

VEGETARIAN & VEGAN MENU

Let's Start

Humus	7	Tabbouleh	7
Can	not Wait I	or Main	
Falafel	8	Mix Meze Platter	10
FAVA BEANS AND CHICKPEAS WITH VEGETABLE FRITTERS		HUMUS, TABULLEH, PATLICAN EZME, KISIR, PATLICA	in soslu
Keci Peynirli Salata	8	Dolma	8
GOAT CHEESE, WALNUT, SULTANA AND GLAZED FIG		TRADITIONAL TURKISH VINE LEAVES	
Kuskonmaz	10	Borek	8
GRILLED ASPARAGUS & ROCKET TOPPED WITH SULTANA & PARMESAN		PASTRIES MADE OF A THIN FLAKY PHYLLO DOUG FILLED WITH SPINACH AND FETA CHEESE	Н
Ishtar	Main Stil	l To Come	
lmam Bayildi	19	Enginar Dolma	18
PAN-ROAST AUBERGINE STUFFED WITH SEASONAL VEGETABLES		FRESH ARTICHOKES FILLED WITH FINELY CHOPPED VEGETABLES	
Sebze Izgara	18	Burgu Makarna	18
COMBINE ALL VEGETABLES SKEWERED AND GRILLED		COURGETTE, SPINACH, BLUE CHEESE RADIATOR SHAPE PASTA.	
Sebze Sote	18	Risotto	18
WILD MUSHROOM, SPINACH AND SEASONAL VEGETABLES STEW		WITH WILD MUSHROOMS AND ASPARAGUS	
	Ishtar S	de	
Trio Tomato shallot salad 7	Broccoli	6 Spinach	6
Stir fried Vegetables 6	Mushroom	6 Hand cut ch	nips 5