

ISTANBUL

Izvan utabanih staza

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Outside the Beaten Paths

napisao
written by



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fotografije photographs by Velimir Cindrić (vc); Damir Fabijanić (df); Library of Congress (LC)

◀ Pogled na Istanbul i toranj Galata

◀ A view of Istanbul and the Galata Tower

(VC)

Usprkos ljepoti džamija i palača te zanimljivosti muzeja i bazara, Istanbul krije mnoštvo manje znanih vizura i doživljaja

Despite the beauty of mosques and palaces and interesting museums and bazaars, Istanbul has so many unknown views and experiences

◀ Kasno je ljetno poslijepodne u Istanbulu i s kružnog otvorenog vidikovca tornja Galata, najprepoznatljivije 60-metarske ikone Zlatnoga roga, pruža se savršen pogled na grad – vrtove palače Topkapi, tornjeve minareta Plave džamije i Aje Sofije na jugu, konac Zlatnog roga na zapadu, Bosporski tjesnac i azijsko kopno na istoku te četvrt Taksim na sjeveru, odnosno začuđujuću panoramu od 360 stupnjeva beskraja 17-milijunskog grada. ◀ Odlučili smo otkriti Istanbul izvan utabanih staza, četvrti u koje zađe malo turista i posebnosti grada u kojima uživaju samo oni sa specijaliziranim interesima,

◀ It is late summer afternoon in Istanbul and a perfect view of the city extends from the circular open belvedere of the Galata Tower, the most famous 60-meter-high icon of the Golden Horn – to the gardens of the Topkapi Palace, towers of the minarets of the Blue Mosque and Hagia Sophia on the south, the end of the Golden Horn on the west, the Bosphorus Strait and the Asian mainland on the east, and the Taksim neighbourhood on the north – the stunning 360° panorama of the vast 17-million city. ◀ We have decided to discover Istanbul away from the beaten paths; the neighbourhoods where only a few tourists go and the peculiarities of the city that can only be enjoyed by those who are well prepared and have specific interests. Despite the outstanding beauty of mosques and palaces and interesting museums and bazaars, this multi-million city has so many unknown attractive sights, views and experiences which may reveal the ancient city and the daily life of its inhabitants to the visitor who has already admired the famous sights. ◀ In that spirit, we decided to skip breakfast and stop at a small bakery called Sakarya Tatlicisi, hidden behind the Galatasaray market, to try the best water börek in the city. This type of börek, in Turkish *su böreği*, is a delicacy known as the king of all böreks and not without reason. The secret of the texture and unique taste lies in very thin layers of pastry, briefly cooked in large bowls and suddenly cooled in the water with ice, and the creamy topping made of several sorts of fresh cheese. It is all then baked in the bread oven and when you order it, the waiter will carefully slice a golden foamy cube into delicious bites and serve it to you. Caterers and tradesmen are very proud of their products so they want to serve it to the customer in the best possible way. ◀ When we crossed the Galata Bridge, we came to the south side of the Golden Horn. The legend says that it was named after the treasure dropped in the sea by the Byzantines during the Ottoman occupation, which gave the water a golden glow. The Galata Bridge, the beating heart of the city, was built as late as in 1992, thus replacing a pontoon bridge which dates back to 1912. And then, during the last 12 or 13 years, the city that connects the two continents, has started booming and quickly grew into a modern megalopolis. ◀ When we arrived to the south side of the bridge, we did not rush through the crowd which hurled to the Sultanahmet, the Grand Bazaar or the Spice Bazaar, neither to the Sergalio Cape, i.e. Topkapi Palace nor the great mosques, but to the west side of the Eminönü Square, where we waited for the buses for Balat and Fener neighbourhood. While we were driving in the bus, we realized that there were no tourists heading in that direction and that we were moving away from

