

Time Out



ISTANBUL

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Iconic sights



Cool bars



Bazaars



Detailed maps

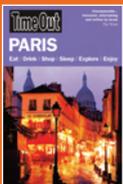
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EDITION

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Introduction

We feel it's best to start this guide with a set of facts that trump the age-old cliché. Istanbul isn't just the bridge between Europe and the Middle East; it's also the largest and – many would argue – most captivating city on both continents. The legacy of its European Capital of Culture 2010 celebrations played out fully in 2011. The year ushered in a volley of new restaurants, a string of new rooftop bars, and a skyline that has been entirely renovated, from the iconic Hagia Sophia to the magnificent Süleymaniye Mosque. If there was ever a city in its prime, it's Istanbul. Right now.

In the same year, Turkey leapt to become the 16th largest economy in the world, sandwiched between the Netherlands and South Korea. (The country boasted the world's fastest growing economy for the first half of 2011.) The trickle-down effect of business patronage on the local cultural scene has been immense. In 2011 Istanbul hosted an art biennial, two international film fairs and several new rock festivals. To put it bluntly, when a city in crisis-hit Europe opens a major art institution, it's headline news. This year Istanbul opened four, including the cultural leviathan SALT Galata, a vast art space overlooking the Bosphorus Straits.

One would be forgiven for thinking that this golden age would make the city crowded, or its citizens complacent. Indeed, it's never been easier – or cheaper – to fly into Atatürk Airport and hop into a taxi for the 20-minute ride downtown. Rest assured, Istanbul is as welcoming and wondrous as it must have been when Emperor Constantine consecrated Constantinople in 330 AD. A case in point is the rambling old Istanbul Archaeology Museum. Its sprawling gardens are home to enough artefacts to make a historian weep, and the museum itself is often empty. The grounds also contain an unexcavated Roman-era hospital in which visitors can play at Indiana Jones in the heart of a vast, head-spinning metropolis. And the thousand-strong list of museums, churches and must-see mosques goes on.

Of course, not everybody visits for cultural immersion. Millions depart the city each year with shopping bags full: of Iranian carpets, Syrian spices and Uzbek ceramics from the Grand Bazaar, or perhaps one-off Turkish designs from the chic stores of Nişantaşı. Others depart with bellies full: of Michelin starred nouveau Ottoman cuisine, or a blowout seafood and *rakı* feast devoured on the banks of the Bosphorus. Whatever your persuasion, you'll love Istanbul's vibrancy. There are two continents' worth of passion here, after all.

Kathryn Tomasetti and Tristan Rutherford, Editors

Istanbul in Brief

IN CONTEXT

The opening section details Istanbul's long and thrilling history: the power and wealth of the empires that shaped it; the bloody events and the bizarre personalities. Elsewhere, there's a look at the 1,500-year story of Istanbul's emotive skyline. Also examined are the challenges facing Istanbul as it develops and grows as a modern city, with a unique position between East and West.

► For more, see pp17-38.



SIGHTS

Sultanahmet is usually the first port of call for visitors. Here, Sultanahmet Mosque, Topkapı Palace and Hagia Sophia are all within walking distance of each other. The world's oldest shopping centre, the Grand Bazaar, is close by too. Across the Golden Horn is modern, secular Istanbul, with hip bars and lively restaurants. Daily life is slower along the Bosphorus, on both European and Asian shores.

► For more, see pp42-91.

CONSUME

The quality of food in Istanbul is exceptional. From fish sandwiches alongside the Bosphorus to restaurants with chefs shooting for Turkey's first Michelin stars, Istanbulites eat well. The city is a party town, and we list plenty of stylish clubs and bars. We also give the lowdown on shopping opportunities, from carpets to designer clothes. Completing this section is a rundown of the city's hotels.

► For more, see pp93-174.



ARTS & ENTERTAINMENT

Music is an essential part of Istanbul life. Traditional musicians wander the restaurants of Beyoğlu and gypsy singers frequent bars for impromptu gigs. Meanwhile, in the art world, new galleries are opening almost monthly, and Istanbul Modern continues to consolidate its international reputation. We also investigate the Turkish film industry, examine the city's gay culture, and more.

