




■	EAT LOCAL	1 - 2
■	INTERNATIONAL	3 - 8
■	MIDDLE EAST FLAVOURS	9
■	ASIAN FLAVOURS	10
■	DESSERTS	11
■	VEGETARIAN	12 - 15
		PAGES

By Executive Chef Ercan Yamantürk and His Team


menu


eat local APPETIZERS

Assorted of Turkish Mezze Platter 60
7 kinds of assorted seasonal mezzes



Artichoke Cooked in Olive Oil with Prawn 68
Marinated prawns, dill, carrot, potato cream


Red Lentil Soup 28
Lemon, bread crouton


Talaş Börek 46
Puff pastry with lamb and pea ragout, young spinach, yogurt, red onion pickles, lamb jus


Chard Leaves Dolma 46
Minced meat wrapped with chard leaves, tomato sauce and yogurt


Traditional Baked “Mantı” (Middle Course) 38
Oven roasted beef mantı cooked with butter and beef stock, tomato, yogurt and spicy herb oil


Traditional Baked “Mantı” (Main Course) 56
Oven roasted beef mantı cooked with butter and beef stock, tomato, yogurt and spicy herb oil


Fried Calamari 60
Tartar sauce and lemon



eat local PIDES

Cheese 33


Minced Beef 40


Braised Meat 40



“Çarşamba” 40
Folded pide



Aegean Greens 40


eat local KEBABS

Chicken Shish Kebab 55
Marinated chicken skewer


“Adana” Kebab 65
Hand minced spicy lamb kebab


Beef Kebab 80
Roasted eggplant “beğendi”, traditional “kaşık” salad walnut, lavash, salted “Hatay” yogurt


Mixed Grill Kebab 98
Beef tenderloin, chicken leg, meat balls, lamb chop


Seafood Shish Kebab 98
Sea bass, salmon, prawn


All kebabs are served with Turkish flat bread, bulgur rice, grilled tomato and pepper, spicy tomato paste, fresh mint.

international APPETIZERS

Charcoal Roasted Tomato Soup 28
Thyme ricotta cheese crouton



Asparagus Soup 38
Sautéed corn and prawns, grilled corn bread



Beef Carpaccio 65
Mascarpone cheese, black truffle puree, filled greens, parmesan shaving



Quinoa with Tempura Prawns 55
Mushroom pickles, tempura prawns, parsley, tomato, pomegranate, cumin, olive oil and lemon



international SALADS

Buffalo Mozzarella with Marinated Tomatoes 45
Selection of marinated tomatoes, olives, arugula leaves, pesto, roasted pine nuts and bread crouton



Raw Vegetable & Seasonal Greens 38
Avocado, seasonal greens, cherry tomatoes, cucumber, lemon and olive oil dressing

Traditional Caesar Salad
Shaved parmesan, caesar dressing, crouton

- Plain 38
- Grilled prawns 55
- Grilled chicken 50
- Grilled salmon 50
- Grilled beef bacon 50

Shepherd Salad 38
Tomato, cucumber, peppers, onion, parsley, olives and white cheese



international PASTA & RISOTTO

Ravioli with Spinach 45

Basil, smoked tomato sauce, extra virgin olive oil and pine nuts



Risotto Mushroom 65

Forest mushrooms, fresh herbs, parmesan



Risotto Prawns 75

Prawns, zucchini flower, asparagus, parmesan





MIX AND MATCH YOUR FAVOURITE PASTA AND SAUCE

+ Pasta

- Penne
- Tagliatelle
- Linguini
- Orecchiette

+ Sauce

- Arrabbiata  45
- Bolognese  45
- Creamy mushroom  45
- Creamy tomato  45
- Seafood ragout  65

international PIZZAS

Pizza “Margherita” 40

Tomato sauce, mozzarella cheese, basil, extra virgin olive oil



Rossa Bianca 45

Tomato sauce, buffalo mozzarella, marinated tomato, extra virgin olive oil



Parmigiana 50

Tomato sauce, mozzarella cheese, fried eggplant, parmesan



Alla Turka 50

Tomato sauce, mozzarella cheese, sucuk, mushroom, black olives, corn




Bresaola & Cheese 65


Tomato sauce, sliced bresaola, mozzarella cheese, arugula salad, olive confit, pine nuts, extra virgin olive oil





international SANDWICHES


Traditional Club Sandwich 55
Roasted chicken, crispy beef bacon, tomato, fried egg, lettuce, mayonnaise


Panini 50
Grilled vegetable, mozzarella cheese, pesto


IST TOO Burger 58
Dry aged beef burger, bun with sesame, provolone cheese, onion, tomato, homemade burger sauce


Chicken Burger 50
Spiced breaded chicken, bun with sesame, onion, tomato, pickled cucumber, homemade burger sauce



Quesadilla Beef 55
Beef, sweet bell peppers, cheddar cheese, nacho chips, guacamole, sour cream and spicy tomato salsa



Quesadilla Chicken 50
Shredded chicken, sweet bell peppers, cheddar cheese, nacho chips, guacamole, sour cream and spicy tomato salsa


All sandwiches are served with your choice of french fries or mixed salad.

international MAIN COURSES

Oven Roasted Sea Bass Fillet 90
Marinated baked eggplant, pistachio paste, sundried tomato and herb oil