Su böreği, poznat i kao vodeni burek

◀ *Su böreği*, also known as water börek

(VC)



odnosno oni koji su se dobro pripremili. Usprkos nenadmašnoj ljepoti džamija i palača te zanimljivosti muzeja i bazara, taj mnogomilijunski grad krije mnoštvo manje znanih atrakcija, vizura i doživljaja, koji će posjetitelju koji se već nadivio spomenutome možda još i znatno uvjerljivije i prisnije govoriti o drevnome gradu i svakodnevnome životu njegovih stanovnika. ◀ U tome duhu, preskočivši hotelski doručak, ujutro smo se zaustavili u maloj pekarnici Sakarya Tatlicisi, skrivenoj u uličici iza tržice Galatasaray, da bismo kušali najbolji vodeni burek u gradu. Ta vrst bureka, koju Turci zovu *su böreği*, nevjerojatna je delicija koju, ne bez razloga, prati titula *kralja bureka*. Tajna njegove teksture i jedinstvena okusa počiva na vrlo tankim slojevima velikih listova tijesta, koji se nakratko kuhaju u velikim posudama i naglo hlade u vodi s ledom, te kremastome nadjevu od nekoliko vrsta mladoga sira. Sve se potom peče u pekarskoj peći, a kad naručite porciju, domaćin vam u vašem tanjuru pomno nareže zlatnožutu pjenastu kocku na fine zalogaје i posluži. U Turskoj su ugostitelji, kao i trgovci, vrlo ponosni na svoju robu pa ju i gostu žele poslužiti u najboljem

the modern Istanbul very fast. We were going to some of the oldest and poorest neighbourhoods in Istanbul, which reminded us of the fact that for centuries after the Muslim occupation, Jews and Christians comprised around 40 % of the city population. Although Balat used to be a Jewish neighbourhood (*Çift Çarşısı*), and Fener was a Greek enclave in the early 16th century, the area is now completely Muslim and very traditional. ◀ When we were walking around Balat, we saw the Ahrida Synagogue from the 15th century, the oldest synagogue in Istanbul which is still open and whose original congregation was made of the immigrants from Ohrid, Macedonia. In the dusty roads with damaged houses and cheap bakeries with clothes lines, we met boys who were playing football with deflated balls and completely covered women, which confirmed our impression that we were going through a very poor and conservative neighbourhood. ◀ Still, in the middle of Balat, at Leblebiciler Sokak, there is Agora, the oldest Istanbul meyhane (*meyhanesi*). This traditional restaurant/bar is specific because it serves alcoholic drinks, mostly

▲ Pogled na most Galata, kraj 19. stoljeća

▲ View of the Galata Bridge, the end of the 19th century

(LC)

izdanju. ▶ Prešavši most Galata, našli smo se na južnoj strani Zlatnoga roga, za kojeg legenda kaže da je ime dobio kad su Bizantinci, za otomanske okupacije, sve blago pobacali u njega, tako da je voda blistala zlatnim odsjajem. Most Galata, danas žila kucavica grada, primjerice, sagrađen je tek 1992., a na njegovu mjestu do tada se nalazio pontonski most postavljen još 1912. I onda je tijekom posljednjih 12 – 13 godina taj grad što premošćuje dva kontinenta počeo naglo cvasti, pretvarajući se ubrzano u suvremeni velegrad. ▶ Našavši se na južnoj strani mosta, ne guramo se kroz mnoštvo koje hrli prema Sultanahmetu, Velikom bazaru i tržnici začina, ni prema rtu Sergalio, odnosno palači Topkapı i velikim džamijama, već na zapadnoj strani trga Eminönü, na postaji prigradskih autobusa tražimo onaj za četvrti Balat i Fener. Već u samom autobusu jasno je da u tom smjeru ne ide ni jedan turist, kao i da se vrlo brzo udaljavamo od suvremenog Istanbula. Radi se, naime, o nekim od najstarijih i, ujedno, najsiromašnijih četvrti Istanbula, koje nas podsjećaju na činjenicu da su stoljećima po muslimanskoj okupaciji Židovi i kršćani činili čak oko 40 posto gradske populacije. Iako je Balat nekad bio četvrt Židova (Çift Çarşısı), a Fener u ranom 16. stoljeću postao grčka enklava, danas je kraj isključivo muslimanski i vrlo tradicionalan. ▶ Šetajući Balatom, naišli smo tako na sinagogu Ahrida iz 15. stoljeća, najstariju u Istanbulu, koja radi još i danas, a čiju su originalnu kongregaciju sačinjavali doseljenici iz makedonskog Ohrida. Na prašnjavim ulicama s polusrušenim kućama i jeftinim pekarnicama, preko kojih je rastegnuta užad na kojoj se suši rublje, susreli smo dječake koji su igrali nogomet probušanim loptama i strogo pokrivenne žene, što nam je potvrdilo da se



