GAZEBO

ÇIRAĞAN PALACE KEMPINSKI ISTANBUL

ALL-DAY DINING

BREAKFAST SELECTIONS

Price changing date is 15 September 2026

BREAKFAST SELECTIONS

Palace Breakfast (for 2 People) *(1)(5)(6)(7)(9)(10)(11)* ✦ — 6800
Your choice of fried eggs with "kavurma" or menemen cheese filled pastry, yogurt with mint, grilled "sucuk", Anatolian and "Trakya" regional cheese selection, pastrami, beef ham, smoked turkey, "Antakya halhal" and "Gemlik" olives with za'atar, tomatoes, "Çengelköy" cucumbers, Aegean greens tahini molasses, honeycomb, clotted cream, cherry jam with lor cheese pastry basket, butter, honey, jams. Orange or grapefruit juice, Turkish tea or coffee options, still or sparkling water

Kempinski Breakfast *(1)(5)(6)(7)(9)(10)(11)* — 3500
Your choice of organic farm egg omelette or asparagus and parmesan scrambled eggs on sourdough bread, cold cut platter, cheese and olive selection, pancakes, fresh summer fruits, pastry basket, butter, honey, jams. Orange or grapefruit juice, Turkish tea or coffee options, still or sparkling water

Holistic Wellness Breakfast *(1)(5)(10)(11)(17)* — 2750
Your choice of egg white omelette with curd cheese or avocado and crispy chickpea tartine, cucumbers, tomatoes, avocado, toasted raw almonds and walnuts, fruit smoothie bowl. Orange or grapefruit juice, green tea or coffee options, still or sparkling water

Continental Breakfast *(1)(5)(6)(10)(11)(14)(17)* — 2750
Nuts, dried fruits, seasonal fresh fruits salad, croissant and fruit danishes, butter, honey, jams. Orange or grapefruit juices, Turkish tea or coffee options, still or sparkling water

From the Bakery *(1)(5)(7)(10)(11)(13)(17)* — 1050
Plain and chocolate croissants, fruit danishes, Turkish pastries, jams, butter, honey

Vegetable Plate *(10)* — 900

Cheese Platter *(5)(10)(17)* — 1550

Smoked Salmon Plate *(1)(4)(5)(6)(8)(10)(12)* — 1550

Menemen *(5)(6)(11)(17)* — 1080
Scramble eggs in a flavorful base of sautéed tomatoes, green peppers, butter

Çırağan Style "Çılbır" *(1)(5)(6)(11)(17)* ✦ — 1080
Buffalo yogurt with clotted cream, poached eggs, mint and sumac browned butter, crispy sourdough bread

Eggs Benedict *(1)(5)(10)(11)(13)(17)* — 1250
Beef bacon on English muffin, poached eggs, hollandaise sauce

VEGAN ✦ SIGNATURE

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BREAKFAST SELECTIONS · CONTINUED

"Simit" Benedict *(1)(5)(6)(7)(9)(10)(11)* 1500
Toasted simit slices topped with "Kayseri" pastrami, poached eggs, hollandaise sauce with sumac

Scrambled Eggs *(1)(11)(17)* 850
Scrambled eggs on sourdough bread, chives

Plain Omelette (Local and Sustainable) *(1)(5)(6)(11)(17)* 820
Your choice of;

add Vegetables / Mushrooms / Cheese *(1)(5)(6)(11)(17)* 950

add Pastrami / Smoked Bacon / "Kavurma" / "Sucuk" *(1)(5)(9)(10)(11)* 1050

Special Cheese Omelette *(5)(11)(17)* 1050
Aegean herbs, "İzmir" tulum cheese, peanuts

Swiss Bircher Muesli *(1)(5)(6)(10)(17)* 850
Oat soaked overnight in orange and yogurt, peach, apricot, roasted almonds, apple

Pancakes / French Toast *(1)(5)(10)(11)(13)* 750
Maple syrup, nutella, sugar powder