Dry Aged Grilled Beef Tenderloin 90
Grilled eggplant and zucchini, mozzarella cheese, tomato, basil, arugula salad, balsamic sauce


Roasted Rack of Lamb & Lamb Shank 95
Vegetable couscous, plum puree, cauliflower mash, sautéed broad beans, lamb jus


FROM THE WOOD GRILL

Lamb Chop from "Thracia" 95


Aged Rib Eye 98


Aged Rib Eye (for two) 230


Aged Tenderloin 90







Marinated Salmon 90


Marinated Chicken Leg & Breast 60


SIDE DISHES

- Rice pilaf  12
- French fries 15
- Herb roasted potatoes  12
- Creamy spinach  12
- Mixed seasonal salad  15

SAUCES

- Béarnaise  12
- Beef jus  12
- Black pepper  12
- Creamy mushroom  12
- Lemon beurre blanc  12

All grilled dishes are served with mashed potatoes, seasonal vegetable and rocket salad.

middle east flavours

STARTERS

Harira Soup

Pita bread and lemon



30

Falafel

Falafel with lavash bread, tomato and rocket salad, tahini sauce



35

middle east flavours

MAIN COURSES

Shrimps Casserole

Roasted peppers, charmoula sauce



75

Lamb Tajine

With plum, almond & rice



90

middle east flavours

DESSERT

Muhallebia with Pistachio



28

asian flavours

MAIN COURSES

Char Kway Teow

Malaysian wok-fried flat rice noodles fresh seafood, egg, spring onion



55

Beef Rendang

Caramelized beef, coconut milk, steamed rice

70

Chicken Curry

Rice

65


international DESSERTS


Green Tea Panna Cotta 30
Fresh forest berries



Cheesecake with Chocolate & Fruits 45



Homemade Tiramisu Cream, Balsamic Marinated Forest Berries 35


Black Forest Cake with Berry Sauce 35


Crispy Pumpkin Dessert from “Hatay” 35
“Kaymak” ice cream tahini and roasted walnut



Oven Baked Rice Pudding 30
Black berry ice cream and roasted almond


Künefe 45
Kadayifi and “Antakya” unsalted cheese and clothed cream


Turkish Dessert Selection 50
Baklava, şöbiyet, chocolate baklava, kadayif, caramelized pudding, mini oven baked rice pudding



Seasonal Fruit Platter 35


Ice Cream & Sorbet 9


Cheese Board 55
Domestic and international cheese selection, dry figs, grapes, grissini and sour cherry jam



vegetarian SOUPS & APPETIZERS


Asparagus Soup 38
Sautéed corn, grilled corn bread


Charcoal Roasted Tomato Soup 28
With thyme ricotta cheese crouton



Minestrone Soup 28
Pesto bread crouton


Artichoke Cooked in Olive Oil 45
Dill, carrot, potato cream


Quinoa with Tempura Vegetables 45
Mushroom pickles, tempura vegetables, parsley, tomato, pomegranate, cumin, olive oil and lemon


Falafel 35
Falafel with lavash bread, tomato and rocket salad, tahini sauce


vegetarian SALADS

Buffalo Mozzarella with Marinated Tomatoes 45
Selection of marinated tomatoes, olives, arugula leaves, pesto, roasted pine nuts and bread crouton


Raw Vegetables & Seasonal Greens 38
Avocado, seasonal greens, cherry tomatoes, cucumber, lemon and olive oil dressing

Shepherd Salad 38
Tomato, cucumber, peppers, onion, parsley, olives and white cheese


vegetarian PASTA & RISOTTO

Baked Vegetable “Manti” 38

Oven roasted vegetable manti cooked with vegetable stock, tomato, yogurt and spicy herb oil



Ravioli with Spinach 45

Basil, smoked tomato sauce, extra virgin olive oil and pine nuts



Risotto Mushroom 65

Forest mushrooms, fresh herbs, parmesan



Vegetable Noodles 45

Malaysian wok-fried flat rice noodles, seasonal vegetable, egg, spring onion



MIX AND MATCH YOUR FAVOURITE PASTA AND SAUCE

+ Pasta

- Penne
- Tagliatelle
- Linguini
- Orecchiette

+ Sauce

- Arrabbiata 45
- Creamy mushroom 45
- Creamy tomato 45

vegetarian PIZZAS

Pizza “Margherita” 40

Tomato sauce, mozzarella cheese, basil, extra virgin olive oil



Rossa Bianca 45

Tomato sauce, buffalo mozzarella, marinated tomato, extra virgin olive oil



Parmigiana 45

Tomato sauce, mozzarella cheese, fried eggplant, parmesan



vegetarian PIDES

Cheese 33



Aegean Herb 40



vegetarian SANDWICHES

Vegetarian Club 55

Grilled vegetables, cheese, tomato, fried egg, lettuce, mayonnaise



Panini 50

Panini grilled vegetable, mozzarella cheese, pesto



Quesadilla with Vegetable 50

Grilled seasonal vegetable, sweet bell peppers, cheddar cheese nacho chips, guacamole, sour cream and spicy tomato salsa



All sandwiches are served with your choice of french fries or mixed salad.



ALLERGEN SYMBOLS



CRUSTACEAN



MUSTARD



SESAME



CELERY



NUTS



PEANUTS



GLUTEN



MILK



EGG



SULPHITE



FISH



SOYA



SHELLFISH



LUPINS

All prices are in TL and inclusive VAT.