

Istanbul



It is with great pleasure that we Welcome you
to our distinguished restaurant, where we
strive to craft an unforgettable dining
experience for you.

Menu

The green color in the menu
typically represents vegetarian dishes.



BYO Corkage Fee: £10 per table T&C apply.





Appetizers
HOT

Istanbul Turkish Cuisine

Hot Mezze

Falafel

£6

Made from ground chickpeas or fava beans, mixed with herbs, spices, and onions, then formed into small patties or balls and deep-fried until crispy on the outside.

Halloumi

£7

Made from a combination of sheep's milk, goat's milk, or sometimes cow's milk. Perfectly grilled or fried a crispy golden exterior while maintaining a soft, chewy interior.

Sigara Boregi

£7

Thin phyllo dough wrapped around a savory filling and then deep fried until golden and crunchy common filling is feta cheese or white cheese mixed with parsley, though variations may include ground meat (such as beef or lamb), spinach, or even potatoes.

Garlic Mushroom

£7

Mushrooms cooked with garlic, olive oil or butter, and house special seasonings.

Sucuk Izgara

£6

A Turkish dish made by grilling or frying sucuk, a type of spicy sausage made from ground beef or lamb.

Onion Rings

£6

A popular snack or side dish made by dipping slices of onion in batter or breading and deep-frying them until crispy and golden brown.

Cheese Jalapeno Bites

£7

A spicy, cheesy appetizer made by combining cheese (like cheddar or cream cheese) with chopped jalapeños, shaping the mixture into bite-sized balls, and coating them in breadcrumbs before frying or baking until golden and melty inside.

Calamari

£9

A dish made from squid, typically sliced into rings, coated in a light batter or breading, and deep-fried until golden and crispy. It's a popular appetizer in Mediterranean and Asian cuisines.



Appetizers
COLD

Istanbul Turkish Cuisine

Cold Mezze

Humus

£4

A creamy savoy dip made from blended chickpeas, tahini (sesame paste), olive oil, lemon juice, garlic and salt.

Ezme

£4

A Turkish salad or dip made from finely chopped vegetables, typically including tomatoes, onions, peppers and parsley with added spices like paprika, sumac and red pepper flakes.

Patlican Soslu

£4

Eggplant (patlican) cooked in a flavourful tomato based sauce. The eggplant is typically sautéed or grilled, then combined with garlic, onions, tomatoes and olive oil.

Cacik

£4

A refreshing Turkish dip or side dish made from yogurt, cucumber, garlic, olive oil, dill and a pinch of salt.

Olives

£4

Marinated in olive oil, herbs, and spices like oregano, garlic, lemon zest, and sometimes chili flakes.

Dolma

£4

Made by stuffing grape leaves (or sometimes vegetables like peppers, zucchini, or eggplant) with a flavorful filling. The traditional filling is often a mixture of rice, herbs (such as parsley, dill, and mint), onions, and spices like cumin and allspice.

Potato Salad

£4

Served chilled at room temperature. seasonings salt, pepper and herbs (such as dill or parsley).

