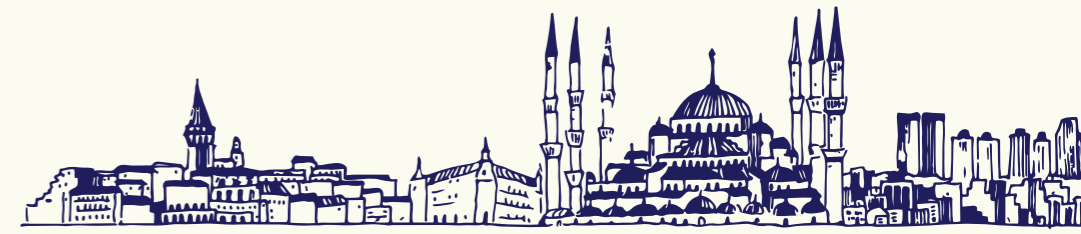




# THE ISTANBUL KITCHEN



## NIBBLES

<b>TURKISH PIDE BREAD &amp; OLIVE OIL (V)</b>	<b>£2.50</b>
Soft and warm flat pide bread served with extra virgin olive oil and pomegranate molasses dip.	
<b>MIXED OLIVES (V)</b>	<b>£3.00</b>
Marinated green and black olives blended with fragrant coriander seeds, chilli flakes and extra virgin olive oil.	
<b>HAYDARI (V)</b>	<b>£3.50</b>
Strained yoghurt enriched with dry mint, salt, garlic and olive oil.	
<b>GARLIC BREAD WITH CHEESE (V)</b>	<b>£4.50</b>
Baked white roll slices scrubbed with garlic butter and topped with Turkish kasar cheese.	
<b>MANTAR (STUFFED MUSHROOMS) (V)</b>	<b>£5.50</b>
Flat mushrooms filled with Turkish kasar & blue cheese, oven-baked with oregano garlic butter.	

## COLD STARTERS

<b>CACIK (V)</b>	<b>£5.50</b>
A creamy textured garlic yoghurt dip blended with fresh dill, mint, chopped cucumber and olive oil.	
<b>HUMMUS (V)</b>	<b>£5.50</b>
A creamy purée of chickpeas, tahini, lemon and garlic, topped generously with extra virgin olive oil. The hallmark mezze of the Middle East!	
<b>AEGEAN EZME (V)</b>	<b>£6.50</b>
Typical Aegean style delicacy. Feta cheese mixed with strained yoghurt, basil, pistachio, touch of garlic and salt. Very creamy and tasteful dip.	
<b>BABA GHANOUSH (V)</b>	<b>£6.50</b>
A must-try silky textured smoked aubergine dip with tahini, dill, yoghurt, lemon juice and extra virgin olive oil.	
<b>SHAKSHUKA (V)</b>	<b>£6.50</b>
A mixture of fried aubergine and bell peppers cooked in a rich and fragrant tomato sauce.	
<b>SARMA (STUFFED VINE LEAVES) (V)</b>	<b>£6.50</b>
Slow-cooked vine leaves filled with rice, currant and traditional spices served with garlic yoghurt.	

## WRAPS

(Wrapped with salad and served with chips)  
Available from 12.00 to 16.00 hours.

<b>MUCVER WRAP</b>	<b>£11.50</b>
<b>GRILLED HALLOUMI WRAP</b>	<b>£11.50</b>
<b>HUMMUS &amp; FALAFEL WRAP</b>	<b>£11.50</b>
<b>GRILLED KOFTE WRAP</b>	<b>£12.50</b>
<b>GRILLED CHICKEN WRAP</b>	<b>£12.50</b>
<b>GRILLED LAMB WRAP</b>	<b>£13.50</b>

