



DESSERTS

1924 Chocolate Faberge 275
RASPBERRY / CHOCOLATE CAKE / HOT VANILLA CUSTARD

Medovic "Russian" Honey Layered Cake 250
HONEY

Mille Feuille Kiev Meringue 295
HAZELNUT MERINGUE / CHOCOLATE PRALINE / BUTTER CREAM

Chestnut Cream Profiterole 275
CHOCOLATE SAUCE

Lemon Sorbet 325
SHOT OF LEMON VODKA

Ice Cream 275
VANILLA BEAN / CHOCOLATE MINT / CARAMEL WALNUT / YOGURT

Pashka "A Russian Festive Cheese Dessert" 250
ALMOND / FIG / APRICOT

Pavlova "Flambe" 375
CARAMELIZED STRAWBERRIES / RASPBERRY SORBET / CINNAMON VODKA



TEA / CHAI

Earl Grey Tea 125
BLACK TEA / BERGAMOT

Chamomile 125
DELICATE SWEET NOTES

Mint Verbena 125
PURE PEPPERMINT

Turkish Black Tea 125
BLACK SEA CAMELLIA / FULL FLAVOURED

Rooibos Chai 125
CAFFEINE FREE RED BUSH WITH INDIAN SPICES

Sage Lemon 125
FRESHLY STEPPED / HERBY / ROBUST

Yasmin Green Tea 125
CLASSIC / BITTER / SWEET / MUSTY

Linden 125
FLOWERY / CLEAN / AROMA



100 YEARS OF
PERFECTION

JANUARY
2024

f / 1924istanbul

Nº 019

"A TASTE OF HISTORY"

A 100 year old Time Travel Gastronomic Museum
and one of a kind Cultural Heritage Institution!

Founded by Russians fleeing the Bolshevik revolution to recreate the urbane life they had left behind, 1924istanbul became to represent a carefree evening out for the youth of the new Turkish Republic. Royal's and emigres, civil servants and spies, bohemians and politicians all rubbed shoulders in its wood-paneled dining-room.



Contemporary guidebooks described dining as much a part of experiencing Istanbul as a visit to the Grand bazaar or Blue Mosque.

Mustafa Kemal Atatürk, the Turkish President was a loyal customer and his table located in the left corner of the restaurant is dedicated to him inscribed are the words "Reserved For Eternity." No visitor to Istanbul be it Greta Garbo, Agatha Christie or the King of Spain would leave the city without paying a call, during World War II, German and British diplomats glared at each other from opposite sides of the room, all attracted by a sophisticated timeless ambiance with lashings of the signate ice cold lemon vodka.

1924 COCKTAILS

1924 550
PEAR INFUSED VODKA / CITRUS JUICE / LAVANDER BITTER
HOUSEMADE ROSE SYRUP / PROSECCO

The Moscow Mule 450
VODKA / LIME JUICE / GINGER / GINGER BEER

Sagettini 450
1924 INFUSED SAGE VODKA / ELDERBERRY LIQUOR / SUGAR SYRUP /
LEMON JUICE / TEA MIX

Spice Bazaar Martini 450
1924 INFUSED ROAST RED PEPPER & CUCUMBER VODKA / HOUSEMADE SPICE SYRUP
CITRUS JUICES / FLAMED ROSEMARY SPRING / ELDERBERRY LIQUOR

