ISTANBULRESTAURANT

Food Allergy & Diet Notice

If you have a food allergy or special dietary requirement please inform a member of staff

Thank you

V : Vegetarian GF : Gluten Free



ISTANBUL RESTAURANT

Welcome to Istanbul Restaurant, where authentic Turkish flavours meet modern dining

> Relax and enjoy our hand-picked dishes crafted with care and tradition

MORNING BRUNCH

ALL SERVED WITH FRESH HOT BREAD

Eggs with Turkish Sausage £9.95

Fluffy scrambled eggs cooked with savoury slices of sucuk, a rich and flavourful Turkish sausage. A hearty and delicious start to your day, bursting with authentic Turkish flavours.

Menemen V £9.95

A traditional Turkish breakfast favourite made with soft scrambled eggs, fresh tomatoes, green peppers, and a medley of fragrant spices.

Istanbul Breakfast £16.95

<mark>2 eggs, sucuk, 2 sigara böreği, halloumi, feta</mark> cheese, olive recel, 2 falafel and Turkish tea.

Halloumi Fingers V

£7.95

Golden, crispy strips of halloumi cheese, lightly fried to perfection. A perfect blend of crunchy and creamy, served with a drizzle of tangy iskender sauce for extra flavour.

Fried Veg V £9.95

A delicious mix of fresh, fried vegetables, lightly seasoned and perfectly golden. Served with a side of rich iskender sauce and creamy yogurt for a flavourful and satisfying combination.

Turkish Pide Bread Basket V £2.50

A delicious fresh bread selection.



MEZZE | **RESTAURANT** |

COLD MEZZE

Hummus V

A rich dip made from blended chickpeas, tahini, olive oil, zesty lemon juice, and a touch of garlic.

Cacik V £5.95

Homemade yoghurt sauce mixed with cucumber, garlic, olive oil, and dill.

Kisir V £5.95

Turkish bulgur salad and chopped vegetables with tomato paste dressing.

Sarma V £5.95

Delicate grape leaves stuffed with a filling of Turkish rice, spices and rolled.

Şakşuka V £5.95

Fried eggplant and bell peppers topped with spiced tomato sauce and creamy yogurt.

Spicy Turkish salad, made from finely chopped tomatoes, onions, peppers and herbs.

Baba Ganoush V

Smoky grilled eggplant mashed and blended with garlic, lemon juice, and olive oil for a smooth, savoury spread.

Mixed Olives V £5.95

A vibrant selection of marinated Turkish olives.

Ispanak Tarator V £5.95

Fresh spinach sautéed and mixed creamy yogurt, garlic and a drizzle of olive oil.

Mixed Cold Mezze V £22.95

An assortment of all our cold mezzes, including creamy hummus, cacik, kisir, sarma, rich şakşuka, spicy ezme, smoky patlican ezme, marinated olives, and ispanak tarator. Perfectly crafted to showcase the authentic flavours of Turkish cuisine, this platter offers a delightful mix of textures and tastes for sharing or savouring alone.

HOT MEZZE

Sigara Böreği V

£6.95

A crispy, deep-fried pastry filled with white cheese, parsley and spinach rolled into the shape of a cigar.

Falafel V

£6.95

Deep fried balls made from ground chickpeas, seasoned with herbs and spices.

Calamari

£6.95

Tender rings of squid, lightly battered and fried until golden and crisp.

Halloumi V

£6.95

Grilled Cypriot halloumi, golden outside and soft inside, served with sweet fig jam.

Mücver V

f6 95

Crispy zucchini fritters mixed with fresh herbs, feta cheese and a touch of fresh garlic.

Karides Prawns

Juicy prawns marinated with onions, parsley, cumin and paprika.

Arnavut Ciğeri

£6.95

Fried lamb liver cubes made with onions, parsley, seasoned with cumin and paprika.

Sucuk

£6.95

Spicy, flavourful Turkish sausage made from beef, seasoned and pan-fried.

Mixed Hot Mezze

£26.95

A selection of our finest hot appetizers, including crispy falafel, golden sigara böreği, grilled halloumi, succulent prawns. Perfect for sharing and indulging in a variety of authentic Turkish flavours.

Our platter does not include fried liver.

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SOUP

ALL SERVED WITH FRESH HOT BREAD

Mercimek Corbasi Lentil Soup V £7.95 A warm and creamy Turkish favourite, made with red lentils and spices. Served with a wedge of lemon for a fresh, zesty finish.

Paça Çorbası Pacha Soup A rich and hearty soup, slow-cooked with lamb trotters and spices. Topped with garlic vinegar and a sprinkle of paprika for bold flavour.

Tavuk Corbasi Chicken Soup A light and flavourful soup with tender shredded chicken and fragrant spices. Perfect for a cosy, homemade taste.