► For more, see pp175-210.

ESCAPES & EXCURSIONS

No trip to Istanbul is complete without a cruise along the Bosphorus. This guide covers the highlights as far as the Black Sea, hunting out the best hotels, restaurants and bars. And, for a true escape from the bustle of the city, we take you to the Princes' Islands. With no cars allowed, only the sound of horses' hooves disturbs the peace here.

► For more, see pp211-218.



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Cover photography Andrew Ward/Life File.

Back cover photography Antony McAulay, Fumie Suzuki, Vladimir Melnik.

Photography Fumie Suzuki except page 3 Martin Froyda; page 7 (middle) Britta Jaschinski; page 7 (bottom left) mahmutceylan.com; page 10 (bottom right), 142 Faraways; page 11 (top) muharremz/Shutterstock.com; page 11 (middle) oilrig; page 11 (bottom) Mikhail Markovskiy; page 18 Corbis; pages 25, 29 Getty Images; page 31 AKG Images; page 32 Antony McAulay; page 33 vvoe/Shutterstock.com; page 37 AFP/Getty Images; page 54 Vladimir Wrangle; page 58 Artur Bogacki; page 73 Ara Güler/Magnum; page 94 Mövenpick Hotels; page 126 Asitane; page 127 Katherine Thamasetti; page 133 Britta Jaschinski; page 145 Berna Namoglu; pages 176, 177 Nathalie Barki; page 183 Daniel Nielson.

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Atatürk's Turkish Transformation

How one man forged a nation.

Every 10 November, at 9.05am, Istanbul comes to a halt for a minute's silence to mark the death of Mustafa Kemal 'Atatürk', 'father of the Turkish nation': the man who took a nascent Turkish resistance after World War I and galvanised it into an army able to defeat the might of the Allies and regain Turkish lands, taken from a defeated and ailing Ottoman Empire at the end of the war. And the man who unified disparate strands of that defeated empire to work towards his vision for an emerging – and radically new – Turkish nation.

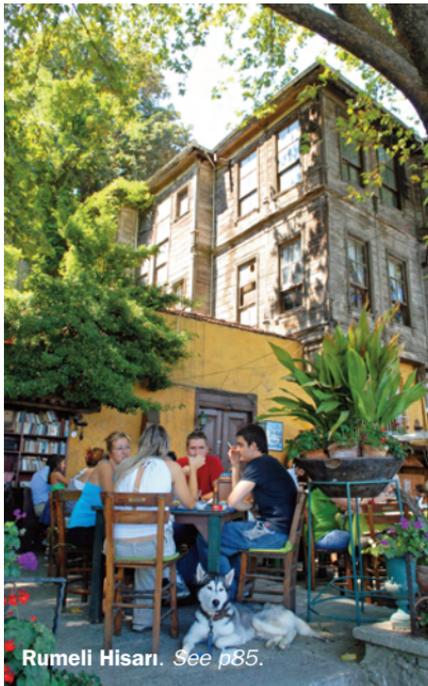
The new Turkish nation was to be totally 'modern'. Some of Atatürk's innovations would be politically inconceivable today – imposing a dress code that made men exchange fezes for hats, for example, or packing provincials off to performances by the newly founded state opera, would be seen as a demeaning imitation of the West. But there was no such discourse around in 1927, when Atatürk explained, 'It was necessary to abolish the fez, which sat on the heads of our nation as an emblem of ignorance, negligence, fanaticism and hatred of progress and civilisation.' Atatürk's theory was simple: the West was advanced; Turkey would copy and reap the benefits. The European calendar was adopted, then the Swiss civil code and the Italian penal code, abolishing the role of religion in law. Women were granted equal rights. But perhaps the most dramatic piece of social engineering was the adoption of the Roman alphabet. Educated people – normally ones who could read the Holy Koran – became illiterate overnight, while a whole new generation grew up imbibing the new ideology to go with the new script.

