

—āsītāne—

osmanlı saray mutfağı
fine ottoman cuisine



Stuffed Melon

Eating here is a live history class

Under the Ottoman Empire the guilds of cooks were fiercely secretive about their culinary tricks. Consequently few recipes survive from the four and a half centuries of Ottoman rule (1453 to 1918).

In a district of old houses just off a little square lined with plane trees, next door to one of the finest Byzantine churches, St. Savior in Chora, Asitane has devoted itself to the re-creation of this lost cuisine.

New York Times

** Open everyday from 12:00 - 23:00*

**Live classical Turkish music between Thursday and Sunday*

**Different menu options for events and celebrations*



AsitaneRestaurant



Asitaneistanbul

Kariye Camii Sokak No: 6, 34240 Edirnekapı, İstanbul - Türkiye

Tel: +90 (212) 635 7997 Fax: +90 (212) 521 6631

E: info@asitanerestaurant.com W: www.asitanerestaurant.com

—āsītāne—

osmanlı saray mutfağı
fine ottoman cuisine



Imperial Authenticity

Asitane's menu comprises only dishes that featured in the kitchens of the royal palaces during this period and provided my introduction to almond soup from the 16th century; Ottoman hummus slightly sweetened with cinnamon and currants; and from the special menu that currently celebrates Fatih Sultan Mehmet, who conquered what was then Constantinople just over 560 years ago, Sultan's 'Yahni', a lamb and chicken stew with chickpeas and cumin.

Financial Times

If you visit the Chora Church museum with its beautifully protected 12th-century mosaics (a must when you are in Istanbul), I strongly recommend lunch next door where you can also explore the past – through your palette. The chefs at Asitane scoured the archives for Sultans' festival menus at the Topkapi Palace kitchen, and recreated recipes from the 15th to the 18th centuries. Stuffed melon, or stuffed quince in winter, are to die for.

The Guardian



AsitaneRestaurant



Asitaneistanbul

Kariye Camii Sokak No: 6, 34240 Edirnekapı, İstanbul - Türkiye

Tel: +90 (212) 635 7997 Fax: +90 (212) 521 6631

E: info@asitanerestaurant.com W: www.asitanerestaurant.com