Barbunya Pilaki

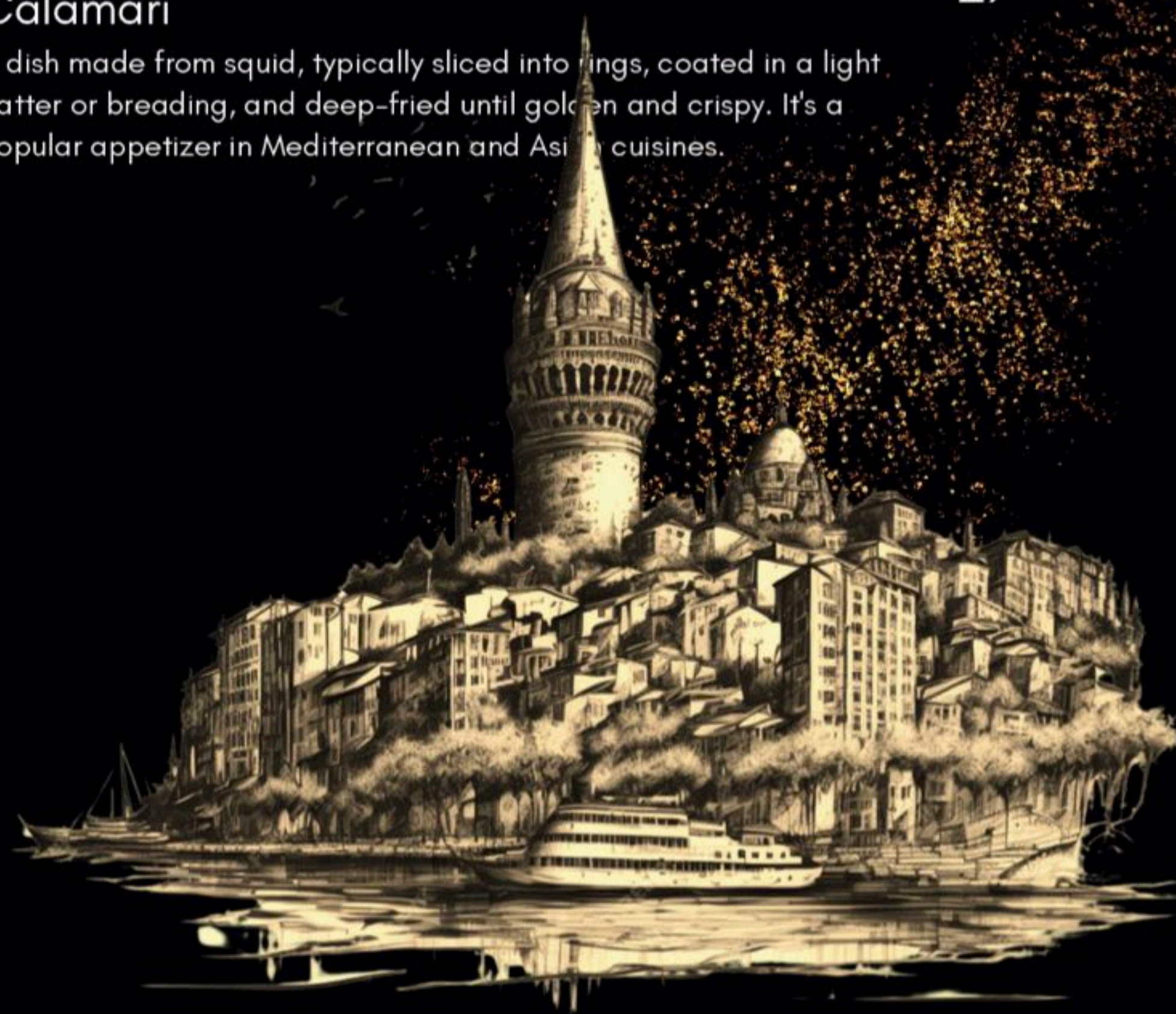
£4

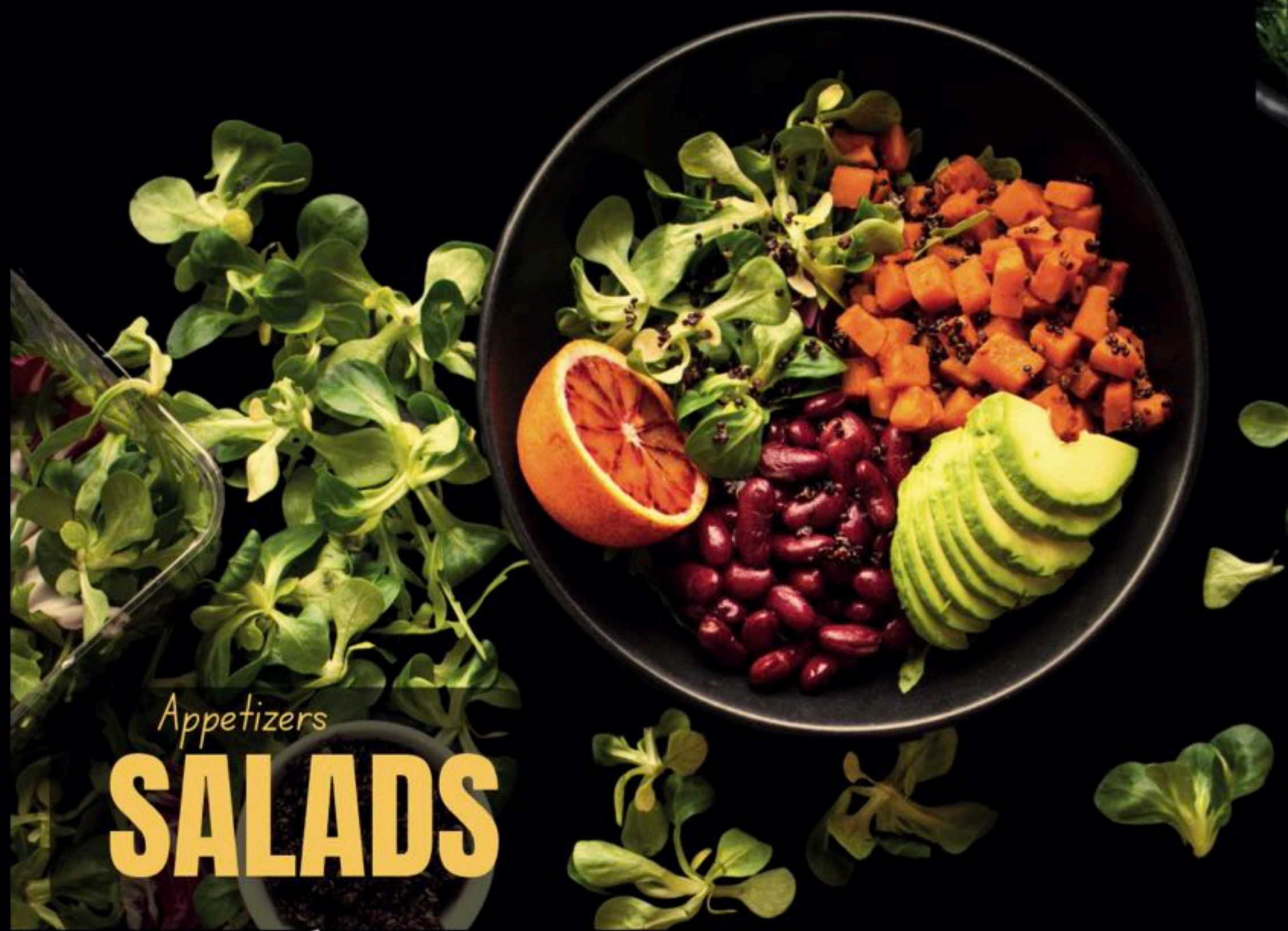
is a traditional Turkish dish made with borlotti beans (also known as barbunya beans), cooked in a savory, tomato-based sauce with olive oil, onions, garlic, carrots, tomatoes, and herbs like bay leaves and parsley.

Feta Cheese

£4

Is a soft, crumbly, white cheese. It's traditionally made from sheep's milk, though sometimes a mix of sheep's and goat's milk is used. Feta has a tangy, salty flavor and is usually stored in brine (saltwater), which helps preserve its freshness.





Appetizers
SALADS

Istanbul Turkish Cuisine

Premium Salads

House special Turkish Salads

Red onions, tomatoes, cucumber, peppers, olives, olive oil and house dressing. £8

Grilled Chicken Caesar Salad

Caesar salad with mixed baby leaf, salted croutons and creamy caesar dressing- choose between grilled or fried chicken £12

House Special Salads

Goat cheese, cherry tomatoes, pomegranate, walnuts, sultanas, with mixed leaf salad and house dressing £12

Shepherd Salad

Red onions, tomatoes, cucumber, Turkish peppers, rocket, olive oil, pomegranate molasses, pomegranate seeds and house dressing. £8

Rocket and Avocado Salad

Served with fresh avocado, cherry tomatoes and parmesan with olive oil, basil and house dressing £8

Caprese Salad

Fresh mozzarella, ripe tomatoes, and fragrant basil leaves, drizzled with extra virgin olive oil and balsamic reduction. £8

