



■	EAT LOCAL	1 - 2
■	INTERNATIONAL	3 - 8
■	MIDDLE EAST FLAVOURS	9
■	ASIAN FLAVOURS	10
■	DESSERTS	11
■	VEGETARIAN	12 - 14

PAGES

By Executive Chef Ercan Yamantürk and His Team

menu

eat local APPETIZERS

Assorted of Turkish Mezze Platter 68
7 kinds of assorted seasonal mezzes



Artichoke Cooked in Olive Oil with Prawn 72
Marinated prawns, dill, carrot, potato cream



Duck Confit “Börek” 58
Puff pastry with duck “tirit” and shallots,
zucchini ragout and marmalade, duck jus



Chard Leaves Dolma 50
Minced meat wrapped with chard leaves, tomato sauce and yogurt



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



Traditional Baked “Manti” (Main Course) 58
Oven roasted beef manti cooked with butter and beef stock, tomato,
yogurt and spicy herb oil



Fried Calamari 68
Tartar sauce and lemon



eat local PIDES

Cheese 40



Minced Beef 45



Braised Beef “Kavurma” 50



“Çarşamba” 45



Beef Pastrami and Eggs 55



Aegean Greens 50



eat local KEBABS

Beef Kebab 100
Roasted eggplant “beğendi”, traditional “kaşık” salad
walnut, lavash, salted “Hatay” yoghurt



Chicken Shish Kebab 75
Yoghurt and Saffron marinated chicken leg skewer



“Adana” Kebab 75
Hand minced spicy lamb & beef kebab



“Urfa” Kebab 75
Hand minced lamb & beef kebab



Grilled Meat Ball 65



Mixed Grill Kebab 110
Marinated beef tenderloin, chicken leg, Urfa Kebab, lamb chop



All Kebab dishes are served with Turkish flat bread, bulgur rice, grilled tomato and pepper, spicy vegetable paste except “Beef Kebab”.

international APPETIZERS

Charcoal Roasted Tomato Soup 32
Thyme ricotta cheese crouton



Red Lentil Soup 32
Lemon and bread crouton



Asparagus Soup 42
Sautéed corn and prawns, grilled corn bread



Quinoa with Tempura Prawns 65
Mushroom pickles, tempura prawns, parsley, tomato, pomegranate, cumin, olive oil and lemon



Tempura Zucchini Blossom 65
Zucchini Blossom filled with smoked cheese, zucchini ragout & marmalade, smoked tomato sauce



Marinated Grilled Octopus Salad 80
Potato carpaccio, crispy sucuk, olive tapenade, sun dried tomato and root vegetable vinegrate



Warm Goat Cheese and Beetroot 65
Fried goat cheese balls, mash and dice beetroot, crispy walnut, garden greens and green apples



Assorted Asian Basket (For 2) 90
Vegetable spring rolls, Chinese seafood dim sum, crispy prawn rolls, edamame with sauces and garnishes



international SALADS

Buffalo Mozzarella with Marinated Tomatoes 55
Selection of marinated tomatoes, olives, arugula leaves, pesto, roasted pine nuts and bread crouton



Raw Vegetable & Seasonal Greens 45
Avocado, seasonal greens, cherry tomatoes, cucumber, lemon and olive oil dressing

Traditional Caesar Salad
Shaved parmesan, caesar dressing, crouton



• Plain 45

• Grilled prawns 65

• Grilled chicken 55

• Grilled salmon 55

• Grilled beef bacon 55

Shepherd Salad 45
Tomato, cucumber, peppers, onion, parsley, olives and white cheese



international PASTA & RISOTTO

Ravioli with Spinach 55

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



Risotto Mushroom 70

Forest mushrooms, fresh herbs, parmesan



Risotto Prawns 80

Prawns, zucchini flower, asparagus, parmesan



MIX AND MATCH YOUR FAVOURITE PASTA AND SAUCE

+ Pasta

- Penne 
- Tagliatelle 
- Linguini 
- Spaghetti 

+ Sauce

- Arrabbiata      55
- Bolognese      55
- Creamy mushroom      55
- Creamy tomato      55
- Seafood ragout       80

international PIZZAS

Pizza “Margherita” 50

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



Rossa Bianca 55

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



Parmigiana 60

Tomato sauce, mozzarella cheese, fried eggplant, parmesan



Alla Turka 60

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



Bresaola & Cheese 70

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



Seafood Pizza 70

Mixed seafood pizza with mozzarella cheese, pickled red onion, tomato, olive, fresh herbs, capers, arugula salad



international SANDWICHES

Traditional Club Sandwich 60
Roasted chicken, crispy beef bacon, tomato, fried egg,
lettuce, mayonnaise



Kebab Wrap 60
Hand minced lamb & beef kebab, wrapped with lavash,
tomato, lettuce, red onion, cucumber pickles, strained yoghurt, mint



Panini 55
Grilled vegetable, mozzarella cheese, pesto



IST TOO Burger 68
Dry aged beef burger, bun with sesame, provolone cheese,
onion, tomato, homemade burger sauce



