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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 “Mantr” (Middle Course)

39

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



Traditional Baked “Mantr” (Main Course)

62

Oven roasted beef mantı 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** 45
Crispy chocolate, chocolate ganache, vanilla ice cream, caramel sauce and berry sauce

- 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** 45
Black berry ice cream and roasted almond

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

- Turkish Dessert Selection** 60
Baklava, şöbiyet, chocolate baklava, kadayıf, caramelized pudding, mini oven baked rice pudding

- Seasonal Fruit Platter** 45
- Ice Cream & Sorbet** 11

- Cheese Board** 75
Domestic and international cheese selection, dry figs, grapes, grissini and sour cherry jam


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.