wine and *raki* (grappa with the taste of anise, stirred when ice water is added) and *meze*, small dishes which go well with the drinks. The meyhane in Balat has been working since 1890 and it was opened after the Great Fire, when the sultan had the whole neighbourhood rebuilt. ▶ But, to have the best *meze* in the city, you have to walk to Beyoğlu and look for a miniature restaurant named *Meze by Lemon Tree*, located in one of the side streets, across the mystical and historical Pera Palas hotel, which has not changed much since it was opened in 1892. The restaurant is actually a modern meyhane, a follower of the restaurant with the same name from the Bodrum resort town on the southwest coast of Turkey, where the entrepreneurs Hakan Denizer and Murat Hicyilmaz, together with the chef Gençay Üçok, have designed a place where a traditional *meze* is served, but in very refined and personalised variants. Üçok's repertoire includes around 50 *meze* dishes, with at least 15 dishes served daily – cheese-stuffed peppers, grape-leaf dolma, delicately marinated fish with a lot of delicious vegetables, all perfectly made and following the principle of abundance and colour, yet only as an introduction to many main dishes, such as locally caught fish, grilled lamb fillet, various kinds of kebab... ▶ Since recently, Beyoğlu has also been hiding a very rarely visited jewel, situated in the run-down Çukurcuma neighbourhood, in the



nalazimo u vrlo siromašnoj i konzervativnoj četvrti. ▶ Ipak, usred Balata, u Leblebiciler Sokaku, nalazi se Agora, najstarija istanbulska mejhana (*meyhanesi*). Ta tradicionalna vrst turskoga restorana/bara specifična je po tome što poslužuje alkoholna pića, prije svega vino i *raki* (rakija s okusom anisa, koja se zamuti kad joj se doda ledena voda) te *meze*, mala jela koja idu uz ta pića. Ova u Balatu radi od 1890., a otvorena je nakon velikog požara, kada je sultan dao nanovo izgraditi čitavu četvrt. ▶ No, da bi pojeo najbolji *meze* u gradu, čovjek mora odšetati u Beyoğlu, i u jednoj od zabačenih uličica, odmah preko puta mističnoga povijesnog hotela Pera Palais, koji se nije puno promijenio od dana kada je otvorio svoja vrata 1892., potražiti minijaturni restoran po imenu *Meze by Lemon Tree*. Radi se zapravo o modernoj mejhani, sljedbeniku lokala istoga imena iz ljetovališta Bodrum na jugozapadnoj obali Turske, gdje su poduzetnici Hakan Denizer i Murat Hicyilmaz sa *chefom* Gençayem Üçokom osmislili mjesto gdje se jede tradicionalni *meze*, ali u vrlo rafiniranim, osobnim verzijama. Üçokov repertoar broji kakvih 50-ak *meze* jela, od kojih je u dnevnoj ponudi uvijek barem 15: sirom punjene paprike, sarmice u lišću vinove loze, delikatno marinirana riba i obilje slasnog povrća, sve spravljeno savršeno i po principu obilja i šarenila na stolu, ali samo kao uvod u mnoga glavna jela, poput lokalnih riba, janječeg flea sa žara, različitih vrsta kebaba...

wine-red three-storey building from 1879, squeezed among closed shops, one of the oldest Hamams in the city and antique shops which sell worn carpets, bronze decorations and other unnecessary objects. Although it is a museum, it is not at all ordinary, as could be concluded by its name – the Museum of Innocence (Masumiyet Müzesi), given after the title of the novel written by the Turkish Nobel Prize laureate Orhan Pamuk. It is actually the first museum in the world created after a book and last May it was rightfully announced the European museum of the year. ▶ Upon entering into the museum, or the novel itself, the visitor follows the love story between a wealthy business man Kemal and a shop-girl named Füsün, at the same time diving into the narrative images of Istanbul of the second half of the 20th century. During the 1990s and his process of writing Pamuk started collecting objects from the past, which were to be exhibited in the museum and started building the story of Kemal and Füsün which was based on the objects. The exhibits are very diverse – there are old movie tickets, boxes of matches, clothing items, bottles, lottery tickets, door handles, a tricycle, maps of Istanbul, decorations, photographs and documentaries about the city from that period. ▶ Almost every visitor of Istanbul will surely visit the Dolmabahçe Palace, but only a few will go further along the coast of Bosphorus to the

