



APPETISERS

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

RAW BAR

SMOKED SALMON ROLLS WITH CREAM CHEESE AND ASPARAGUS	15	STEAK TARTARE RAW GROUND BEEF SERVED WITH ONIONS, CAPERS, PARSLEY, WORCESTERSHIRE SAUCE	15	SEABASS CURED IN CITRUS JUICES COMBINED WITH FRESH HERBS	16
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ULTIMATE MEZZE EXPERIENCE

HUMUS - AUBERGINE PATE- SAUTÉED AUBERGINE - TAZIKKI - TABOULLEH
OLIVES AND BREAD BASKET.
18

LET'S BEGIN WITH

GRILLED BEEF GARLIC SAUSAGE & HALLOUMI CHEESE	11	PASTRIES MADE OF A THIN FLAKY PHYLLO DOUGH FILLED WITH SPINACH AND FETA CHEESE ☺	9	SQUID RINGS. IT CONSISTS OF BATTER-COATED, SAUTEED SQUID SERVED WITH TARATOR SAUCE.	12
STUFFED VINE LEAVES WHERE THE RICE IS SEASONED WITH CINNAMON, PINE NUTS, RAISINS ALLSPICE AND MINT ☺	10	FAVA BEANS AND CHICKPEAS VEGETABLES FRITTERS ☺	9	KING PRAWNS MARINATED IN OLIVE OIL, GARLIC, GINGER THEN SKEWERED AND COOK ON A GRILL	14
PAN FRIED CHICKEN LIVER WITH RED ONION, PARSLEY IN TOMATO SAUCE	10	GRILLED ASPARAGUS SALAD BEDDED ON ROCKET LEAVES, CHERRY TOMATO, PINE NUT AND PARMESAN CHEESE ☺	12	TENDERIZED AND BRAISED OCTOPUS DRIZZLE WITH OLIVE OIL, LEMON JUICE, GARLIC AND DILL SAUCE	18
MEATBALLS, MADE OF BULGUR, MINCED ONIONS AND FINELY GROUND LEAN BEEF, SPICES SHAPED INTO BALLS	11	SMALL PIECES OF GREEN DOUGH FILLED WITH GRILLED SMOKY AUBERGINE BEDDED IN CREAMY YOGURT SAUCE ☺	12	PAN-FRIED JUICY SEA SCALLOPS BEDDED ON SAUTÉED SPINACH AND WILD MUSHROOM	20

GRILLED

CUBES OF CHICKEN THAT ARE MARINATED WITH LIME, GARLIC AND RED PEPPER PUREE THEN SKEWERED AND GRILLED.	24	MIXTURE OF CHICKEN, LAMB, KOFTE, LAMB CHOPS THAT MARINATED, SKEWERED AND GRILLED.	32
CUBES OF LAMB THAT ARE MARINATED WITH LIME, GARLIC AND RED PEPPER PUREE THEN SKEWERED AND GRILLED.	28	LAMB CHOPS MIX TOGETHER THE ROSEMARY, BASIL, THYME, SALT AND PEPPER.	30
PREPARED BY MIXING THE GROUND MEAT WITH ONION, PARSLEY, BREAD CRUMB, ALLSPICE, BLACK PEPPER AND MINT.	26	MARINATED BABY CHICKEN WITH SAFFRON, LIME JUICE, OLIVE OIL, ONIONS, GARLIC, ORANGE ZEST AND PEPPER.	25
FILLET STEAK (10 OZ)	48	RIB-EYE STEAK (10 OZ)	38

SIGNITURE DISHEES

TENDERIZED AND BRAISED LAMB COOKED IN THEIR OWN JUICE WITH PEARS AND APRICOTS SERVED WITH BULGUR RICE	27
BRAISED LAMB SHANK COOKED IN ISHTAR SIGNATURE SAUCE	29
BREAST OF CHICKEN FILLED WITH SEASONAL VEGETABLES TOPPED WITH CHESTNUT SAUCE, COOK ON A GRILL	27

FROM THE SEA

RISOTTO COOKED WITH PRAWNS AND SCALLOPS.	24
SUCCULENT SALMON OVER A BED OF HEALTHY VEGETABLES WITH OUR HOMEMADE TURMERIC SAUCE	27
CHARGRILLED BUTTERFLIED SEABASS WITH WHITE WINE, LEMON, GARLIC HERB SAUCE	29
TIGER PRAWNS SAUTÉED WITH SPINACH WILD MUSHROOM AND GINGER	42

FROM THE GARDEN

BEET GOAT CHEESE MIXED LEAVES WITH WALNUT AND FIG	18	GRILLED SLICED AUBERGINE BEDDED WITH VEGETABLES	22	CARAMELIZED ZUCCHINI, ONION AND SPINACH PENNE WITH BLUE CHEESE	22
COMBINED ALL VEGETABLES SKEWERED AND GRILLED	22	ASPARAGUS MUSHROOM RISOTTO	22	SEBZE SOTE, WILD MUSHROOM, SPINACH AND SEASONAL VEGETABLES STEW	22

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.