KEBAB

SE<mark>RVED WITH YOUR CHOICE OF: RICE, BULG</mark>UR OR CHIPS

Tavuk Şiş Chicken Shish £18.95 Tender, marinated chicken breast pieces, charcoal-cooked for a juicy bite with a smoky hint, bursting with flavour.

Tavuk Kanat Chicken Wings £18.95 Perfectly seasoned chicken wings, charcoalcooked until golden and crispy, delivering a delightful smoky aroma in every bite.

Tavuk Beyti Chicken Beyti £18.95 Ground chicken mixed with aromatic spices, wrapped in soft flatbread and charcoal-cooked to perfection. Served with tangy tomato sauce and creamy yogurt.

Kuzu Sis Lamb Shish £19.95 Delicately marinated lamb pieces, skewered with fresh vegetables, and charcoal-cooked to bring out their rich, smoky essence.

£22.95 Kuzu Kaburga Lamb Ribs Succulent lamb ribs seasoned with Turkish herbs, expertly charcoal-cooked to deliver a tender, flavourful experience.

Kuzu Pirzola Lamb Chops £22.95 Juicy lamb chops, lightly seasoned and charcoal-cooked to perfection, offering a smoky, mouthwatering finish.

Kuzu Beyti Lamb Beyti £18.95 Ground lamb blended with Turkish spices, wrapped in flatbread, charcoal-cooked, topped with tangy tomato sauce and creamy yogurt.

Adana Kebap Köfte £18.95 Minced lamb, seasoned with a bold blend of Turkish spices and chilli, then charcoal-cooked on skewers for a smoky, flavourful bite.

Chicken Shish, Lamb Shish and Köfte £22.95

A generous platter of perfectly marinated chicken shish, tender lamb shish and juicy köfte, all charcoal-cooked for a rich, smoky flavour.

Mixed Grill A delicious assortment of charcoal-cooked

delights: 1 skewer of Adana kebab, 3 tender cubes of chicken shish, 3 cubes of lamb shish, 1 juicy lamb chop, and 3 smoky chicken wings.

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HOUSE SPECIALS

SERVED WITH YOUR CHOICE OF: RICE, BULGUR OR CHIPS

iskender Kebap

£19.95

Two skewers of charcoal-cooked lamb köfte served over soft pita bread, drenched in a rich tomato sauce and melted butter, finished with creamy homemade yogurt.

Aubergine Kebab

£22.95

Thick slices of aubergine rolled around spiced minced lamb and slowly charcoal-cooked for a rich, smoky mixed vegetable sauce and yogurt.

Ali Nazik

£19.95

A smoky grilled eggplant purée topped with tender, charcoal-cooked two skewers of lamb shish, drizzled with melted butter and creamy, homemade yogurt for a traditional Turkish delight.

Incik Lamb Shank

£19.45

Slow-braised lamb shank, charcoal-cooked until fall-off-the-bone tender, infused with a fragrant spiced sauce for a rich, savoury finish.

Etli Musakka Meat Moussaka

16.95

Layers of seasoned lamb, roasted eggplant, and golden potatoes, topped with creamy béchamel and baked until perfectly golden.

Karnı Yarık Lamb Stuffed Eggplant £16.99
A Turkish classic of eggplant stuffed with lamb and a savoury mix of tomatoes, onions, and garlic, charcoal-cooked and finished with olive oil.

Tomahawk Steak 1.1kg

£39.99

Served with sweet potato, fried vegetables and mixed salad.

SHARING DISHES

SERVED WITH YOUR CHOICE OF: RICE, BULGUR OR CHIPS

Platter for Two

£42.95

Platter for Four

£74.95

A generous feast of one skewer of chicken shish, one köfte, two tender lamb ribs, two juicy lamb chops, and a skewer of flavourful chicken wings - all expertly charcoal-cooked for a smoky finish.

The ultimate sharing platter featuring one skewer of lamb shish, one skewer of chicken shish, one köfte, a skewer of chicken wings, a skewer of lamb ribs and four perfectly cooked lamb chops.

PLEASE LEAVE A REVIEW:



VEGETARIAN DISHES

SERVED WITH YOUR CHOICE OF: RICE, BULGUR OR CHIPS

Sebzeli Musakka Veg Moussaka V £16.95 A comforting dish of layered roasted eggplant, zucchini and potatoes, baked with a rich tomato sauce and creamy béchamel for a velvety finish.

Izgara Sebzeler Grilled Mix Veg V £16.95 A colourful mix of fresh vegetables, lightly seasoned and expertly charcoal-cooked to deliver a smoky, Mediterranean flavour, drizzled with olive oil.

İmam Bayıldı V £16.95

A Turkish classic of eggplant stuffed with a savoury mix of tomatoes, onions, and garlic, charcoal-cooked and finished with olive oil.

Falafel V Golden falafel balls made from chickpeas, herbs, and spices, charcoal-cooked for smoky

crispness, served with creamy hummus.

