


Osmanlı Sarayı Mutfağı



MICHELIN
2024

ISTANBUL

A RARE BABA NAKKAŞ IZNIK BLUE AND WHITE JAR
PROPERTY FROM A PRIVATE COLLECTION
AN IZNIK POTTERY JAR OTTOMAN TURKEY, CIRCA 1520



The white ground decorated in shades of blue with a band of meandering tendrils issuing complex floral terminals, a lobed band below, a meandering floral tendril on blue ground above, a similar band around the mouth, areas of restoration

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2024

İSTANBUL

Tadım Menüsü / Tasting Menu

“MATBAH” EŞSİZ MİRASINI KORUYAN ŞIK
“OSMANLI SARAYI MUTFAĞI” NDA
ÖZEL MİSAFİRLERİ VE GURMELERİ AĞIRLIYOR.



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

Gault &
Millau
2024




A GILT COPPER (TOMBAK) SHERBET CONTAINER OTTOMAN TURKEY, LATE 18TH CENTURY

The latticed pyriform body fitted with two cast C-shaped handles and a tap, each topped by a flower, domed cover with similar finial, with cylindrical liner for coals or ice (42cm.) high



Damak Şenlendirici / Amuse-Bouche

Çorba / Soup

Badem Çorbası / Almond Soup (15.yy / 15th. c) "Muğla" 
Süt badem, muskat
Milk, almond, nutmeg

Soğuk İştah Açıcılar / Cold Appetizers

Karidiye Pilakisi / Shrimp Stew (15.yy / 15th. c) "Akdeniz"
Havuç, kereviz, arpacık soğan, zeytinyağı ve baharat
Carrots, celery, shallots, olive oil and spices

Mercimekli Lahana Sarması / Stuffed Cabbage Leaves with Lentil (18.yy / 18th. c) "Samsun" 
Maydanoz, dereotu, nane, soğan, yeşil mercimek ve baharatlar ve bulgur
Cabbage stuffed with bulgur, green lentil, onion, parsley and spices

Kabak Bayıldı / Zucchini Olive oil "Ankara"
Soğan, sarımsak, kırmızı biber, baharat, dereotu
Onion, garlic, red pepper, spices and dill

ŞARAP EŞLEŞMESİ | WINE PAIRING

Nif Bağları Bornova Misket | Izmir (10 cl)



Coğrafi işaretli ürünler kullanılmaktadır. Servis personelimizden bilgi alabilirsiniz.
"Yemeğinize daha iyi hazırlayabilmemiz için lütfen bize diyet gereksinimlerinizi ve alerjilerinizi bildirin"
Geographically indicated products 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."

Sıcak İştah Açıcılar / Hot Appetizers

Ballı Gemici Böreği / Sailor's Roll With Honey (15.yy / 15th. c) "Erzincan Manyası"

Yedi çeşit Türk peyniri barındıran ve bezelye, el açması yufka ile sarılan zeytinyağında kızartılmış kuş üzümlü bal ile servis edilen Osmanlı böreği
Ottoman pastry with seven different Turkish cheeses and pea, wrapped in homemade filo, fried in olive oil, served with honey with currants.

Balık Köftesi / Fish Meatballs (17.yy / 17th. c) "Marmara Denizi"

Uskumru balığı, dolmalık fıstık, kuş üzümü, tarçın, yumurta ve baharatlarla zeytinyağı kızartması
Fish meatballs prepared with mackerel, currants, pine nuts fried in olive oil and seasoned with cinnamon, and eggs.

ŞARAP EŞLEŞMESİ | WINE PAIRING

Likya Araxa, Pinot Meunier | Elmalı - Antalya (10 cl)

Salata / Salad

Kırmızı Pancar Turşusu / Red Beet Pickle (15.yy / 15th. c) "Karaman"

Pekmez, sarımsak, sirke ve defne yaprağı
Beet pickle aromatized with bay leaf, grape vinegar and garlic

Ana Yemekler / Main Courses

Kaz Kebabı / Goose Kebab (15.yy / 15th. c) "Kars"

Yufka bohçasında, kuş üzümü, dolmalık fıstık ve badem ile hazırlanmış pilav ile doldurulan kaz sosu ile servis edilen kaz eti
Goose meat wrapped inside filo stuffed with rice which is made of currants, pine nut and almond, served with special goose gravy

Erikli Kuzu Gerdanı / Lamb Neck with Damson Plum (17.yy / 17th. c) "Balıkesir"

Kayısı, mürdüm eriği, pekmez ve baharatlarla pişirilen tencere yemeği
Apricot, damson plum and molasses with spices cooked lamb neck

Kıyma Püryanı Yufkada / Minced Puryani in Puff Pastry (17.yy / 17th. c) "Gaziantep"

Zırhla çekilmiş kuzu ve dana kıyması, anason, tarçın ve antep fıstığı,
Prepared with hand-minced lamb and beef meat, anise, cinnamon, and pistachio


ŞARAP EŞLEŞMESİ | WINE PAIRING

Pamukkale, Vinkara Öküzgözü & Boğazkere | Denizli (10 cl)





Tatlılar / Desserts

Baklava / Baklava (14.yy / 14th. c) "Gaziantep" 

Yufka, ceviz, tereyağı ve şekerden oluşan bir tatlı

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

Helatiye / Helatiye (15.yy / 15th. c)

Gül şerbetinde sakızlı su muhallebisi, badem, antep fıstığı, nar taneleri ve taze meyveler ile
Mastic and rose water pudding served with almonds, pistachios, and seasonal fruits

Güne özel Osmanlı Şerbeti ve Diş Kirası servis edilecektir.

Special Ottoman Sherbet and Ottoman Tradition Gift for the day will be served.

ŞARAP EŞLEŞMESİ | WINE PAIRING

Diren, Mahlep Horoz Karası & Öküzgözü & Syrah - Tokat (8 cl)

Şarap Eşleşmesi | Wine Pairing

Fiyat Kişi Başı / Per Person 2.500 ₺ KDV Dahil / VAT Included

Çift Kişilik Tadım Menüsü 7.500 ₺ KDV Dahildir.

For two persons Tasting Menu 7.500 ₺. VAT included.



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◆ *Osmanlı Saray Mutfağı* ◆



A PAIR OF OTTOMAN IVORY AND CORAL SHERBET SPOONS TURKEY, 19TH CENTURY

Of typical form, the shafts of elephant ivory and the bowls of walrus ivory, each with coral joints and a diamond-set finial, in gilt-stamped red leather box



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®
♦ *Osmanki Saray 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.



[instagram.com/MatbahRestaurant](https://www.instagram.com/MatbahRestaurant)
twitter.com/MatbahRestaurant
[tripadvisor.com/Matbah_Restaurant](https://www.tripadvisor.com/Matbah_Restaurant)
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& Millau
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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





Fiyatlarımıza KDV dahildir. Menü başlangıç tarihi Şubat 2024
Üretim yeri Matbah Restaurant İstanbul
Ürünlerimiz kendi mutfağımızda üretilmektedir.

OYMA KAŞIKTAN OLUŞAN BİR GRUP İMPARATORLUK OSMANLI, TÜRK 19. YÜZYIL
A GROUP OF ELEVEN CARVED SPOONS IMPERIAL OTTOMAN, TURK 19TH CENTURY

www.matbahrestaurant.com