

Matbah Restaurant Ramadan Menu



Matbah®
Ottoman Palace Cuisine

MICHELIN
2024
ISTANBUL

Gault & Millau
2024



Starters for İftar

Medine persimmon, Ezine feta cheese, Black Sea honeydew honey, Çanakkale butter, Walnut, Kalamata olive, Seasonal salad, Ramadan pita.

Special Ottoman Sherbet Treat for Every Iftar Evening. Basil or Pomegranate sherbet.

Soup

Biga Village Tarhana Soup with Sour Cherry

Fruit soup seasoned with sour cherry yoghurt and spices.

Cold Sprinkle Appetizers

Celery with Olive Oil

Carrots cooked celery flavored with dill and olive oil.

Special Humus (1539)

Ground chickpeas, with lemon juice, cinnamon, currants and pine nuts.

Babbaganush (1469)

Baked peeled aubergine with garlic, olive oil and yoghurt.

Red Beet Pickle

Beet pickle aromatized with bay leaf, grape syrup and garlic.

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.

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.

Optional Main Courses from Matbah

Lamb Collar with Damson Plum (14th century)

Apricot, Damson Plum and Molasses with spices cooked Lamb Collar
or

Mahmudiye Honey Chicken (15th century)

Chicken baked in a casserole, almond, apricot, raisins, honey, cinnamon and lemon juice.
or

Sauteed beef & Eggplant Puree (1837)

Sauteed beef, feta cheese, milk, butter and Eggplant puree.

Desserts from the Palace

Pounded Almond Halva (15th century)

Almond halva with granulated sugar and butter
or

Pomegranate Seed Hazelnut Gullac (14th century)

Rose pudding with pomegranate seeds and hazelnuts

Unlimited Tea, coffee, 1 piece soft drink or Ottoman Sherbet

Matbah Restaurant Ottoman Palace Cuisine wants this beautiful but nearly forgotten tradition (Tooth Rent) to continue and will revitalize the gift tradition during the year.

Tooth Rent : A very polite Turkish term traditionally used by generous landlords during Ramadan.

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www.matbahrestaurant.com info@matbahrestaurant.com

Menu Price: 1.950TL / Per Person VAT Include



Our prices include VAT. Menu start date February 2024
Production location Matbah Restaurant Restaurant Istanbul. Our products are produced in our own kitchen

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