

Matbah

OTTOMAN PALACE CUISINE

JULY 2015

Restaurant



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

41.009358, 28.979107

Matbah

OTTOMAN PALACE CUISINE



"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

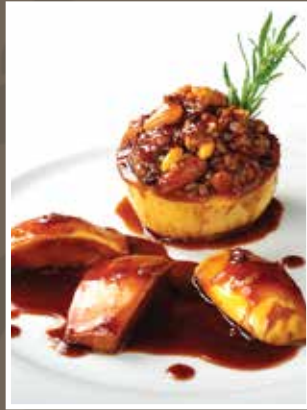


"Whenever you come to Istanbul, if you want to eat like a sultan, go to Matbah Restaurant, next to Hagia Sophia"

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



"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



TREAT YOURSELF AS A SULTAN

In the heart of Old Istanbul, next to Hagia Sophia and a few steps from Topkapı Palace, Matbah restaurant offers a selection of dishes that used to be served at the court of the Ottoman Empire. We invite you to embark on our historical voyage and experience the exclusive delight of a menu fit for a sultan.



"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



"In a venue that offers a menu fit 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

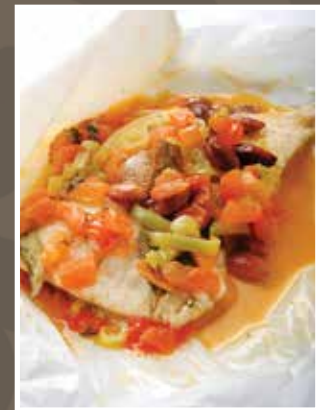
"Specialised in Ottoman palace cuisine, Matbah Restaurant is well worth a visit. The chef has sourced 375 recipes from the imperial archives. The surroundings are attractive and live Ottoman music is performed on Friday and Saturday nights"

Lonely Planet



"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





Osmanlı Saray Mutfacı

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 mutfacının zenginleşmesini sağlamıştır.

Osmanlı Saray Mutfacı Orta Asya, Balkanlar, Orta Doğu (İslam dünyası), kısmen Akdeniz ve Avrupa yemek kültürlerinin harmanlanmasından oluşan geniş bir yelpazeye sahiptir. Sözü edilen kültürün geçmişte en şaşılahtı biçimde hüküm sürdüğü mekan ise Osmanlı sarayıdır. Bu yüzden, saray mutfacı, geleneksel Osmanlı mutfak kültürünün üst düzeyde değerlendirileceği 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 kış dönemi için özel kaynaklardan yararlanarak hazırladığımız Matbah-ı Beray-i-Has reçetelerinden otuzikisini 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 yemeğin 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 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.

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



Çorbalar / *Soups*

1. Safran Soslu Badem Çorbası / *Almond Soup* (1539)

Süt ve kemik suyu ile pişirilmiş, muskat ile tatlandırılmış badem çorbası
Almond Soup cooked with milk and bone broth, seasoned with nutmeg.

2. Toyga Aşı / *Weat Soup*

Nohut taneli yarma buğdaydan soğuk ayran aşı
Cold soup of chickpeas and cracked wheat with yoghurt (14th century)

Matbah
OTTOMAN PALACE CUISINE

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

Soğuk İştah Açıcılar / *Cold Starters*

3. Vişneli Yaprak Sarma (1844)

Stuffed Vine Leaves with Sour Cherries

Pirinç, soğan, kuş üzümü ve çam fıstığı ile hazırlanmış zeytinyağlı vişne taneleri ile pişirilen yaprak sarma

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

4. Zeytinyağlı Patlıcan Dolması / *Stuffed Aubergines in Olive Oil*

Pirinç, soğan, kuş üzümü ve çam fıstığı ile hazırlanmış zeytinyağlı içiyle doldurulan, patlıcan dolması
Eggplant stuffed with rice, onions, currant, pine kernel in olive oil.

5. Karides Pilaki / *Shrimp Stew (served chilled)* (1471)

Zeytinyağlı, sarımsak, havuç ve taze soğan sirke ile hazırlanır.

Shrimp stew seasoned with onion, carrots, dill cooked with red and black pepper, and garlic.

(*)1473 Şaban ayında hemen hemen her gün saraya üç akçelik karidyeye alınmıştır.