Of course, appearing Western was not enough. State intervention in the economy and scientific progress would



forge development; social and cultural changes completed the picture. The resulting modernity would become an integral part of a new national identity.

Secularism was another central tenet of the new state, symbolised by the abolition of the caliphate in 1924. Ottomans had not identified themselves as 'Turks'. Their language was Turkish, others called them Turks, but they saw their empire as Islamic, and the caliphate as a divine duty. There was support in some quarters for the idea of a sultan/caliph figure who would act as a sort of Muslim pope. Such an idea was anathema to Atatürk: the Kemalists insisted on the independence of the state from religion. However, this was not quite secularism as understood in the modern West. In Turkey, the state would exercise control over Islam and put it to its service. Here was another crucial marker of the Turkish identity, one that still has repercussions today.



Rumeli Hisari. See p85.

visited in late April or early May), and home to the **Sakıp Sabancı Museum** and the excellent *Müzedechanga* (see p143) restaurant and café. The museum is about 100 metres beyond the pencil-sharp minaret of the **Hamidiye Mosque**.

★ **Rumeli Hisari Fortress**

Rumeli Hisari Müzesi

Yahya Kemal Caddesi 42, Rumeli Hisari (0212 263 5305). Bus 25E, 40. Open 9am-4.30pm Mon, Tue, Thur-Sun. Admission TL3.

No credit cards.

Consisting of three huge towers joined by crenulated defensive walls, the fortress was raised in a hurry as part of Mehmet II's master plan to capture Constantinople. Facing the 14th-century castle of Anadolu Hisari (already in Ottoman hands) across the Bosphorus's narrowest stretch, Rumeli Hisari was designed to cut maritime supply lines and isolate Constantinople from its allies. For this, it earned itself the evocative nickname *Boğazkesen*, the 'Throat-Cutter'. Designed by the sultan himself, work was completed in August 1452, just four months after it commenced. Garrisoned by Janissaries and bristling with cannon, Rumeli Hisari proved its effectiveness immediately: a Venetian merchant vessel that attempted to run the blockade was promptly sunk.

Having helped secure the Ottoman conquest of Constantinople, the castle lost its military importance and was downgraded to a prison. The castle was restored by the government in 1953. Today, visitors are free to clamber around the walls, enacting childhood fantasies. An open-air theatre in the courtyard hosts popular musical events throughout the summer.

★ **Sakıp Sabancı Museum**

Sakıp Sabancı Caddesi 42, Emirgan (0212 277 2200, <http://muze.sabanciuniu.edu>). Bus 22, 25E.

Open 10am-6pm Tue, Thur-Sun; 10am-8pm Wed. **Admission** TL10; TL3 reductions.

Owned by one of Turkey's wealthiest families, this museum is housed in a fabulous villa right on the shores of the Bosphorus, built for Egyptian royalty in the 1920s. The steeply sloping lawns are scattered with stone treasures dating from Roman, Byzantine and Ottoman eras. Inside are two floors of exceptionally fine ceramics, with informative English texts. It's particularly strong for Ottoman calligraphy, furnishings and decorative art. A modern extension in glass, steel and marble holds a collection of 19th- and 20th-century Turkish art in sumptuously elegant surroundings: the paintings are back-dropped by panoramic Bosphorus views. The museum also hosts major touring exhibitions by the likes of Picasso, Dali and Rodin.

▶ *There's an excellent café and restaurant, *Müzedechanga* (see p143), in the building, with fabulous views over the Bosphorus.*

heated oval pool – a relaxing and warming hamam-style affair. Massages are available.

Bar. Business centre. Café. Concierge. Gym. Internet (wireless). No-smoking rooms. Parking (free). Pool (indoor). Restaurant. Room service. Spa. TV.

Richmond Hotel

Istiklal Caddesi 227 (0212 252 5460, www.richmondhotels.com.tr). Rates €140-€230 double.