Za'atar Breakfast Salad *(5)(6)(10)(17)* 900
Cherry tomatoes, cucumbers, Kalamata olives, feta cheese, fresh mint, mixed greens with za'atar and pomegranate molasses dressing, soft-boiled egg

Energy Booster *(10)* 1300
Raspberries, strawberries, passion fruit, chia seeds, toasted coconut flakes, banana slices

Seasonal Fresh Fruits Platter 1350

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STARTERS

Manchego Cheese and Watermelon *(5)(6)(17)* — 1050
Seasonal greens, sorrel, pink tomatoes, rock samphire sauce, Kalamata olives

Artichoke and Arugula *(1)(10)(11)(17)* ✦ — 1350
Purslane, artichoke, sweet corns, mint-infused toasted pine nuts, pomegranate dressing with sumac

Caesar Salad *(1)(4)(5)(6)(8)(9)(10)(11)(12)* — 1300
Lettuce, parmesan, thyme croutons, anchovy Caesar dressing

add Grilled Chicken (120 g) *(1)(5)(6)(7)(9)(11)* — 1600

add Prawn (110 g) *(1)(4)(5)(6)(7)(8)(11)(12)* — 1950

Salmon Tataki *(1)(3)(4)(5)(6)(7)(8)(9)(10)(12)(13)(14)* — 2150
Cucumber, green apple salad, sesame, black cumin, ponzu sauce

Cheese and Charcuterie Board *(1)(5)(6)(9)(10)(11)* — 1800
Roquefort, Emmental, "Tulum" and smoked cheese, bresaola, smoked turkey, peppercorn roast beef, fruit chutney, grissini

Vegan Plate *(1)* — 1650
Artichoke, mujaddara rice, green tomatoes, blueberries, oat and zucchini mucver, guacamole, citrus-tahini sauce

Protein-Rich Artisan Wrap *(1)(2)(5)(6)(11)* — 1350
"Yedikule" lettuce, shredded chicken, hummus, boiled eggs, avocado, curd cheese, oven-baked sweet potatoes, yogurt sauce

SOUPS

Traditional Lentil Soup *(1)(6)(11)(17)* — 950
Tomato croutons

Chicken Soup *(1)(11)(13)* — 950
Vermicelli, vegetables, croutons with thyme

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FROM THE STONE OVEN

Shrimp and Fennel Flatbread *(1)(4)(5)(6)(8)(12)* — 2050
Garlic-olive oil base, mozzarella, sautéed shrimps, crispy fennel, mint

Margherita Pizza *(1)(5)(6)(9)(11)(17)* — 1500
Tomato sauce with basil, mozzarella

Mediterranean Pizza *(1)(5)(6)(9)(11)(17)* ✦ — 1650
Tomato sauce with basil, mozzarella, artichoke hearts, Kalamata olives, sun-dried tomatoes

Slow-Cooked Beef Rib Pizza *(1)(5)(6)(11)* — 2300
Tomato and eggplant sauce with basil, mozzarella, caramelized onions, fresh thyme

SANDWICHES and BURGERS

Çırağan Burger (160 g) *(1)(5)(6)(9)(10)(11)* — 2350
Homemade bun, tomatoes, lettuce, Thousand Island sauce with caramelized onions, cajun spiced French fries

Alaskan King Crabs and Fennel Tartine (130 g) *(1)(4)(5)(6)(8)(12)* — 3850
Labneh cream with lemon, avocado slices, fennel, capers, fresh dill, toasted sourdough bread

Lobster Burger *(1)(4)(5)(6)(7)(8)(9)(11)(12)* — 3980
Brioche bun, remoulade sauce, arugula, pickled onions, cajun spiced French fries, wasabi coleslaw

Mushroom Burger (vegeterian) *(1)(5)(6)(9)(10)(11)(17)* — 1350
Crispy sautéed wild mushrooms, caramelized onions with green apple, tomatoes relish, fried onion rings, truffle mayonnaise, arugula leaves, cajun spiced French fries

Club Sandwich *(1)(5)(6)(9)(10)(11)* — 1950
Grilled chicken, roasted beef bacon, fried eggs, tomatoes, lettuce, thyme mayonnaise, cajun spiced French fries

