooked lightly in olive oil and served chilled.

Special Humus (15th. century) 325 ₺

Chickpea paste with currants, pine nuts and cinnamon

Stuffed Calamari with Shrimp (18th. century) 425 ₺

Calamari, stuffed with blend of rice, pine nuts, cinnamon and shrimp

Stuffed Eggplant (17th. century) 315 ₺

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

Stuffed Artichokes in Olive Oil (17th. century) 395 ₺

Artichokes cooked with green peas, carrots and potatoes flavored with dill and olive oil

 Contains Gluten

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.”



Hot Appetizers

Arefe Meatball (15th century) 400 ₺ 

Meatballs coated stuffed with minced meat, bulgur, onion, semolina, walnuts, anise, cinnamon.

Sailor's Roll with Honey (15th century) 440 ₺ 


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

Roasted Eggplant with Tulum Cheese and Walnuts (15th century) 415 ₺

Roasted eggplant, tulum cheese from the Erzincan region, filled and walnut.

Dane-i Sari (15th century) 380 ₺

Saffron pilaf with chickpeas

Restiyye (1539) 475 ₺ 

Rolled noodles from the Biga region with old Kars cheddar cheese, walnuts, parsley and red pepper.

Salads

Shepherd's Salad with Pomegranate Dressing and Walnuts 260 ₺

Yoghurt and Cucumber Salad 215 ₺

Yoghurt with chopped cucumber, mint

Purslane Salad with Yoghurt 245 ₺

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All prices are mentioned in Turkish Lira and include VAT. 10% service fee will be added.

Main Courses

Stuffed Melon (15th century) 1.250 ₺

Cored melon stuffed with beef meat, baked with rice, herbs, almonds, currants, and pistachio.

Quail in Garden Eggplant with Basil Sauce (18th century) 1.400 ₺ 

Quail meat prepared in fired garden eggplant with pepper paste, honey and olive oil, seasoned with fresh basil.

Lamb Shank with "Begendi" (14th century) 1.450 ₺ 

Baked lamb shank on a bed of pureed eggplant.

Kirde Kebab (18th century) 1.250 ₺ 

Roast beef tenderloin with yoghurt and vegetables on crispy dough.

Sea Bass with Almonds on Casserole (17th century) 1.400 ₺ 

Sea Bass filet served on casserole, prepared with almond tomato, pepper, bay leaf, seasoned with cilantro.

Zireba Muanjana (14th century) 1.200 ₺

Diced lamb with dried apricots, raisins, honey and almonds, baked in casserole.

Minced Meat Purio Phyllo (17th century) 1.050 ₺ 

Meatballs made of lamb and beef flavored with anise, cinnamon and pistachios.

Fried Chicken with Cinnamon Roasted Eggplant (15th century) 850 ₺ 

Served with roasted almonds, cinnamon and roasted eggplant.

Veal Kebab in Fragrant Herbs (18th century) 1.300 ₺

Thinly sliced grilled beaff ilet, served with cinnamon and cumin sauce.

Stuffed Vine Leaves with Sour Grapes (Vejetarian) (15th century) 700 ₺ 

Stuffed leaves with a blend of rice, cracked wheat, onions and spices, served with yogurt.

Tuffahiye - Apple Stuffed (Vejetarian) (15th century) 800 ₺ 

Stuffed apples stuffed with bulgur, celery stalk and onions and baked. Served with cooked shallots in ginger apple acid.

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A GROUP OF ELEVEN CARVED SPOONS
IMPERIAL OTTOMAN, TURKEY, 19TH CENTURY



Desserts

Baklava (14th century) 310 ₺ 

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

Helatiye (15th century) 260 ₺

Mastic and rose water pudding served with almonds, pistachios, and seasonal fruits.

Baked Rice Pudding (15th century) 250 ₺

Milk dessert made with rice, mastic gum. Served with hand-churned Maraş ice cream.

Honey Halva (14th century) 225 ₺ 

Roasted flour halva with honey and pistachios.

Cherry Bread Dessert (1844) 240 ₺ 

Served with hand-churned Maraş ice cream.



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AN IZNIK POTTERY DISH
OTTOMAN TURKEY, EARLY 17TH CENTURY

Matbah®
◆ Osmanlı Sarayı Mutfağı ◆

Cooking Classes

Masterchef Mr. Kadir Yilmaz will show you the cooking methods, techniques, tips and tricks to prepare a selection of exclusive dishes once served at the court of the Ottoman Sultans.

Menu

Almond Soup (1539) A light almond broth flavored with grated coconut "Kanela" (Cinnamon) Syrup

Sailor's Roll with Honey (15th c./yy) Ottoman pastry with seven different Turkish cheeses; wrapped in homemade filo, fried in olive oil, served with honey with currants

Quail in Garden Eggplant with Basil Sauce

Quail meat prepared in fired garden eggplant with pepper paste, honey and olive oil, seasoned with fresh basil (17th c./yy)

Special Halvah (1582) Sweet made with starch, butter, sugar, almond and rose water



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The classes are held from **Monday to Friday** between 15:00 and 17:00. Attendance fee is **249 Euro per person**. Advance reservation (2 days) is required.

www.matbahrestaurant.com

THERE'S
BEAUTY
THERE'S
WONDER

by masterchef Kadir Yilmaz
Learn how to create and blend
the phenomenal flavours
of the Royal Ottoman Cuisine
with the Executive Chef of
Matbah Restaurant

