

MICHELIN
2024

ISTANBUL

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

Group Menu



Matbah[®]
◆ Ottoman Palace Cuisine ◆

Gault &
Millau
2024

Matbah[®]

◆ *Osmanlı Saray Mutfağı* ◆



A TOMBAK FLASK (MATARA)

OTTOMAN TURKEY, LATE 15TH OR EARLY 16TH CENTURY

On decagonal foot, the lyre-shaped body incised with scrolling palmettes and fitted with central open work stellar medallion rising to a tapering neck with ringed flaring rim, one side with pouring spout and suspension ring, collection inventory number to the foot 8 ½in. (21.6cm.) high

Matbah®

◆ Osmanlı Saray Mutfağı ◆

Osmanlı İmparatorluğu yüzyıllar boyunca geniş coğrafyalarda hüküm sürmüş ve farklı milletlerle komşuluk etmiştir. Bu zaman dilimi içerisinde toplumların yaşam kültürleriyle bir sentez oluşturmuş ve bereketli toprakların sunduğu tatlar ile Osmanlı saray mutfağının zenginleşmesini sağlamıştır. Osmanlı Saray Mutfağı Orta Asya, Balkanlar, Orta Doğu (İslam dünyası), kısmen Akdeniz ve Avrupa yemek kültürlerinin harmanlanmasından oluşan geniş bir yelpazeye sahiptir. Sözü edilen kültürün geçmişte en şaşılağı biçimde hüküm sürdüğü mekan ise Osmanlı sarayıdır.

Bu yüzden, saray mutfağı, geleneksel Osmanlı mutfak kültürünün üst düzeyde değerlendirileceğı bir mekan olarak karşımıza çıkmaktadır.

Ancak dönemin aşçı loncalarının bu yemekleri meslek sırrı olarak saklamalarından dolayı bu görkemli mutfak günümüze hakkıyla ulaşamamıştır.

Matbah Restaurant olarak yaz dönemi için özel kaynaklardan yararlanarak hazırladığımız Matbah-ı Beray-i-Has reçetelerinden yirmisini siz misafirlerimizin beğenisine sunuyoruz. Günümüzde Osmanlı

beslenme kültürünü tanımaya yönelik çabalar yoğunluk kazanmaktadır.

Seçilen yemeklerin tamamı denenmiş, malzeme ölçüleri günümüz ölçülerine uyarlanmış ve pişirme aşamaları en ince ayrıntısına kadar not edilmiştir.

Bu çalışmaların ardından reçeteler oluşturularak menüye ilave edilmiştir. Reçetesini düzenlediğimiz yemekleri farklı dönemlerde bu özel mekanda sizlerin zevkine ve beğenisine sunuyoruz.

Afiyet olsun.

The Ottoman Empire has reigned over the huge lands for centuries and coexisted with many nations and cultures. By synthesizing all the acquainted cultures in order to produce a unique taste of its own, through the time, the Ottomans have enriched the Ottoman Cuisine. Several cuisines majorly deriving from Middle Asia, the Balkans, the Middle East, Mediterranean and Europe are the main contributors to the Ottoman Cuisine. This cuisine has prevailed mostly in the kitchens of the Ottoman Palace and therefore, the palace has turned out to be a unique place in order to grasp its tastes completely.

Unfortunately, since the guilds of the palace cooks did keep their recipes as professional secrets, this magnificent cuisine has lost some of its unique tastes nowadays.

After long and professional researches conducted at the palace libraries, through the books and documents written by palace historians and guild of cooks (who had preferred to share their experiences instead of keeping them as secrets) we, Matbah Restaurant, benefited from all these documents and recipes to prepare a selective and unique menu containing of twenty one out standing recipes from Matbah-ı Beray-i (Kitchen of Sultan's Palace) for your exclusive taste.

All dishes served are tested, improved and adapted to the measure meticulously which we do use nowadays. Besides, we have noted all the utmost details regarding with the Ottoman-style cooking. After an exquisite exercise and efforts, the stunning recipes have been completed and adjoined to our selective menu.

