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By Executive Chef Ercan Yamantürk and His Team

menu

eat local

APPETIZERS

Assorted of Turkish Mezze Platter 78

7 kinds of assorted seasonal mezzes



Artichoke Cooked in Olive Oil with Prawn 82

Marinated prawns, dill, carrot, potato cream



“Karadeniz” Black Cabbage Dolma 62

Minced meat wrapped with black cabbage,
tomato sauce and yoghurt



Traditional Baked “Manti” (Middle Course) 39

Oven roasted beef manti cooked with butter and beef stock, tomato sauce,
yogurt and spicy herb oil



Traditional Baked “Manti” (Main Course) 62

Oven roasted beef manti cooked with butter and beef stock, tomato sauce,
yogurt and spicy herb oil









Fried Calamari 72

Tartar sauce and lemon



eat local PIDES

Cheese	50
	
Minced Beef	55
	
Braised Beef “Kavurma”	65
	
“Çarşamba”	55
	
Beef Pastrami and Eggs	65
	
Aegean Greens	55
	

eat local KEBABS

Lamb “Külbastı”	125
Roasted eggplant “beğendi”, traditional “kaşık” salad, walnut, lavash, salted “Hatay” yoghurt	
	
Chicken Shish Kebab	85
Yoghurt and saffron marinated chicken leg skewer	
	
“Adana” Kebab	85
Hand minced spicy lamb & beef kebab	
	
Pistachio Kebab	85
Hand minced spicy lamb & beef kebab	
	
Grilled Meat Ball	80
	
Mixed Grill Kebab	125
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 “Lamb Külbastı”.



international

APPETIZERS

Wild Mushroom Soup 35

Thyme crouton, hazelnut



Red Lentil Soup 35

Lemon and bread crouton



Asparagus Soup 45

Sautéed corn and prawns, grilled corn bread



Quinoa with Tempura Prawns 72

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



Beef Carpaccio 80

Mascarpone cheese, black truffle puree, filled greens, parmesan shaving



Marinated Grilled Octopus Salad 85

Potato carpaccio, crispy sucuk, olive tapenade, sun dried tomato and root vegetable vinegrate



Assorted Asian Basket (For 2) 100

Vegetable spring rolls, Chinese seafood dim sum, crispy prawn rolls, edamame with sauces



international SALADS

Buffalo Burratta with Marinated Tomatoes 75

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



Buffalo Mozzarella with Marinated Tomatoes 70

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



Raw Vegetable & Seasonal Greens 50

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



Traditional Caesar Salad

Crispy parmesan, Caesar dressing, brioche crouton, anchovy, crispy beef bacon, poached egg

- *Plain* 50
- *Grilled prawns* 72
- *Grilled chicken* 65
- *Grilled salmon* 65

Shepherd Salad 50

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



international PASTA & RISOTTO

Ravioli with Spinach 60

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



Risotto Mushroom 75

Forest mushrooms, fresh herbs, parmesan



Risotto Prawns 85

Prawns, zucchini flower, asparagus, parmesan



Lobster Risotto 115

Lobster, asparagus, parmesan



MIX AND MATCH YOUR FAVOURITE PASTA AND SAUCE

+ Pasta

- Penne  
- Tagliatelle  
- Linguini  
- Spaghetti  

+ Sauce

- Arrabbiata     60
- Bolognese     60
- Creamy mushroom     60
- Creamy tomato     60
- Seafood ragout        85

international PIZZAS

Pizza “Margherita”

55

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



Rossa Bianca

60

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



Spinach and Goat Cheese Pizza

60

Tomato sauce, semi dried tomatoes, mozzarella cheese, caramelized onion



Alla Turka

65

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



Bresaola & Cheese

75

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



Seafood Pizza

75

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



international SANDWICHES

Traditional Club Sandwich 65

Roasted chicken, crispy beef bacon, tomato, fried egg, lettuce, mayonnaise



Kebab Wrap 65

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



IST TOO Burger 75

Dry aged beef burger, bun with sesame, 'cheddar' cheese, lettuce, tomato, pickled cucumber, homemade burger sauce



Chicken Burger 65

Spiced breaded chicken, bun with sesame, caramelized onion, tomato, pickled cucumber, lettuce and homemade burger sauce



Quesadilla Beef 75

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



Quesadilla Chicken 65

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



Surf & Turf Burgers 85

3 kind burger with sesame "Brioche" bun
Slow cooked oxtail burger, oyster mushroom, red onion pickle
Chicken burger; lettuce, tomato, cucumber pickle
Seafood burger; tartare sauce and arugula
homemade burger sauce



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

international MAIN COURSES

Oven Roasted Sea Bass Fillet	125
Marinated baked eggplant, pistachio paste, sundried tomato and herb oil	
Slow Cooked Beef Cheek	125
Potatoes and celery mash, asparagus, crispy vegetables, beef jus	
Grilled Seafood Shish	125
Solmon, prawns and wild fish, asparagus cream, pan seared artichokes	
Marinated Grouper Fillet	125
Pan seared grouper fillet, asparagus cream, artichokes, crispy vegetables	
Pistachio & Herb Crusted Lamb Loin	125
Sweet potato gratine, sautéed broad beans and green vegetables plum lamb jus	