Rooms 103. Map p248 M4 26

The Richmond is one of the only hotels on Istiklal Caddesi, Beyoğlu's historic main thoroughfare. The hotel may have retained the building's historic façade, but the interior has been ripped out, and rooms underwent a business class makeover in 2010. What the interior lacks in style, the hotel makes up for with a relaxed atmosphere and friendly staff. Standard rooms are simple and streamlined, while the executive suites cater mainly to commercial travellers.

Bars (2). Business services. Café. Concierge. Disabled-adapted rooms. Gym. Internet (wireless). No-smoking rooms. Restaurants (2). Room service. TV.

► *The sleek Leb-i Derya bar-restaurant (see p135) at the Richmond probably has the best view of any of Istanbul's rooftop bars. The central oval bar is a sublime cocktail spot.*

★ Tomtom Suites

Boğazkesen Caddesi, Tomtom Kaptan Sokak 18 (0212 292 4949, www.tomtomsuites.com). Rates €200-€250 double. Rooms 20. Map p248 N4 27

It's the size of Tomtom Suites that's immediately striking. The standard rooms are 35-45sq m (376-484sq ft), and the senior suites 55-65sq m (582-700sq ft). The high ceilings of this converted Franciscan nunnery only add to the impressive proportions. The beds are enormous, and each marble-clad room boasts a jacuzzi bath. Across the road from the old Italian Embassy, Tomtom was restored and repurposed in 2008 with a modern classic design that paired original features with modern artwork and a glass lift, not to mention iPads at each breakfast table. The terrace restaurant and patio has panoramic views over the Golden Horn.

Bar. Business services. Café. Concierge. Disabled-adapted room. Internet (wireless). No-smoking rooms. Restaurant. Room service. TV.

★ Witt Istanbul

Defterdar Yokusu 26, Cihangir (0212 293 1500, www.wittistanbul.com). Rates €169-€499 double.

Rooms 17. Map p249 O4 28

Designed by famed Turkish architects Autoban, Witt is a deeply impressive suite hotel. Every element has been painstakingly considered, from the open-plan arrangement of the suites to the staff uniforms. The lobby, bar and dining/breakfast areas are low lit, with only black tiles reflecting the light. Suites are as envy-inducing as they are spacious,



Tomtom Suites.

Tastes of Turkey Today

From raucous meyhanes to Ottoman fine dining.

It's stating the obvious but we'll say it anyway: there's so much more to Turkish cuisine than kebabs. And along with the variety in the cuisine, there's a range of places that serve it. Here, we take you on a culinary tour of the various breeds of places to eat you'll find in Istanbul.

Esnaf lokantas Turkey's equivalent to a basic canteen, *esnaf lokantas* are cheap eateries that serve neighbourhood workers who don't have the time to head home for lunch. Food is cooked in a simple, home-style way – which also means dishes tend to be as seasonal as they are sensational. *Esnaf lokantas* generally don't have menus – just check out what's cooking in the steaming trays and point out what you want. And they hardly ever serve alcohol.

The city's top *esnaf lokanta* is **Ciya** (see p144). **Şar** (see p129) and **Kanaat** (see p144) are also superb.

Meyhanes Everyone needs a place to let loose. The British down pints in pubs, the French guzzle wine in brasseries, and the Greeks smash plates in tavernas. The Turks? They make merry in the *meyhane*, the age-old Istanbul version of a tapas bar. It's here that locals most frequently meet, eat meze, drink *raki* and are cajoled by house musicians into belting out folk songs.

Order plenty of meze, since sharing is what it's all about. Cold dishes cost about TL6, hot ones around TL10, and seafood appetisers TL12-TL20. For two people, six dishes are usually enough; you can order main courses later if you have room. Most meze will be paraded before you on a tray. Some *meyhanes* offer a set menu of meze, fish and dessert, with unlimited *raki*, beer or wine (around TL50-TL80 a head).