The Ottoman grandeur and hospitality prevailing at "Matbah" is welcoming the exclusive guests and gourmets who do delight in the comfort of a vibrant ambiance at different seasons throughout the year.

Hope you will enjoy your meal at Matbah.



TREAT YOURSELF AS A SULTAN

Whenever you come to İstanbul if you want to eat like a sultan, Matbah Restaurant, next to Hagia Sophia.
Discovery Channel

A highly unlikely possibility as the blending of cooked fruits and nuts with meats and vegetables, the variety and quality of the ingredients, the unexpected combinations all enhanced by flavorful and aromatic herbs and spices combine to make dining at Matbah a singular, memorable experience.

Myrna Katz Frommer and Harvey Frommer

The meal I had here definitely fits the principles of traditional Turkish cuisine. In many dishes we see a beautiful harmony between sweet and sharper savours, with a sophisticated presentation.

Vedat Milor,, Food and Wine critic

A lavish, garden-style restaurant where the chefs have painstakingly replicated centuries-old recipes. The creamy bitter-almond soup and the honeydew melon stuffed with minced beef, rice, almonds and raisins are sweet and salty without too much heft. Ah, it is good to be sultan.

Hemispheres Magazine, United Airlines

Specialised in Ottoman palace cuisine, Matbah Restaurant is well worth a visit. The chef has sourced 375 recipes from the imperial archives. The surrounds are attractive and live Ottoman music is performed on Friday and Saturday nights.

Lonely Planet

I was pleased to hear of your meticulousness about Ottoman cuisine, and of your fearless use of spices common in Ottoman cuisine, such as coriander, cinnamon and ginger.

Marianna Yerasimos, Food Historian

All selected dishes were tried, the measures of the ingredients adapted to today's measures and every detail of the cooking process noted. At the end of these researches, the menu was set up. Absolute favourites include Neck of lamb with thyme and Rice pilaf with saffron and chickpeas.

Hürriyet, National Newspaper

In a venue that offers a menu for its location and its name, right next to Topkapı Palace, local and foreign guests can taste dishes that used to be prepared centuries ago.

Gastronomi, Local Food & Beverage Magazine

Matbah[®]

◆ Osmanlı Saray Mutfağı ◆

Dersaadet *Menü 1*

İstanbul Çeşnileri Tabağı / İstanbul Appetizers Plate

Enginar / Stuffed Artichokes in Olive Oil (17th Century)

Barbunya Pilaki / Kidney Bean

Babaganuş / Baba Ganoush (1469)

Humus / Hummus (1539)

Hassa Böreği (1473)

Hassa Pastry

Hünkar Beğendi (1837)

Sauteed beef & Eggplant puree

Bademli Keşkül / Milk and Almond Pudding

Çay, Kahve / Tea, Coffee

€ Per Person

Fiyatlarımıza KDV dahildir. %10 Servis Ücreti dahil edilecektir.
Our prices include VAT. 10% Service fee will be added.

Coğrafi işaretli ürünler kullanılmaktadır. Servis personelimizden bilgi alabilirsiniz.
Geographically indicated products are used. You can get information from our service personnel.

"Yemeğinize daha iyi hazırlanabilmemiz için lütfen bize diyet gereksinimlerinizi ve alerjilerinizi bildirin"
"Please advise us of your dietary requirement and allergies so we can be better prepared for your meal"

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İstanbul Menü 2

İstanbul Çeşnileri Tabağı / Istanbul Appetizers Plate

Vişneli Yaprak Sarma (1844)

Stuffed Vine Leaves with Sour Cherries

Enginar / *Stuffed Artichokes in Olive Oil* (17th Century)

Hibeş / *Hibesh* (1469)

Kekikli Kuzu Gerdanı / *Lamb Medallion with Thyme*

Babaganuş / *Baba Ganoush* (1469)

Ballı Gemici Böreği (15th Century)

Sailor's Roll with Honey

Zire-ba (Mutancana) / *Muanjana* (1539)

Baklava (Cevizli) / *Baklava (with walnut)* (15th Century)