MEMORIES of Agatha Christie 595
ROSSO VERMOUTH / ABSINTHE / BITTERS / PROSECCO

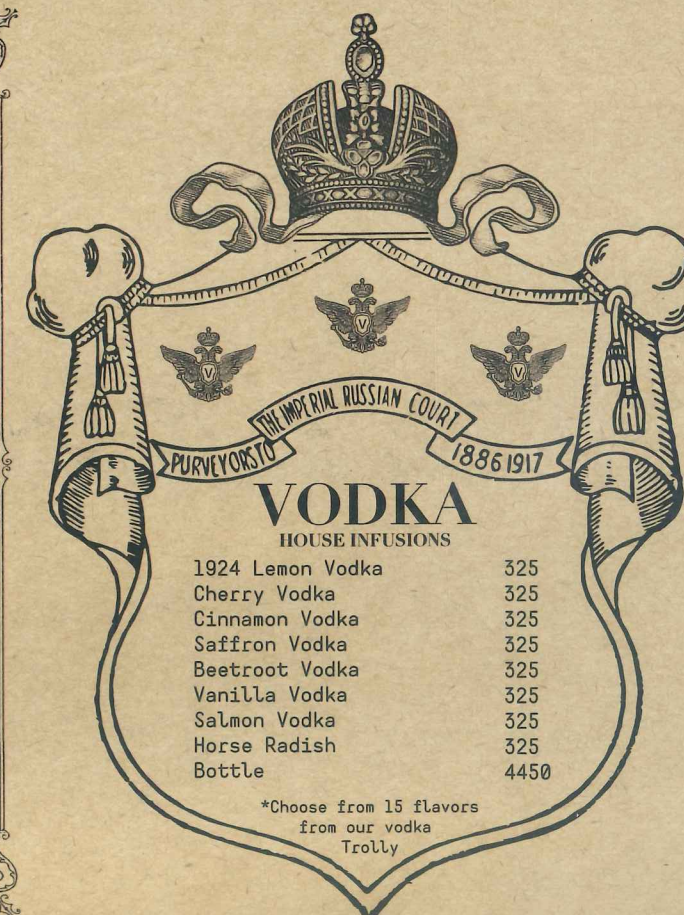
Smoke Up That Negroni Please 550
SMOKED ROSEMARY SPRINGS / GIN / VERMOUTH / BITTER LIQUEUR

From Russia with Love..... Dirty Martini 450
1924 INFUSED GREEN OLIVES VODKA / EXTRA DRY VERMOUTH /
SMETANA RIMMED

Tarihin Tadı..... "A TASTE OF HISTORY" 450
1924 INFUSED PINK PEPPER CORN & CUCUMBER GIN /
ELDERFLOWER LIQUEUR / LEMON JUICE

Şerefe Hemingway 450
1924 INFUSED LEMONGRASS & GRAPEFRUIT VODKA / HOUSEMADE CITRUS SYRUP

Fish Bazaar 450
SALMON VODKA / PICKLED BEETROOT JUICE / TOMATO JUICE / LIME



VODKA HOUSE INFUSIONS	
1924 Lemon Vodka	325
Cherry Vodka	325
Cinnamon Vodka	325
Saffron Vodka	325
Beetroot Vodka	325
Vanilla Vodka	325
Salmon Vodka	325
Horse Radish	325
Bottle	4450

*Choose from 15 flavors
from our vodka
Trolley

1924 TASTING MENU

2200 per person
2 person minimum

House Made Breads / Salmon Butter
Selection of 1924 House Made Pickles

COLD MEZE

Russian Salad
WINTER VEG / CHICKEN / EGG

Circassian Chicken
PULLED CHICKEN WITH WALNUTS

Grilled Aubergine Rolls
WALNUT / GOAT CHEESE / OLIVE OIL

HOT MEZE

1924 Piroshky With Beef
Smoked Salmon Blini

MAIN COURSE

Beef Stroganoff
MATCH STICK & MASH POTATO / PARIS MUSHROOMS / PICKLES
or

Chicken Kievsky
3 HERB BUTTER / POTATO PANCAKE / ENDIVE
or

Fillet of Sea Bass
SALMON CAVIAR / MASHED POTATO / CHAMPAGNE SAUCE

DESSERT

Selection from the menu

* Tasting menu for whole table only exclusive of beverage



CAVIAR

ROYAL BLINI WITH CHOICE OF

IMPERIAL IRANIAN BELUGA	50 gr	9750
RED SALMON CAVIAR	30 gr	1250

* price may vary according to market price & availability



SOUP

Beef Borsch Soup 275
BEEF BRISKET / BEETROOT / CABBAGE / CARROT / POTATO
"SMETANA"

Vegetable Borsch Soup 225
BEETROOT / CABBAGE / CARROT / POTATO / "SMETANA"

