RÜYA

ÇIRAĞAN PALACE KEMPINSKI ISTANBUL

ALL-DAY DINING

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The price change date is 09.10.2026

ANATOLIAN TASTING MENU (ASK DETAILS TO YOUR SERVER)

16500

TO PONDER

Simit & Caviar *(1)(4)(5)(7)(8)(10)(11)(12)* ✦ — 2650
toasted simit bread, sour labneh, caviar (10 g) (per piece)

Freshly Shucked Oyster *(4)(6)(8)(10)(12)* — 1350
with tomato, preserved lemon & pomegranate (per piece)

Çig Köfte *(1)(5)(6)* ✦ — 1850
beef tartare with bulgur, and baby gem

Muhammara *(1)(6)(7)(10)* — 1200
roasted red peppers, tomato & walnut dip, sour dough bread

Isli Patlican *(1)(6)(10)* ✦ — 1050
eggplant purée with walnuts, crispy coated eggplant chips

COLD STARTERS

Kaşık Salata *(6)(10)(15)* — 1050
chopped vegetables, pomegranate dressing & pistachio

Kale Salad *(5)(6)(10)* — 1250
pomegranate & lime dressing with Izmir tulum cheese

Levrek Marin *(1)(4)(5)(6)(7)(8)(9)(10)(12)(13)* ✦ — 1750
thinly sliced raw seabass, mustard, apple and shaved radish

Artichoke Salad *(1)(5)* ✦ — 1200
shaved artichoke, grilled baby gem lettuce, Obruk cheese, green herb dressing, sour dough croutons

VEGETARIAN · VEGAN · ✦ SIGNATURE

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COLD STARTERS · CONTINUED

Tuna Tartare *(1)(4)(5)(6)(8)(12)* — 2150
bulgur, fermented tomato chilli sauce, crispy filo

Lakerda *(1)(4)(6)(8)(12)* ✦ — 1750
salt-cured bonito, lemon compressed cucumber, onion & tarama

HOT STARTERS

Soup of the Day ✦ — 950
(Ask details to your server)

Çıtır Kalamar *(1)(4)(5)(6)(7)(8)(12)* — 1900
simit coated baby squid, avocado haydari

Umut's Bayıldı *(5)(6)(10)* ✦ — 1350
confit aubergine, caramelized onions, tomato & Ezine cheese

Short rib Sarma *(3)(5)(6)* — 1950
Swiss chard stuffed with shortribs, rice, yogurt

Şiş Kalamar *(4)(5)(6)(8)(12)* — 2150
cherry tomatoes, Hatay olives & chilli-herb sauce

Truffle Börek *(1)(5)(7)(11)* ✦ — 1750
crispy filo dough stuffed with aged cheese, truffle & honey

Harissa Prawn *(1)(3)(4)(5)(8)(10)(12)(15)* ✦ — 2350
harissa chilli, garlic, lemon confit prawns, sour dough bread

Manti *(1)(3)(5)(6)(11)* — 2050
handmade beef & lamb stuffed dumplings, beef jus, yogurt sauce, burnt chilli

Hummus & Bone Marrow *(1)(7)* ✦ — 1800
silky hummus, roasted bone marrow and short rib

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WOOD-FIRED OVEN

Lahmacun *(1)(6)(7)(10)* — 1350
spicy lamb, vegetables and herbs

2 Cheese Pide *(1)(5)(7)(10)(11)* ✦ — 1350
from the Black Sea region, slow cooked egg

Truffle & Cheese Pide *(1)(5)(6)(7)(10)(11)* — 1800
from The Black Sea with slow-cooked organic egg & fresh truffle

Short Rib Pide *(1)(5)(7)(10)(11)* — 1900
slow-cooked short rib, chilli glaze

MUTFAK

Mantarlı Keşkek *(1)(5)(15)* ✦ — 1800
barley risotto, wild seasonal mushrooms, truffle

Erişte with Truffle *(1)(5)* — 1800
erişte pasta served with a rich Keş cheese sauce and freshly shaved Truffle

Roasted Lemon Chicken *(1)(6)(7)(10)* — 2150
capsicum & walnut purée, preserved lemon (600 g)