Meyhanes differ drastically in terms of food and prices, but everyone has their favourites. We like **Boncuk** (see p139), which specialises in Armenian dishes and features live *fasil* music. Owned by a friendly Greek family from Imroz (the Aegean island of Gökçeada), **Krependedeki Imroz** (see p139) was founded in 1941 and is one of the city's oldest *meyhanes*. **Cumhuriyet Meyhanesi** (see p139), once frequented by Atatürk, is notable for its *fasil* musicians. For quality fish (rather than a thrilling atmosphere), **Mer Balık's** (see p140) lantern fish kebab is outstanding. The Asmalı Mescit neighbourhood's **Refik**,



Asitane.

Sofyalı 9 and **Yakup 2** are also lively, very tasty *meyhanes*, although a bit more upscale (for all, see p140).

Ottoman cuisine Istanbul sits at the heart of the former Ottoman Empire. At its powerful peak, the frontiers of these lands stretched from Egypt to Eastern Europe, and swept across Asia Minor. For centuries, Topkapı Palace's finest chefs – inspired by produce and recipes from the edges of the empire – competed to craft the most exotic dishes for the sultan, his royal court and esteemed visitors. The result? Mouth-watering, slow-cooked meals, flavoured with nutty spices such as sumac and spicy red pepper, and seasonal fruits, including quince, figs and pomegranates.

To sample the best of this creative cooking, head to **Asitane** (see p133), where hundreds of elaborate Ottoman recipes have been sourced from the kitchens of Topkapı and Dolmabahçe palaces. For simple, old-school Ottoman cuisine, low-key **Hacı Abdullah** (see p134) makes a delectable spot for a midday stop. Nişantaşı's upscale **Hünkar** (see p141) is also excellent.

Boncuk

Nevizade Sokak 7, Balık Pazarı (0212 243 1219).

Open 11.30am-2am daily. **Map** p248 N3 **35**

Turkish

See p137 **Tastes of Turkey Today**.

Cumhuriyet Meyhanesi

Sahne Sokak 47, Balık Pazarı (0212 293 1977,

www.tarihicumhuriyetmeyhanesi.com.tr).

Open noon-2am daily. **Map** p248 N3 **36** **Turkish**

See p137 **Tastes of Turkey Today**.

★ Karaköy Lokantası

Kemankeş Caddesi 37A, Karaköy (0212 292 4455,

www.karakoylokantasi.com).

Open noon-4pm, 6pm-11pm Mon-Sat. **Starters** TL8-TL16. **Main**

courses TL15-TL33. **Map** p246 N6 **37** **Turkish**

Set within Istanbul's former docklands of Karaköy, this buzzing restaurant is classified as a *meyhane* – but it's definitely a top-end example of these often-rowdy eateries. The meze selection is particularly sublime, ranging from smoky aubergine purée to wilted sea greens and an unbeatable *ahtapot üzgara* (grilled octopus). The interior – with a mosaic of gorgeous turquoise tiles – is as attractive as the cuisine. Visit at lunchtime if you're on a budget; evening reservations essential.

★ Krependedeki Imroz

Nevizade Sokak 16, Balık Pazarı (0212 249 9073,

www.krependedekimroz.com).

Open 11.30am-2am daily. **Map** p248 N3 **38** **Turkish**

See p137 **Tastes of Turkey Today**.

Lokal

Müeyyet Sokak 5/A, Asmalı Mescit (0212 245

5744). **Open** 10am-midnight daily. **Starters**

TL7-TL15. **Main courses** TL15-TL25. **Map** p248

M4 **39** **Modern European/International**

Once one of the hippest eateries in town, Lokal has graduated to classic status. On a tiny side street off Asmalı Mescit, this buzzing venue is easy to locate thanks to the films projected on the wall opposite, ranging from footage of skateboarders to spaghetti westerns. Menus bound by kitsch LP covers read like an encyclopaedia of global fusion: pesto linguine, chicken tikka, pad Thai, salmon teriyaki and chicken wings. All are surprisingly good.

► *There are two Lokal outposts in the side streets around the original: Flavio (Gönül Sokak 1/A-3/A, 0212 243 2843, <http://flavio.com.tr>) focuses on Italian food, while Lokal-Tünel (Tünel Meydanı 186/A, 0212 245 4028, www.lokal-tunel.com) offers modern Turkish dishes, as well as coffee, smoothies and snacks.*

★ Lokanta Maya

Kemankeş Caddesi 35/A, Karaköy (0212 252

6884, www.lokantamaya.com).

