



Pide & Zahter,

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

Muhammara, walnuts, roasted red peppers, pomegranate molasses (vg) £12

Humus, fried chickpeas, paprika oil (vg) £11

Atom, garlic labneh, Kashmiri chilli, cashew (v) £13

Domates Salatası, tomatoes, cucumber, "Ezine" cheese, **walnuts** (v) £15

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) £14

Yeşil Salata, baby gem lettuce, rocket, seeds, cranberries (v) £10

Odun Ateşinde Patates, wood-fired potatoes, herbs, red onions and chilli (vg) £10

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) £19.00

Ali Nazik, ground lamb and beef, burnt aubergine, pistachio, pomegranate seeds £24.50

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

Tavuk, marinated chicken thigh, grilled spring onion, charliston peppers, tomato £24

Bonfile Şiş, beef fillet skewers, tahini, ezme* £32

Izgara Levrek, whole grilled sea bass, garlic, lemon, herbs £41

Dana Kaburga, slow cooked beef ribs, bbq glaze, watercress £58

DESSERTS

Fırın Sütlaç, wood oven baked rice pudding, hazelnut £11

Baklava, pistachio, kaymak £13.50

VG : Vegan

V : Vegetarian

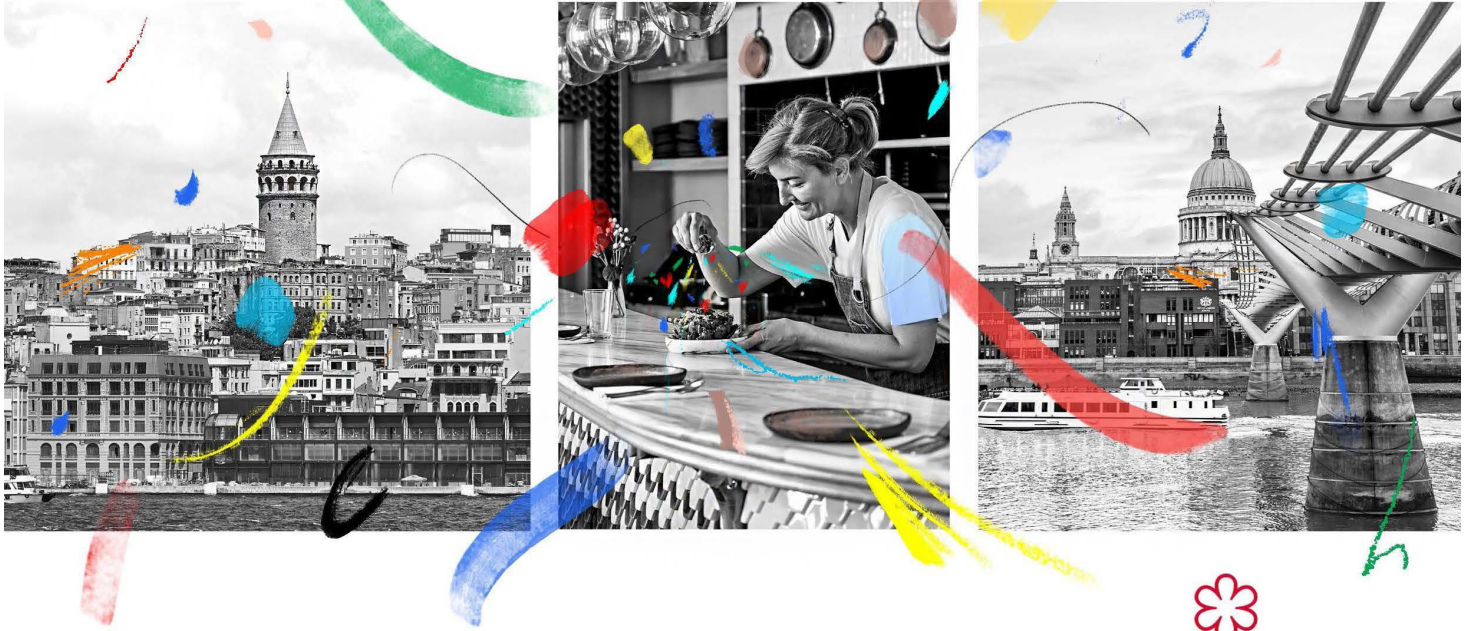
* Ezme : Roasted onion, tomato, pepper, spices

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,

