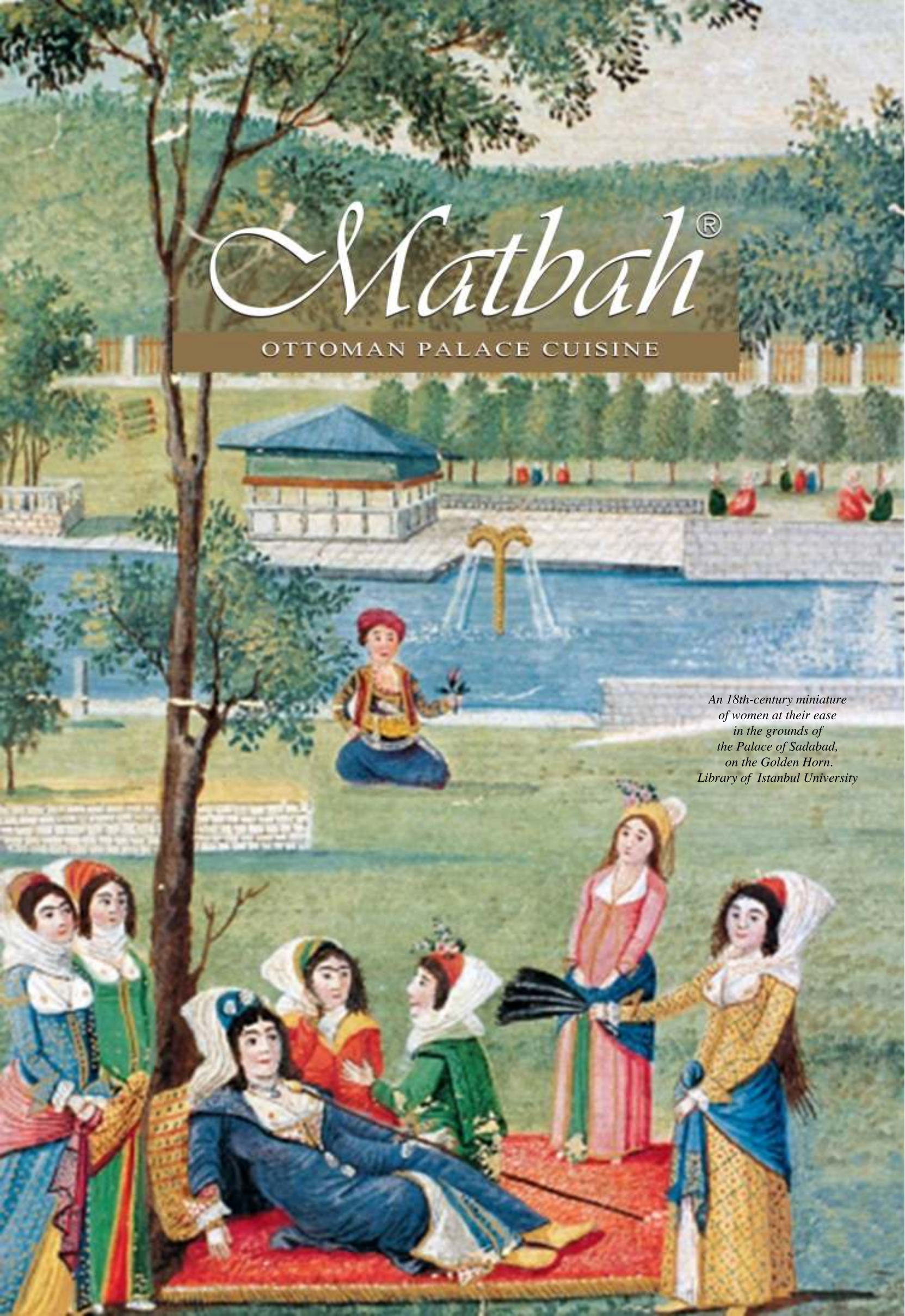
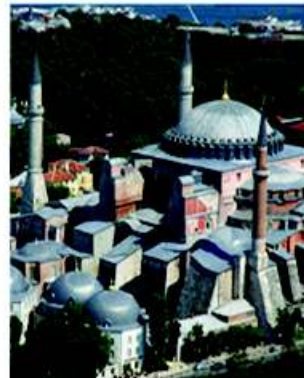


Matbah[®]

OTTOMAN PALACE CUISINE

*An 18th-century miniature
of women at their ease
in the grounds of
the Palace of Sadabad,
on the Golden Horn.
Library of Istanbul University*






Matbah
OTTOMAN PALACE CUISINE

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 şaşıla bçimde hüküm sürdüğü mekan ise Osmanlı sarayıdır. Bu yüzden, saray mutfağı, geleneksel Osmanlı mutfak kültürünün üst düzeyde değerlendirileceğı bir mekân 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 yemeklerinden otuz ikisini 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 mekânda sizlerin zevkine ve beğenisine sunuyoruz.

