

MICHELIN
2024

ISTANBUL


Matbah[®]
◆ *Ottoman Palace Cuisine* ◆

ORACANE,
II.




♦ *Ottoman Palace Cuisine* ♦



A KÜTAHYA POTTERY BOWL AND COVER
OTTOMAN TURKEY, 18TH CENTURY

The bowl on short vertical foot with rounded body, the slightly domed cover with pointed knob, the white ground decorated in blue, green, yellow and black, with stylised floral motifs, the interior of the bowl plain, the base of the bowl and the cover with red maker's mark .

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Menu

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





Soup

Almond Soup (15th. century) **350 ₺** "Muğla" 
Milk, almond, nutmeg.

Cold Appetizers

Shrimp Stew (15th. century) **485 ₺** "Akdeniz"
Carrots, celery, shallots, olive oil and spices.

Stuffed Cabbage Leaves with Lentil (18th. century) **415 ₺** "Samsun" 
Cabbage stuffed with bulgur, green lentil, onion, parsley and spices.

Special Humus (15th. century) **415 ₺** "Konya"
Ground chickpeas, with lemon juice, cinnamon, currants and pine nuts.

Zucchini in Olive oil **400 ₺** "Ankara"
Onion, garlic, red pepper, spices and dill.

Gerdaniyye with Pomegranate Syrup (14th. century) **485 ₺** "Balıkesir"
Lamb neck blended with thyme, black pepper and assorted spices served with sour pomegranate syrup.



Products with geographical indications are used. You can get information from your server.
"Please let us know your dietary requirements and allergies so we can better prepare your meal."



Hot Appetizers

Sailor's Roll With Honey (15th century) **525 ₺** "Erzincan / Manyas" 

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

Fish Meatballs **550 ₺** "Marmara Denizi" 

Fish meatballs prepared with mackerel, currants, pine nuts fried in olive oil seasoned with cinnamon, and eggs.

Grilled Circassian Cheese with Oyster Mushrooms **585 ₺** "Adapazarı"

Home Made Pickled Oyster Mushrooms & Grilled Circassian Cheese.

Piruhi with Spinach (Vegetarian) **450 ₺** "İzmir"

Homemade ravioli stuffed with spinach flavored with onion and spices, served with tulum cheese, walnut and butter.

Dane-i Sarı (15th century) **450 ₺** "Saffron from İnan, Rice from Gönen" 

Rice pilaf with saffron sauce.

Salads

Season Salad **295 ₺** "Akdeniz"

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

Red Beet Pickle (15th century) **295 ₺** "Karaman"

Beet pickle aromatized with bay leaf, vinegar and garlic,



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Main Courses

Goose Kebab (15th century) **1.650 ₺** "Kars" 

Goose meat wrapped inside filo stuffed with rice which is made of currants, pine nut and almond, served with special goose gravy.

Lamb Shank with Marmarina (17th century) **1.750 ₺** "Balıkesir"

Lamb shanks served on spinach seasoned with cinnamon and black pepper.

Stuffed Quince With Molasses (15th century) **1.100 ₺** "Sakarya"


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

Stuffat Tal-Fenek (Rabbit Stew) (18th century) **1.700 ₺** "Manisa" 

Stew made with shallot, pepper paste and chickpeas.

Grilled Chicken Kebab (15th century) **1.050 ₺** "Bolu"

Grilled chicken slices on caramelized onion.

Minced Meat Purio Phyllo (17th century) **1.300 ₺** "Balıkesir" 


Prepared with hand-minced lamb and beef meat, anise, cinnamon, and pistachio.

Coriander Sea Bass in Papillone (17th century) **1.650 ₺** "Akdeniz" 

Sea bass in papillone with coriander, almond, butter, pepper and vinegar.

Lamb Neck with Damson Plum (14th century) **1.250 ₺** "Balıkesir"

Apricot, damson plum and molasses with spices cooked lamb neck.

Kirde Kebab (18th century) **1.550 ₺** "Çanakkale Biga" 

Roasted beef tenderloin with yoghurt and vegetables on crispy dough.

Boran-i Hassa (Vegetarian) (14th century) **850 ₺** "izmir"

Roasted spinach with garlic and yoghurt.

Stuffed Aubergine with Rice (Vegetarian) (15th century) **900 ₺** "Hatay" 


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



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Desserts

Baklava (14th century) 385 ₺ "Gaziantep" 

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

Pumpkin Dessert (15th century) 350 ₺ "Muğla" 

Pumpkin dessert seasoned with molasses, served with walnut.

Pounded Almond Halva (15th century) 325 ₺

Almond halva with granulated sugar, flour, rose juice and butter.

Helatiye (15th century) 360 ₺

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

Boza (16th century) 300 ₺ "İstanbul" 

A historical drink made from oats, rice, millet, barley, wheat or corn.