Kalkan Tandır *(3)(4)(5)(6)(8)(12)* — 6500
turbot cooked in wood fire oven, black eye peas stew (400 g)

Pistachio Crust Sea Bass *(4)(5)(8)(10)(12)* ✦ — 3150
braised samphire, olive oil, lemon (200 g)

Bosphorus Lüfer *(4)(6)(8)(9)(12)* — 4500
crispy skin blue fish, green salad mustard sauce (600 g)

FROM THE JOSPER

Lamb Cutlets *(5)(6)* — 4100
smoked eggplant, tomato, minted yogurt (300 g)

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FROM THE JOSPER · CONTINUED

24 hour Slow Cooked Short Rib *(5)(6)* ✦ — 4350
Turkish chili BBQ glaze, spiced Konya chickpea purée (500 g)

Ribeye Steak *(1)(5)(6)(7)(10)* ✦ — 4800
Turkish coffee & isot rub, crispy za'atar potatoes (300 g)

Şaşlık *(1)(5)(6)(13)* — 3350
grilled tenderloin skewer, roasted capsicum sauce (250 g)

Lamb Shank *(3)(5)* — 4100
slow cooked in wood fire oven, chickpeas, baby onions, carrots, spinach

SIDES

Triple Fried Chips — 980
garlic, lemon & chilli

Truffle Chips *(5)* — 980
triple fried chips, fresh truffle and Kars gravyer cheese

Fresh Black Truffle — 3g 495 · 6g 880
add to any dish

Green Salad *(6)(9)* — 980
mix greens, carrot, tomatoes, peppers, mustard and lemon dressing

Rice *(3)(5)(10)* — 980
pistachio pilaf, spinach & herbs

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DESSERTS

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Yumurtalı Ekmek *(1)(5)(10)(11)(15)(17)* ✦ — 1350
saffron & egg bread, rakı and caramel sauce, roasted banana, mastic ice cream

Çikolata ve Türk Kahvesi *(5)(10)(11)(13)* ✦ — 1450
dark chocolate & salted caramel kibbeh, cardamom & Turkish coffee ice cream

Fırın Sütlaç *(5)(6)(10)(11)* — 1150
traditional Anatolian rice pudding, raspberries, kaymak ice cream

Künefe *(1)(5)(10)(11)(17)* — 1950
baked Kadayif pastry, melted cheese, orange blossom syrup, Antep pistachio ice cream

Orange Revani *(5)(10)(11)(13)* — 1150
almond & orange cake, grilled orange ice cream

ICE CREAM — 1 SCOOP 450

Antep pistachio *(5)(10)(11)(17)*

Turkish coffee *(5)(11)(17)*

thyme & olive oil *(5)(11)(17)*

dark chocolate & bergamot *(5)(11)(13)(17)*

tahini *(5)(7)(10)(11)(13)(17)*

SORBET — 1 SCOOP 450

- strawberry & basil
- apricot & lime
- cherry & almond *(10)*

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SORBET · CONTINUED

- mango & passion fruit

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DÖNER MENU

3500 TL per person · The price change date is 17.09.2026

APPETIZER (CHOOSE ONE)

- Kaşık Salata *(6)(10)(15)*
  chopped vegetables, pomegranate dressing & pistachio

- Muhammara *(1)(6)(7)(10)*
  roasted red peppers, tomato & walnut dip, sour dough bread

- Roasted Beetroot *(1)(5)*
  baby beetroots, goat cheese & corn bread

- Green Salad *(6)(9)*
  mix greens, carrot, tomatoes, peppers, mustard and lemon dressing

DÖNER

- Döner *(1)(5)*
  Masterfully prepared “leaf-cut” meat, preserved through centuries and old techniques (200 g)

WITH THE DÖNER (CHOOSE ONE)

- Rice *(3)(5)(10)*
  pistachio pilaf, spinach & herbs

- Triple Fried Chips
  garlic, lemon & chilli

- Truffle Chips *(5)*
  triple fried chips, fresh truffle and Kars gravyer cheese

DESSERT (CHOOSE ONE)

- Orange Revani *(5)(10)(11)(13)*
  almond & orange cake, grilled orange ice cream

- Fırın Sütlaç *(5)(6)(10)(11)*
  traditional Anatolian rice pudding, raspberries, kaymak ice cream

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