TUĞRA

ÇIRAĞAN PALACE KEMPINSKI ISTANBUL

DINNER

Coasts are where recipes, ingredients, and cultures have touched one another for centuries. Across this geography stretching from the Levant to Anatolia, Rumelia to Istanbul, flavors have traveled, tables have transformed, and recipes have been passed down through generations. Some were refined in the palace kitchens, while others continue to live in the lands where they were born. This winter, we follow the traces of the culinary memory carried by the coasts. Inspired by old recipes, local produce, and the season's bounty, we bring what we have learned from the past to the table in our own culinary language. Some flavors are never lost; they merely wait to be remembered again. Bon appétit.

Chef Onur Dönmez

CHEF'S TASTING MENU

"Taâmât-ı Sâhil-i Hâssa"

MENU PRICE PER PERSON	WITH THE WINE PAIRING
12500	20400

CHEF'S TASTING MENU

Amuse-Bouche *(1)(4)(5)(6)(7)(8)(11)(12)*
Smoked butter, nutmeg cheese spread / Crispy "Kadınbudu" / Apple and radish coated in beet juice / Hummus, octopus salad. Wine: İyi Ki, Suvla, Karasakız, Gelibolu, Çanakkale

Lamb's Head Ballotine *(1)(3)(5)(6)(10)(11)(13)(14)*
Sweetbread cream, pickled onions, herb salad. Wine: Sarafin Rose, Doluca, Merlot, Cabernet Flanc, Tekirdağ

"Lakerda" *(1)(4)(5)(6)(8)(10)(12)(13)* ✦
Red onion purée, mint and yoghurt sorbet. Wine: Suvla, Sauvignon Blanc, Gelibolu, Çanakkale

Stuffed Potato *(1)(5)(10)(11)(13)(14)(17)*
Chestnut mushroom, pistachio cream, ginger white sauce. Wine: Plato, Sevilen, Kalecik Karası, Güney Denizli

Boza Sorbet *(1)(5)(10)(11)*

Sea Bass Wrapped in Grape Leaves (70 g) *(1)(4)(5)(6)(8)(10)(12)(13)(14)*
Leeks cooked in olive oil, fennel purée. Wine: Suvla Organic Chardonnay, Gelibolu, Çanakkale

or

Hünkâr Beğendi 2.0 (70 g) *(1)(3)(5)(6)(9)(10)(11)(12)(13)(14)*
Lamb shoulder, crispy eggplant. Wine: Sur, Suvla, Merlot, Cabernet Sauvignon, Cabernet Franc, Malbec, Petit Verdot, Çanakkale

Katmer *(1)(5)(6)(10)(11)(13)(17)*
Antep pistachio in phyllo pastry, "Maraş" ice cream. Wine: Late Harvest, Sevilen, Misket, İzmir

"Baklava" Ice Cream *(1)(5)(6)(10)(11)(13)(17)*
Crispy pastry

Tea, Coffee and Petits Fours *(1)(5)(6)(7)(10)(13)(14)(17)*

VEGAN ✦ SIGNATURE

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(7) Sesame · (8) Mollusc · (9) Mustard · (10) Tree Nuts · (11) Egg · (12) Fish · (13) Soy
(14) Peanut · (15) Alcohol · (16) Pork · (17) Vegeterian

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À LA CARTE

Tuğra's Signature · Local & Sustainable

SOUPS

"Çeşm-i Nigar" Soup *(1)(3)(5)(10)(13)(14)(17)* — 1150
"Mardin" red lentils, yellow lentil purée, mint butter

"Tutmaç" Soup *(1)(5)(11)(13)* — 1150
Mixed legumes, "erişte", hand-rolled beef meatballs

COLD APPETIZERS

İstanbul Fava *(4)(6)(8)(12)* — 1850
"Tekmilli", sliced octopus, saffron

Lamb's Head Ballotine *(1)(3)(5)(6)(10)(11)(13)(14)* — 2700
Sweetbread cream, pickled onions, herb salad

"Lakerda" *(1)(4)(5)(6)(8)(10)(12)(13)* ✦ — 1950
Red onion purée, mint and yoghurt sorbet

Dried Stuffed Vegetable Trio *(5)(6)(10)(17)* ✦ — 1750
Eggplant, "acur" cucumber, pepper, "mastabe"

Tuğra Meze Platter *(1)(5)(6)(7)(10)(17)* — 3250
"Köpoğlu" | Eggplant, slowly cooked tomatoes; "Kısır" | Cracked wheat, red turnip, pomegranate molasses; Hummus | Olive salad; Stuffed Cabbage Rolls | Chestnut, pine nuts; "Muhammara" | Walnut, sourdough bread; "İmam Bayıldı" | Caramelized onion