Istanbul Salad

Steamed broccoli, sweetcorn, Turkish chilli, red onions, goat cheese, pomegranate and house dressing £8

Greek Salad

A refreshing mix of cucumbers, tomatoes, olives, and feta cheese, seasoned with oregano and a light vinaigrette. £8



Entrees
STEAKS

Istanbul Turkish Cuisine

Premium Steaks

Lamb Chops

Chargrilled, Turkish pepper, grilled tomato (4 Pieces) £24

Lamb Fillet Steak

Served with rock salt and sprig of rosemary (200-250gr) £29

Chicken Fillet Steak

Served with rock salt and sprig of rosemary (200-250gr) £23

Beef Fillet Steak

Served with rock salt and sprig of rosemary (200-250gr) £29

All our steaks comes with salad rice or chips and a sauce of your choice.

Papercorn sauce

Mushroom sauce

Tomato sauce

Gravy sauce



Entrees
SEAFOOD

Istanbul Turkish Cuisine

Seafood

Sea Bass

Chargrilled Fresh Whole Fish served with Chips & Salad. £ 21

King Prawns (six pieces)

Chargrilled served with rice or chips and salad. £23

Salmon fillets (two pieces)

Chargrilled served with rice or chips and salad. £18

Served with Salad, Rice or Fries





Entrees
LAMB

Istanbul Turkish Cuisine Lamb Chargrilled

Adana Kebab

A famous Turkish kebab made from ground lamb seasoned with a variety of spices. The mixture is molded onto long metal skewers and grilled over an open flame.

£17

Lamb Shish (8 cubes)

Lamb Shish Kebab is a popular Turkish dish made by marinating chunks of lamb in a mixture of olive oil, garlic, lemon juice, and a variety of spices. The marinated lamb is then skewered and chargrilled, resulting in juicy, flavourful meat with a slightly smoky flavour.

£18

Lamb Ribs (6 pieces)

Chargrilled Lamb Ribs are a delicious and tender dish made by marinating lamb ribs in a blend of olive oil, garlic, lemon juice, Turkish herbs and spices. After marinating for a few hours, the ribs are grilled over an open flame or on a barbecue until they are crispy on the outside, while remaining tender and juicy inside.

£22

Lamb Chops (4 pieces)

Chargrilled Lamb Chops are a flavourful and tender dish made by marinating lamb chops in a mixture of olive oil, garlic, lemon juice, and Turkish spices. After marinating for at least a few hours, the lamb chops are grilled over high heat to create a charred, crispy exterior while keeping the inside juicy and tender.