## HOT STARTERS

<b>SOUP OF THE DAY</b>	<b>£5.00</b>
Please check with a staff member for the daily special.	
<b>FALAFEL (V)</b>	<b>£5.50</b>
Deep-fried vegetable patties blended with chickpeas, celery, parsley, dill, cumin, breadcrumbs, broad beans and authentic spices, served with creamy hummus and falafel sauce.	
<b>HUMMUS KAVURMA</b>	<b>£6.50</b>
A Middle Eastern classic dip of creamy hummus, topped with pan-cooked chopped lamb, tossed in warm spices with pine kernel nuts. Perfect for scooping with fresh Turkish bread.	
<b>SUCUK TAVA</b>	<b>£6.50</b>
Aged and cured medium spicy beef sausage, pan-cooked in flavourful homemade tomato sauce with bell peppers, onion, courgette and tomatoes.	
<b>CHICKEN LIVER (CİĞER)</b>	<b>£6.50</b>
A succulent and spicy chicken liver dish tossed with authentic Turkish spices, fresh tomatoes and onions, crowned with pomegranate molasses. A must-try!	
<b>MÜCVER (V)</b>	<b>£6.50</b>
An Ottoman tradition of deep-fried courgette, breadcrumbs, egg, carrot and feta cheese patties served with a fresh garlic yoghurt sauce.	
<b>BÖREK (V)</b>	<b>£6.50</b>
Spinach & feta cheese, cheddar and mozzarella stuffed deep-fried crispy filo pastries, served with a zingy sweet chilli sauce.	
<b>MITITE KÖFTE</b>	<b>£6.50</b>
A street food classic from Anatolia; chargrilled minced beef patties worked with authentic Turkish spices, onion and red bell pepper. A juicy & flavoursome kickstart to your journey.	
<b>KANAT</b>	<b>£6.50</b>
Spicy chicken wings, grilled over charcoal and served with a fiery homemade chilli sauce.	
<b>HALLOUMI (V)</b>	<b>£6.50</b>
A signature cheese delicacy from Cyprus! Chargrilled for extra tanginess and crowned with a fresh basil dressing.	
<b>LAHMACUN</b>	<b>£6.50</b>
Traditional Anatolian style oven baked flatbread, topped with minced lamb, mixed with herbs and vegetables. Popular street food!	
<b>CALAMARI</b>	<b>£7.00</b>
A reputable Mediterranean appetiser of marinated and deep-fried squid rings served with a balmy homemade tartare sauce.	
<b>KING PRAWNS</b>	<b>£7.00</b>
Sautéed king prawns, cooked with aromatic ginger & garlic, enriched with fresh tomatoes, spring onions and a touch of parsley.	

## SMALL MAIN PLATES

(The below dishes served with the choice of chips, rice, salad or baby potatoes)

<b>KANAT</b>	<b>£9.00</b>
Marinated and seasoned chargrilled spicy chicken wings.	
<b>GRILLED SALMON</b>	<b>£10.00</b>
A fillet of marinated grilled salmon, lightly seasoned with black pepper.	
<b>SEA BASS</b>	<b>£10.00</b>
Pan-seared seasoned sea bass fillet enriched with lemon slices, bay leaf, garlic and spring onion.	
<b>CHICKEN SHISH</b>	<b>£11.00</b>
Marinated and chargrilled soft and tender chunky cubes of chicken breast on a skewer.	
<b>ANATOLIAN KÖFTE</b>	<b>£11.00</b>
A signature chargrilled minced lamb patty worked thoroughly with authentic Turkish spices, red bell pepper and herbs.	
<b>LAMB SHISH</b>	<b>£12.00</b>
Marinated cubes of succulent lamb neck fillets chargrilled on a skewer.	

## SALAD MAINS

<b>THE LEAN KITCHEN</b>	<b>£15.00</b>
A choice of grilled marinated chicken or salmon fillet, topped on lettuce, cucumber, sliced avocados, quinoa, tomatoes, red onion and red cabbage with a Mediterranean salad dressing.	
<b>THE MEDITERRANEAN KITCHEN (V)</b>	<b>£15.00</b>
Grilled tangy halloumi, falafel pieces, feta cheese and mixed olives, served on lettuce, cucumber, red onion, avocado, tomatoes and red cabbage.	