PASTAS

Penne / Spaghetti / Tagliatelle *(1)(9)(11)(13)(17)*

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SAUCES

Tomato sauce *(5)(6)(10)(11)*

Arrabbiata *(5)(6)(10)(11)*

Creamy wild mushroom sauce *(5)(10)(11)* 1750

Bolognese (5,10,11) / Di mare (4,5,8,10,11,12) 1850

CHEF'S MAIN OFFERINGS

Grilled Seabass (180 g) (Local and Sustainable) *(1)(4)(5)(8)(12)* 3100
Sautéed artichokes with mung beans, arugula and shaved fennel, aromatik tomato relish

"Istif" Kebab (160 g) *(1)(5)(6)(7)* ✦ 2600
Layers of beef and minced meat, tahini-yogurt zucchini mash, za'atar lavash, "tablacı" salad, pink tomato and verjuice sauce

Turmeric-Lemon Chicken Breast (180 g) *(1)(3)(5)(6)(11)* 2100
Sautéed summer vegetables with sage, creamy couscous, parmesan-crusted crispy baby onions, lemon-butter sauce

Gazebo Mixed Grill Platter (290 g) *(1)(6)(10)* ✦ 4350
Charcoal-grilled lamb chop, beef medallion, beef sausage, spiced chicken skewer, smoked mint-eggplant mash, pistachio-onion relish, roasted pepper sauce

Grilled Butcher Meatballs (160 g) *(1)(5)(6)* 2600
Buttered rice, grilled tomatoes and peppers, yogurt with sumac

Eggplant Steak *(1)(6)(7)(10)(13)* 1450
Black rice, creamed corn with almond milk, tahini yogurt and quinoa chips

DESSERTS

Çırağan Cheesecake *(1)(5)(11)(13)(17)* ✦ 1350
Forest berry or chocolate sauce

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ALL-DAY DINING

DESSERTS · CONTINUED

Fresh Fruit Magnolia *(1)(5)(10)(11)(17)* — 1150
Pastry cream, banana, Sablé Breton

Red Velvet Cake *(1)(5)(10)(11)(17)* — 1150
Mascarpone cheese cream, fresh forest fruits

Praline Feuilletine *(1)(5)(10)(11)(13)(17)* — 1150
Hazelnut praline, biscuit crunch, cocoa sponge cake

Chocolate Profiteroles *(1)(5)(6)(10)(11)(13)(17)* — 1150
Chocolate sauce, brittle, vanilla, pastry cream

White Chocolate Raspberry Cake *(1)(5)(10)(11)(13)(17)* — 1150
Vanilla sponge cake

Tiramisu *(1)(5)(11)(13)(17)* — 1300
Mascarpone cheese cream, coffee with ladyfinger biscuit, Cuban cacao

Raspberry Praline *(1)(5)(10)(11)(13)(17)* — 1150
80% Madagascar chocolate mousse, raspberry compote, Maraş walnut, Sablé Breton

Low-Gluten Chocolate Coffee Cake *(5)(10)(11)(13)(17)* — 1150
Milk chocolate mousse, bitter chocolate glaze, coffee ganache

Blackberry Cake *(10)(13)* — 1150
Date, chia seed, almond, walnut and coconut oil base, dark chocolate cream with almond milk, maple syrup

Fruit Pie *(1)(5)(6)(10)(11)(13)(17)* — 1150
Pastry cream, apricot jelly

Rice Pudding *(5)(10)(17)* — 1150
Roasted hazelnut

Apple Pie *(1)(5)(10)(11)(17)* — 1150
Almond cream glazed baklava dough filled with cinnamon and apple, vanilla sauce

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DESSERTS · CONTINUED

Gianduja Dark Chocolate Tart *(1)(5)(10)(11)(13)(17)* 1150
Dark chocolate ganache, vanilla tart, gold leaf