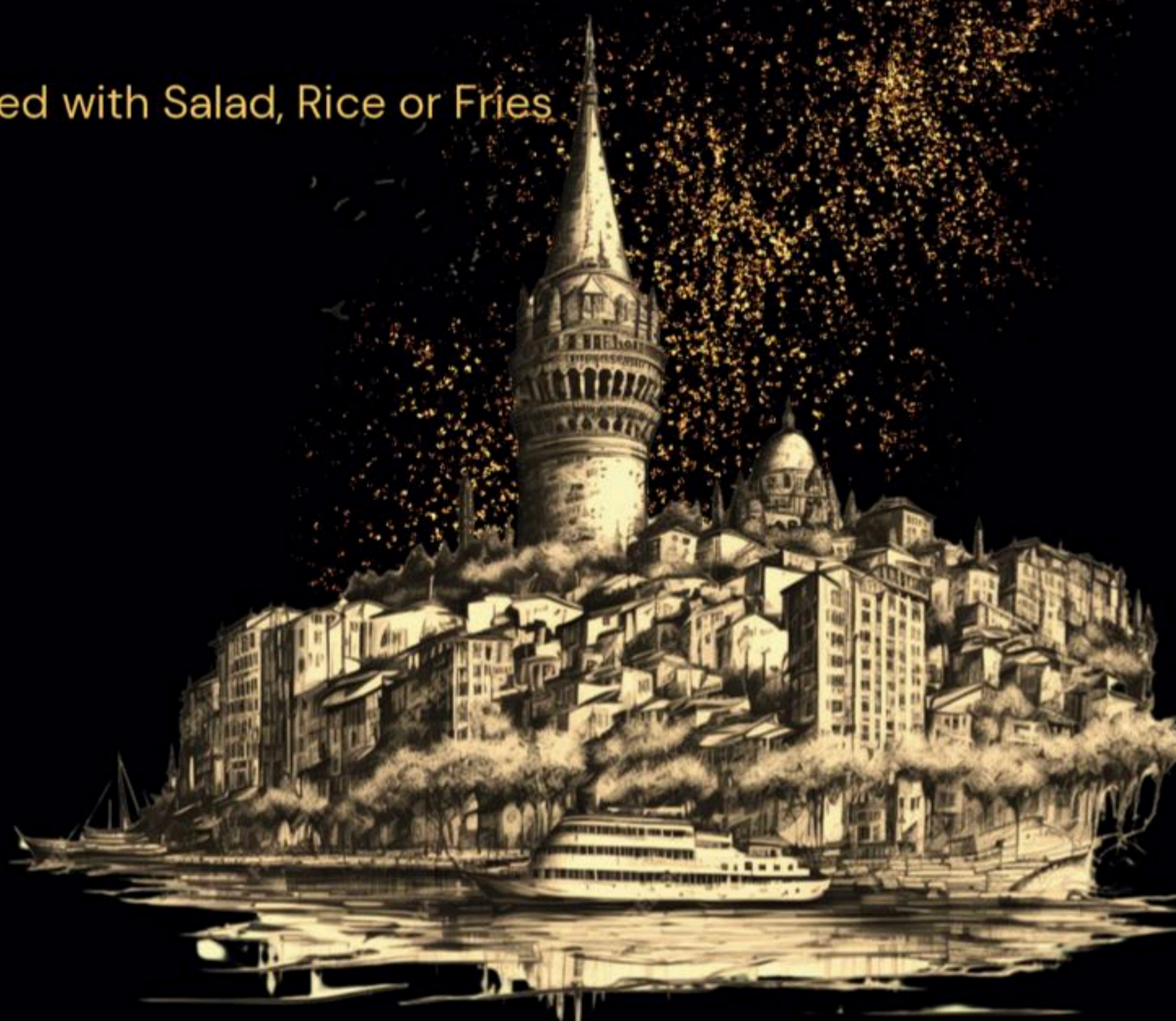
£24

Lamb Kidney (6-8 pieces)

Chargrilled Lamb kidneys are a delicious and tender dish made by marinating lamb kidneys in a blend of Turkish herbs and spices. After marinating for a few hours, the kidneys are grilled over an open flame or on a barbecue until they are crispy on the outside, while remaining tender and juicy inside.

£15

Served with Salad, Rice or Fries



Entrees
CHICKEN

Istanbul Turkish Cuisine

Chicken Chargrilled

Chicken Wings (6 pieces)

£17

Chicken wings marinating in a mixture of olive oil, garlic, lemon juice, and Turkish spices. The marinated chicken wings is then skewered and chargrilled, resulting in juicy, flavourful chicken with a slightly smoky flavour.

Chicken Shish (8 cubes)

£17

Chicken Shish Kebab is a popular Turkish dish made by marinating chicken cubes in a mixture of olive oil, garlic, lemon juice, and Turkish spices. The marinated chicken cubes is then skewered and chargrilled, resulting in juicy, flavourful chicken with a slightly smoky flavour.

Chicken Beyti Kebab

£16

Chicken Beyti Kebab is a delicious Turkish dish made by wrapping ground chicken (or sometimes chicken breast) that's been seasoned with garlic, paprika, cumin, onions, and other spices, around skewers and then grilling it. The chicken is cooked to perfection.

Served with Salad, Rice or Fries



Sharing
PLATTERS

Istanbul Turkish Cuisine

Sharing Platters

Special Kebab Mix (sharing for two)

£32

A Skewer of Chicken Shish, Lamb Shish, Adana Kebab, Chicken Beyti.

Served with Salad, Rice or Fries

Choice 2 cold mezze.

