

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



Kale, Pickled Lemon

Fish Soup



Ginger, Chard, Herbed Cornbread

TO SHARE

Feriye Mezze Selection

(Choose any 4)

Smoked Mackerel



Quince with Olive Oil, Currants

Bodrum "Gambilya" Fava



Pickled Red Onion, Crispy Fava Beans

Spicy Yogurt



Roasted Peppers, Walnuts

"Tarama" Roe Pate



Crispy Onion, Crunchy Cips

Celery



Peanut Sauce with Herbs, Bottarga

Stuffed Zucchini Flowers with Mussels



Almond Tarator

Lentil Meatballs



"Isot" Pepper, Pomegranate Syrup Gem Lettuce

Sautéed Herbs



Pumpkin Purée, Smoked Yogurt

Shrimp and Bean Salad



Anchovy Olive Oil

Lamb Head Cold Cuts



Watercress Sauce, Smoked Aioli, Hazelnut Radish

Cheese Selection (50 gr)



(Served individually if preferred.)

"DİVLE" Obruk Tulum

"THRACIA" Aged "Kaşar"

"BURHANİYE SARIBAŞ" Sheep "Tulum"

"SEFERİHİSAR" Goat Cheese

"KOÇULU FARM" Gruyère

Served with Spicy Pepper Jam, Fig Marmalade, and Sourdough Crisps

Prices are in TL; V.A.T. is included, a %10 gratuity will be added to the total bill.
Menu revision date: 15.11.2024

APPETIZERS

Pumpkin Kale Salad



Sorrel, "Kırlı Hanım" Cheese, Pumpkin Seeds

Garden Herbs Salad with Avocado



Arugula, Gem Lettuce, Purple Basil, Flaxseed

Roasted Beetroot Salad



Fennel, Red Onion, Ezine Cheese, Black Fig Vinegar

Grilled Sea Bass Salad



Broccoli Ginger, Lettuce, Sesame

Citrus Marinated Raw



Sea Bass

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

Cured Meat "Bosnian"



Creamy Peppers, Pickled Okra

Fried Halloumi



Sun-Dried Tomatoes, Sea Fennel, Chestnut Mushrooms, Truffle Honey

"Ödemiş" Potato Chips



Mildly Spicy Yogurt, Green Lemon Juice, Garlic

Pastry "SU BOREK"



Minced Beef Rib, Obruk Tulum Cheese, Clarified Butter

"Hingel" Grilled Eggplant Dumplings



Yogurt, Caper, Walnut-Brown Butter

"İldır" Calamari



Avocado Hummus, Black Tarator

Grilled Octopus



New Potatoes, Sour Cherry Lentils, Purslane

Butter Sautéed Red Shrimp



Mashed Kidney Beans, Smoked Red Pepper

Roasted Leek Puff Pastry



"Kastamonu" Pastrami, "Mersin" Tulum Cheese

Stone Oven-Baked Cabbage Rolls



"Mardin" Bulgur, Curd Cheese, Clarified Butter with Chili, Hazelnuts

Fried Circassian Chicken



Beech Mushrooms, Spicy Oil, Walnuts

"Erişte" Hand-Cut Local Pasta



Sautéed Mushrooms, Fresh Thyme, Curd Cheese, Walnut

"Arnavut Ciğeri" Fried Liver



Pickled Red Onion, Cherry Sauce

"Kokoreç"



Ash Roasted Onion, Lavash, Crispy Kale Pepper



Gluten



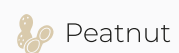
Crustaceans



Egg



Fish



Peanut



Soy



Dairy



Nuts



Celery



Mustard



Sesame



Sulphur Dioxide



Lupin



Mollusca



Flaxseed



Mushroom

MAIN DISHES

"İskenderun" Shrimp



Celery Cream, Aegean Cibes Herb

Grilled Sea Bass Fillet



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

Grilled Grouper with Chard



Sour Blessed Thistle "Şevketi Bostan" Shallots

Sea Food Orzo



Shrimp, Octopus, Vongole, Squid, Sea Bass

Veal Chops



Grilled Broccoli, grain Mustard Butter

Beef Tenderloin Slices



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

Beef Ribs



Mashed Potatoes with Mustard,
Spring Onion

Lamb Tenderloin



Stuffed Onion, Smoky Eggplant Yogurt

Lamb Shank



Almond Firik Bulgur, "Yırtma Aşı" with
Grape Leaves

Meatballs with Pita



Yogurt with Fried Cauliflower, Chili Butter

Free-Range Chicken Skewer



Chicken Breast, Vegetable Couscous in
Safflower juice

Duck Confit



"Kavlıca " Bulgur "TİRE" curd cheese,
Persimmon

Roasted Vegetables



Cauliflower, Cibes Greens, Tahini Sauce,
Almonds

FAMILY STYLE

(For 2)

Grilled Sea Bass Fillet



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

Beef Tenderloin



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

Thracian Lamb Shoulder



Almond and Currant Firik Bulgur

Oven Baked Seafood



Shrimp, Octopus, Vongole, Squid, Mung Bean

"Erişte" Hand-Cut Local Pasta



Sautéed Mushrooms, Fresh Thyme, Curd Cheese, Walnut

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