

—āsītāne—

osmanlı saray mutfağı
fine ottoman cuisine



*Fatih Sultan Mehmet'in
“Matbah-ı Beray-i Has” Yemekleri
Specialities from the Private Kitchen of
Mehmed II the Conquerer*

21 Mayıs - 6 Haziran 2010 21 May - 6 June 2010



Turşular Pickles

- 1. Badıncan ve Pekmezli Pancar Turşusu**
Pickled Aubergines and Beetroots

10 TL

Çorba Soup

- 2. Yoğurtlu Tutmaç Şorbası**
Yogurt Soup
Yogurt soup with croutons

12 TL

Deniz Mahsülleri Seafood

- 3. Uskumru Taratoru**
Mackerel with "Tarator"

16 TL

- 4. Karidye Pilakisi**
Havuç, arpacık soğanı, sarımsak ve sirkeli zeytinyağlı karides pilakisi
Shrimp "Pilaki"
Shrimp with garlic, carrots, scallions in a light olive oil and vinegar sauce

18 TL

Sakatat Offal

- 5. Has Paçası Tiritli**
Kızarmış çavdar ekmeği üzerinde sirke ve sarımsaklı kuzu paçası
Trotter Stew
Sheep's trotter with vinegar and garlic served on crispy rye bread

20 TL

Sebze Yemekleri Vegetable Dishes

- 6. Borani-i Hassa**
Soğan ve yumurta, pirinç ve yoğurtlu ıspanak yemeği
Borani-i Hassa
Spinach cooked with onions, eggs and rice served with yogurt

24 TL

Et Yemekleri Meat Dishes

- 7. Kebab-ı Makiyan**
Yenibahar ve sirke ile sotelenmiş soğan yatağı üzerinde ızgara tavuk filetoları.
Kırmızı lahana turşusu ile servis edilir
Chicken Kebab
Chicken fillets served on a bed of vinegar sauteed onions served with sour red cabbage.

26 TL

8. Tuffahiye **32 TL**

Baharatlı, zırh kıymalı elma dolması

Tuffahiye

Oven baked apple stuffed with a blend of minced lamb and veal meat and mixed with rice, pine nuts, currants and spices

9. Yahnilerin Ulusu **32 TL**

Nohut, tarçın, kimyon ve kuşüzümü ile pişirilmiş kuzu ve tavuk etli yahni

Imperial "Yahni"

Rich lamb and chicken stew cooked with currants, chickpeas, cinnamon and cumin

10. Fodula **34 TL**

Dana etli çavdar ekmeği dolması

Fodula

Stuffed rye bread with beef, carrots and herbs

Pilav ve Hamur İşleri *Rice and Pastry*

11. Altın Nohutlu Pilav **34 TL**

Pilaf with Golden Chickpeas

12. Ekşi Aş **16 TL**

Siyah erik, siyah üzüm ve incirli pilav

Sour Dish

Pilaf cooked with black plums, raisins and figs

13. Beyza Be Cihet-i Börek-i Makiyan **18 TL**

Tavuklu, yumurtalı ve taze baharatlı açma börek

Beyza Be Cihet-i Börek-i Makiyan

Puff dough with chicken, eggs and fresh herbs

Tatlılar *Deserts*

14. Helva-i Memuniyye **14 TL**

Gülsuyu, bademli helva

Helva-i Memuniyye

Halva with almonds and rose water

15. Zırvaç **12 TL**

Pekmezli aşure

"Zırvaç"

Wheat pudding with dried nuts and fruits, flavored with grape molasses



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www.asitanerestaurant.com