Special Kebab Family Mix (sharing for four)

£59

Two Skewers of Chicken Shish, Lamb Shish, Adana Kebab, Chicken Beyti, Chicken Wings (Six pieces).

Served with Salad, Rice or Fries

Choice 4 cold mezze.

Special Kebab Jumbo Mix (sharing for six)

£96

Four Skewers of Chicken Shish, Lamb Shish, Adana Kebab, Chicken Beyti. Six Lamb ribs, Chicken Wings (Six pieces), Lamb Chops (Four Prices).

Served with Salad, Rice or Fries

Choice 6 cold mezze.

Surf and Turf

£35

Fillet steak topped with king prawns, garlic butter and rosemary.

Served with Salad, Rice or Fries

Choice of two cold mezze.



Entrees

WRAPS

Istanbul Turkish Cuisine

Premium Wraps

Adana Kebab Wrap

Specially prepared minced lamb with herbs on skewers chargrilled, house sauce, mayonnaise and fresh mix salad wrapped in tortilla bread.

£12

Chicken Beyti Kebab Wrap

Specially prepared minced chicken with herbs on skewers chargrilled, house sauce, mayonnaise and fresh mix salad wrapped in tortilla bread.

£12

Lamb Shish Wrap

Specially prepared our succulent diced lamb with herbs on skewers chargrilled, house sauce, mayonnaise and fresh mix salad wrapped in tortilla bread.

£12

Chicken Shish Wrap

Specially prepared our succulent diced chicken with herbs on skewers chargrilled, house sauce, mayonnaise and fresh mix salad wrapped in tortilla bread.

£12

House Special Chicken Shawarma Wrap

Chicken shawarma wrapped with house sauce, mayonnaise and fresh mix salads.

£12

Falafel Wrap

Made from ground chickpeas or fava beans, mixed with herbs, spices, and onions, then formed into small patties or balls and deep-fried until crispy on the outside wrapped in tortilla bread with house sauce, mayonnaise and fresh mix salads.

£12

Halloumi Wrap

Made from a combination of sheep's milk, goat's milk, or sometimes cow's milk, Perfectly grilled or fried a crispy golden exterior while maintaining a soft, chewy interior. wrapped with house sauce, mayonnaise and fresh mix salads.

£12

Veggie Patty Wrap

Fried Veggie Patty wrapped with house sauce, mayonnaise and fresh mix salads.

£12

All our wraps served with fries.



Entrees

BURGERS

Istanbul Turkish Cuisine

Premium Burgers

Gourmet Cheese & Rashers Beef Burger

Specially prepared beef patty, Mature cheddar, smoked turkey rashers, onion rings, caramelised onion, tomato. Served in a brioche bun with with fries.

£18

Fillet Steak Burger

Specially prepared lamb or beef fillet steak, mustard mayonnaise, American cheese, lettuce, caramelised onions and tomato. Served in a brioche bun with fries.

£22

Chicken Burger

Specially prepared chargrilled chicken, house special sauce, American cheese, lettuce, caramelised onions and tomato. Served in a brioche bun with skin on fries

£12

Shroom Burger

Beef patty, creamy mushroom, house special sauce, American cheese, caramelised onions and tomato. Served in a brioche bun with skin on fries

£14

Chicken Shawarma Burger

Chicken shawarma house special sauce, cheese, lettuce, onions and tomato. Served in a brioche bun with fries.

£12

Falafel Burger

Fried falafel, house special sauce, lettuce, caramelised onions and tomato. Served in a brioche bun with fries.

£12

Halloumi Burger

Fried or grilled halloumi, house special sauce, lettuce, caramelised onions and tomato. Served in a brioche bun with fries.

£12

Veggie Patty Burger

Fried Veggie Patty, house special sauce, lettuce, caramelised onions and tomato. Served in a brioche bun with fries.

£12

All our burgers served with fries.