"Yedikule" Salad *(6)(9)* — 1350
"Yedikule" lettuce, arugula, red sorrel, grapefruit, olive oil glazed purple carrot, "hardaliye"

Anatolian Cheese Platter *(1)(5)(6)(10)(15)(17)* — 2350
Edirne farm cheese, İzmir Tulum cheese, Kars Gruyère, Çanakkale Ezine cheese, Denizli Kale pepper cheese, slow-cooked dried fruits, homemade sourdough bread, quince purée, and honeyed walnuts

HOT APPETIZERS

Lalanga with Red Mullet *(1)(4)(5)(6)(8)(10)(11)(12)(13)* — 2750
Olive oil sautéed spinach roots, walnut tarator, bottarga

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HOT APPETIZERS · CONTINUED

Beef Liver (100 g) *(1)(5)* — 1950
Baklava dough cheese börek and "Kapıdağ" red onion with sumac

"Sitare" Mantı *(1)(5)(6)(10)(13)(14)* ✦ — 2350
Ground beef & lamb, tomato paste, "keş" cheese, buffalo cream yoghurt

"Yazok" Börek *(1)(5)(9)(10)(11)* — 1950
Pastrami, smoked eggplant, yoghurt with zahter

Stuffed Potato *(1)(5)(10)(11)(13)(14)(17)* — 1850
Chestnut mushrooms, pistachio cream, ginger white sauce

MAIN COURSES

"Elbasan Tava" (120 g) *(1)(5)(11)* ✦ — 3750
Beef shoulder, baked yoghurt, "müceddere"

"Testi" Kebab (120 g) *(1)(5)(6)(7)(10)(11)* — 4800
Slow-cooked lamb leg in clay pot, root vegetables, Dane-i sade rice

Heifer Tenderloin (140 g) *(1)(3)(5)(6)(10)(11)(13)(14)* — 5150
Tenderloin bites, king oyster mushrooms, potato pavé, smoked cauliflower purée, bone marrow jus

Lamb Shank (140 g) *(1)(3)(5)(6)(9)(10)(11)(12)(13)(14)* — 4700
"Keşkek", quince, dried plum, "isot" pepper oil

"Hünkâr Beğendi" 2.0 (120 g) *(1)(3)(5)(6)(9)(10)(11)(12)(13)(14)* ✦ — 4350
Lamb shoulder, crispy eggplant

Chicken "Topkapı" *(1)(5)(6)(10)(11)(13)(14)* ✦ — 3750
Rice stuffing, mashed potatoes, creamy spinach, bone jus

Sea Bass Wrapped in Grape Leaves (120 g) *(1)(4)(5)(6)(8)(10)(12)(13)(14)* — 3250
Leeks cooked in olive oil, fennel purée

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MAIN COURSES · CONTINUED

Bosphorus Bluefish (120 g) *(1)(4)(5)(6)(8)(10)(12)(13)(14)* 4650
Fennel "kalye", sour cherry puree, sautéed chard

Palace-Style "Mualla" *(6)* 2950
"Malatya" lentils, mushroom skewer, red peppers

RICE & GRAINS

Müceddere *(1)(5)(17)* 980
Smoked "firik" bulgur, crispy onions

Dane-i Sade *(5)* 980
Plain white rice, butter, bay leaf

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DESSERTS

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Homemade Baklava Platter *(1)(5)(6)(10)(11)(13)(17)* ✦ — 1350
Pumpkin, chocolate, pistachio, boza sorbet

Reşadiye Halva *(5)(7)(10)(11)(17)* — 1150
Honey, almond, tahini sorbet

Pomegranate-Infused Quince *(1)(5)(10)(11)(17)* — 1150
"Geyve" quince, buffalo clotted cream, roasted walnuts

Milk Halva *(1)(5)(10)(17)* — 1150
Mastic gum, caramelized sugar

Katmer *(1)(5)(6)(10)(11)(13)(17)* — 1850
"Maraş" ice cream

HOMEMADE ICE CREAMS & SORBETS

Chocolate Ice Cream *(1)(5)(10)(11)(13)(17)* — 450

Plain Ice Cream *(1)(5)(10)(11)(17)* — 450

Pistachio Ice Cream *(1)(5)(10)(11)(17)* — 450

Tahini Sorbet *(1)(5)(10)(11)* — 450

"Boza" Sorbet *(1)(5)(10)(11)* — 450

In Ottoman palace cuisine, desserts were the most refined expression of a deep-rooted heritage that graced both everyday tables and grand banquets. Crafted in the historic Helvahâne—the palace's imperial confectionary—this rich culinary culture evolved over centuries, blending the abundant produce of Anatolia with flavors from diverse geographies. At Tuğra, we honor this noble legacy by staying true to traditional recipes, artfully reimagining them through the warm, enchanting spirit of the winter season.

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