Afiyet Olsun

Yemek adlarının yanında yazılmış çeşitli tarihler, o yemeğın alındığı en eski yazılı kaynağa aittir.



Reçetesini beğenmediğiniz veya damak tadınıza uymayan yemeklerden ücret alınmaz.

*Served meals which are not appreciated by our guests will not be charged
by Matbah-Ottoman Palace Cuisine*

Ottoman Palace Cuisine

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 thirty Two outstanding dishes from Matbah-ı Beray-i (Kitchen of Sultan's Palace) for your exclusive taste.

All served dishes 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.

Dates written next to the dishes do indicate the oldest written source from which the recipe were taken.



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Çorba / Soup

1. Toyga Aşı - *Weat Soup*

Nohut taneli yarma buğdaydan soğuk ayran aşı

Cold soup of chickpeas and cracked wheat with yoghurt (16th century)

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Soğuk İştah Açıcılar / Cold Starters

2. Vişneli yaprak sarma (1844)

Stuffed vine leaves with sour cherries

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

3. Kalamar dolması / *Stuffed calamari* (1851)

Calamari stuffed with a blend of rice, nuts, cinnamon and mint, baked in the oven

4. Karidye Pilakisi / *Shrimp Stew* (1463)

Cooked in olive oil with shallots, carrots, dill and black pepper.

() In 1473, during the month of Sha'ban, the palace bought shrimps for an amount of three silver coins almost every day*

5. Humus / *Hummus* (1539)

Ground chickpeas with olive oil, lemon juice, cinnamon, black currants and pine nuts

6. Bayıldı Tabağı (Patlıcan Bayıldı)

Eggplant mixed with caramelized onions, pepper paste, garlic and parsley, cooked in olive oil

7. Fava / *Mash*

Green beans Creamed broad beans seasoned with dill and olive oil

8. Babaganuş / *Babbaganush*

*Yoğurt, sarımsak ve zeytinyağıyla harmanlanmış közlenmiş patlıcan
Baked and peeled aubergine with garlic and yoghurt*

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Sıcak İştah Açıcılar / *Hot Appetizers*

9. İstiridye mantarlı isli Çerkez peyniri ızgarası

Grilled Circassian cheese with oyster mushrooms

10. Ballı gemici böreği (15.yy)

Sailor's roll (15th Century)

Rolled pastry with cheese and peas served with honey

11. Dane-i sarı (1473)

Nohut ve safranlı pilav

Saffron pilaf with chickpeas

Salatalar / *Salads*

12. Nar ekşili çoban salatası

Shepherd's salad with pomegranate dressing

13. Otlı Salata

House green salad with herbs

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Ana yemekler / Main courses

14. Kavun dolması (15.yy) / *Stuffed melon* (15th Century)

Kuzu eti, pirinç, baharatlar, badem, Antep fıstığı ve
Kuş üzümü ile doldurulup fırınlanmış kavun

Cored melon stuffed with mincemeat, baked with rice, herbs, almonds, currants and pistachio

15. Erikli Kuzu Gerdanı (14.yy) / (14th Century)

Kayısı, Mürdüm eriği ve baharatlarla pişirmiş tencerede Kuzu Gerdanı
Neck of lamb stew with apricot, damson and spices.

16. Kebab-i Makiyan - Tavuk Kebabı

Chicken Kebab –Grilled boned chicken served with onions

17. Yufkada kuzu incik, beğendili (1463)

Lamb shank with “begendi”

Yufka içerisinde sunulan beğendili kuzu incik

Baked lamb shank on a bed of pureed eggplant, served in a pastry bowl

18. Mahmudiye (1539) / *Mahmudiyye Honey Chicken*

Badem, kayısı, rezaki üzümü, bal, tarçın ve limon suyu ile tatlandırılmış güveçte pişirilmiş köy pilici
Spring chicken stewed with almonds, dried apricots, Grapes and flavoured with honey and cinnamon

19. Nırbaç / *Nirbach* (1539)

Kışniş, tarçın, zencefil ve nar ekşisi ile tatlandırılmış kuzu eti, köfte ve havuç (tencere yemeği)
Diced lamb, meatball and carrot stew flavoured with coriander, ginger, cinnamon and pomegranate syrup served with crushed walnuts

