



APPETISERS

SOUP OF THE DAY	6	AUBERGINE PATE	8
GOURMET HUMMUS	8	OLIVES MARINE	6

SALAD BAR

MIXED LEAVES SALAD TOPPED WITH BEET GOAT CHEESE, WALNUTS AND FIGS	14	GRILLED CHICKEN SALAD TOPPED WITH WALNUTS, AVOCADO & CROUTONS	18	PRAWN AND FETA CHEESE SALAD	16
---	----	---	----	-----------------------------	----

ULTIMATE MEZE EXPERIENCE

HUMMUS - BABAGANOUSH - SAUTÉED AUBERGINE - TZATZIKI - TABOULLEH
OLIVES SERVED WITH FRESH BREAD
15

LET'S BEGIN WITH

SUCUK & HELLIM - GRILLED BEEF GARLIC SAUSAGE & HALLOUMI CHEESE	10	FALAFEL - FAVA BEANS AND CHICKPEAS BLENDED TOGETHER WITH VEGETABLES	8	KALAMAR - DELICATELY SAUTÉED BATTER-COATED SQUID RINGS	10
DOLMA - VINE LEAVES STUFFED WITH SEASONED RICE CINNAMON, ALLSPICE, MINT, PINE NUTS AND RAISINS	9	SIGARA BOREGI - PASTRIES MADE OF A THIN FLAKY PHYLLO DOUGH FILLED WITH SPINACH AND FETA CHEESE	8	KARIDES - KING PRAWNS MARINATED IN OLIVE OIL GARLIC AND GINGER, SKEWERED AND COOK ON CHARCOAL	11
CHICKEN LIVER - SUCCULENT CHICKEN LIVER PAN FRIED IN A RICH TOMATO SAUCE, SERVED WITH RED ONION AND PARSLEY	8	KUSKONMAZ - GRILLED ASPARAGUS SALAD BEDDED ON ROCKET LEAVES CHERRY TOMATO, PINE NUTS AND PARMESAN	10	AHTAPOT SALATA - TENDERIZED AND BRAISED OCTOPUS TOPPED WITH LEMON JUICE, GARLIC AND DILL SAUCE	16
ICLI KOFTE - BULGUR WHEAT SHAPED INTO BALLS STUFFED WITH MINCED LAMB, ONION AND SPICES - SERVED WITH SWEET CHILLI SAUCE	9	MANTI - SMALL PIECES OF GREEN DOUGH WITH A GRILLED SMOKED AUBERGINE FILLING BEDDED IN CREAMY YOGHURT SAUCE	9	DENIZ TARAGI - PAN-FRIED JUICY SEA SCALLOPS BEDDED ON SAUTÉED SPINACH AND WILD MUSHROOMS	18

CHARCOAL GRILLS

TAVUK SHEESH - SKEWERED CUBES OF CHICKEN MARINATED WITH LIME, GARLIC AND RED PEPPER PURÉE	22	KARISIK IZGARA - MIXTURE OF CHICKEN LAMB, LAMB KOFTE, CHICKEN KOFTE AND A LAMB CHOP	27
KUZU SHEESH - SKEWERED CUBES OF LAMB MARINATED WITH LIME, GARLIC AND RED PEPPER PURÉE	24	KUZU PIRZOLA - LAMB CHOPS PERFECTLY SEASONED WITH ROSEMARY, BASIL, THYME SALT AND PEPPER	25
KOFTE - MINCED LAMB HAND BLENDED WITH ONION PARSLEY, BREAD CRUMBS, ALLSPICE BLACK PEPPER AND MINT	22	P L C IZGARA - BABY CHICKEN MARINATED WITH SAFFRON LIME JUICE, OLIVE OIL, ONION, GARLIC ORANGE ZEST AND PEPPER	22
BIFTEK - FILLET STEAK (10OZ)	44	BONFILE - RIB EYE STEAK (10OZ)	36

SIGNATURE DISHES

MEYVELI KUZU - TENDERIZED AND BRAISED LAMB SLOW COOKED IN ITS OWN JUICE WITH PEARS AND APRICOTS SERVED WITH BULGUR WHEAT	24
KUZU INCIK - BRAISED LAMB SHANK COOKED IN ISHTAR'S SIGNATURE SAUCE	25
KESTANELI TAVUK - CHARCOAL GRILLED CHICKEN BREAST FILLED WITH SEASONAL VEGETABLES TOPPED WITH CHESTNUT SAUCE	23

FROM THE SEA

DENIZ URUNLU RISOTTO - RISOTTO COOKED WITH PRAWNS, MUSSELS AND SCALLOPS	22
SOMON - SUCCULENT SALMON OVER A BED OF SEASONAL VEGETABLES TOPPED WITH OUR HOMEMADE TUMERIC SAUCE	23
LEVREK - BUTTERFLIED SEABASS SERVED WITH WHITE WINE, LEMON AND GARLIC HERB SAUCE	25
KARIDES TAVA - TIGER PRAWNS SAUTÉED WITH SPINACH WILD MUSHROOMS AND GINGER	38

FROM THE GARDEN

COMBINED ALL VEGETABLES SKEWERED AND GRILLED	19	GRILLED SLICED AUBERGINE BEDDED WITH VEGETABLES	20	ASPARAGUS MUSHROOM RISOTTO	19
--	----	---	----	----------------------------	----

SIDES

HAND CUT CHIPS	5	GARLIC MUSHROOMS	5	ROASTED POTATOES	5	CHERRY TOMATO SALAD	8
BROCCOLI	6	STIR-FRY VEGETABLES	6	SPINACH	6	FETA CHEESE SALAD	8