

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 28 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...



## SOUPS

### Fish Soup

Ginger, Swiss Chard, Herb Corn Bread

## TO SHARE

### Feriye Mezze Selection

(Choose any 4)

#### Smoked Mackerel

Olive Oil-Braised Pear, Fennel, Kumquat

#### Bodrum “Gambilya” Fava

Pickled Red Onion, Crispy Broad Beans

#### Spicy Yogurt

Roasted Green Pepper, Walnut

#### Eggplant with Black Mulberry

Tulum Cheese, Raw Almonds

#### Stuffed Zucchini Blossoms

Almond Tarator

#### Lentil Köfte with Meat

Isot Pepper, Unfiltered Pomegranate Molasses, Yedikule Lettuce

#### Shrimp Bean Salad

Anchovy Olive Oil

#### Baked Artichoke

Green Sauce

#### Fish Roe Emulsion “Tarama”

Crispy Onions, Crunchy Chips

#### Sea Bream with Okra

Verjuice, “Gemre” Grapes and Black-Eyed Peas

#### Sea Beans

Smoked Yogurt, Peach

## Regional Cheese Selection

Portion: 200 g.

Single Portion: 50 g.

“DİVLE” Obruk Tulum

“THRACIA” Aged “Kaşar”

“BURHANİYE SARIBAŞ” Sheep “Tulum”

“SEFERİHİSAR” Goat Cheese

“KOÇULU FARM” Gruyère

Served with Chili Pepper Jam and Varieties of Plum Pestil and Apricot Pestil.

## APPETIZERS

### Tomato Salad

Heirloom Tomatoes, Fennel, Mint, Ezine Cream

### Avocado & Garden Greens

Garden Rocket, Yedikule Lettuce, Basil, Flaxseed

### Purslane and Watermelon Salad

“Firik” Bulgur, Fresh Curd Cheese, Walnuts, Mint Yogurt Dressing

### Grilled Sea Bass Salad

Asparagus, Ginger, Lettuce, Sesame

### Citrus-Marinated Sea Bass

Fresh Walnut, Pomegranate, Isot, Coriander

### Crispy Circassian Chicken

Tarhana Sauce, Aromatic Greens

### Stone Oven Pastry "Börek"

Dried Yogurt, Tomato Sauce, Garden Greens

### Wild Mushroom "Eriste" Hand Cut Local Pasta

Forest Mushrooms, Thyme, Curd Cheese, Walnut

### "Hingel" Smoked Eggplant Dumplings

Yoghurt, Capers, Walnut-Burnt Butter

### Ödemiş Potato Chips

Spicy Yogurt, Lime Garlic Juice

### Pan Fried "Ildır" Calamari

Avocado Hummus, Black Tarator

### Grilled Octopus

Grilled Green Beans, Potato, Sumac Vinaigrette, Smoked Pepper Sauce

### Butter Sautéed Red Shrimps

Bean Puree, Dill, Smoked Chili

### Fried Liver "Arnavut Cigeri"

Pickled Red Onion, Sour Cherry Jus

### Lamb “Kokoreç”

Roasted Onion, Lavash, Crispy Kale Pepper





MAIN DISHES

**"İskenderun" Prawns**  
**Charcoal-Grilled 250g.**  
*Green Tomato, Capers, Garlic-Infused Olive*



**Grilled Sea Bass 250g.**  
*Summer Vegetable Salad, New Potatoes, Lemon*



**Crispy Baked Grouper 220g.**  
*"Şevketibostan" Sour Aegean Greens, Pearl Onion, Toasted Almonds*



**Seafood Orzo**  
*Shrimp, Octopus, Clams, Calamari, Sea Bass*



**Beef Rib Chop 400g.**  
*Grilled Broccoli*



**Grilled Lamb Backstrap 200g.**  
*Bone-Marrow Potato Purée, Peas, Lamb Jus*



**Sliced Beef Tenderloin 200g.**  
*Thyme Potato Layers, Forest Mushrooms, Bone Marrow Sauce*



**Slow Cooked Beef Short Rib 160g.**  
*Char-Grilled Vegetables Puree, Summer Vegetables*



**"Küşleme" Lamb Tenderloin 180g.**  
*Stuffed Onion, Grilled Eggplant Yoghurt*



**Meatballs on Pide Bread 200g.**  
*Roasted Red Pepper Yogurt, Chili Butter*



**Fire Grilled Chicken Skewer 200g.**  
*Chicken Breast, Grilled Cretan Zucchini, Caramelized Onion*



**Confit Duck Leg 200g.**  
*Kısır with Melon, Mint, Duck Jus*



FAMILY STYLE  
(For 2)

**Sea Bass 500g.**  
*Grilled Fillets, Summer Vegetable Salad, New Potatoes, Lemon*



**Sliced Beef Tenderloin 400g.**  
*Thyme Potato Mille-Feuille, Forest Mushrooms, Bone Marrow Jus*



**Thrace Lamb Shoulder (for 3) 1.250g.**  
*Oven Cooked Lamb Shoulder, Firik Bulgur, Smoked Yoghurt*



**Traditional Beef Kavurma 250g.**  
*Lavash, Fresh Herbs, Smoked Yoghurt*



**Baked Seafood Platter 500g.**  
*Shrimp, Sea Bass, Octopus, Mussels, Calamari, Mung Beans*



Prices include VAT. No service charge is applied.  
Menu Revision Date: 29.06.2026.