In 1471, during the month of Sha'ban, the palace bought shrimps for an amount of three silver coins almost every day

6. Humus / *Hummus* (1539)

Kuş üzümü ve cam fıstıklı nohut ezmesi

Mashed chickpeas with currant and pine kernel

(*)1469 senesinde Saray mutfağında sıkça servis edilir idi.

Often served at the palace around 1469

7. Babaganuş / *Babbaganush*

Yoğurt, sarımsak ve zeytinyağıyla harmanlanmış közlenmiş patlıcan

Eggplant grilled on the embers with yoghurt and garlic in olive oil.

8. Patlıcan Bayıldı / *Aubergine Bayıldı*

Soğan, çarliston biber, kırmızı biber ve biber salçasıyla pişirilmiş patlıcan bayıldı

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

9. Zeytinyağlı Enginar / *Stuffed Artichokes in Olive Oil*

Bezelye, havuç ve patates ile pişirilmiş dereotu ve zeytinyağı ile tatlandırılmış enginar

Cooked with green peas, carrot and potatoes seasoned with dill and olive oil

(*) 1473 Şaban ayında hemen hemen her üç gün üç akçelik karidyeye alınmıştır.

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



Matbah
OTTOMAN PALACE CUISINE

Sıcak İştah Açıcılar / *Hot Appetizers*

10. **İstiridyeye Mantarlı İslı Çerkez Peyniri Izgarası**
Grilled circassian cheese with oyster mushrooms

11. **Ballı Gemici Böreği / *Sailor's Roll*** (15th Century)
İçersinde yedi çeşit Türk peyniri barındıran, el açması yufka ile sarılan, zeytinyağında kızartılmış kuş üzümlü bal ile servis edilen Osmanlı Böreği
Ottoman pastry with seven different Turkish cheeses wrapped in homemade phyllo, fried in olive oil, served with honey with currants

12. **Kadırga pilavı / *Turkish Rice Pilav***
Kuş üzümlü dolmalık fıstıklı bademli güveçte pirinç pilavı
Turkish Rice pilaf cooked in a casserole with currants, pine nuts and almonds

13. **Ispanaklı Piruhi / *Piruhi with Spinach*** (Vetejeryan)
El açması hamur içine ıspanak, soğan ve baharatlarla zenginleştirilmiş iç doldurulan, tulum peyniri, ceviz ve tereyağı ile servis edilen hamur işi
Homemade pastry stuffed with spinach enriched with onion and spices, served with tulum cheese, walnut and butter

14. **Boran-i Hassa / *Boran-i Hassa*** (Vetejeryan)
Pirinç ve süt ile pişirilmiş baharatlarla zenginleştirilmiş yumurtalı ıspanak
Spinach with eggy cooked with rice, milk, enriched with garlic and yogurt

(*) Fatih devri yemeklerinden - *Sultan Mehmet Dishes* (1453)

Salatalar / *Salads*

15. **Nar Eksili Çoban Salatası**
Shepherd Salad with Dressed Pomegranate Syrup

16. **Otlı Salata / *Green Salad with Herbs***
House green salad with herbs

17. **Kırmızı Pancar Turşusu / *Red Beet Pickle***
Pekmez, defne yaprağı ve sarımsak ile tatlandırılmış pancar turşusu
Beet pickle aromatized with bay leaf, grape syrup and garlic.

15. yy Osmanlı Mutfağı / *Ottoman Cuisine in the 15th Century*

Ana yemekler / *Main courses*

18. **Kavun Dolması / *Stuffed Melon*** (15th Century)

Dana ve kuzu eti, pirinç, baharatlar, badem, antep fıstığı ve kuş üzümü ile doldurulup fırınlanmış kavun

Cored and baked melon stuffed with veal and lamb, rice, spices, almond, pistachio and currants.

19. **Erikli Kuzu Gerdanı / *Lamb Chunk with Damson*** (14th Century)

Kayısı, Mürdüm eriği ,Üzüm pekmezi ve baharatlarla pişirmiş tencerede Kuzu Gerdanı
Lamb neck cooked with apricot, damson, grape molasses and spices.

20. **Kuzu İncik, Beğendili / *Lamb Shank with Egglant*** “Beğendi”

Beğendi yatağında servis edilen kabuk tarçın, defne yaprağı ve tane karabiber ile tatlandırılmış kuzu incik

Lamb Shank aroatized with cinnamon, bay leaf and black peppercorn.

