



APPETISERS

SOUP OF THE DAY	7	AUBERGINE PATE	8
GOURMET HUMUS	9	OLIVES MARINE	7

SALAD BAR

MIXED LEAVES SALAD TOPPED WITH BEET GOAT CHEESE, WALNUTS AND FIGS	15	GRILLED CHICKEN SALAD TOPPED WITH WALNUTS, AVOCADO & CROUTONS	20	PRAWN AND FETA CHEESE SALAD	18
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ULTIMATE MEZE EXPERIENCE

HUMMUS - BABAGANOUSH - SAUTÉED AUBERGINE - TZATZIKI - TABOULLEH
OLIVES SERVED WITH FRESH BREAD
18

LET'S BEGIN WITH

SUCUK & HELLIM - GRILLED BEEF GARLIC SAUSAGE & HALLOUMI CHEESE	11	FALAFEL - FAVA BEANS AND CHICKPEAS BLENDED TOGETHER WITH VEGETABLES	9	KALAMAR - DELICATELY SAUTÉED BATTER-COATED SQUID RINGS	12
DOLMA - VINE LEAVES STUFFED WITH SEASONED RICE, CINNAMON, ALLSPICE, MINT, PINE NUTS AND RAISINS	10	SIGARA BOREGI - PASTRIES MADE OF A THIN FLAKY PHYLLO DOUGH FILLED WITH SPINACH AND FETA CHEESE	9	KARIDES - KING PRAWNS MARINATED IN OLIVE OIL GARLIC AND GINGER, SKEWERED AND COOK ON CHARCOAL	14
CHICKEN LIVER - SUCCULENT CHICKEN LIVER PAN FRIED IN A RICH TOMATO SAUCE, SERVED WITH RED ONION AND PARSLEY	10	KUSKONMAZ - GRILLED ASPARAGUS SALAD BEDDED ON ROCKET LEAVES, CHERRY TOMATO, PINE NUTS AND PARMESAN	12	AHTAPOT SALATA - TENDERIZED AND BRAISED OCTOPUS TOPPED WITH LEMON JUICE, GARLIC AND DILL SAUCE	18
ICLI KOFTE - BULGUR WHEAT SHAPED INTO BALLS, AND STUFFED WITH MINCED LAMB, ONION AND SPICES - SERVED WITH SWEET CHILLI SAUCE	11	MANTI - SMALL PIECES OF GREEN DOUGH WITH A GRILLED SMOKED AUBERGINE FILLING BEDDED IN CREAMY YOGHURT SAUCE	12	DENIZ TARAGI - PAN-FRIED JUICY SEA SCALLOPS BEDDED ON SAUTÉED SPINACH AND WILD MUSHROOM	20

CHARCOAL GRILLS

TAVUK SHEESH - SKEWERED CUBES OF CHICKEN MARINATED WITH LIME, GARLIC AND RED PEPPER PURÉE	24	KARISIK IZGARA - MIXTURE OF CHICKEN LAMB, LAMB KOFTE, CHICKEN KOFTE AND A LAMB CHOP	32
KUZU SHEESH - SKEWERED CUBES OF LAMB MARINATED WITH LIME, GARLIC AND RED PEPPER PURÉE	28	KUZU PIRZOLA - LAMB CHOPS PERFECTLY SEASONED WITH ROSEMARY, BASIL, THYME SALT AND PEPPER	30
KOFTE - MINCED LAMB HAND BLENDED WITH ONION PARSLEY, BREAD CRUMBS, ALLSPICE BLACK PEPPER AND MINT	26	PLC IZGARA - BABY CHICKEN MARINATED WITH SAFFRON LIME JUICE, OLIVE OIL, ONION, GARLIC ORANGE ZEST AND PEPPER	25
BIFTEK - FILLET STEAK (10OZ)	48	BONFILE - RIB EYE STEAK (10OZ)	38

SIGNATURE DISHES

MEYVELI KUZU - TENDERIZED AND BRAISED LAMB SLOW COOKED IN ITS OWN JUICE WITH PEARS AND APRICOTS SERVED WITH BULGUR WHEAT	27
KUZU INCIK - BRAISED LAMB SHANK COOKED IN ISHTAR'S SIGNATURE SAUCE	29
KESTANELI TAVUK - CHARCOAL GRILLED CHICKEN BREAST FILLED WITH SEASONAL VEGETABLES TOPPED WITH CHESTNUT SAUCE	27

FROM THE SEA

DENIZ URUNLU RISOTTO - RISOTTO COOKED WITH PRAWNS, MUSSELS AND SCALLOPS	24
SOMON - SUCCULENT SALMON OVER A BED OF SEASONAL VEGETABLES TOPPED WITH OUR HOMEMADE TUMERIC SAUCE	27
LEVREK - BUTTERFLIED SEABASS SERVED WITH WHITE WINE, LEMON AND GARLIC HERB SAUCE	29
KARIDES TAVA - TIGER PRAWNS SAUTÉED WITH SPINACH WILD MUSHROOM AND GINGER	42

FROM THE GARDEN

COMBINED ALL VEGETABLES SKEWERED AND GRILLED	22	GRILLED SLICED AUBERGINE BEDDED WITH VEGETABLES	22	ASPARAGUS MUSHROOM RISOTTO	22
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SIDES

HAND CUT CHIPS	6	GARLIC MUSHROOMS	6	ROASTED POTATOES	6	CHERRY TOMATO SALAD	9
BROCCOLI	7	JASMINE RICE	6	SPINACH	7	FETA CHEESE SALAD	9