British Kebab
Awards
Winner 2022

Istanblue

À La Carte

DIETARY KEY

VG – Vegan V – Vegetarian GF – Gluten Free

FOOD ALLERGIES & INTOLERANCES

Please inform a member of our team of any food allergies or intolerances before ordering.

BREAD & NIBBLES

WARM LAVASH BREAD — 5
Presented with our homemade garlic and dill butter.

GREEN OLIVES (V) — 5
A mix of green olives with garlic, in brine.

COLD STARTERS

All of our cold starters are served with warm lavash bread.

HUMMUS (VG) (GF) — 7
Smooth chickpea purée blended with tahini, extra virgin olive oil and fresh lemon.

ROASTED PEPPER HUMMUS (VG) (GF) — 7
Classic hummus blended with roasted peppers, chillies and aromatic spices, finished with coarse black pepper.

BABA GHANOUSH (VG) (GF) — 8
Charcoal grilled aubergine purée blended with tahini and harissa.

CHERRY DOLMADES (VG) (GF) — 8
Vine leaves stuffed with rice, herbs and olive oil, served with cherries and fresh lemon.

TZATZIKI (V) (GF) — 9
Greek yoghurt with grated cucumber, garlic, olive oil, dried mint and dill.

SAKSUKA (VG) (GF) — 7
Fried aubergine with peppers and garlic in our chef's tomato and parsley sauce.

PANCARI (V) (GF) — 7
Beetroot purée with garlic yoghurt finished with a light plum sauce.

TIROKEFTARI (V) (GF) — 8
Roasted pepper puree blended with Greek feta cheese, hot peppers, parsley and garlic.

ISTANBLUE MIXED MEZE FOR TWO — 19.95

A selection of our favourite cold meze, perfect for sharing.

HOT STARTERS

FRESHLY PREPARED DAILY SOUP — 7
Served with warm lavash bread.

KALAMARAKIA — 10
Lightly fried Greek style calamari served with a cool tzatziki dip.

SUCUK — 9
Grilled Turkish sausage with a hint of spice, served with rocket and sweet cherry tomatoes.

HALLOUMI CHEESE (V) (GF) — 8
Grilled halloumi served with rocket and sweet cherry tomatoes.

SIGARA BOREGI (V) — 9
Crispy Turkish pastry rolls filled with feta cheese, mozzarella and parsley.

KEFTEDES (GF) — 9
Mediterranean style meatballs cooked in a rich tomato sauce with oregano and black pepper.

FUNGHI STUFATI (V) (GF) — 7
Baked mushrooms with garlic and melted mozzarella cheese.

GAMBERONI — 14
King prawns cooked with garlic, dill butter and parsley, served on grilled homemade sourdough bread.

ACILI KANAT (GF) — 9
Charcoal grilled spicy chicken wings marinated with herbs and spices, served with garnish salad.

HUMMUS KAVURMA — 13
Pan fried diced Turkish sausage with parsley served on a bed of homemade hummus, with lavash bread.

MAIN COURSES

TRADITIONAL CHARCOAL GRILL

ISTANBLUE SIGNATURE MAIN

SARMA BEYTI — 27
Charcoal grilled minced lamb kebab wrapped in a warm lavash bread,
sliced and topped with warm tomato sauce and creamy yoghurt.

STEAK DÖNER — 25
Our traditional 100% sirloin steak döner, slow roasted on the spit
and served with salad and Istanblue rice.

ADANA — 25
Hand-crafted minced lamb kebab mounted on a traditional wide skewer and charcoal grilled.
Served with salad and Istanblue rice.

ALI NAZIK — 28
Charcoal grilled diced lamb served on a bed of smoked aubergine purée with garlic yoghurt,
topped with melted butter and paprika. Served with warm lavash bread.

KÖFTE — 22
Traditional Turkish meatballs seasoned with a special blend of spices and charcoal grilled.
Served with our homemade tomato and parsley sauce, salad and Istanblue rice.

TAVUK SHISH — 20
Tender marinated chicken fillet skewers charcoal grilled and served with salad and Istanblue rice.

KUZU SHISH — 27
Marinated lamb fillet skewers charcoal grilled and served with salad and Istanblue rice.

ISKENDER — 27
Traditional 100% sirloin steak döner served over warm sliced lavash bread,
topped with rich tomato butter sauce and finished with creamy yoghurt.

LAMB CHOPS — 28
Charcoal grilled lamb chops marinated in traditional spices,
served with salad and Istanblue rice.

BODRUM (GF) — 28
Traditional 100% sirloin steak döner served over crispy grated potatoes with creamy garlic
yoghurt, chillies and homemade tomato sauce.