MEZZE / ZAKUSKI

Piroshky With Beef 150

Piroshky With Vegetables 125

Mini Blini's With Smoked Salmon 275

Tarama 225
CODS ROE MOUSSE

Russian Salad 205
WINTER VEG / CHICKEN / EGG

Grilled Aubergine Rolls 225
WALNUT / GOAT CHEESE / OLIVE OIL

Circassian Chicken 235
PULLED CHICKEN WITH WALNUTS / NUTMEG

Spinach Pkhali 195
POMEGRANATE / LABNE / NUTMEG / SPINACH LEAVES

Topik 200
CHICKPEAS / PINE NUTS / CINNAMON / BLACK CURRANT / TAHINI

Smoked Salmon Crepe Rolls 450
SALMON CAVIAR / "SMETANA" / CHIVES / DILL

Prawn & Avocado Cocktail 445
SAUCE MARIE ROSE

Shuba Salad 250
EGGS / BEETS / CARROTS / POTATO / HERRING

Beef Tartare 675
MUSTARD AIOLI / CAPERS / TRUFFLE MATCHSTICK POTATO

Trio Mushroom Casserole Gratin 225
MUSHROOM / NUTMEG / MELTED HAVARTI CHEESE

Charcuterie 1100
SMOKED BEEF ENTRECOTE / PASTIRMA / SALAMI
SUJUK / PICKLES / MUSTARD / BLINI / BONITO

Smoked & Cured Fish 975
SMOKED SALMON / MACKEREL HERRING
SMOKED TROUT / RED ONION / BLINI

Anatolian Cheese Platter 850
SELECTION OF EAST ANATOLIAN CHEESES

PELMENI

FILLED RUSSIAN DUMPLINGS

Khinkale "Georgian Beef Dumplings" 275
YOGURT / GEORGIAN SPICES

Leek & Porcini "Vareniki" 245
POTATO / LEEK / TRUFFLE MUSHROOM OIL / "SMETANA"

Pelmeni Beef Dumplings 325
BEEF JUS / CARAMELIZED ONION / DILL / "SMETANA"

SALADS

Crispy Duck Salad 395
MESCLUN / POMEGRANATE / CITRUS DRESSING

Gratin Goat Cheese & Beetroot Salad 565
ENDIVE / GREEN APPLE / MULBERRY MOLASSES

Russian Garden Salad 275
MIXED GREENS / RED ONIONS / CARROTS / LEMON VINAIGRETTE



MAIN COURSE

Fillet of Sea Bass 850
SALMON CAVIAR / MASHED POTATO / CHAMPAGNE SAUCE

Grilled Dill Crusted Salmon Fillet 950
LEMON BUTTER SAUCE / PEAS / FRENCH GREEN BEANS / SAMPHIRE

Veal Schnitzel 795
POLISH POTATO SALAD / KIEV BUTTER / LEMON

Baby Lambs Liver 675
CRISPY ONION / "SUMAK" MOLASSES / PARSLEY

Shashlik Trio 1050
LAMB / CEVAPCICI MEAT BALL / SPICED TOMATO ADJIKA

Beef Stroganoff 1075
MATCH STICK & MASH POTATO / PARIS MUSHROOMS / PICKLES

Pepper Steak Beef Fillet 1200
ONION CONFIT / PEPPERCORNS / HOUSE FRIES / DEMIGLASS SAUCE

1924 Duck A La Orange (Half) 1450
AMASYA APPLE / CINNAMON / DUCK JUS

Quail Tabaka 825
OFF THE BONE / SMOKED PAPRIKA / MUSHROOM / BUCKWHEAT / POMEGRANATE

Chicken Kievsky 850
3 HERB BUTTER / POTATO PANCAKE / ENDIVE

Seared Pistachio Crusted "Lamb Loin" 1175
SMOKED AUBERGINE / FOREST BERRY JUS / FRESH SPROUTS

* "Please Mention Your Cooking Degree Preference"

Slow Roasted Beef Cheek 1750
TRUFFLE PARMESAN MASHED POTATO / GRILLED MUSHROOM /
ORANGE HONEY DEMIGLASS

FROM THE FLAMBÉ TROLLEY

Pepper Steak Beef Fillet 1550
COGNAC / ONION CONFIT / GREEN PEPPERCORNS / MATCHSTICK POTATO / DEMIGLASS SAUCE

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Beef Stroganoff 1350
COGNAC / MATCHSTICK & MASH POTATO / PARIS MUSHROOM / CUCUMBER PICKLES /
DEMIGLASS SAUCE

SIDE DISHES

1924 Housemade Pickles 125

Match Stick Potatoes 150

Butter Plain & Salmon Infused 150

Polish Potato Salad 150

Potato Mash 150

Seasonal Sautéed Vegetables 150

Buckwheat with Mushrooms 150

* A cover charge of 65¢ per person & service charge of 10% will be added to your bill.