



Palace Patisserie Menu

Ottoman Borek

An old Ottoman delicacy baked filled pastries made of a thin flaky dough known as phyllo (or yufka)



Spinach & Feta cheese

Authentic Ottoman Borek home-made pastry with spinach and feta cheese



Mince & Tasty cheese

Authentic Ottoman Borek home-made pastry with mince and cheese

Chicken & Tasty cheese

Authentic Ottoman Borek home-made pastry with chicken and cheese

Feta cheese only



Authentic Ottoman Borek home-made pastry with feta cheese only

Etli Ekmek

Etli ekmek is a pizza-like dish which originated in Konya and Sivas in Turkey

Salmon Rolls

Salmon is both delicious and nutritious

Veggie & Cheese

Etli Ekmek with veggie and cheese

Mince & Herbs

Etli Ekmek with mince and herbs

Both Veggie & Cheese and Mince & Herbs

Etli ekmek with veggie & cheese, mince & herbs and both

Samsa





Mini filo pies stuffed with lamb and veggies

Desserts

Selection of famous Turkish desserts

Knafeh

Knafeh is a traditional dessert made with thin noodle-like pastry, cheese and honey syrup



Baklava

Baklava is a sweet dessert pastry made of layers of home-made filo filled with chopped pistachio or walnuts and held together with honey syrup

Galata borek

Special Turkish home-made custard sweet originated from a historic neighborhood in Istanbul

Rice Pudding

Rice pudding is a dish made from rice mixed with milk

Drinks

Ottoman Borek goes great with our slender waisted Turkish tea glasses

Ayran

Ayran is a cold savory yogurt-based beverage that is mixed with salt

Kombucha

Kombucha is a living health drink made by fermenting tea with the kombucha culture available in various flavours

Sparkling Water

Fresh carbonated water coming from European Alps

Turkish Coffee

Turkish coffee is coffee prepared using very finely ground coffee beans, unfiltered

Tea

Delicious tea made Turkish way

Still Water

Fresh water coming from European Alps