BURGERS

SERVED WITH CHIPS

Chicken Burger £14.95 Juicy, charcoal-cooked chicken fillet nestled in a toasted bun, topped with crisp salad and a tangy garlic sauce for a smoky, satisfying bite.

6 oz Beef Burger £14.95 A succulent 6oz beef patty, expertly charcoal-cooked, served in a soft toasted bun with crisp lettuce, ripe tomatoes, and our signature creamy burger sauce.

Falafel Halloumi Burger V £14.95 A golden falafel patty

paired with perfectly grilled halloumi, layered with crisp salad, tangy pickles, and creamy tahini sauce in a soft toasted bun for a mouthwatering combination.

SEAFOOD

SERVED WITH YOUR CHOICE OF: RICE, BULGUR OR CHIPS

Catch of the Day please ask your server:

Sea Bream £22.95

Whole sea bream, charcoal-cooked and seasoned with fragrant herbs and lemon, offering tender, flaky meat with a perfectly crisp golden skin.

or

Sea Bass £22.95

Fresh whole sea bass, expertly charcoal-cooked with garlic and aromatic herbs, delivering a moist and delicate texture with a savoury finish.

King Prawn

£22.95 Juicy king prawns, brushed with garlic

butter and charcoal-cooked for a rich, smoky flavour, finished with a zesty squeeze of fresh lemon.

Salmon £22.95

A tender salmon fillet, marinated in aromatic herbs and spices, charcoal-cooked to a buttery richness with a slightly crisp exterior.

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STEW CASSEROLE DISHES

SERVED WITH YOUR CHOICE OF: RICE, BULGUR OR CHIPS

Kuru Fasulye White Bean Stew £16.95 Tomatoes, onions, peppers, pieces of lamb, red pepper paste.

Tavuk Güveç Chicken Casserole £16.95 Tender chicken slow-cooked with tomatoes, sweet peppers, onions and herbs, delivering rich, savoury flavour from the clay pot.

Taze Bamya Fresh Ocra Stew £16.95 Pieces of lamb, onions, garlic, red pepper paste, served with fresh lemon.

Kuzu Güveç Lamb Casserole £16.95 Slow-cooked lamb combined with ripe tomatoes, peppers, onions, and herbs, baked in a traditional clay pot for deep, savoury flavour.

WRAPS

SERVED WITH CHIPS

Chicken Wrap £14.95 Juicy, marinated chicken skewers, charcoal-grilled to perfection and wrapped in soft flatbread with fresh onions, tomatoes and a tangy dressing. A smoky, flavourful wrap in every bite!

Adana Kebap Wrap Köfte £14.95 Tender, marinated lamb skewers, charcoal-cooked for a rich, smoky flavour, wrapped in soft flatbread with fresh onions, tomatoes,

and a tangy dressing.

£9.95

Falafel Halloumi Wrap V £14.95 Crispy falafel and grilled halloumi wrapped in soft flatbread, with fresh veggies and a light dressing. A deliciously satisfying vegetarian option!

KIDS

SERVED WITH CHIPS & A CHOICE OF JUICE

Crispy Chicken Fillets Crispy, golden chicken fillet, lightly seasoned and served with chips.

Fish Fingers

Served with chips.

£9.95 Turkish Meatball Köfte

Delicious, tender lamb meatballs seasoned with traditional Turkish spices, charcoal-cooked for a smoky flavour and juicy texture, perfect for

little ones to enjoy.

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SIDES

White Rice V £3.95 Greek Yoghurt V £2.95 Fluffy steamed white rice served. Creamy, homemade Greek-style yoghurt.

Bulgur Rice V £3.95 Hearty and flavourful Turkish bulgur rice.

Chunky Chips V £3.95 Thick-cut golden chips, crispy on the outside, fluffy inside.

Sweet Potato Fries V £5.95 Crispy sweet potato fries.

Greek Salad V £6.95 A vibrant mix of crunchy vegetables, olives and feta, tossed with a light herb dressing.

Coban Salad V £5.95

A fresh Turkish shepherd's salad of finely chopped cucumbers, tomatoes and peppers.

Olives and Feta Cheese V £4.95 A delightful mix of marinated olives paired with creamy feta cheese.

Turkish Pide Bread Basket V £2.50 A delicious fresh bread selection.

DESSERTS

£5.95 Sütlac Baklava 3pc/5pc £5.95/£7.95 Creamy Turkish rice pudding, delicately

sweetened and baked to perfection.

Kadayif £5.95 Shredded pastry soaked in honey, filled

with crushed walnuts, and baked to golden perfection.

Layers of flaky pastry filled with crushed pistachios, soaked in rich sugar syrup.

Trilece £5.95

Soft Turkish sponge cake soaked in three types of milk, finished with a smooth caramel topping.

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