Extras

SIGNATURE DISHES

Istanbul Turkish Cuisine



Entrees

PIZZA AND SIDES

Istanbul Turkish Cuisine

Lamb Sarma Beyti £23
Specially prepared Minced Lamb & Herbs on skewers chargrilled, wrapped in Tortilla Bread drizzled with butter and tomato sauce

Served with Yoghurt & Rice

Lamb Kidney Sarma £21
Specially prepared Minced Lamb & Herbs on skewers chargrilled, wrapped in Tortilla Bread drizzled with butter and tomato sauce

Served with Yoghurt & Rice

Chicken Sarma Beyti £21
Specially prepared Minced Chicken & Herbs on skewers chargrilled, wrapped in Tortilla Bread drizzled with butter and tomato sauce.

Served with Yoghurt & Rice

Sarma Veggie Beyti £15
Grilled Vegetables wrapped in Tortilla Bread & topped with Tomato Sauce, then drizzled with and tomato sauce.

Served with Yoghurt & Rice

Chicken Shawarma £19
Served with salad and rice

Yogurtlu Adana Kebab £19
Served with salad and rice

Yogurtlu Chicken Beyti £19
Served with salad and rice

Yogurtlu Chicken Shish £20
Served with salad and rice

Yogurtlu Lamb Shish £21
Served with salad and rice

Yogurtlu Combo Chicken Shish & Lamb Shish. £21
Served with salad and rice

Kymali £15
Minced lamb with finely diced pepper, tomato, onion, garlic and parsley, topped with mozerella.

Tavuklu £15
Diced chicken, pepper, tomato and garlic, topped with mozerella.

Cheese £13
Topped with mozzarella.

Sebzeli £14
Spinach leaves, garlic, cherry tomatoes and mozzarella.

Lahmacun £6
Minced lamb and onion, fresh tomato and red pepper on a thin crispy base.

