



## 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

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

## CHARCOAL GRILLS

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

## SIGNATURE DISHES

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

## FROM THE SEA

<b>DENIZ URUNLU RISOTTO</b> - RISOTTO COOKED WITH PRAWNS, MUSSELS AND SCALLOPS	24
<b>SOMON</b> - SUCCULENT SALMON OVER A BED OF SEASONAL VEGETABLES TOPPED WITH OUR HOMEMADE TUMERIC SAUCE	27
<b>LEVREK</b> - BUTTERFLIED SEABASS SERVED WITH WHITE WINE, LEMON AND GARLIC HERB SAUCE	29
<b>KARIDES TAVA</b> - 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

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 15% WILL BE ADDED TO YOUR BILL.