Open noon-5pm Sun; noon-5pm, 7-11pm Tue-Sat. **Starters** TL9-

TL22. **Main courses** TL12-TL34. **Map** p246 N6

40 **Modern Turkish**

Opened in mid 2010, Lokanta Maya has rapidly become one of Istanbul's most sought-after spots for intimate fine dining. Owner-chef Didem Şenol spent years working in New York and a decade researching on Turkey's Aegean Datça peninsula. Today,

Sunday Brunch Istanbul-style

The most relaxing meal of the week.

Given Istanbul's adoration of long, lingering breakfasts (see p127 **The Turkish Breakfast Club**), it's little surprise that Western-style brunch has taken off here in a big way. Most of the city's top hotels and restaurants have jumped on the brunch bandwagon, serving up to 100-plate buffets

every Sunday from around 11am until 3pm. Expect a range of Turkish favourites, from sizzling skilletts of *menemen* (scrambled eggs with tomatoes and peppers) to scoops of rich *kaymak* cream, as well as pancakes, tropical fruit salads, cured meats, jams and pâtisserie-worthy desserts. **Vogue** (see p144) serves a brunch (TL50) that includes towers of salmon sandwiches and tahini-slathered *börek*, on a stunning rooftop terrace with views from the Blue Mosque to the Bosphorus Bridge. Brunch (TL110) at the **Four Seasons Sultanahmet** (see p129) is elegance itself, with elaborate cloche-topped salads, an open-air barbecue and a clutch of staff on hand to proffer the gourmet delights. And for total decadence? Head to the 140-plate brunch at **Swissôtel** (see p123, TL135), which has a fresh fish bar, an edible garden and a dedicated sushi chef.



Four Seasons Sultanahmet.

And... Action

Turkish cinema comes of age.

The Turkish film industry didn't really get going until the 1950s – yet from the '50s to the '70s, around 250 films were made a year. By the 1990s, the average number had dipped down to ten. But these days filmmaking is on the rise again, with around 60 Turkish films being released annually over the last couple of years.

Commercial success usually calls for a star-studded cast borrowed from TV soaps, pop bands and the catwalk, with a celebrity director to boot. Slapstick comedy is perennially popular, but there are plenty of highbrow films too. Ömer Faruk Sorak's *G.O.R.A.*, a sci-fi parody written by comedian Cem Yılmaz, in which a carpet seller is abducted by aliens, is crammed with cultural references, with subtle swipes at Turkey's deference to the US and Europe. Another hit was actor-director Yılmaz Erdoğan's 2005 comedy *Organize İşler (Magic Carpet Ride)*, a spoof on Istanbul's organised crime racket.

But box office bounty is not confined to comedy. A case in point is Çağan Irmak's drama *Babam ve Oğlum (My Father and My Son)*, a rural tale set against the backdrop of Turkey's troubled political past. And action thrillers are entering the fray, among them the crudely nationalistic *Kurtlar Vadisi – Irak (Valley of the Wolves: Iraq)*, a spin-off of a TV series that raised hackles across the Atlantic early in 2006 and earned record box office takings at home. Built around a real-life event in 2003, when US troops arrested and hooded a group of Turkish officers in northern Iraq, the film sets the scene for

hero Polat Alemdar to avenge the incident. It was followed by the equally controversial *Valley of the Wolves: Gladio* in 2008 and *Valley of the Wolves: Palestine* in 2010.

Turkish cinema is not simply successful at home: over recent years, Turkish films have begun winning prizes and recognition abroad too. One of Turkey's best-known directors is Nuri Bilge Ceylan, creator of the acclaimed *Uzak (Distant)*, whose feature *Bir Zamanlar Anadolu'da (Once Upon a Time in Anatolia)* was a co-winner of Cannes Film Festival's Grand Prix in 2011. Ceylan's cinema is a simple but subtle reflection on the human condition. By contrast, director Zeki Demirkubuz has made waves with his ruthless realism, including *Kader (Destiny)*, the compelling story of a grim love triangle.

