

The enchanting palace that was built in the late 1800s and used as a continuation of Dolmabahçe and Çırağan Palaces, witnessing numerous periods in the past, hiding history and unique tales in every corner: Feriye Palace....

Our adventure began in 1998, right "here" on the shores of the Bosphorus with a magnificent view...

As Lokanta Feriye, we select the freshest products of the season with care and present you with a menu that has been prepared with finesse and have continued to cook for 25 years to maintain the deep-rooted traditional flavors of this land with our passion and philosophy of sustainability.

We are happy to welcome you every day with the excitement we felt when we started...

LOKANTA FERIYE

SOUPS

Lentil Soup with Turmeric V GF

Kale Pickled Lemon

Fish Soup 

Ginger, Chard, Corn Bread with Herbs

TO SHARE

Feriye Mezze Selection

(Choose any 4)

Smoked Mackerel GF 

Quince with Olive Oil, Currants

BODRUM "Gambilya" Fava V VG GF 

Pickled Red Onions, Crispy Fava Beans

Spicy Strained Yogurt V GF 

Roasted Peppers, Walnuts

"Tarama" Roe Pate 

Crispy Onions, Gevrek

Celery 

Peanut Sauce with Herbs,

Mullet Egg "Bottarga"

Stuffed Cabbage Rolls

with Mussels GF 

Chestnut Tarator

Meatball with Lentils 

"İsot" Pepper, Pomegranate Syrup

Gem Lettuce

Hummus V GF 

Avocado, Pomegranate

Baked Pumpkin V GF 

Wild Radish, Brown Butter, Yogurt

Shrimp and Bean Salad GF 

Anchovy Olive Oil

Local Cheese Selection (50 gr) 

(Served individually if preferred.)

DİVLE "Obruk Tulum"

THRACIA Aged "Kaşar"

BURHANİYE "SARIBAŞ" Sheep "Tulum"

SEFERİHİSAR Goat Cheese

"KOÇULU FARM" Gruyère

with Hot Pepper Jam, Fig Marmalade,
Sourdough Bread Crisps.

APPETIZERS

Raw Cauliflower Salad GF 

Amasya Apple, Datça Almonds,
Pomegranate, Honey Mustard Sauce

Garden Herbs Salad with Avocado V VG GF 

Arugula, Gem Lettuce,
Purple Basil, Flaxseed

Roasted Beetroot Salad V GF 

Fennel, Purple Onion, Ezine Cheese
Black Fig Vinegar

Swiss Chard Salad with Pumpkin V GF 

Sorrel, "Kırlı Hanım" Cheese,
Pumpkin Seeds

Grilled Sea Bass Salad GF 

Broccoli, Ginger, Lettuce, Sesame

Citrus Marinated Raw Sea Bass 

Pomelo, Pomegranate Juice, Fermented
Mustard, Seeds, Early Harvest Olive Oil

Fried Halloumi V VG GF 

Sun - Dried Tomatoes, Rock Samphire,
Chestnut Mushroom, Honey with Lemon

"Ödemiş" Potato Chips V VG 

Mildly Spicy Yogurt, Green Lemon Juice, Garlic

Minced Meat Pastry 

Rib Minced Meat, Clarified Butter,
"Obruk Tulum" Cheese

"Hingel" Grilled Eggplant Dumplings 

Yogurt, Caper,
Walnut - Brown Butter

"İldır" Calamari 

Avocado Hummus, Black Tarator

Buttered Red Shrimp GF 

Mashed Kidney Beans,
Smoked Red Pepper

Roasted Leek Puff Pastry 

"Kastamonu" Pastrami,
"Mersin" Tulum Cheese

"Erişte" Hand-Cut Local Pasta 

Fresh Thyme, Curd Cheese,
Walnut

"Arnavut Ciğeri" Fried Liver 

"Kapıdağ" Pickled Purple Onions,
Cherry Sauce

Kokoreç 

Onion in Ash, Lavash, Crunchy Kale Pepper



Gluten



Crustaceans



Egg



Fish



Peanut



Soy



Dairy



Nuts



Celery



Mustard



Sesame



Sulphur Dioxide



Lupin



Mollusca

MAIN DISHES

Blue Tail Shrimp

GF  

Celeriac Cream, Cibez Herb from Aegean

Grilled Sea Bass

GF

Carrot with Ginger, "Malkara" Green Lentils, Dried

Grilled Grouper with Chard

 

Sour Blessed Thistle Shallots

Seafood Orzo

     

Shrimp, Octopus, Vongole, Squid, Sea Bass

Veal Chops

  

Spinach Mushroom, Caramel Apple, Butter with Herbs

Sliced Beef Fillet

GF  

Potato Pave with Fresh Thyme, ŞİLE Forest Mushrooms, Demi- Glace Sauce

Beef Ribs

   

Mashed Potatoes with Mustard, Spring Onion

Lamb Tenderloin

 

Stuffed Onion Grilled Eggplant, Yogurt, Fennel

Lamb Shank

  

"Firik" Bulghur Rice with Grape Leaves, Almond

Meatballs with Pita

 

Yogurt with Fried Cauliflower, Chili Butter

Grilled Free Range Chicken Skewer

 

Chicken Breast, Vegetable Couscous in Safflower Juice

Duck Confit

 

"Kavlıca" Bulghur Rice TİRE Curd Cheese, Persimmon

FAMILY STYLE

(For 2)

Whole Sea Bass

GF

Carrot with Ginger, "Malkara" Green Lentils, Dried Sour Cherry, Fennel

Whole Beef Fillet

GF   

Potato Pave with Fresh Thyme, ŞİLE Forest Mushrooms, Demi-Glace Sauce

Oven Baked Thracian Lamb Shoulder (For 2-3)

 

Seasoned Rice, Cucumber-Yogurt with Vinegar "Cacık"

Oven Baked Seafood

 

Shrimp Octopus, Vongole, Squid, Mung Bean

"Erişte" Hand-Cut Local Pasta

  

Sauteed Mushrooms, Fresh Thyme, Curd Cheese, Walnuts

Prices are in TL; V.A.T. is included , a %10 gratuity will be added to the total bill.