## SEAFOOD SPECIALS

<b>CALAMARI</b> 🌿	<b>£15.50</b>
Marinated and deep-fried squid rings served with skin on fries and mixed salad accompanied by our homemade tartare sauce.	
<b>GRILLED SALMON</b> 🌿	<b>£18.00</b>
A fillet of marinated grilled salmon, lightly seasoned with black pepper, served with mixed salad and sautéed baby potatoes in rosemary and garlic.	
<b>SEA BASS</b> 🌿	<b>£18.00</b>
Pan-seared seasoned sea bass fillet served with sautéed baby potatoes, garlic and olive oil. Served with mixed salad.	
<b>MIXED SEAFOOD GUVESH</b> 🌿	<b>£18.00</b>
Sautéed mixed seafood tossed in tomato sauce, with mixed vegetables, ginger and garlic, served with Turkish Baldo rice.	

Dishes marked with 🌿 are not included in the *party menu*.

# CHARCOAL GRILL MAINS

(The below dishes come with tortilla bread as based on the plate; they can be done without, as a gluten-free option except beyti.)

## KANAT £16.00

Marinated and seasoned chargrilled spicy chicken wings served with Turkish Baldo rice and mixed salad.

## CHICKEN SHISH £19.00

Marinated and chargrilled soft and tender chunky cubes of chicken breast on skewers, served with Turkish-style Baldo rice and mixed salad.

## ANATOLIAN KÖFTE £18.00

A signature chargrilled minced lamb patty worked thoroughly with authentic Turkish spices, red bell pepper, onion and herbs and served with Turkish-style Baldo rice and mixed salad.

## BEYTI 🌿 £20.00

A chargrilled minced lamb patty kneaded with flavoursome spices, wrapped in a thin tortilla-bread and baked in the oven with a homemade tomato base. Served with a garlic yoghurt dip, Turkish Baldo rice, and mixed salad.

## LAMB SHISH 🌿 £22.00

Marinated cubes of succulent lamb neck fillets chargrilled on skewers, served with Turkish-style Baldo rice and mixed salad.

## MIXED GRILL 🌿 £24.00

Highlights of our chargrilled meat selections; lamb shish, chicken shish, chicken wings and lamb kofte, served with Turkish-style Baldo rice and mixed salad.

## LAMB CHOPS 🌿 £26.00

Cutlets of succulent lamb marinated in sweet pepper oil and oregano, chargrilled medium-well to perfection. Served over a tortilla bread, with rosemary and garlic sautéed baby potatoes and mixed salad.

# VEGETARIAN SPECIALS

## BÖREK (V) £12.50

Spinach and feta cheese, cheddar and mozzarella stuffed deep-fried crispy filo pastries, served with a zingy sweet chilli sauce, served with salad.

## ROASTED BUTTERNUT SQUASH (V) (VEGAN) £15.00

Roasted butternut squash scrubbed in authentic Turkish spices, topped with sautéed mixed vegetables and soaked quinoa, and served with a side of Turkish mixed salad.

## SPICY MÜCVER & FALAFEL (V) £14.00

A mix of deep-fried and spiced falafels and courgette patties served with a creamy hummus dip, garlic yoghurt and mixed salad.

## VEGETARIAN MOUSSAKA (V) £16.00

Deep-fried layers of thinly sliced aubergines, potatoes and courgettes, oven-baked with baby spinach, peppers, onion and quinoa, topped with homemade tomato sauce, béchamel and Turkish kasar cheese, served with Baldo rice and mixed salad.

## IMAM BAYILDI (VEGAN) (V) £15.00

A delicious meet-up of whole-fried aubergine and extra virgin olive oil from the palace kitchens of the Ottomans. Tummy of aubergine stuffed with onions, peppers, pine nuts, currants, and tomatoes, slow cooked in a rich homemade tomato sauce and served with Baldo rice and mixed salad.

# CHEF SPECIALS

## KURU FASULYE £15.00

One of the most popular and traditional Turkish dishes. Butter beans stewed with onion, tomato sauce, bell pepper and mixed herbs. Served with Turkish Baldo rice.

**Add lamb for £2.00**

## OTTOMAN STYLE CHICKEN GÜVEÇ £19.00

Seared cubes of chicken, onion, pepper, tomato and parsley enriched with mix seasoning and tomato sauce; topped with cheese, butter and further cooked in the oven for perfect finish. Served with a side of Turkish-style Baldo rice.

