



SELECTION OF STARTERS

Houmas, Tabbouleh, Sautéed Aubergine, Cacik, Aubergine Pate

King Prawns, Calamari, Borek

Choice of Main Courses

Kuzu Sis

Cubes of lamb that are marinated with lime, thyme, garlic
And red pepper puree then skewered and grilled

Sebze Izgara (V)

Combine all the vegetables in a mixing bowl and toss to coat
Coat with olive oil, pepper and skewered, cook on a grill

Tavuk Sis

Cubes of chicken that are marinated with lime, rosemary, garlic
And red pepper puree then skewered and grilled

Incik

Braised lamb shank cooked in Ishtar signature sauce

Mixed Grill

Mixture of lamb, chicken, lamb chop and kofte that marinated and grilled.

Kestaneli Tavuk

Grilled breast of chicken stuffed with vegetables topped with chestnut sauce

Levrek

Chargrilled butterfly seabass with white wine, lemon, garlic herb sauce

Dessert

Baklava served with vanilla ice cream.