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20. Zire-ba (Muntencene) (1300 - 1463)

Güveçte kuzu eti, kayısı, arpacık soğanı, kırmızı üzüm, incir, bal ve badem
*Diced lamb with dried apricots, raisins, honey and almonds,
baked slowly in an earthenware casserole*

21. İtirlı bitkilerle dinlendirilmiş dana kebabı (18.yy)

***Beaf kebab in fragrant herbs* (18th Century)**

Kimyon ve tarçın ile tatlandırılmış ince kesilmiş bonfile dilimleri
Thinly sliced grilled beaf filet, served with cinnamon- and cumin sauce

22. Kirde kebabı / *Kirde Kebab*

Kıtır yufka üzerinde yoğurt ve sebzeli Dana kavurma
Diced beaf and vegetables on flatbread croutons with yoghurt

23. Kuzu pırzola / *Lamb chops*

Izgara sebzeler ile kuzu pırzola - *Lamb chops with grilled vegetables (cooked in 20 minutes)*

24. Koruklu yaprak sarma (1539)

Stuffed vine leaves with sour grapes

Bulgur ve pıriñçle hazırlanmış ve koruk suyu ile tatlandırılmış yaprak sarma yanında yoğurt
Vine leaves stuffed with a blend of rice, cracked wheat, onions and spices, served with yoghurt

25. Nergis Kalyesi / *Nergis Kalia Vegetarian* (1433)

Nohut, havuç, ceviz, pekmez ve koruk suyuyla pişmiş dereotlu kapak yemeđi
Zucchini, chickpeas, walnuts and dill cooked and carrots with sour grape

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Yemiş Odası / III. Ahmed Odası

Sultan III. Ahmed'in (1703-1730) Saray Haremi'ndeki bu küçük odası, Hünkâr Sofası ile I. Ahmed Odası arasındaki alanda yer alır. Her iki mekandan da odaya giriş vardır. Tam bir eğlence dönemi olan bu yıllar, çiçek özellikle lale merakı yüzünden, Osmanlı tarihinde Lale Devri olarak adlandırılmıştır. Bu yeni naturalist sayılabilecek tarzdaki üslub, kalemşiği, alçı veya mermer kabartma olarak dönemin tüm mimari eserlerine yansımıştır. Sultan'ın saray hareminde yaptırdığı bu odasının duvarları da baştan aşağı yan yana sıralanan çiçek dolu vazolar veya meyve dolu tabaklarla donatılmıştır. Duvarlarındaki çiçek ve meyve dolu tabaklarından ötürü odaya Yemiş Odası, bazen de Yemek Odası adı verilmiştir.



Deniz Mahsülleri / Seafood

26. Kâğıtta kişnişli deniz levreği

Sea bass en papillote with coriander (cooked in 20 minutes)

27. Izgara Çupra / Sea Bream

Grilled sea bream and salad with capers flower (cooked in 25 minutes)

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Tatlılar / Desserts

28. Levzine (1539)

Toz şekerli badem helvası
Powdered almond with sugar

29. Helatiye

Gül şerbetinde sakızlı su muhallebisi, badem, Antep fıstığı, nar taneleri ve taze meyveler ile
Mastic flavoured pudding served with almonds, pistachios, seasonal fruits and seeds in a rose water syrup

30. Hanım Sultan Usulü Dondurmalı şeftali

Peaches A la Sultana with ice cream

31. Dondurmalı sakızlı fırın sütlaç (15.yy)

Rice pudding with ice cream

32. Mevsim meyveleri / *Seasonal fruits*



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Kadeh Şaraplar / House Wine

33. Kadeh Kırmızı Şarap House Red Wine
34. Kadeh Beyaz Şarap House White Wine

Köpüklü Şarap ve Şampanyalar Sparkling Wines & Champagnes

35. Altın Köpük
36. İnci Damlası
37. Gordon Rouge

Likörler / Liqueurs

38. Ahududu, Acıbadem, Nane, Vişne
Raspberry, Almond, Mint, Sour Cherry
39. Cointreau, Bailey's Irish Cream
40. Amaretto di Sarano

