



Pide & Zahter,

wood oven baked bread, smoked yogurt (v) £4.90

Muhammara, **walnuts**, roasted red peppers, pomegranate molasses (vg) £9.75

Humus, fried chickpeas, paprika oil (vg) £8.75

Roka & Domates, heritage tomatoes, rocket, sumac onions (vg) £13

Pancar Salata, baked and pickled beetroots, herbed **tahini** (vg) £12.50

Patlican Oturtma, baked aubergine with onion, garlic and tomato, watercress (vg) £13

Levrek Marin, lime and **mustard** marinated seabass, pickled red onions, dill £17.75

Zeytintagli Biber Dolma, rice stuffed peppers, tomatoes, **pine nuts** & dried currants (vg) ... £11.00

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..... £20.75

Tava Böreği baked pastry, Edirne cheese, cecil cheese, herb salad (v) £19.50

Izgara Enginar grilled artichoke, peas & broad beans , lemon aioli (v) £17,50

Çöp Şiş beef fillet, burnt aubergine, paprika butter £19.50

Izgara Ahtapot, grilled octopus, samphire, **walnut** tarator, **cashew** &chilli crunch £29.50

Tavuk, marinated chicken thigh, grilled spring onion, charliston peppers, tomato £20.50

Köfte Piyaz, lamb and beef meatballs, cannellini beans, tomatoes, red onions £23.50

Levrek, grilled seabass, garlic, lemon, herbs ... £36.50



WE ARE CASHLESS

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



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



Istanbul cuisine: A perfect blend of east and 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 Turkey 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 appetite in advance, we hope you will enjoy every bite you take.

Thank you,

ZAHTER
ISTANBULITE CUISINE