Ezel Akay, voditelj Agore, najstarije istanbulske mejhane
Ezel Akay, the manager of Agora, the oldest Istanbul meyhane
(vc)

▶ Jela i interijer moderne mejhane Meze by Lemon Tree
▶ Dishes and the interior in the modern meyhane Meze by Lemon Tree
(vc)





▲ Orhan Pamuk u Muzeju nevinosti
▲ Orhan Pamuk at the Museum of Innocence
(VC)

▲ Beyoğlu odnedavno krije još jedan izrazito malo posjećivan dragulj, smješten u tamnocrvenoj trokatnici iz 1879., stiješnjen u zapuštenoj četvrti Çukurcuma, između davno zatvorenih dućana, jednog od najstarijih gradskih hamama i staretinarnica što prodaju izlizane ćilime, brončane ukrase i slične, vjerojatno malo kome potrebne predmete. Iako se radi o muzeju, on nije nimalo običan, na što upućuje već njegovo ime – Muzej nevinosti (Masumiyet Müzesi), koje je dobio prema naslovu romana *Muzej nevinosti* turskoga pisca i nobelovca Orhana Pamuka. Radi se zapravo o prvome muzeju u svijetu koji je nastao na temelju neke knjige i koji je, sasvim zasluženo, prošloga svibnja proglašen Europskim muzejem godine. ▲ Ušavši u muzej, posjetitelj ujedno ulazi i u sam roman, pa tamo prati ljubavnu priču između bogatoga poslovnog čovjeka Kemala i prodavačice Füsün, zaranjajući time i u narativne slike života Istanbula druge polovice 20. stoljeća. Naime, tijekom 90-ih i za vrijeme pisanja knjige, Pamuk je počeo sakupljati predmete iz prošlosti, koji će jednoga dana biti izloženi u muzeju te na temelju njih gradio priču o Kemalu i Füsün. Raspon izložaka iznimno je velik – od starih kino-karata, kutija

north and enjoy many interesting sights from the opposite ends of the existential scale. Many will, however, afford the cruise from the Bosphorus Strait to the Black Sea and back and admire the old and new villas on the European slopes of the Strait which are usually sold in the range from 10 to 15 million dollars. But, to see the villas the visitors will first have to go through the workers' neighbourhood Beşiktaş, whose name is well known to the football fans (the Beşiktaş football club is the favourite club of workers and the poor, unlike the elite clubs like Galatasaray and Fenerbahçe). When you dive into its streets, you will experience the daily life of the city, away from the tourist hubbub. You will also face the crowd in Beşiktaş, but that of an authentic suburbia with over one million people, where people daily struggle to survive using trade and all known crafts and jobs. ▲ Since Istanbul is best known through food, we sat to have an early breakfast in Beşiktaş, in one of the best local institutions. The restaurant Kaymakçı Pando is an ideal example of the best quality of Turkish caterers – their specialisation on one dish. You should not be fooled by the poor, original look of the restaurant,



▲ Izložak u Muzeju nevinosti ▲ An exhibit at the Museum of Innocence (VC)

šibica, odjeće, boca i srećaka lutrije do kvaka, tricikla, karata Istanbula, ukrasa, fotografija i dokumentarnih filmova o gradu iz spomenutog doba. ▲ Gotovo svaki posjetitelj Istanbula neizostavno će obići palaču Dolmabahçe, ali će se rijetko tko uputiti dalje obalom Bospora na sjever; tako će propustiti brojne zanimljivosti, i to s oba kraja egzistencijske ljestvice. Doduše, mnogi od njih priuštiti će si krstarenje Bosporskim tjesnacom do Crnoga mora i natrag, te se usput nadiviti i starim i najnovijim vilama na europskim obroncima tjesnaca, koje se u pravilu prodaju u rasponu od 10 do 15 milijuna dolara. No, dok namjernik stigne do poteza tih vila, morat će, kao što smo napravili mi, najprije proći radničku četvrt Beşiktaş, čije ime ljubitelji nogometa dobro poznaju po istoimenome nogometnom klubu (za razliku od elitnih građanskih Galatasaraya i Fenerbahçea, Beşiktaş je favorit radnika i siromašnih). Zaroniti u njezine uličice znači okusiti svakodnevicu grada, daleko od turističke halabuke. Istina, i u Beşiktaşu će ga dočekati gužva,

