

Pide & Zahter.

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

Cold Starters

Muhammara, walnuts, roasted red peppers, pomegranate molasses (vg) £11.50

Humus, fried chickpeas, paprika oil (vg) £9.75

Kuru Cacik, cucumber, garlic yoghurt, sundried tomatoes with walnuts (v) £11.25

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

Turkish "Şakşuka", aubergine, tomato, padron pepper, garlic yoghurt, dukkah....(v) £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

Hot Starters

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..... £22

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

Ali Nazik Ground lamb and beef, burnt aubergine, pistachio, pomegranate seeds £21.50

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

Mains

Tavuk marinated chicken thigh, grilled spring onion, charliston peppers, tomato £23

Bonfile Şiş beef fillet skewers , tahini, "ezme" *....... £29.50

Levrek whole grilled seabass, garlic, lemon, herbs £39

V : Vegeterian VG : Vegan





^{*} Ezme: Roasted onion,tomato,pepper,spices







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,

