

MAKE EVERY MEAL SPECIAL

olive

AUGUST 2023

SUMMER ON A PLATE

GRILLED MANGO, TOMATO AND BURRATA PLATTER



SPICED CHICKEN SHAWARMA

CRISPY BEANS WITH JALAPEÑO SALSA

BLACKBERRY CHEESECAKE BLONDIES



GBP £5.99



CAN \$14.50 US \$13.50 AUS \$14.99

BUDGET vs BLOWOUT

RESTAURANTS: CHEAP EATS AND HIGH-END – YOU CHOOSE!

+ DISCOVER THE FIERY FLAVOURS OF SIERRA LEONE + EFFORTLESS! PARTY FOOD FOR FRIENDS
+ LOVE YOUR LOCAL: RUSTIC ITALIAN PUB MENU + EASY SEAFOOD RECIPES TO IMPRESS



BUDGET vs BLOWOUT ISTANBUL

This Turkish city's dazzling food scene spans worth-the-queue kebab shops to high-glam hotel restaurants



BUDGET CAĞ KEBAPS

You can spot a good kebab shop in Istanbul by the queue. Some venues are standing only but Şehzade Cağ Kebab has seating clustered around a covered alleyway, Hocapaşa Sokak, in Sirkeci. Order the lamb, cut from a horizontal (this is what makes it çağ rather than doner, which is vertical) rotating spit. Bico (skewers) are inserted into the meat, then a knife is slid under to create thin slices. Each serving comes with two thin lavaş breads. Add salad, sumac onions and ezme – a finely chopped condiment with tomato, red pepper, onion and hot red pepper. [@sehzadecagkebab](#)

BUDGET ISKENDER KEBAP

This rich dish of sliced doner kebab with hot tomato sauce, pide, cold yogurt and foaming, melted butter is a good lunch. Invented in Bursa by İskender Efendi, eat it at İskender Kuruluş in Beşiktaş, run by the same family (who still run the restaurant in Bursa). Sit outside with a purple şıra (tart grape juice). Dessert, kemalpaşa peynir tatlısı, is a small doughnut drenched in syrup. [@iskenderofficial](#)



BUDGET PIDE

Pide, often boat-shaped and cradling fillings, are found all over the city. Haçapuri in Kadıköy is a bright and breezy spot with excellent versions. Kapalı are enclosed pide, and açık are open – there are ground or cubed beef, spinach and cheese versions, or round (yuvarlak) peynirli yumurtalı pide, with cheese and egg. As with many places in Istanbul, only soft drinks are available to drink. [@hacapuripide](#)



BLOWOUT THE BANK HOTEL

This charming former bank has plenty going for it, including its central location near the Galata Bridge and ferry hub. Its relaxing interiors and quiet, comfortable rooms in neutral tones make it the perfect retreat in this lively city. A generous breakfast buffet heaves with simit, yogurt, fruit, honey, olives and cheese, or order a cooked dish, such as menemen – eggs scrambled with tomato sauce and peppers. The Bank rooftop bar is prized for its view of the Bosphorus and city, which can be enjoyed with a cocktail or raki, making it a hotspot for locals. There are similar views in the serene Serica restaurant, where the menu has been informed by food historian Özge Samancı to reflect the flavours of the Silk Road. Try the manti (tiny dumplings), pumpkin pide and rice with saffron, bergamot and coriander, and Turkey's traditional chicken breast pudding – a thick milk dessert (the shredded chicken is undetectable) served with burnt milk ice cream. From €250, including breakfast. [thebankhotelistanbul.com](#) [@thebankhotelistanbul](#)