▼ Muzej nevinosti koji je naziv dobio prema naslovu romana Orhana Pamuka

▼ The Museum of Innocence which got its name after the title of the novel written by Orhan Pamuk (VC)



VELIMIR CINDRIĆ, Travelogue



▲ Restoran Kaymakçı Pando u četvrti Beşiktaş
▲ Reataurant Kaymakçı Pando in the Beşiktaş neighbourhood
(VC)



▲ Radnička četvrt Beşiktaş
▲ The workers' neighbourhood Beşiktaş
(VC)

ali ona autentičnog milijunskog predgrađa, gdje se ljudi trgovinom, svim mogućim zanatima i poslovima svakodnevno bore za preživljavanje. Kako se Istanbul najbolje upoznaje kroz hranu, i u Beşiktašu smo najprije sjeli za rani doručak, i to u jednoj od lokalnih institucija bez premca. Naime, lokalni Kaymakçı Pando idealan je primjer onoga što turski ugostitelji rade savršeno – specijalizacija za jedno jelo. Neka vas ne zavara jadni, originalni izgled lokala, otvorenog još davne 1895., sa samo četiri stola (plus nekoliko na ulici), jer 90-godišnji Pando Amca tu služi svježe pečeni domaći kruh, koji se

places where mostly local people eat – with the best kebab in the city (Zübeyir), the best *gözleme* (filled and baked dough, something like a Turkish *calzone*, but thinner and with characteristic fillings) and *manti* (miniature filled dumplings served in yoghurt) at extremely low prices (Marko Paşa) or a very interesting traditional cuisine, but slightly different, in a former bakery whose hall, smaller than the bread oven on the ground floor (Datli Maya), is reached through the kitchen on your way to the first floor. The smartest thing, however, is to go to Karaköy neighbourhood by the Balata Bridge and try

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We decided to discover the neighbourhoods and the peculiarities of the city that can be enjoyed only by those with specific interests and the well prepared



opened back in 1895, which has only four tables (and a few in the street), because, there, the 90-year-old Pando Amca serves the best freshly baked bread with the best kaymak in the city (fresh and creamy, made only from buffalo milk) and honey, all with fried eggs soaked in homemade butter. Refreshed, we could have easily handled a 10-minute-long and crowded bus ride to Ortaköy, an idyllic sea town at the foot of the Bosphorus Bridge. The liveliest was the Iskele Meydani Square, situated by the sea, where fishermen used to unload their catch in the morning and which is today an epicentre of the live scene of bars and coffee shops. These places attract trendy clients from the villas above and to the north, which have the privilege of a perfect view of the Bosphorus. When, after another 10 minutes, you arrive to a fashionable Bebek (something like Opatija of Istanbul), the concentration of fine bars, restaurants and expensive sport cars clearly proves that we have arrived to the playground of the most privileged individuals in Turkey, who are not rare. It is no wonder that an exclusive family store Meşhur Bebek Badem Ezmesi is located here, which has been selling its famous *badem esmezi*, the Turkish version of marzipan, since 1904. Its buyers come from all over Istanbul, regardless of its extremely expensive prices. In the evening, when tourists dine in hotels and restaurants tailored to their needs, those who have studied the gastronomic offer visit the special

▶ Tipičan doručak, restoran Kaymakçı Pando
▶ A typical breakfast, restaurant Kaymakçı Pando
(DF)



▲ Tipična istanbulska jela
(DF)



▲ Typical dishes of Istanbul
(DF)



▲ Štand na tržnici začina
▲ A stall at the Spice Bazaar
(DF)



◀ Didem Şenol, glavna kuharica restorana Lokanta Maya

◀ Didem Şenol, the chef of the restaurant Lokanta Maya

(VC)