FROM THE WOOD GRILL

Lamb Chop from "Thracia"	135
Aged Rib Eye	135
Aged Rib Eye, on the Bone (for two)	320
Aged Tenderloin	125
Marinated Salmon	125
Marinated Wild Seabass	125
Marinated Grouper	125
Marinated Free Ranged Chicken Leg & Breast	105

SIDE DISHES

• Rice pilaf	18
• French fries	22
• Herb roasted potatoes	18
• Creamy spinach	18
• Sauteed seasonal mushroom	22
• Mixed seasonal salad	18

SAUCES

• Béarnaise	
• Beef jus	
• Black pepper	
• Creamy mushroom	
• Lemon beurre blanc	

All grilled dishes are served with mashed potatoes, seasonal vegetables and mixed greens.



middle east flavours

STARTERS

Falafel

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



55

middle east flavours

MAIN COURSES

Shrimps Casserole

Roasted peppers, "charmoula" sauce



105

Lamb Tajine

With plum, almond & rice



125

middle east flavours

DESSERT

Muhallebia with Pistachio



35

asian flavours

MAIN COURSES

Char Kway Teow

85

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



Beef Rendang

95

Caramelized beef, coconut milk, steamed rice



Chicken Curry

85

Vegetables and steamed rice



international DESSERTS

- | | |
|---|----|
| Caramel Rocher
Crispy chocolate, chocolate ganache, vanilla ice cream,
caramel sauce and berry sauce
 | 45 |
| Classic Chocolate Profiterole
 | 45 |
| Cheesecake with Chocolate & Fruits
 | 60 |
| Homemade Tiramisu Cream, Balsamic Marinated Forest Berries
 | 45 |
| Black Forest Cake with Berry Sauce
 | 45 |
| Oven Baked Rice Pudding
Black berry ice cream and roasted almond
 | 45 |
| Künefe
Kadayifi and “Antakya” unsalted cheese and clothed cream
 | 45 |
| Turkish Dessert Selection
Baklava, şöbiyet, chocolate baklava, kadayıf, caramelized pudding,
mini oven baked rice pudding
 | 60 |
| Seasonal Fruit Platter | 45 |
| Ice Cream & Sorbet
 | 11 |
| Cheese Board
Domestic and international cheese selection, dry figs,
grapes, grissini and sour cherry jam
 | 75 |

vegetarian SOUPS & APPETIZERS


- Wild Mushroom Soup** 35
Thyme crouton, hazelnut

- Asparagus Soup** 45
Sautéed corn, grilled corn bread





- Minestrone Soup** 35
Pesto bread crouton

- Artichoke Cooked in Olive Oil** 60
Dill, carrot, potato cream

- Quinoa with Tempura Vegetables** 60
Mushroom pickles, tempura vegetables, parsley, tomato, pomegranate, cumin, olive oil and lemon

- Falafel** 55
Falafel with lavash bread, tomato and rocket salad, tahini sauce


vegetarian SALADS

- Buffalo Burratta with Marinated Tomatoes** 75
Selection of marinated tomatoes, olives, arugula leaves, pesto, roasted pine nuts and bread crouton

- Buffalo Mozzarella with Marinated Tomatoes** 70
Selection of marinated tomatoes, olives, arugula leaves, pesto, roasted pine nuts and bread crouton

- Raw Vegetables & Seasonal Greens** 50
Avocado, seasonal greens, cherry tomatoes, cucumber, lemon and olive oil dressing

- Shepherd Salad** 50
Tomato, cucumber, peppers, onion, parsley, olives and white cheese


vegetarian

PASTA & RISOTTO

Baked Vegetable “Manti”

39

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



Ravioli with Spinach

60

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



Risotto Mushroom

75

Forest mushrooms, fresh herbs, parmesan



Vegetable Noodles

75

Malaysian wok-fried flat egg noodle, seasonal vegetable, egg, spring onion




MIX AND MATCH YOUR FAVOURITE PASTA AND SAUCE

+ Pasta

- Penne 
- Tagliatelle 
- Linguini 
- Spaghetti 

+ Sauces

- Arrabbiata  **60**
- Creamy mushroom  **60**
- Creamy tomato  **60**

vegetarian PIZZAS

Pizza “Margherita” 55

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



Rossa Bianca 60

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



Spinach and Goat Cheese Pizza 60

Semi dried tomatoes, tomato sauce, mozzarella cheese, caramelized onion



vegetarian PIDES

Cheese 50



Aegean Herb 55



vegetarian SANDWICHES

Vegetarian Club 65

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



Falafel Wrap 55

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



MOLLUSCS



LUPINS

All prices are in TL and inclusive VAT.