

# Dessert Menu

## **Künefe**

*Shredded angel hair, baked and soaked in syrup served with Antep pistachio*

*This dessert belongs to Hatay region. According to some written sources; it was first cooked by “Kaşgarlı Mahmut” in 11th century.*

## **Antep Pistachio “Kātmer”**

*Phyllo pastry, Semolina with milk, “Maraş” ice cream and fruit compote*

*The history of ‘kātmer’ may date from the 11th century. However written*

*Reference to ‘kātmer’ comes from the late 14th century during Ottoman rule.*

*The best-loved version of it hails, come from the south-eastern Anatolian town of Gaziantep.*

## **Helatiye**

*Mastic “muhallebi” with rose sherbet, pistachio and shredded angel hair fruit salad, “Maraş” ice cream*

*It was the most popular dessert in the Ottoman Palaces in the 15th century.*

## **Tuğra “Ekmek Kadayıfı”**

*Pastry dough in syrup, clotted cream, Antep pistachio, cinnamon and cherry*

*Desserts are as important in Ottoman cuisine as meat and rice. Even in ordinary daily meals a dessert is always eaten especially during Ramadan. Extensive selection was prepared such as Halva, lokma, kadayif, zerde, ashure, Sütlaç, jam, compote*

75

65

65

65

## **Homemade Baklava Selection**

*Selection of baklava served with clotted cream and cinnamon fruit marmalade*

*During the 7th century baklavas were produced for medical purposes Sultan’s believed they could cure several illnesses.*

65

## **Oven Baked Mastic Pudding**

*Topped with tahini, vanilla ice cream and roasted hazelnut*

*This prestigious dessert was served in Edirne Palace at the time of Sultan Mehmet the VI. during the feast when the British Ambassador Lord John Finch was welcomed by Grand Vizier.*

65

## **“Çırağan” Palace Pudding**

*Imperial chocolate pudding with gold leaf*

*The chocolate deserts were introduced to the palace kitchen when the Italian Traveler Gemelli Careris first visited Izmir in 1693. he was very impressed by the great hospitality of the Turkish people and served them hot chocolate which he brought with him during his visit.*

70

## **Walnut Pumpkin & “Muhallebi” “Paluze”**

*Buffalo milk “Muhallebi”, honey, red berries, almond and “mahlep” crumble*

*The desserts produced at the Palace were under the supervision of “Hekimbaşı” in a designated area of the palace kitchen which was “Helvahane”. This confirms that desserts were prepared for human good health and to cure certain diseases.*

65

## *Sweet & Port Wines*

TL

<i>Symposium, Misket, Urla, İzmir, Aegean 2017</i>	60
<i>Portal LBV 2009</i>	70
<i>Colheita Quinta Do Noval Tawny Port 1995</i>	105

## *Digestives (5cl)*

<i>V.S.O.P Hennessy, Martel l, Remy Martin</i>	140
<i>X.O Hennessy, Martel l, Remy Martin</i>	295

## *Selection of Liqueurs (5cl)*

<i>Amaretto, Bailey's Cointreau, Tia Maria</i>	75
<i>Fernet Branca, Kahlua</i>	80
<i>Skinos Mastica, Jägermeister</i>	85
<i>Turkish Liqueur Selection (Orange or Mint)</i>	50

## *Hot Beverages*

<i>Cappuccino, Coffee Latte</i>	30
<i>Turkish Coffee</i>	25
<i>Turkish Tea</i>	25
<i>Espresso, Double Espresso</i>	25/27
<i>Filter Coffee</i>	25



*Desserts were undeniably important in Ottoman cuisine as well as meat and rice. Even casual meals were accompanied with desserts. During feasts, especially in Ramadan, tables were decorated with sweets like halva, lokma, kadayif, zerde, ashoura, muhallebi, rice pudding, pelte, elmasiye, jam, compote, sherbet.*

*However, Ottomans' fondness of desserts does not stem from Middle Eastern food habits. Middle Eastern Turks would not eat sweet. Moreover, it was inappropriate for a "man" to eat sweet. The dessert culture and the fondness started with Arabian influence and Islam; has developed since then. Hence, Ottomans' dessert habits were highly influenced by religion. Desserts have an important place in religious beliefs and customs.*