



Let's Start

Soup of the day ⑤	7	Gourmet Humus	8	Aubergine pate ⑤	9	Tabbouleh ⑤	8
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Cannot Wait For Main

Sucuk & Hellim GRILLED TURKISH BEEF GARLIC SAUSAGE & HALLOUMI CHEESE	10	Karisik Meze ⑤ ASSORTMENT OF AUTHENTIC TURKISH MEZES	12	Dolma ⑤ STUFFED VINE LEAVES WHERE THE RICE IS SEASONED WITH CINNAMON, PINE NUTS, RAISINS ALLSPICE AND MINT	10	Kalamar SQUID RINGS. IT CONSISTS OF BATTER-COATED, SAUTEED SQUID SERVED WITH TARATOR SAUCE.	11
Borek ⑤ PASTRIES MADE OF A THIN FLAKY PHYLLO DOUGH FILLED WITH SPINACH AND FETA CHEESE	9	Falafel ⑤ FAVA BEANS AND CHICKPEAS VEGETABLES FRITTERS	9	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	12
Icli Kofte MADE OF BULGUR, MINCED ONIONS AND FINELY GROUND LEAN BEEF, SPICES SHAPED INTO BALLS	10	Kuskonmaz ⑤ GRILLED ASPARAGUS SALAD BEDDED ON ROCKET LEAVES, CHERRY TOMATO, PINE NUT AND PARMESAN CHEESE	12	Keçi Peyniri Salata ⑤ GRILLED GOAT'S CHEESE ON A BED OF MIXED LEAVES, WALNUTS, SULTANA AND BEETROOT TOPPED WITH HONEY GLAZED FIG SALAD	10	Ahtapot Salata TENDERIZED AND BRAISED OCTOPUS DRIZZLE WITH OLIVE OIL, LEMON JUICE, GARLIC AND DILL SAUCE	16
Tavuk Cigeri PAN FRIED CHICKEN LIVER WITH RED ONION, PARSLEY IN TOMATO SAUCE	9	Sebze Manti ⑤ SMALL PIECES OF GREEN DOUGH FILLED WITH GRILLED SMOKY AUBERGINE BEDDED IN CREAMY YOGURT SAUCE	11	Somon Fume SMOKED SALMON ROLLS WITH CREAM CHEESE AND ASPARAGUS	10	Levrek Salata FRESH RAW SEABASS CURED IN CITRUS JUICES COMBINED WITH FRESH HERBS	12

Ishtar Main Still To Come

Tavuk Sis CUBES OF CHICKEN THAT ARE MARINATED WITH LIME, ROSEMARY GARLIC AND RED PEPPER PUREE THEN SKEWERED AND GRILLED.	22	Karisik Izgara MIXTURE OF CHICKEN, LAMB, KOFTE, LAMB CHOPS THAT MARINATED, SKEWERED AND GRILLED.	28	Pilic Izgara MARINATED BABY CHICKEN WITH SAFFRON, LIME JUICE, OLIVE OIL, ONIONS, GARLIC, ORANGE ZEST AND PEPPER.	22	Risotto *WITH SEA FOOD **WITH WILD MUSHROOMS AND ASPARAGUS ⑤	22
Kuzu Sis CUBES OF LAMB THAT ARE MARINATED WITH LIME, THYME GARLIC AND RED PEPPER PUREE THEN SKEWERED AND GRILLED.	25	Kofte PREPARED BY MIXING THE GROUND MEAT WITH ONION, PARSLEY, BREAD CRUMB, ALLSPICE, BLACK PEPPER AND MINT.	22	Kestaneli Tavuk BREAST OF CHICKEN FILLED WITH SEASONAL VEGETABLES TOPPED WITH CHESTNUT SAUCE, COOK ON A GRILL	24	Somon SUCCULENT SALMON OVER A BED OF HEALTHY VEGETABLES WITH OUR HOMEMADE TURMERIC SAUCE	24
Pirzola GRILLED LAMB CHOPS MIX TOGETHER THE ROSEMARY, BASIL, THYME, SALT AND PEPPER.	27	Bonfile *GRILLED FILLET STEAK (8 OZ) *SURF & TURF GRILLED FILLET STEAK & TIGER PRAWNS	44 50	Tavuk Sote CHICKEN STEWED IN AN ONION - AND TOMATO-BASED SAUCE, FLAVOURED WITH GINGER, CHILI PEPPERS AND A VARIETY OF SPICE	22	Levrek CHARGRILLED BUTTERFLIED SEABASS WITH WHITE WINE, LEMON, GARLIC HERB SAUCE	27
Incik BRAISED LAMB SHANK COOKED IN ISHTAR SIGNATURE SAUCE	26	Meyveli Kuzu TENDERIZED AND BRAISED LAMB COOKED IN THEIR OWN JUICE WITH PEARS AND APRICOTS SERVED WITH BULGUR RICE	24	Deniz Taragi PAN-FRIED JUICY SEA SCALLOPS BEDDED ON SAUTÉED SPINACH AND WILD MUSHROOM	16/26	Karides Tava TIGER PRAWNS SAUTÉED WITH SPINACH WILD MUSHROOM AND GINGER	36

Ishtar Side

Hand cut chips	6	Stir fried Vegetables	7
Trio Tomato shallot salad	8	Spinach	7
Broccoli	7	Garlic Mushroom	7

Ishtar Experience 60

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

⑤ = 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.