

Let's Start

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| Soup of the day (V) | 6 | Gourmet Humus | 7 | Aubergine pate | 7 | Tabbouleh (V) | 7 |
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Cannot Wait For Main

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| Sucuk & Hellim GRILLED TURKISH BEEF GARLIC SAUSAGE & HALLOUMI CHEESE | 8 | Karisik Meze (V) ASSORTMENT OF AUTHENTIC TURKISH MEZES | 10 | Dolma (V) STUFFED VINE LEAVES WHERE THE RICE IS SEASONED WITH CINNAMON, PINE NUTS, RAISINS ALLSPICE AND MINT | 8 | Kalamar SQUID RINGS. IT CONSISTS OF BATTER-COATED, SAUTEED SQUID SERVED WITH TARATOR SAUCE. | 10 |
| Borek (V) PASTRIES MADE OF A THIN FLAKY PHYLLO DOUGH FILLED WITH SPINACH AND FETA CHEESE | 8 | Falafel (V) FAVA BEANS AND CHICKPEAS VEGETABLES FRITTERS | 8 | Cizbiz Köfte PREPARED BY MIXING THE GROUND MEAT WITH ONION, PARSLEY, BREAD CRUMB, ALLSPICE, BLACK PEPPER AND MINT. | 9 | Karides KING PRAWNS MARINATED IN OLIVE OIL, GARLIC, GINGER THEN SKEWERED AND COOK ON A GRILL | 11 |
| Icli Kofte MADE OF BULGUR, MINCED ONIONS AND FINELY GROUND LEAN BEEF, SPICES SHAPED INTO BALLS | 8 | Kuskonmaz (V) GRILLED ASPARAGUS SALAD BEDDED ON ROCKET LEAVES, CHERRY TOMATO, PINE NUT AND PARMESAN CHEESE | 10 | Keçi Peyniri Salata (V) GRILLED GOAT'S CHEESE ON A BED OF MIXED LEAVES, WALNUTS, SULTANA AND BEETROOT TOPPED WITH HONEY GLAZED FIG SALAD | 8 | Ahtapot Salata TENDERIZED AND BRAISED OCTOPUS DRIZZLE WITH OLIVE OIL, LEMON JUICE, GARLIC AND DILL SAUCE | 12 |
| Tavuk Cigeri PAN FRIED CHICKEN LIVER WITH RED ONION, PARSLEY IN TOMATO SAUCE | 8 | Sebze Manti (V) SMALL PIECES OF GREEN DOUGH FILLED WITH GRILLED SMOKY AUBERGINE BEDDED IN CREAMY YOGURT SAUCE | 9 | Somon Fume SMOKED SALMON ROLLS WITH CREAM CHEESE AND ASPARAGUS | 9 | Levrek Salata FRESH RAW SEABASS CURED IN CITRUS JUICES COMBINED WITH FRESH HERBS | 11 |

Ishtar Main Still To Come

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| Tavuk Sis CUBES OF CHICKEN THAT ARE MARINATED WITH LIME, ROSEMARY GARLIC AND RED PEPPER PUREE THEN SKEWERED AND GRILLED. | 19 | Karisik Izgara MIXTURE OF CHICKEN, LAMB, KOFTE, LAMB CHOPS THAT MARINATED, SKEWERED AND GRILLED. | 24 | Pilic Izgara MARINATED BABY CHICKEN WITH SAFFRON, LIME JUICE, OLIVE OIL, ONIONS, GARLIC, ORANGE ZEST AND PEPPER. | 19 | Risotto *WITH SEA FOOD **WITH WILD MUSHROOMS AND ASPARAGUS (V) | 19 |
| Kuzu Sis CUBES OF LAMB THAT ARE MARINATED WITH LIME, THYME GARLIC AND RED PEPPER PUREE THEN SKEWERED AND GRILLED. | 21 | Kofte PREPARED BY MIXING THE GROUND MEAT WITH ONION, PARSLEY, BREAD CRUMB, ALLSPICE, BLACK PEPPER AND MINT. | 19 | Kestaneli Tavuk BREAST OF CHICKEN FILLED WITH SEASONAL VEGETABLES TOPPED WITH CHESTNUT SAUCE, COOK ON A GRILL | 20 | Somon SUCCULENT SALMON OVER A BED OF HEALTHY VEGETABLES WITH OUR HOMEMADE TURMERIC SAUCE | 21 |
| Pirzola GRILLED LAMB CHOPS MIX TOGETHER THE ROSEMARY, BASIL, THYME, SALT AND PEPPER. | 23 | Bonfile *GRILLED FILLET STEAK (8 OZ) *SURF & TURF GRILLED FILLET STEAK & TIGER PRAWNS | 38 45 | Tavuk Sote CHICKEN STEWED IN AN ONION - AND TOMATO-BASED SAUCE, FLAVOURED WITH GINGER, CHILI PEPPERS AND A VARIETY OF SPICE | 20 | Levrek CHARGRILLED BUTTERFLIED SEABASS WITH WHITE WINE, LEMON, GARLIC HERB SAUCE | 24 |
| Incik BRAISED LAMB SHANK COOKED IN ISHTAR SIGNATURE SAUCE | 22 | Meyveli Kuzu TENDERIZED AND BRAISED LAMB COOKED IN THEIR OWN JUICE WITH PEARS AND APRICOTS SERVED WITH BULGUR RICE | 20 | Deniz Taragi PAN-FRIED JUICY SEA SCALLOPS BEDDED ON SAUTÉED SPINACH AND WILD MUSHROOM | 14/22 | Karides Tava TIGER PRAWNS SAUTÉED WITH SPINACH WILD MUSHROOM AND GINGER | 30 |

Ishtar Side

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| Hand cut chips | 5 | Stir fried Vegetables | 6 |
| Trio Tomato shallot salad | 7 | Spinach | 6 |
| Broccoli | 6 | Garlic Mushroom | 6 |

Ishtar Experience 50

Humus, Aubergine, Thaziki, Tabulleh, Wine Leaves
Calamari, Meatballs, Prawns, Borek
Kofte, Chicken, Lamb Grilled
Baklava

(V) = SUITABLE FOR VEGETARIANS

OUR FOOD MAY CONTAIN TRACES OF NUTS AND OTHER ALLERGENS. IF YOU HAVE ANY CONCERNS PLEASE ASK A MEMBER OF STAFF BEFORE MAKING YOUR ORDER. A DISCRETIONARY OPTIONAL GRATUITY OF 12.5% WILL BE ADDED TO YOUR BILL.