Özer Kızıltan's debut feature *Takva (Takva – A Man's Fear of God)*, an ironic look at the inner workings of an Islamic sect, won the Swarovski Cultural Innovation Award at the Toronto Film Festival in 2006. Yüksel Aksu's debut *Dondurmam Gaymak (Ice Cream, I Scream)* took the comic tale of a small trader struggling against globalisation to the Oscars in 2007 as Turkey's official entry for Best Foreign Language Film.

But it's director Semih Kaplanoğlu who has attracted most international attention recently. His 2010 film *Bal (Honey)* won the Berlin International Film Festival's Golden Bear award. The story of a young boy searching for his father, *Bal* is the third film in a trilogy: it was preceded by *Yumurta (Egg)* in 2007 and *Süt (Milk)* in 2008.



Galleries

Painting the town.

Istanbul's art scene has grown exponentially in the last few years. Scores of new galleries opened in 2011 and 2012, many in time for the Istanbul Biennial, the city's biggest ever art show, on the banks of the Bosphorus. This in a city that only welcomed its first museum of contemporary art (Istanbul Modern, *see p75*) in 2004.

Some of Istanbul's most cutting-edge galleries – **Arter**, **Edisyon**, **Non** and the two new **SALT** spaces – are along Beyoğlu's main thoroughfare of Istiklal Caddesi or in the waterside district of Tophane. All are easily accessible by tram or on foot.



GALLERIES

For many years, the **International Istanbul Biennial** (*see p178*) was the only specialist art event that invited international artists to exhibit in Istanbul, and also gave local artists the opportunity to present their work in large-scale, professionally curated exhibitions. With the Biennial taking place only every other year, the city lacked a more permanent support structure for ongoing artistic production and presentation.

Over the last few years, the situation has shifted to the opposite extreme. Although there is almost no state funding for contemporary culture in Turkey, wealthy patrons and banks, which have a history of providing charitable financial support to the arts, have now created their own 'branded', non-commercial galleries, cultural centres and museums. It is currently so fashionable to own an art institution that Istanbul – or rather the relatively small area around Beyoğlu, Karaköy and the Golden Horn – is bursting with new developments and prospective projects.

In 2004, the **Istanbul Modern** (*see p75*) kickstarted this trend. Located in an old customs warehouse on the Bosphorus, it showcases a comprehensive collection of modern Turkish art alongside interesting photography and art-house films, and stages several outstanding temporary exhibitions each year.

Hot on the heels of Istanbul Modern came a crop of equally captivating museums, including the **Pera Museum** (*see p70*), the **Sakip Sabanci Museum** (*see p86*) and

Santralistanbul (*see p66*). But in recent years, it's not the art museums, but the sudden swathe of independent galleries that has taken the city by storm. Among the dozens that seem to open their doors on an almost daily basis, **Arter**, **SALT Beyoğlu** and **SALT Galata** are stunning spaces to take in Turkish and international contemporary art.

Note that in many of the smaller galleries, artworks are for sale to the general public. Unless otherwise indicated, admission to all of these spaces is free.

Akbank Culture & Arts Centre **Akbank Kültür Sanat Merkezi**

Istiklal Caddesi 8, Beyoğlu (0212 252 3500, www.akbanksanat.com). **Open** 10.30am-7.30pm
Tue-Sat. **Map** p249 O2.

INSIDE TRACK **GALLERIES GALORE**

Thanks to a thriving economy and several art shows a year, it's almost impossible to keep up with wave after wave of local gallery openings. In addition to this list, **C.A.M. Galeri** (www.camgaleri.com), **Dirimart** (www.dirimart.org), **Elipsis Gallery** (www.elipsisgallery.com) and **Pi Artworks** (www.piartworks.com) are also well worth checking out. For more galleries and up-to-date listings, check the monthly *Time Out Istanbul* magazine.