(*) Saray Reçetesi / *Palace Recipe 1453*

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

Badem, kayısı, rezaki üzümü, bal, tarçın ve limon suyu ile tatlandırılmış güveçte pişirilmiş köy pilici

Chicken baked in an earthenware casserole seasoned with almond, apricot, grape, honey, cinnamon and lemon juice.

22. **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

23. **İtrılı Bitkilerle Dinlendirilmiş Dana Kebabı** (18.yy)

Beef 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

24. **Kirde Kebabı / *Kirde Kebab***

Kıtır yufka üzerinde yoğurt ve sebzeli Dana kavurma

Roasted beef with vegetables served on lavash bread.

25. **Kırma Tavuk Kebabı**

Karamelize soğan yatağında ızgara tavuk dilimleri, safranlı pilav ile

Grilled chicken slices on caramelized onion with saffon pilaf



Deniz Mahsülleri / *Seafood*

26. **Güveçte Bademli Levrek / *Sea Bass with Almonds on Casserole***

Badem, domates, biber ve defne yaprağı ile hazırlanmış kişniş ile tatlandırılmış güveçte servis edilen Levrek fileto

Sea Bass filet served on casseroles, prepared with almond, tomato, pepper, bay leaf, seasoned with cilantro

27. **Izgara Çupra / *Sea Bream***

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

28. **Tarator soslu Somon Balığı**

Solmon dressed with garlic walnut and bread crumbs sause

Grilled salmon with "tarator" sause



Pera Museum /Jean Baptiste Vanmor 1700 - 1750

The reception ceremonies of ambassadors were held once every three months, on the day of ulufe, when the janissaries were given their salaries, with the aim of impressing the ambassadors with the strength of the army. While the ambassadorial delegation was passing through the Second Courtyard of the Topkapı Palace, the janissaries would rush for the meal in the bowls placed on the ground. In this second painting of the series, the ambassadorial delegation is seen on the right escorted by two dignitaries on the right, and witnessing the çanak yağması (sacking of the bowls).

Tatlılar / *Desserts*

29. Helatiye

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

30. Baklava

Desserts Baklava is a Mediterranean dessert phyllo puft pastry dough, nuts, butter and sugar After baking to perfection, a sweer syrup is immediately poured over the pieces allowing the Syrup to be in to the layers (14th Century)

(*) Prof Dr Süheyl Ünver - Fatih Devri Yemekleri

(*) Prof Dr Süheyl Ünver - Sultan Mehmet's kitchen records from 1473

31. Dondurmalı Sakızlı Fırın Sütlaç / (15th Century) *Rice pudding with Ice Cream*

32. Kabak Talısı Dondurmalı Tahinli *Nut Pumking with Tahini and Ice Cream*

33. Mevsim Meyveleri / *Seasonal Fruits*

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

Kadeh Şaraplar / *House Wine*

34 . Kadeh Kırmızı Şarap
House Red Wine

35 . Kadeh Beyaz Şarap
House White Wine

Köpüklü Şarap ve Şampanyalar *Sparkling Wines & Champagnes*

36 . Altın Köpük

37 . İnci Damlası

38 . Gordon Rouge

Likörler / *Liqueurs*

39 . Ahududu, Acıbadem, Nane, Vişne
Raspberry, Almond, Mint, Sour Cherry

40 . Cointreau, Bailey's Irish Cream

41 . Amaretto di Sarano

Sert İçkiler / *Spirits*

	<i>Rakı</i>	<i>70 cl.</i>	<i>35cl.</i>	<i>8.cl</i>	<i>4.cl</i>
42. Yeni Rakı					
43. Tekirdağ Rakı					
44. Efe Rakı					

Cin / *Gin*

45. Gordon's, Beefeater

Votka / *Vodka*

46. Finlandia, Smirnoff, Absolut

Viskiler / *Whisky*

47. J&B, Johnny Walker Red Label

48. Jack Daniels

49. Chivas Regal

Konyaklar / *Cognac*

50. Martell V.S

51. Remy Martin V.S.O.P

52. Hennessy X.O.

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. Ev Yapımı Limonata / *Homemade 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, Jasmin, Rose Hip, Chamomile*

