



### Pide & Zahter,

Wood oven baked bread, smoked yoghurt (v) ..... £4.90

**Muhammara**, walnuts, roasted red peppers, pomegranate molasses (vg) ..... £12  
**Fava**, roasted red onions, dill, pistachio (vg) ..... £11  
**Atom**, garlic labneh, Kashmiri chilli, cashew (v) ..... £12  
**Domates Salatası**, tomatoes, cucumber, "Ezine" cheese, **walnuts** (vg) ..... £14  
**Turkish "Şakşuka"**, aubergine, tomato, padron pepper, garlic yoghurt, dukkah (v) ..... £14  
**Levrek Marin**, lime and mustard marinated sea bass, pickled red onions, dill ..... £18.50  
**Zeytinyağlı Biber Dolma**, rice stuffed pepper, tomatoes, pine nuts & dried currants (vg) .... £13  
**Yeşil Salata**, baby gem lettuce, rocket, seeds, cranberries (v) ..... £9.75

**Odun Ateşinde Patates**, wood-fired potatoes, herbs, red onions and chilli (vg) ..... £9.75  
**Sahanda Karides**, wood-fired prawns, garlic, Aleppo chilli and lemon butter ..... £23.50  
**Ispanaklı Börek**, baked pastry with spinach, "Ezine" cheese, garlic, labneh (v) ..... £19.50  
**Izgara Enginar**, grilled artichoke, peas & broad beans, lemon aioli (v) ..... £17.50  
**Ali Nazik**, ground lamb and beef, burnt aubergine, pistachio, pomegranate seeds ..... £22.50  
**Izgara Ahtapot**, grilled octopus, samphire, walnut tarator, cashew & chilli crunch ..... £29.50

**Tavuk**, marinated chicken thigh, grilled spring onion, charliston peppers, tomato ..... £23  
**Bonfile Şiş**, beef fillet skewers, tahini, ezme\* ..... £29.50  
**Izgara Levrek**, whole grilled sea bass, garlic, lemon, herbs ..... £39

### DESSERTS

**Fırın Sütlaç**, wood oven baked rice pudding, hazelnut ..... £11  
**Baklava**, pistachio, kaymak ..... £13.50

VG : Vegan

V : Vegetarian

\* **Ezme** : Roasted onion, tomato, pepper, spices

Please let us know if you have any allergies or require information on ingredients used in our dishes.



WE ARE CASHLESS

All of the above prices are inclusive of VAT. There is a discretionary 12.5% service charge added to your bill.



## **Istanbulite cuisine: A perfect blend of East & West**

John Murray, in his book "Handbook for Travelers in Constantinople" says: "No other city in the world can boast of such a wonderful location; This is the point where the coasts of Europe and Asia meet, governing navigation between the Black Sea and the Mediterranean"

At Zahter Istanbul, we offer a selection of ingredient led, finely crafted dishes and exotic tastes from the cuisine of Türkiye and many surrounding regions. We use highly skilled techniques and cooking methods with open firewood and charcoal ovens to ensure the perfect flavours and tastes.

As we wish you bon appétit in advance, we hope you will enjoy every bite you take.

Thank you,