Restoran Lokanta Maya
Restaurant Lokanta Maya

(VC)

umače u najbolji kajmak u gradu (mlad i kremast, isključivo od bivoljeg mlijeka) i med, sve uz pečena jaja što se kupaju u obilju domaćeg maslaca. Tako okrijepljeni lakše smo podnijeli 10-minutnu nagužvanu vožnju autobusom do Ortakoya, idličnog uzmorskog mjestača u podnožju Bosporskog mosta. Tu je najživlje bilo na Iskele Meydaniyu, trgu uz more, gdje su nekad ujutro ribari iskrcavali svoj ulov, a koji je danas epicentar žive scene barova i kafića. Ti lokali privlače mondenu klijentelu iz vila, koje otud pa dalje na sjever uživaju povlasticu savršenog pogleda na Bospor. Kad, za daljnjih 10-ak minuta, čovjek stigne u trendovski Bebek (recimo, istanbulska Opatija), zahvaljujući koncentraciji finih lokala, restorana i skupih sportskih automobila odmah postaje jasno da se nalazimo na igralištu najprivilegiranijih u Turskoj, kojih očito ne manjka. Zato ne čudi da se tu smjestila i ekskluzivna obiteljska trgovina Meşhur Bebek Badem Ezmesi, koja još od 1904. prodaje svoj čuveni *Badem Ezmesi*, tursku verziju marcipana. Tu dolaze kupci iz cijeloga Istanbula, ne obazirući se na astronomske cijene. Dok navečer turisti večeraju u hotelima i restoranima skrojenim samo za njih, oni koji su dobro proučili gradsku gastronomsku ponudu otputili su se na posebna mjesta, gdje uglavnom zalaze samo lokalni ljudi – tamo gdje se služi najbolji kebab u centru grada (Zübeyir), najbolji *gözleme* (punjeno pečeno tijesto, nešto kao turski *calzone*, ali tanji i s karakterističnim nadjevima) i *manti* (minijaturne punjene okruglice u jogurtu) po iznimno niskim cijenama (Marko Paşa) ili pak vrlo zanimljiva tradicionalna kuhinja s odmakom, u nekadašnjoj

balik ekmek, fish grilled on portable grills, cleaned and sold in sandwiches with fresh bread with tomatoes for a cheap price. It is no surprise that it is known as the best and cheapest fast food in the world. An experienced gourmet will not stop there, but walk to the restaurant Lokanta Maya, where the chef Madame Didem Şenol, who was educated in New York and later spent five years in a fishing village on the Aegean Coast studying regional recipes and local ingredients, offers simple dishes of excellent taste. While we were enjoying the bread from the town Bolu on the Black Sea and olive oil from Marmaris, we were served sea bass marinated in olives and coriander, octopus with samphire, fried vegetables in tomato confit, sardines in grape leaves, kadaif filled with feta cheese, honey and rosemary, smoked Sparidae fish with artichoke puree, caramelised gilt head bream and traditional *mastika* pudding. If you wander around the hidden corners of Istanbul during the summer heat, you will soon become thirsty. After a visit to the Süleymaniye Mosque, visited more rarely than the big mosques, we went to quench our thirst with *boza*. In a near and rather neglected neighbourhood Vefa, there is the only place in Istanbul where you can still have the *boza* beverage – Vefa Bozacisi. It has nothing to do with the grey and brown syrup which used to be served in Balkan pastry shops – the original *boza* is something completely different – a cold beverage with a nice yellow colour and the texture similar to that of a diluted pudding, very refreshing and not too sweet. This beverage made from fermented millet

pekarnici čija je sala na katu, do koje se dolazi kroz kuhinju, manja od površine krušne peći u prizemlju (Datli Maya). Najbolje će napraviti oni koji se upute u četvrt Karaköy i uz most Galata kušaju *balik ekmek*, ribu koju ribari peku na prenosivim roštiljima na žar, čiste od kostiju i prodaju jeftino u sendvičima od svježeg kruha, s malo rajčice. Ne tvrde mnogi bez razloga da se radi o najboljem i najjeftinijem *fast foodu* na svijetu. Ipak,

was produced by the inhabitants of Anatolia back in the 9th century B. C., although it had become known as *boza* only in the 10th century, and was most popular in the period of the Ottoman Empire. Until the 16th century *boza* was drunk everywhere, until sultan Mehmed IV banned all alcoholic beverages, including *boza*, with alcohol content of 1 %. Places which served *boza* were closed, but not permanently because