Çay, Kahve / *Tea, Coffee*

€ Per Person

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Sultan Menü 3

Tarhana Çorbası Vişne Taneli / Tarhana Soup with Cherry

İstanbul Çeşnileri Tabacağı / Istanbul Appetizers Plate

Vişneli Yaprak Sarma (1844)
Stuffed Vine Leaves with Sour Cherries

Babaganuş / Baba Ganoush (1469)

Enginar / Stuffed Artichokes in Olive Oil (17th Century)

Nohut Ezmesi / Humus (1539)

Kabak Bayıldı / Stuffed Squash

Ballı Gemici Böreği (15th Century)
Sailor's Roll with Honey

Arefe Köftesi / Arefe Kibbeh (18th Century)

Beğendili Kuzu İncik / Lamb Shank with "Begendi" (1463)

Sütlü Zerde / Saffron and Rice Pudding with Milk (1539)

Helva-i Hakani (1539)

Çay, Kahve, Şerbet / Tea, Coffee, Sherbet

€ Per Person

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Limitli yerli içki EURO (KDV DAHİL)

2 Kadeh Rakı veya Sofra Şarabı, 2 Bira.

Limited local beverages EURO ((VAT INCLUDED)

2 Glass of Rakı or House Wine or 2 Beers.

Limitli 2 adet Meşrubat EURO (KDV DAHİL)

Limited 2 pcs. Soft Drinks EURO (VAT INCLUDED)

Limitsiz Yerli İçki EURO (KDV DAHİL)

Rakı, Sofra Şarabı, Bira, Meşrubat

Unlimited local beverages EURO (VAT INCLUDED)

Rakı, house wine, beer, soft drinks

Limitsiz Meşrubat EURO (KDV DAHİL)

Unlimited Soft Drinks EURO (VAT INCLUDED)

Kapasite / Capacity

Kış Bahçesi / Winter Garden : 60 Kişi / Pax

Yaz Bahçesi / Summer Garden : 110 Kişi / Pax

Sultan Odası / Sultan Lounge : 25 Kişi / Pax

Yukarıda belirtilen fiyatlara servis ücreti (%10) dahil değildir. / The above prices are not included in the service fee (10%).

Matbah – Osmanlı Saray Mutfağı fiyatlarda değişiklik yapma hakkını saklı tutar.

Matbah – Ottoman Palace Cuisine reserves the right to make adjustments to pricing.

Belirtilen fiyatlar EURO bazında olup, K.D.V. dahil net ve komisyonuzdur.

The above-mentioned rates are quoted in EURO and include V.A.Tax. They are not and non-commissionable rates.

Tüm hesaplamalarda T.C. Merkez Bankası tarafından afişe edilen Döviz Alış kuru esas alınır.

All the conversions are based on buying Exchange rate set by the Central Bank of Türkiye.

Rezervasyonların iptal süresi 24 saattir. Gün içerisinde gerçekleşen iptal ve kişi sayısı değişikliğinde garanti kişi sayısı üzerinden fatura kesilecektir.

You are able to cancel the reservation 24 hours prior to the reservation time. In case of any cancellation or amendment regarding the booking on the occasion day, you would be fully charged for the guaranteed number of pax.

Rehber yemeği; 20 kişiyi geçen gruplarda ücretsiz uygulanacaktır.

For the group exceeding 20 people, the Agency guide will not be charged.

Matbah Osmanlı Saray Mutfağı gerekli gördüğü durumlarda yukarıda belirtilen fiyatları değiştirme hakkını saklı tutar.

Matbah – Ottoman Palace Cuisine reserves the right to make adjustments to pricing.

Matbah Osmanlı Saray Mutfağına göstermiş olduğunuz ilgiye teşekkür eder, yakın işbirliğimizin artarak devamının dileriz.

We would like to thank you for you kind interest in Matbah – Ottoman Palace Cuisine and hope to continue our collaboration in the near future..

Matbah®

◆ Ottoman Palace Cuisine ◆

Reception at the Court of Sultan Selim III (1761-1807) - Topkapı Palace Museum



www.matbahrestaurant.com

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