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♦ *Osmanlı Sarayı Müzesi* ♦



A LARGE IZNIK POTTERY JUG OTTOMAN TURKEY, CIRCA 1580, THE MOUNTS LATER
Of baluster form, the white body decorated in cobalt-blue, green, bole-red and black with bands of blue and green fish-scale framed by red-accented arabesques and enclosing similar palmettes, with later gilt foot and lid, hair cracks and areas of restoration



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



Matbah®

♦ *Osmanköy Sarayı Matbahı* ♦

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

The main course varies according to the location.



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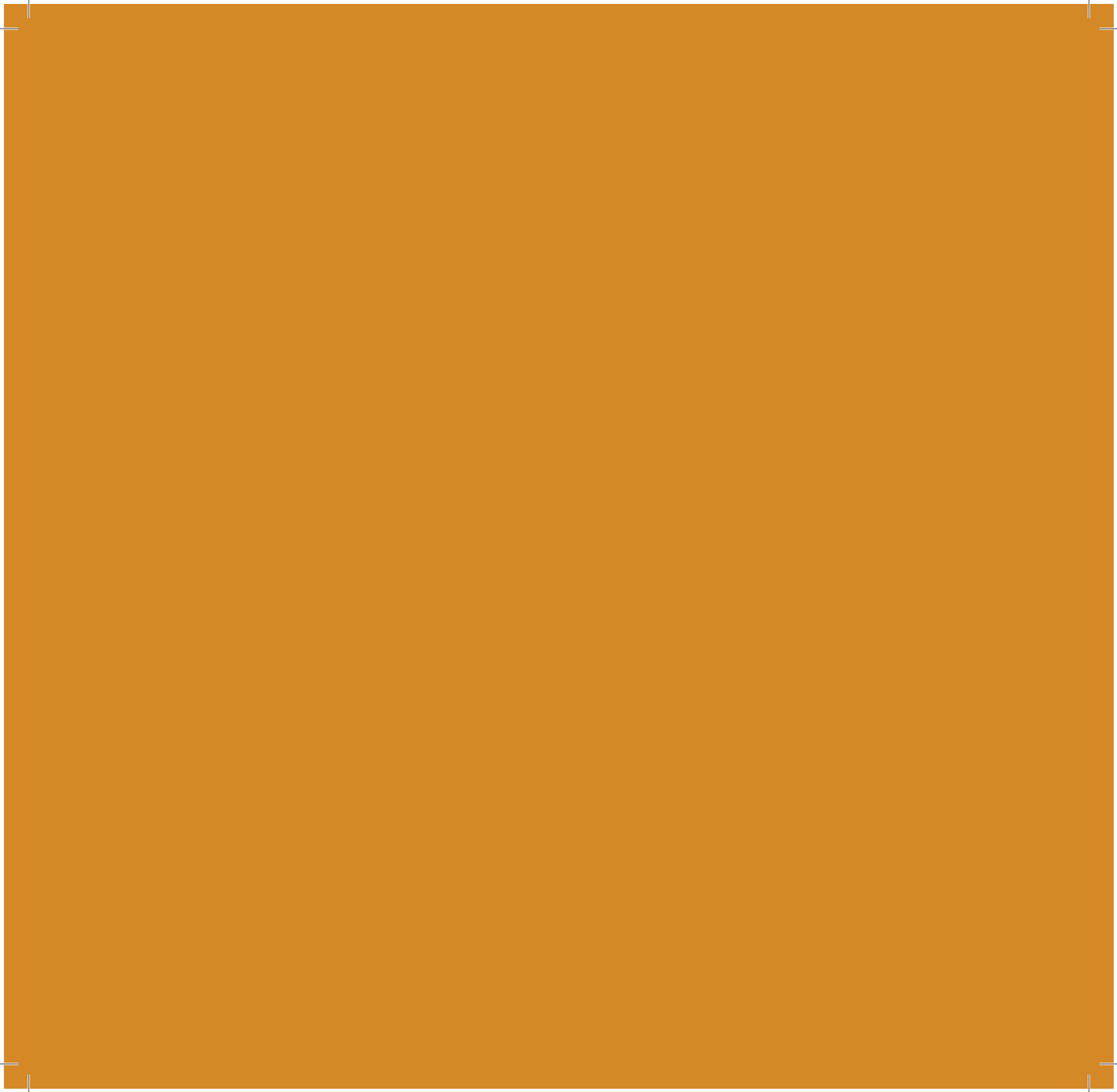
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The classes are held from **Monday to Friday** between
15:00 and 17:00. Attendance fee is **249 Euro per person.**

Advance reservation (2 days) is required.

www.matbahrestaurant.com



Sultan Orhan, also known as Orhan Gazi (circa 1281-1362) and son of Ottoman founder Osman I, reigned for 36 years and began the Ottoman expansion into the Balkans



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

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