Baklava with Maraş Ice Cream *(1)(5)(10)(11)(17)* 1350

Mixed Baklava Platter *(1)(5)(6)(10)(11)(17)* 1350

Baklavas Per Piece *(1)(5)(10)(11)* 210

Cookies Per Pieces *(1)(5)(6)(7)(10)(11)(13)(14)(17)* 210

Chocolates Per Piece *(1)(5)(10)(13)(17)* 210

Homemade Sorbets Per Scoop *(6)(10)* 450
Mango / Passion Fruit / Lemon

Homemade Ice Cream Per Scoop 450
Chocolate (5,6,10,11,13,17) / Vanilla (5,6,10,11,17) / Caramel (5,6,10,11,17) / Strawberry (5,6,10,11,17) / Pistachio (5,6,10,11,17)

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ÇIRAĞAN AFTERNOON TEA

Çırağan Çay Saati · Price changing date: 02 November 2026

KİŞİ BAŞI / PER PERSON

4500

SOĞUK KANEPELER / COLD CANAPÉS

Balkabağı “verrine”, lor peyniri, kavrulmuş kabak çekirdeği, çıtır pastırma *(1)(5)(9)(10)(17)*
Pumpkin verrine, curd cheese, roasted pumpkin seeds, crispy pastrami

Tuzlu milföy “bouche”, füme hindi, elma, vişne aromalı peynir kreması *(1)(5)(6)(9)(10)*
Savory mille-feuille bouche, smoked turkey, apple slices, cherry-flavored cheese cream

Acılı pancar tartar, ekşi mayalı ekmek *(1)(6)(17)*
Spicy beetroot tartare, sourdough bread

Ahtapot – wakame, deniz yosunu, susam yağlı marine ahtapot dilimleri *(4)(6)(7)(8)(12)(13)*
Octopus – wakame, seaweed, sesame oil marinated octopus slices

Deniz tarağı “ceviche”, turp dilimleri, mango küpleri, fesleğen yağı *(4)(6)(8)(12)*
Scallop ceviche, radish slices, mango cubes, basil oil

Trüflü tavuk “rillette”, frenk soğanı, kızarmış Alman ekmeği, soğan turşusu *(1)(5)(6)(9)(10)*
Truffled chicken rillette chives, pickled onions, toasted German bread

SICAK KANEPELER / HOT CANAPÉS

Kırlangıç balığı güveç, Kars gravyeri, damla sakızlı domates sos *(4)(5)(6)(8)(12)*
Red gurnard casserole, Kars gruyere, mastic-infused tomato sauce

Güllü kızarmış “brie” peyniri, kurutulmuş meyveler, wasabili berry sos *(1)(5)(11)(17)*
Rose-infused fried brie, dried fruit, wasabi berry sauce

Kuzu etli falafel, ılık humus, nar ekşisi *(1)(5)(6)(7)*
Lamb falafel, warm hummus, pomegranate glaze

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ÇIRAĞAN AFTERNOON TEA

SICAK KANEPELER / HOT CANAPÉS · CONTINUED

Çıtır suşi pirincinde bıldırcın yumurtası "benedict", siyah havyar, wasabili acı yağ *(4)(6)(7)(8)(11)(12)*
Quail egg benedict on crispy sushi rice, black caviar, wasabi chili oil

TATLILAR / DESSERTS

Tarçınlı "scone" *(1)(5)(11)(17)*
Cinnamon scone

Tahinli "brownie" *(1)(5)(7)(10)(11)(13)(17)*
Tahini brownie

Portakallı kahve "cup" *(1)(5)(10)(11)(13)*
Orange coffee cup

Tarçınlı makaron *(1)(5)(10)(11)(13)(17)*
Cinnamon macaron

Limonlu tart *(1)(5)(10)(11)(13)(17)*
Lemon tart

Balkabaklı- cevizli kış baklavası *(1)(10)(11)(17)*
Pumpkin - walnut winter baklava

Balkabağı rüyası *(1)(5)(10)(11)*
Pumpkin dream

Tarçınlı -kurabiyeli çikolata *(1)(5)(13)(17)*
Cinnamon - cookie chocolate

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