## MEAT MOUSSAKA £19.00

The staple recipe of the Balkans! Layers of fried and thinly sliced aubergines, potatoes and courgettes, seasoned tomato-based minced beef and lamb, topped with bechamel sauce and Turkish kasar cheese, and oven-baked to perfection. Served with a side Baldo rice and mixed salad.

## ANATOLIAN LAMB SHANK 🌿 £23.00

Slow-cooked shank of lamb in a rich demi-glace sauce, roasted with dates, tomato sauce, carrots and white onions, baby potatoes, served with Turkish-style Baldo rice.

## HAREM 🌿 £21.00

Turkish flatbread topped with strained yoghurt and homemade tomato sauce, crowned with chicken shish, lamb kofte or lamb shish of your choice and finished with sizzling hot butter. Served with a side of Turkish-style Baldo rice.

## SULTAN'S DELIGHT 🌿 £21.00

Your choice of chicken shish, lamb kofte or lamb shish, served over a bed of homemade shoestring potato fries with strained yoghurt finished with our signature tomato sauce and traditional sizzling hot butter. Accompanied by Turkish-style Baldo rice.

## OTTOMAN STYLE LAMB GÜVEÇ £21.00

Seared cubes of lamb, onion, pepper, tomato and parsley enriched with mix seasoning and tomato sauce; topped with cheese, butter and further cooked in the oven for perfect finish. Served with a side of Turkish-style Baldo rice.



Please advise a member of staff if you have any particular dietary requirements. Due to kitchen uses shared equipment, we cannot guarantee that any of our food or drink is completely free of any allergens. Please speak to a member of staff about allergens and intolerances before your choice. A discretionary 10% service charge will be added to your bill. Service charge is shared by all the staff.

# TO SHARE

## COLD MEZZE PLATTER £15.00

A selection of hummus, cacik, shakshuka, baba ghanoush, sarma and Aegean ezme.

## HOT MEZE PLATTER £16.00

A selection of halloumi, borek, falafel, mucver, mitite kofte and sucuk.

## ISTANBUL COMBINATION (MIN. 2 PEOPLE) £36.00

Combination of 4 cold and 5 hot starters: hummus, cacik, shakshuka, baba ghanoush, borek, mitite kofte, halloumi, falafel and mucver.

**Each additional person £18.00**

## PARTY SET MENU (MIN. 2 PEOPLE) £50.00

A selection of 3 hot (Mucver, Borek, Halloumi) and 3 cold (Cacik, Hummus, Shakshuka) vegetarian starters, any selected main dish from the menu. (except with 🌿).

**Each additional person £25.00**

## THE ISTANBUL KITCHEN PARTY (MIN. 2 PEOPLE) £60.00

A selection of 4 hot (Mucver, Borek, Halloumi, Falafel) and 4 cold (Cacik, Hummus, Shakshuka, Baba Ghanoush) vegetarian starters, any selected main dish from the menu, dessert or hot drink of your choice.

**Each additional person £30.00**

## GRILL TO SHARE (MIN. 2 PEOPLE) £58.00

Get the tower of grilled chicken shish, lamb shish, kofte, lamb chops, chicken wings and sucuk on the plate to share. Served with rice and mixed salad.

**Each additional person £29.00**

# SIDES

## TURKISH BREAD (V) £2.00

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## RICE (V) £2.50

## STRAINED TURKISH YOGHURT (V) £2.50

## SAUTÉED BABY POTATO (V) £3.00

## CHILLI SAUCE (V) £3.00

## SKIN-ON FRIES (V) £3.50

## SAUTÉED SPINACH (V) £3.50

## TURKISH SHEPHERD'S SALAD (V) £3.50

## SWEET POTATO FRIES (V) £3.95

## FETA CHEESE SALAD (V) £4.95

## EXTRA LAMB CHOP £6.00

## EXTRA SKEWER OF CHICKEN £6.50

## EXTRA SKEWER OF KOFTE £6.50

## EXTRA SKEWER OF LAMB £8.00

**We are in the top 10% of restaurants worldwide!**

Thank for your support!

2022-2023-2024

Travelers' Choice



TripAdvisor