

LOKANTA FERİYE

TO SHARE

Feriye Mezze Selection *(Choose 4 Items)*

Smoked Mackerel GF 🐟

Olive Oil-Braised Pear, Fennel, Kumquat

Bodrum “Gambilya” Fava V VG GF 🌿

Pickled Red Onion, Crispy Broad Beans

Spicy Yogurt V GF 🌿 🥥

Padron Chillı Pepper, Walnut, Strawberry

Roasted Eggplant with Black Mulberry V GF 🌿 🥥

Tulum Cheese, Raw Almonds

Stuffed Zucchini Blossoms V 🌿 🥥

Almond Tarator

Lentil Köfte with Meat 🌿

Isot Pepper, Unfiltered Pomegranate Molasses, Yedikule Lettuce

Shrimp and Bean Salad GF 🐟 🌿 🥥

Anchovy-Infused Olive Oil

Baked Artichoke V GF 🌿 🥥

Herbed Green Plum Sauce

Fish Roe Emulsion “Tarama” 🌿 🐟 🌿

Crispy Onions, Crunchy Chips

Sea Bream with Okra GF 🐟

Verjuice, “Gemre” Grapes and Black-Eyed Peas

Samphire V GF 🌿

Smoked Yogurt, Peach

ANATOLIAN CHEESE SELECTION* 🥛

Portion: 200 g.

Single Portion: 50 g.

“DİVLE” Obruk Tulum

“TRAKYA” Aged “Kaşar” Cheese

“BURHANIYE SARIBAŞ” Sheep’s-Milk “Tulum” Cheese

“SEFERİHİSAR” Büche-Style Goat Cheese

“KOÇULU ÇİFTLİĞİ” Gruyère

**Served with Chillı Pepper Jam and Varieties of Plum Pestil and Apricot Pestil.*

🌿 Gluten 🦀 Crustaceans 🥚 Egg 🐟 Fish 🌱 Soy 🍄 Mushroom
🌱 Lupin 🌿 Celery 🌿 Sesame 🥛 Dairy 🌿 Nuts 🍷 Mollusca
🌿 Flaxseed 🌿 Peanut 🌿 Mustard 🍷 Sulphur Dioxide

SOUP

Fish Soup 🌿 🐟 🌿 🥥

Ginger, Swiss Chard, Herbed Cornbread

APPETIZERS

Tomato Salad V GF 🌿 🥥

Assorted Tomatoes, Red Onion, Fennel, Fresh Mint, Ezine Cheese Cream

Avocado & Garden Greens Salad V GF 🌿 🥥

Garden Rocket, Yedikule Lettuce, Basil, Flaxseed

Purslane and Watermelon Salad V 🌿 🥥 🥥

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

Grilled Sea Bass Salad GF 🐟 🌿 🌿

Asparagus, Ginger, Lettuce, Sesame

Marinated Sea Bass GF 🐟

Raw Tomato, Black Olives, Capers, Spring Onion

Crispy Circassian Chicken 🌿 🌿 🥥

Tarhana Sauce, Aromatic Greens

Stone-Oven Börek with Market Greens 🌿 🥛

Kurut (Dried Yogurt), Tomato Sauce, Garden Greens

Hand-Cut Erişte with Sautéed Wild Mushrooms 🌿 🌿 🥥 🍄

Fresh Thyme, Curd Cheese, Walnut

Hingel Dumplings with Charred Eggplant V 🌿 🌿 🥥

Yogurt, Capers, Walnut Brown Butter

“Ödemiş” Potato Chips V GF 🌿 🥥

Lightly Spiced Yogurt, Lime Juice, Garlic

Pan-Fried Line-Caught “İldır” Calamari 170g. 🌿 🍄 🐟 🍷 🥥

Avocado Hummus, Black Tarator

Grilled Octopus 140g. GF 🐟 🌿 🍄 🍷

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

Butter-Sautéed Red Prawns 120g. GF 🌿 🐟 🍄

Barbunya Bean Purée, Smoked Red Pepper Flakes

Fried Liver "Arnavut Cigeri" 180g. 🌿

Pickled Red Onion, Sour Cherry Jus

Lamb "Kokoreç" with Ember-Roasted Onion 160g. 🌿

Roasted Onion, Lavash, Crispy Kale Pepper





MAIN DISHES

Charcoal-Grilled “İskenderun” Prawns 250g. GF 🌿🐠
Grated Tomato, Capers, Ula Garlic-Infused Olive Oil, Microgreens

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

Crispy Baked Grouper 220g. 🌿🐠🐠🐠
"Şevketibostan" Aegean wild Greens with a Sour Dressing,
Pearl Onions, Almonds

Seafood Orzo Pilaf 🌿🐠🐠🐠🐠
Shrimp, Octopus, Clams, Calamari, Sea Bass

Beef Rib Chop 400g. GF 🌿
Grilled Broccoli

Grilled Lamb Backstrap 200g. GF 🌿🐠
Bone-Marrow Potato Purée, Peas, Lamb Jus

MAIN DISHES

Sliced Beef Tenderloin 200g. GF 🌿🐠🐠🐠
Potato Mille-Feuille with Fresh Thyme, Forest Mushrooms,
Bone Marrow Sauce

Slow Cooked Beef Short Rib 160g. GF 🌿🐠
Charred Vegetable Purée, Summer Vegetable Stew

"Küşleme" Lamb Tenderloin 180g. 🌿🌿
Stuffed Onion, Charred Eggplant with Yogurt

Meatballs on Pide Bread 200g. 🌿🌿
Roasted Red Pepper Yogurt, Chilli Butter

Fire Grilled Organic Chicken Skewer 200g. 🌿🌿
Chicken Breast, Grilled Cretan Squash, Caramelized Onion, Currants

Confit Duck Leg 200g. 🌿🌿
Melon Kısır, Mint, Duck Jus

FAMILY STYLE

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

GF 🐠🐠🐠 **Sliced Beef Tenderloin** 400g.
Potato Mille-Feuille with Fresh Thyme, Forest Mushrooms, Bone Marrow Sauce

🌿 **“Trakya Kıvırcık” Lamb Shoulder** (for 3) 1250g.
Slow-Cooked Lamb Shoulder, Firik Bulgur, Smoked Yogurt

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

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

*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...