BUDGET TRADITIONAL DISHES

You'll find the resolutely traditional Pandeli restaurant up a steep, blue-tiled staircase above the Grand Bazaar – take a sharp left once inside the entrance facing the Galata Bridge. The restaurant is airy, with interconnecting rooms, windows over the river, more blue tiles, white napery, chandeliers and dark wood furniture, all serviced by waistcoated waiters. The menu includes favourites such as tarama, cheese and herb börek, doner kebab and pilaf, hünkâr beğendi (lamb stew with roasted aubergine) and köfte. All dishes are simply presented and well made. Lunch is a stretchy time concept in Istanbul, so Pandeli is open from 12-6.30pm but not for dinner. [@pandeliistanbul](#)



BLOWOUT CANTONESE BANQUET

Lo Hei salmon is Shang Palace's signature dish: sashimi surrounded by finely julienned radish, carrots and cucumber, with peanut and tahini dressing. It's a light, appetising dish that prepares you for the carb-forward menu, which includes dim sum (try the steamed shrimp har gow topped with gold leaf). The barbecued duck is a refined affair, with the skin served with pancakes, shredded spring onion, cucumber and hoi sin, along with finely diced duck meat in lettuce cups. Dry braised, hand-pulled noodles with seafood or vegetables is another highlight on this Cantonese menu, which ends on a playful note: the Mango-Mango dessert is comprised of tiny, swan-shaped choux pastry filled with cream and fresh mango. The tranquil restaurant with curved banquettes, gold screens and low lighting provides the ideal backdrop for a theatrical tea pouring by a Kung Fu tea master. shangpalacebosporus.com @shangrilaistanbul



BUDGET REGIONAL CUISINES

Chef Musa Dağdeviren opened Çiya Sofrası to showcase Turkey's regional cuisine, including that of Gaziantep, where he grew up. Despite featuring on Netflix's *Chef's Table*, this is a low-key, café-like spot. The daily changing menu includes meze, mains and soups – food can be ordered from two counters (one cold, one hot) and is paid for by weight (meze) or individual dishes. Salads are packed with local greens, including caper leaves and sevekli bostan (thistle). There's also perde pilaf – chicken pilaf wrapped in dough – and candied fruit, veg and nuts for dessert. @ciyasofrasi



BLOWOUT ITALIAN WITH A VIEW

Take a break from local cuisine and enjoy a long lunch among the local and international jet set at Olea. Its mission is to bring the Aegean to Istanbul, amid olive trees and the best view of the Bosphorus. The five-star Mandarin Oriental in the Kuruçeşme district is a beacon for the glamorous, with many guests arriving by yacht (you can also catch a ferry – Arnavutköy Ferry Terminal is a short stroll away). You could grab a quick pizza and glass of sangiovese, but the exceptionally kind and efficient front of house team and impressive surroundings mean you'll want to linger over ricotta-stuffed courgette flowers, saffron risotto with porcini or tiramisù. Istanbul's most comprehensive selection of Italian wines is here, too, and it spans all regions. mandarinoriental.com/en/istanbul @oleandthebar



BUDGET BAKLAVA

Visit Karaköy Güllüoğlu near Galataport for a wide range of baklava, kadayif, turkish delight and pastries. You can also eat there if you need a break – baklava and Turkish coffee are an excellent pick-me-up. @karakoygulluoglu



BLOWOUT SUNDAY BRUNCH

The first of your many choices at Kempinski's Çırağan Palace is whether to sit inside (to be nearer to the food) or out (with views of the pool and Bosphorus). Unlike the eggs-centric brunch of many hotels, Kempinski's is vast and varied. Start with sashimi, blini, seafood, cold meats, steak tartare and meze. Pasta is plated up by toqued chefs, as are noodles and roast meats. Help yourself to cheeses and bread drizzled with honeycomb. The dessert selection has its own room – a grand, wood-panelled space – and includes tarts, pastries, cakes, fruit, baklava and turkish delight. kempinski.com

BUDGET SIMIT

These savoury biscuit snacks from Day Day Patanesi near the Grand Bazaar can be bought in a mixed box of sesame, sunflower seed and nigella seed – fantastic with drinks. @daydaypatanesi



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