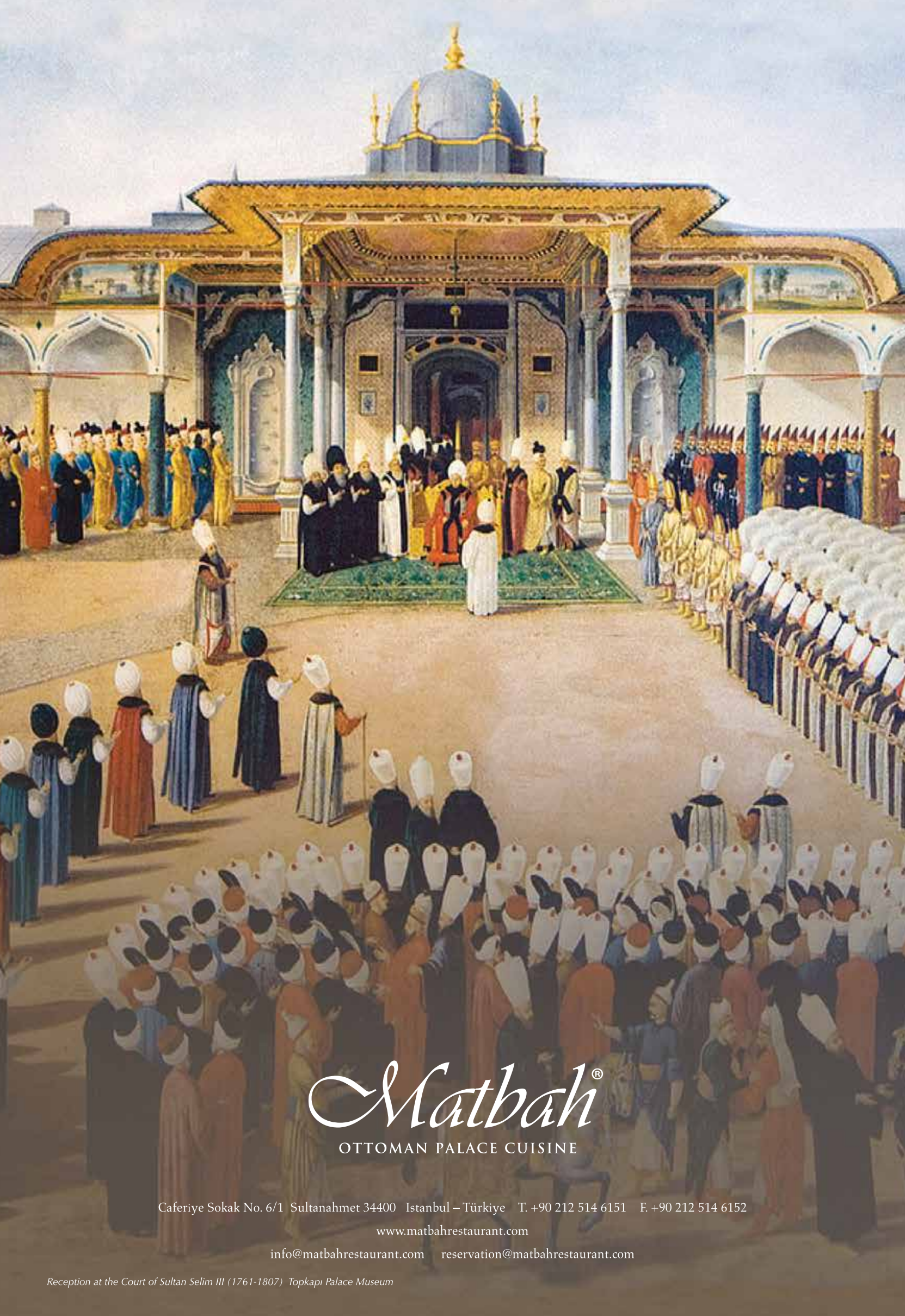
65. Türk Kahvesi / *Turkish Coffee*

66. Nescafe / *Instant Coffee*

67. Espresso

68. Capuccino

Fiyatlarımıza KDV dahildir. / *VAT included.*



Matbah[®]

OTTOMAN PALACE CUISINE

Caferiye Sokak No. 6/1 Sultanahmet 34400 Istanbul – Türkiye T. +90 212 514 6151 F. +90 212 514 6152

www.matbahrestaurant.com

info@matbahrestaurant.com reservation@matbahrestaurant.com