



ISHTAR LOUNGE MENU

Gourmet Humus

CHICKPEAS PURÉE MIXED WITH TAHINI, LEMON AND SPICES, TURKISH BEEF PEPPERONI ON THE TOP

Dolma

STUFFED VINE LEAVES WHERE THE RICE IS SEASONED WITH CINNAMON, PINE NUTS, RAISINS ALLSPICE AND MINT

Borek

PASTRIES MADE OF A THIN FLAKY PHYLLO DOUGH FILLED WITH SPINACH AND FETA CHEESE

Kalamar

SQUID RINGS. IT CONSISTS OF BATTER-COATED, SAUTEED SQUID SERVED WITH TARATOR SAUCE

Karides

KING PRAWNS MARINATED IN OLIVE OIL, GARLIC, GINGER THEN SKEWERED AND COOK ON A GRIL

Levrek Marin

FRESH RAW SEA BASS CURED IN CITRUS JUICES COMBINED WITH FRESH HERBS

Cizbiz Kofte

PREPARED BY MIXING THE GROUND MEAT WITH ONION, PARSLEY, BREAD CRUMB, ALLSPICE, BLACK PEPPER AND MINT

Chicken Skewer

CUBES OF CHICKEN THAT MARINATED AND GRILLED

Lamb Skewer

CUBES OF LAMB THAT MARINATED AND GRILLED

COCKTAILS

Naked Goddess 14
VODKA, JAPANESE LEMON LIQUEUR,
STRAWBERRY, CINNAMON AND CITRUS
BLEND

Pinky Pom Pom 15
TANQUERAY GIN, ELDERFLOWER,
ROSE LIQUEUR, CHAMPAGNE,
FRESH POMEGRANATES

Mr Ocho 13
HENDRICKS GIN, FRESH CUCUMBER,
MIXED CITRUS BLEND AND ORANGE
BLOSSOM

Kiss My Fig 14
RUMBULLION SPICED RUM, FIG, HONEY
AND ELIJAH CRAIG BOURBON

Maiden's Tower 13
GIN, DRY VERMOUTH, LEMON, ORANGE
BLOSSOM, RASPBERRY, AQUA FABA

Margarita on Fire 14
TEQUILA, COINTREAU, LIME JUICE, CHILLI
PEPPER, GINGER, BASIL

Porn Star Martini 14
VANILLA VODKA, PASSOA, PASSION
FRUIT, LIME

Espresso Martini 14
GREY GOOSE VODKA, ESPRESSO,
KAHLUA

Mojito 13
HAVANA CLUB 7 YO, MINT, LIME,
SYRUP, SODA WATER,

Amaretto/Whiskey Sour 14
AMARETTO, BOURBON, LEMON,
EGG WHITE, SUGAR

Negroni 14
TANQUERAY GIN, SWEET VERMOUTH
CAMPARI

Old Fashioned 14
BOURBON, ANGOSTURA BITTERS,
SYRUP, ORANGE

Cosmopolitan 13
VODKA CITRON, COINTREAU,
CRANBERRY, LIME

£60 per person a discretionary optional gratuity of 12.5% will added on your bill.

Vegan and vegetarian options are available. 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.