Jela u restoranu Lokanta Maya

Dishes at the restaurant Lokanta Maya

(VC)





▲ *Balik ekmek*, tipično jelo u četvrti Karaköy

▲ *Balik ekmek*, a typical dish in the Karaköy neighbourhood

(VC)

iskusni gurman neće se zaustaviti nakon ovog zalogaja, već će odšetati do par minuta udaljenog restorana Lokanta Maya, gdje glavna kuharica Didem Şenol, koja se školovala u New Yorku te potom pet godina provela u ribarskome selu na egejskoj obali proučavajući regionalne recepte i učeći o lokalnim namirnicama, predstavlja svoja jednostavna jela velikih okusa. I dok uživamo u kruhu iz mjesta Bolu na Crnome moru i maslinovu ulju iz Marmarisa, za naš stol stižu redom: brancin mariniran s maslinama i korijanderom, hobotnica s motarom, prženo povrće u *confitu* od rajčice, srdele u listovima vinske loze, *kadaif* punjen sirom feta, medom i ružmarinom, dimljena riba ljuskavka s pireom od artičoka, karamelizirana orada i tradicionalni puding od mastika. ♣ Lutajući po ljetnoj žezi zakutcima Istanbula, čovjek lako ožedni. Posjetivši Sulejmanovu džamiju, koju turisti znatno manje posjećuju od velikih džamija, žeđ smo sačuvali za – bozu. Naime, u nedalekoj, poprilično zapuštenoj četvrti Vefa nalazi se jedina gradska preživjela bozadžinica – Vefa Bozacisi. Tu treba zaboraviti sivosmeđu sirupastu tekućinu iz nekadašnjih balkanskih slastičarnica, jer je originalna boza nešto sasvim drugo – hladni napitak lijepe žute boje i teksture rijetkoga pudinga, vrlo

the law changed during the history of the Empire (there were more than 300 *boza* restaurants in Istanbul in the 17th century). A sweet non-alcoholic *boza* became popular in the 19th century and was served in 1876 in Vefa Bozacisi. The chef of the *boza* restaurant Nurettin Aslantaş and his young assistant Ibrahim offered us a classical Turkish *boza*, sprinkled with cinnamon and fried chickpea (*leblebi*). Next to the original tree and ceramic tiles, the main attraction of the store is the glass from which Kemal Atatürk drank *boza* in 1937, which is kept under a glass bell. ♣ Finally, no visit to Istanbul should end without a visit to the Asian part of the city, although tourists rarely decide to do so. That is why we went to the two main neighbourhoods of the suburbia – Üsküdar and Kadıköy. In Üsküdar we visited the Florence Nightingale Museum, dedicated to the famous British nurse. The exhibition setup nicely shows her mission during the Crimean War. By the time Nightingale returned to Britain the death rate was reduced from 20 % to 2 % and the basic principles of the modern nursing care were laid. ♣ There is no better location to finish the walk around a less known face of Istanbul than *the garden of lost cultures and forgotten tastes*, as the empire of Chef Musa

osvježavajuć i ne presladak. To piće od fermentiranog prosa proizvodili su stanovnici Anatolije još u 9. st. pr. K., mada je kao *boza* postalo poznato tek u 10. stoljeću, a svoj vrhunac doživjelo u doba Otomanskog Carstva. Do 16. stoljeća *boza* se pila svuda, sve dok sultan Mehmed IV. nije zabranio alkoholna pića, među koja je, zbog 1 % alkohola, uvrstio i *bozu*. Bozadžinice su zatvorene, ali ne trajno, jer je zakon tijekom povijesti Carstva varirao (u 17. stoljeću u Istanbulu ih je bilo više od 300). U 19. stoljeću popularna je postala slatka, bezalkoholna *boza*, kakvu je 1876. počela nuditi Vefa Bozacisi. Šef bozadžinice Nurettin Aslantas i njegov mladi pomoćnik Ibrahim u toj su nam povijesnoj instituciji, koja nije mijenjala izgled još od 1930-ih, poslužili klasičnu tursku *bozu*, posutu cimetom i prženim slanutkom (*leblebi*). Uz originalno drvo i keramičke pločice, glavna atrakcija trgovine je čaša iz koje je *bozu*, na tom mjestu, 1937. popio Kemal Atatürk, koja se čuva pod staklenim zvonom. ♣ Na koncu, ni jedan posjet Istanbulu ne bi smio završiti bez posjeta azijskoj strani grada, iako se na to odlučiti rijetko koji turist. Baš zato, uputili smo se prema dvije glavne četvrti tog predgrađa – Üsküdar i Kadıköy. U prvoj smo obišli Muzej Florence Nightingale, posvećen britanskoj medicinskoj sestri, čiji postav lijepo prikazuje njezinu misiju tijekom

