

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

**Artichoke Soup** V GF

"Malkara" Lentils, Tarragon Oil


**Fish Soup**     

Ginger, Chard, Corn Bread with Herbs

## TO SHARE

### Feriye Mezze Selection

(Choose any 4)

**Stuffed Zucchini Flowers with Mussels**   

Almond Tarator

**BODRUM "Gambilya" Fava** V GF 

Pickled Red Onions, Crispy Fava Beans

**Spicy Yogurt** GF  

Yogurt with Roasted Hot Padron Peppers, Strawberry

**"Tarama" Roe Pate**   


Crispy Onions, "Gevrek"

**Sea Bean** GF 

Peach, Smoked Yogurt

**Grilled Zucchini with Cheese** GF   

Kumquat, Hazelnuts, Savak Tulum Cheese

**Meatball with Lentils** 

"İsot" Pepper, Pomegranate Syrup, Gem Lettuce

**Hummus** V GF

Avocado

**Baked Artichokes** GF

Green Gage Plum Sauce with Herbs




**Shrimp and Kidney Bean Stew** GF 

**Sea Bream with Okra** GF

Unripened Grape, "Gemre" Grapes

**Roasted Eggplant with Black Mulberry** GF

İzmir Tulum Cheese, Raw Almonds

**Local Cheese Selection** (50 gr)   

(Served individually if preferred.)

**"DİVLE"** Obruk Tulum

**"THRACIA"** Aged "Kaşar"



**"BURHANIYE SARIBAŞ"** Sheep "Tulum"

**"SEFERİHİSAR"** Goat Cheese

**"KOÇULU FARM"** Gruyère

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

## APPETIZERS

**Tomato Salad** GF   


Mixed Tomatoes, Purple Onion, Fennel, Fresh Mint, Ezine Cheese Cream

**Garden Herbs Salad with Avocado** V GF  

Arugula, Gem Lettuce, Purple Basil, Flaxseed

**Chopped Salad with Artichoke** GF 

Walnuts, Baby Arugula, Pomegranate Syrup

**Purslane Salad**  


Curd Cheese, Cherry Sauce, Sourdough Crisps

**Grilled Sea Bass Salad** GF  

Asparagus, Ginger, Lettuce, Sesame

**Tomato Marinated Raw Sea Bass**  

Tomatoes, Black Olives, Capers, Early Harvest Olive Oil

**Fried Halloumi** GF  

"Hallali" Olives, Sea Fennel, Chestnut Mushroom, Truffle Honey

**"Ödemiş" Potato Chips** V GF 

Mildly Spicy Yogurt, Green Lemon Juice, Garlic

**Minced Meat Pastry**   

Minced Beef Ribs, "Obruk Tulum" Cheese, Clarified Butter

**"Hingel" Grilled Eggplant Dumplings**    

Yogurt, Caper, Walnut, Brown Butter

**"İldır" Calamari**   

Avocado Hummus, Black Tarator

**Grilled Octopus**  





New Potatoes, Purslane, Mildly Spicy Green Sauce

**Buttered Red Shrimp** GF  

Artichoke, Tomato, Basil, "Mihalic" Cheese

**"Pacanga" Puff Pastry**   


"Kastamonu" Pastrami, "Mersin" Tulum Cheese

**"Erişte" Hand-Cut Local Pasta**    

Sautéed Mushrooms, Fresh Thyme, Curd Cheese, Walnut

**"Arnavut Ciğeri" Fried Liver** 

Pickled Red Onion, Cherry Sauce

**Kokoreç** 

Onion in Ash, Lavash, Crispy "Kale" Pepper



## MAIN DISHES

### Blue Tail Shrimp

GF 

Asparagus Cream, Sweet Corn, Peach

### Grilled Sea Bass

GF

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

### Grilled Grouper with Chard

Sour Blessed Thistle "Şevketi Bostan" Shallots

### Seafood Orzo

Shrimp, Octopus, Vongole, Squid, Sea Bass

### Veal Chops

GF 

Potatoes with Green Beans, Mustard Butter

### Sliced Beef Fillet

GF   

Potato Pavé with Fresh Thyme,  
"Şile" Forest Mushrooms, Demi-Glace Sauce

### Beef Ribs

GF    

Mashed Potatoes with Mustard,  
Spring Onion

### Lamb Tenderloin

Stuffed Onion, Grilled Eggplant,  
Yogurt, Fennel

### Lamb Shank

"Firik" Bulghur Rice with  
Vine Leafs and Almond

### Meatballs with Pita

Roasted Pepper, Yogurt, Chili Butter

### Grilled Free Range Chicken Skewer

Chicken Breast, Vegetable Couscous  
in Safflower Juice

### Duck Confit

"Kavlıca" Bulghur Rice  
"Tire" Curd Cheese, Persimmon

### Roasted Vegetables

V GF VG

Asparagus, Artichoke, Snow Peas

## FAMILY STYLE

(For 2)

### Whole Sea Bass

GF

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

### Whole Beef Fillet

GF   

Potato Pavé with Fresh Thyme,  
Şile Forest Mushrooms, Demi-Glace Sauce

### Oven Baked Thracian Lamb Shoulder (For 2-3)

"Firik" Bulghur Rice, Cucumber-Yogurt with Vinegar "Cacık"

### Oven Baked Seafood

Shrimp, Octopus, Vongole, Squid, Mung Bean

### "Erişte" Hand-Cut Local Pasta

Sautéed Mushrooms, Fresh Thyme, Curd Cheese, Walnut

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

Cover charge: 125 TL per person.