Turkish Garlic Bread £4

Turkish Bread Plain £3

Cheesy Onion Rings (six pieces) £6

Rice with Chicken Shawarma £8

Rice Plain £4

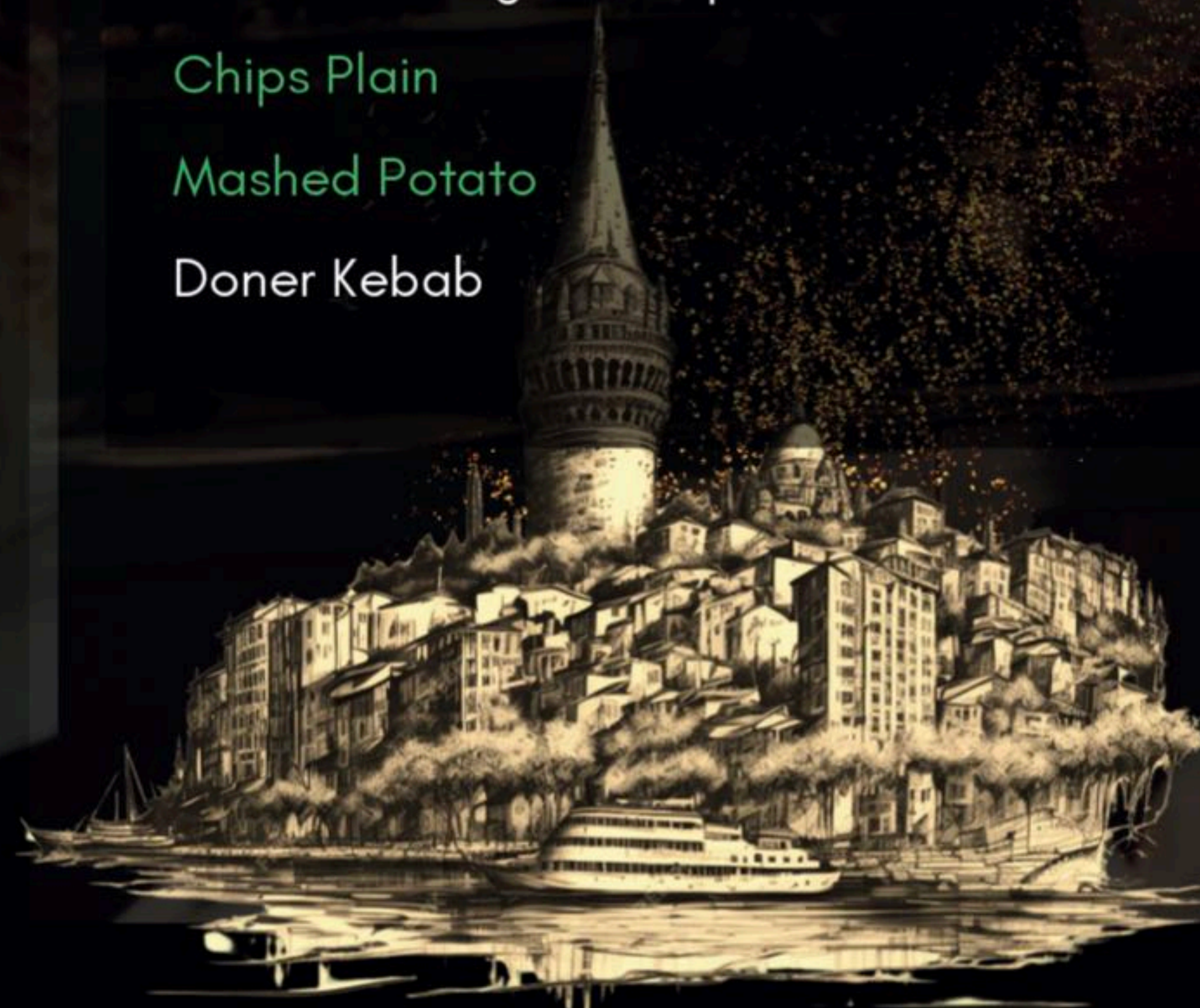
Chicken Nuggets (six pieces) & Chips £8

Turkish Sausage & Chips £7

Chips Plain £4

Mashed Potato £4

Doner Kebab £9





Covered in 24 carat

GOLD

Istanbul Turkish Cuisine

Lamb Chops (Four pieces)

£150

Chargrilled Lamb Chops are a flavourful and tender dish made by marinating lamb chops in a mixture of olive oil, garlic, lemon juice, and Turkish spices like salt, pepper, and oregano. After marinating for at least a few hours, the lamb chops are grilled over high heat to create a charred, crispy exterior while keeping the inside juicy and tender.

Served with salad and fries.
Covered with 24 carat gold leaf

Steak of your choice

£100

Served with rock salt and a sprig of rosemary (250-300gr)

All our steaks comes with salad rice or chips and a sauce of your choice.

Papercorn sauce
Mushroom sauce
Tomato sauce
Gravy sauce

Burger of your choice

£60

Served with salad and fries.
Covered with 24 carat gold leaf

Delicious Baklava

£40

Served with 24 carat gold leaf, perfect for celebrations





Sweet treat

DESSERTS

Istanbul Turkish Cuisine

Desserts

Turkish Baklava (two pieces) £6

A rich, sweet pastry made of thin layers of phyllo dough (yufka), filled with finely chopped nuts (typically pistachios, walnuts, or hazelnuts), and sweetened with sugar syrup and honey. It's baked until golden and crispy, then soaked in syrup, making it a deliciously sweet and sticky dessert.

Fudge Cake £6

A rich and indulgent dessert that combines the deep, chocolatey flavour of cocoa or melted chocolate with a moist, dense cake texture topped with chocolate ganache, served with ice cream.

Kunafa Original £10

Kunafa (or Knafeh) is a popular Middle Eastern dessert made with shredded phyllo dough (known as kataifi) or semolina dough, layered with a sweet, melted cheese (like unsalted mozzarella or akawi cheese), then baked until golden and crispy. It soaked in a fragrant sugar syrup flavoured with rose water. Served with ice cream and nuts.

Kunafa Biscoff £12

Served with ice cream

Dubai Kunafa £15

With chocolate and pistachio.

Drinks

DRINKS

Istanbul Turkish Cuisine

Cold Drinks

Coca-Cola Original £2

Fanta Orange £2

Sprite £2

Diet Coke £2

Vimto £2

Rubicon £2

Still Water £2

Sparkling Water £2

Ayran £2

Apple Juice £2

Orange Juice £2

Red bull £3

Hot Drinks

Turkish Tea £2

Turkish Coffee £2