Boza, napitak od fermentiranog prosa



Boza, a beverage made from fermented millet (VC)



Dağdeviren is called, comprised of three restaurants under the name of Çiya, situated just a few meters from one another, in the nice neighbourhood Moda of the Kadıköy suburbia, which can be reached by ferry. Dağdeviren, today one of the most important Turkish chefs, opened his first restaurant in 1987, with the intention of creating an experimental polygon of the Anatolian food culture. The main task of his showy restaurant Çiya Sofrası is to present the ancient food culture and lost recipes from the wide area from Anatolia to Mesopotamia. ♣ While we were wandering through the untrodden paths of Istanbul, we again realised that most interesting things are always found where they are least expected, regardless of our interests or affinities. Istanbul, hidden away from the masses, is exciting because of its secret code of food, architecture, history, music, literature..., intertwined faces of the city which are always different and again recognizable. Or, as it was written by Orhan Pamuk, in his impression of one of the neighbourhoods: *Istanbul was not an anonymous multitude of walled-in lives – a jungle of houses where no one knew who was dead or who was celebrating what – but an archipelago of neighbourhoods in which everyone knew each other.*

Nurettin Aslantas, šef bozadžinice Vefa Bozacisi



Nurettin Aslantas, the head of the boza restaurant Vefa Bozacisi (VC)



Rijetko će se koji posjetitelj Istanbula uputiti dalje od palače Dolmabahçe i tako će propustiti brojne zanimljivosti s oba kraja egzistencijske ljestvice

Only a few visitors of Istanbul will go further along from the Dolmabahçe Palace and enjoy interesting sights from the opposite ends of the existential scale

Jela u restoranu Çiya Sofrasi

Dishes at the restaurant Çiya Sofrasi

(vc)

Krimskoga rata. Do Florenceina povratka u Britaniju 1856., smrtnost ranjenika pala je s 20 na 2 posto, a zauvijek su postavljeni i temeljni principi moderne njege bolesnika. Gdje li bolje završiti šetnju malo poznatim Istanbulom negoli u vrtu izgubljenih kultura i zaboravljenih okusa, kako nazivaju carstvo chefa Muse Dağdevirena od tri restorana pod imenom Çiya, smještenih samo na par metara jedan od drugog, u lijepoj četvrti Moda predgrađa Kadiköy, do kojega vozi trajekt. Dağdeviren, danas jedan od najvažnijih turskih chefova, svoj prvi restoran otvorio je 1987., s namjerom kreiranja eksperimentalnog poligona anatolijske kulture hrane. Glavni zadatak njegova paradnog restorana Çiya Sofrasi jest prenošenje drevne kulture hrane i izgubljenih recepata sa širokog područja od Anatolije do Mezopotamije u naše doba. Lutajući neuta-banim stazama Istanbula, po tko zna koji put shvatili smo da najzanimljivije stvari uvijek nalazimo na neočekivanim mjestima, bez obzira na naše interese i sklonosti. Naime, Istanbul skriven masovnome oku uzbudljiv je zbog svoga tajnog koda hrane, arhitekture, povijesti, glazbe, literature... međusobno potpuno isprepletenih lica grada, uvijek drugačijih, a opet tako prepoznatljivih. Ili, kako je to napisao Orhan Pamuk opisujući svoj doživljaj jedne četvrti toga grada: *Istanbul nije anonimno mnoštvo skrivenih života, džungla kuća u kojoj se ne zna tko je mrtav, a tko nešto slavi, nego arhipelag susjedstava u kome svatko poznaje svakoga.*

