

VEGETARIAN & VEGAN MENU

Let's Start

Humus	8	Tabbouleh	8
Can	not Wait I	or Main	
Falafel	9	Mix Meze Platter	12
FAVA BEANS AND CHICKPEAS WITH VEGETABLE FRITTERS		HUMUS, TABULLEH, PATLICAN EZME, KISIR, PATLICAN	SOSLU
Keci Peynirli Salata	10	Dolma	10
GOAT CHEESE, WALNUT, SULTANA AND GLAZED FIG		TRADITIONAL TURKISH VINE LEAVES	
Kuskonmaz	12	Borek	9
GRILLED ASPARAGUS & ROCKET TOPPED WITH SULTANA & PARMESAN		PASTRIES MADE OF A THIN FLAKY PHYLLO DOUGH FILLED WITH SPINACH AND FETA CHEESE	
Ishtar	Main Stil	I To Come	
lmam Bayildi	21	Enginar Dolma	21
PAN-ROAST AUBERGINE STUFFED WITH SEASONAL VEGETABLES		FRESH ARTICHOKES FILLED WITH FINELY CHOPPED VEGETABLES	
Sebze Izgara	20	Burgu Makarna	21
COMBINE ALL VEGETABLES SKEWERED AND GRILLED		COURGETTE, SPINACH, BLUE CHEESE RADIATOR SHAPE PASTA.	
Sebze Sote	20	Risotto	22
WILD MUSHROOM, SPINACH AND SEASONAL VEGETABLES STEW		WITH WILD MUSHROOMS AND ASPARAGUS	
	Ishtar Si	de	
Trio Tomato shallot salad 8	Broccoli	7 Spinach	7
Stir fried Vegetables 7	Mushroom	7 Hand cut chi	ps 6