Sert İçkiler / *Spirits*

Rakı 70 cl. 35cl. 8.cl 4.cl

41. Yeni Rakı
42. Altınbaş Rakı
43. Tekirdağ Rakı
44. Efe Rakı

Yabancı Cin / *Imported Gin*

45. Gordon's, Beefeater

Yabancı Votka / *Imported Vodka*

46. Finlandia, Smirnoff, Absolut

Viskiler / *Whisky*

47. J&B, Johnny Walker Red Label
48. Jack Daniels
49. Chivas Regal

Konyaklar / Cognac

50. Domecq (Brandy)

51. Martell V.S

52. Remy Martin V.S.O.P

Biralar / Beers

53. Efes, Efes Light, Efes Dark

54. Heineken

Alkolsüz İçecekler / Soft Drinks

55. Taze Meyve Suları / *Fresh Fruit Juices*

56. Meyve Suları / *Bottled Fruit Juices*

57. Limonata / *Lemonade*

58. Şerbet Çeşitleri / *Homemade Sherbets*

59. Coca Cola, Coca Cola Light, Sprite, Fanta

60. Buzlu Çay / *Ice Tea*

61. Ayran / *Turkish Yoghurt Drink*

62. Maden Sodası / *Sparkling Mineral Water*

Sıcak İçecekler / *Hot Drinks*

63. Çay / Turkish Tea

64. Meyve ve Bitki Çayları / *Fruit and Herbal Infusions*
Ihlamur, Adaçayı, Elma, Nane, Yasemin, Papatya
Linden, Sage, Apple, Mint, Rose, Jasmin, Rose hip, Chamomile

65. Türk Kahvesi / *Turkish Coffee*

66. Nescafe / *Instant Coffee*

67. Espresso

68. Capuccino



Fiyatlarımıza KDV dahildir. VAT included.



M

MATBAH offers authentic Ottoman cuisine & genuine hospitality, in opulent surroundings. This seductive and soft surrounding restaurant will transport you to the opulence in a garden. Located in the heart of the old city of Istanbul and surrounded by the entire major historical and cultural sights including the magnificent Topkapi Palace and Hagia Sophia Museum; MATBAH takes you deep into the soul of selective Ottoman and Turkish culture through an elegant and unique atmosphere.

The Ottoman grandeur and warmth prevail at "MATBAH" welcomes exclusive guests and gourmets who delight in comforts of a vibrant ambience within the stylish "Ottoman Palace" cuisine. MATBAH's fine "Ottoman Palace" cuisine is presented with exquisite detail and precision in an outstanding atmosphere.

Preserving the best traditions of the past, "MATBAH" maintains its unique heritage whilst creating an elegant and relaxing ambience during any dining experience and the impressive banquettes. There is a wealth of exclusive private dining facilities and spaces at "MATBAH". These beautiful venues, suitable for all occasions, combine traditional Ottoman grandeur with warmth and hospitality. From 2 to 150 people, MATBAH is a unique venue to organize an original and memorable event. Our private alcove and terrace will give a perfect setting for the most romantic or private dining experiences and for larger parties, we can organize an exclusive and tailor made event.

Parties at the private terrace adjoining the restaurant provides private dining experiences for the 10 to 100 guests at the MATBAH

MATBAH, located in one of the most elegant touristic area in Istanbul, is close to the city's major landmarks, including; Hagia Sophia (St. Sophia) Museum • Topkapi Palace • Blue Mosque (Sultan Ahmed Mosque) • Basilica Cistern (Yerebatan) • Archaeology Museum • Turkish & Islamic Arts Museum Mosaic Museum • Hippodrome • Grand Bazaar (Covered Bazaar) Spice Market (Mısır Carsisi) • Arasta Bazaar • Harbour (Eminönü).

Istanbul is easily accessible by plane and other transportation vehicles. Many airlines have scheduled and charter flights to Istanbul. MATBAH is 18km away from Istanbul International Atatürk Airport, and it is 49km far away from Sabiha Gökçen International airport. Taxi services are readily available at the airports. MATBAH also offers you using our private limousine service to and from the airports. MATBAH welcomes you to Istanbul. Meet where the Ottoman Tradition meet.





Cameria (1522-1578), Daughter of the Emperor Soliman
After Cristofano dell' Altissimo (1530-1605)
Italian School, 16th century
Oil on canvas, 98.5 x 67.8 cm

Matbah Recommends

Art, history and much more at Pera Museum... Pera Museum, located in Beyoğlu, Tepebaşı one of the most culturally and artistically vibrant areas of İstanbul, invites its visitors on a journey through its three major collections; Orientalist Painting Collection presents art works from masters such as Osman Hamdi Bey, Fausto Zonaro, Jean-Baptiste Vanmour and Antoine de Favray; Anatolian Weights and Measures Collection offers a wide and rich historical scope of weights and measures from antiquity to recent times; Kütahya Tiles and Ceramics Collection beautifully illustrates in detail, a creative culture that until recently had been undermined. Pera Museum has evolved to become a leading and distinguished cultural center through art and history, through exploration and expression.