Chicken Burger 60
Spiced breaded chicken, bun with sesame, onion, tomato, pickled cucumber,
homemade burger sauce



Quesadilla Beef 60
Beef, sweet bell peppers, cheddar cheese,
nacho chips, guacamole, sour cream and spicy tomato salsa



Quesadilla Chicken 60
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 110
Marinated baked eggplant, pistachio paste, sundried tomato and herb oil



Slow Cooked Beef Cheek 110
Potatoes and celery mash, asparagus,
crispy vegetables, beef jus



Grilled Seafood Shish 110
Solmon, prawns and wild fish, asparagus cream,
pan seared artichokes



Marinated Grouper Fillet 110
Pan seared grouper fillet, asparagus cream, artichokes,
crispy vegetables



Herb Crusted Rock of Lamb 115
Roasted Rock of Lamb, vegetable couscous,
sautéed broad beans, plum lamb jus



FROM THE WOOD GRILL

Lamb Chop from "Thracia" 110

Aged Rib Eye 110

Aged Rib Eye (for two) 250

Aged Tenderloin 110

Marinated Salmon 110

Marinated Wild Seabass 110

Marinated Grouper 110

Marinated Chicken Leg & Breast 85

SIDE DISHES

• Rice pilaf 15

• French fries 20

• Herb roasted potatoes 15

• Creamy spinach 15

• Sauteed seasonal mushroom 20

• Mixed seasonal salad 18

SAUCES

• Béarnaise 15

• Beef jus 15

• Black pepper 15

• Creamy mushroom 15

• Lemon beurre blanc 15

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

middle east flavours

STARTERS

Falafel

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



45

middle east flavours

MAIN COURSES

Shrimps Casserole

Roasted peppers, "charmoula" sauce



85

Lamb Tajine

With plum, almond & rice



110

middle east flavours

DESSERT

Muhallebia with Pistachio



32

asian flavours

MAIN COURSES

Char Kway Teow

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



65

Beef Rendang

Caramelized beef, coconut milk, steamed rice



85

Chicken Curry

Vegetables and steamed rice



75

international DESSERTS

Chocolate Finger Cake

Chocolate layers with crispy chocolate, almond sponge, chocolate ganache, berry sauce



38

Classic Chocolate Profiterole



38

Cheesecake with Chocolate & Fruits



48

Homemade Tiramisu Cream, Balsamic Marinated Forest Berries



38

Black Forest Cake with Berry Sauce



38

Oven Baked Rice Pudding

Black berry ice cream and roasted almond



38

Künefe

Kadayifi and "Antakya" unsalted cheese and clothed cream



38

Turkish Dessert Selection

Baklava, şöbiyet, chocolate baklava, kadayif, caramelized pudding, mini oven baked rice pudding



50

Seasonal Fruit Platter



38

Ice Cream & Sorbet



10

Cheese Board

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



65

vegetarian SOUPS & APPETIZERS

Charcoal Roasted Tomato Soup

Thyme ricotta cheese crouton



32

Asparagus Soup

Sautéed corn, grilled corn bread



42

Minestrone Soup

Pesto bread crouton



32

Artichoke Cooked in Olive Oil

Dill, carrot, potato cream



48

Quinoa with Tempura Vegetables

Mushroom pickles, tempura vegetables, parsley, tomato, pomegranate, cumin, olive oil and lemon



48

Tempura Zucchini Blossom

Zucchini Blossom filled with smoked cheese, zucchini ragout & marmalade, smoked tomato sauce



65

Falafel

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



45

vegetarian SALADS

Buffalo Mozzarella with Marinated Tomatoes

Selection of marinated tomatoes, olives, arugula leaves, pesto, roasted pine nuts and bread crouton



55

Raw Vegetables & Seasonal Greens

Avocado, seasonal greens, cherry tomatoes, cucumber, lemon and olive oil dressing



45

Shepherd Salad

Tomato, cucumber, peppers, onion, parsley, olives and white cheese



45

vegetarian PASTA & RISOTTO

Baked Vegetable “Manti” 40

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



Ravioli with Spinach 55

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



Risotto Mushroom 70

Forest mushrooms, fresh herbs, parmesan



Vegetable Noodles 55

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




MIX AND MATCH YOUR FAVOURITE PASTA AND SAUCE

+ Pasta

- Penne 
- Tagliatelle 
- Linguini 
- Spaghetti 

+ Sauces

- Arrabbiata      55
- Creamy mushroom     55
- Creamy tomato     55

vegetarian PIZZAS

Pizza “Margherita” 50

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



Rossa Bianca

Tomato sauce, buffalo mozzarella, marinated tomato, extra virgin olive oil 55



Parmigiana

Tomato sauce, mozzarella cheese, fried eggplant, parmesan 60



vegetarian PIDES

Cheese 40



Aegean Herb 50



vegetarian SANDWICHES

Vegetarian Club 60

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



Panini 55

Panini grilled vegetable, mozzarella cheese, pesto



Falafel Wrap 45

Fried Falafel wrapped with lavash, tomato, arugula, cucumber, Lemon Tahini sauce



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.