SEBZE BODRUM (V)(GF) — 22
Sautéed seasonal vegetables served over crispy grated potatoes with garlic yoghurt,
chillies and homemade tomato sauce.

ALEPPO — 24
Succulent chargrilled lamb meatballs, glazed in a sweet and sour cherry sauce, with pomegranate
molasses and fresh parsley. Served with warm lavash bread and Istanblue rice.

SHARING IS CARING

A generous charcoal grilled feast designed to be enjoyed together.

ISTANBLUE SIGNATURE VIP MIXED GRILL

A generous selection of our charcoal grilled favourites including traditional Sirloin Steak Döner, Köfte, Tender Lamb Chops, Marinated Chicken Steak, Tavuk Shish, Kuzu Shish, Sarma Beyti and Acili Kanat. Served with hand-cut chips, Istanblue rice and a freshly prepared Mediterranean salad.

TOTAL — 68 FOR TWO PEOPLE
(34 per person)

TURKISH SIZZLERS

For two people sharing

CHICKEN 50 | **VEGETARIAN** 44 | **LAMB** 54 | **BEEF** 54 | **SEAFOOD** 54 | **MIXED MEAT** 54

Tender marinated meat or selected vegetables, stir-fried with shallots, spring onions, cherry tomatoes, sun-dried chillies, garlic and our special blend of Turkish spices, presented sizzling with Istanblue rice, homemade hand-cut chips and Mediterranean salad.

CREATE YOUR OWN RUSTIC PIZZA

MARGHERITA PIZZA — 14.00

Add any of the following toppings:
Onion/Pepper/Jalapeños/Sweetcorn/Mushroom 1.00
Chicken/Beef/Lamb/Pepperoni 1.50
Mix of Seafood 3.00

GARLIC FLAT BREADS

Handmade boat-shaped Turkish style garlic breads.

Choose from the following:
Garlic, Dill Butter — 8
Tomato Base, Garlic, Dill Butter — 9
Or make it a ***cheese*** *one for* — 10

MEDITERRANEAN PASTA DISHES

PENNE ARRABBIATA (V) — 13
Penne tossed in a rich, slow-simmered tomato sauce infused with garlic, fiery chilli and fresh herbs, bursting with bold Mediterranean flavour.
add Spicy Sausage or Grilled Chicken for — 4

FETTUCCINE ALFREDO — 19
Tender marinated, grilled chicken, sliced and served over silky fettuccine, tossed through a luxuriously creamy Parmesan sauce, finished with cracked black pepper and a touch of Parmesan.

PENNE CON POLLO — 17
Succulent seasoned chicken, sautéed mushrooms, fresh spinach and juicy cherry tomatoes, tossed through penne in a luxuriously creamy Parmesan sauce, finished with freshly cracked black pepper.

LINGUINE AI FRUTTI DI MARE — 22
A generous medley of shell-free seafood, tossed through linguine with garlic, cherry tomatoes and fresh herbs in a rich Mediterranean tomato sauce, finished with chilli and fresh parsley.

FETTUCCINE PRIMAVERA (V) — 16
Fettuccine tossed with tender aubergine, juicy tomatoes, peppers and broccoli in a rich tomato and garlic sauce, finished with fresh herbs and freshly grated Parmesan.

CHEF'S SPECIALS

ISPANAKLI NOHUT (VG) (GF) — 20
Spinach and chickpeas cooked in rich tomato sauce with peppers and spices, served with rice.

MARINATED SEA BASS FILLET — 27
A heavenly sea bass, basted to perfection with a marinade on both sides. Infused with extra virgin olive oil, a fresh selection of herbs and spices, and served with salad and hand-cut chips.

POLLO A LA CREMA — 24
Tender chicken breast pieces simmered in a velvety cream sauce with sautéed onions, mushrooms, bell peppers, and served with hand-cut chips.

POLLO ALLA CACCIATORA — 23
Rustic boneless chargrilled chicken slow-simmered in a tomato and Worcestershire sauce with rosemary, a blend of mushrooms, bell peppers, and olives, served with hand-cut chips.

GÜVEÇ — OTTOMAN STYLE CASSEROLES (GF)

Traditional Ottoman style casserole with aubergine, tomatoes, peppers and garlic in a rich blend of spices, topped with melted mozzarella and served with rice.

Choose from the following:

CHICKEN — 24

KUZU (Lamb) — 27

SEA FOOD — 28

KARIDES (King Prawn) — 26

SEBZE (Vegetable) (V) — 22

CHARGRILLED STEAKS

Steaks are served with one of the following sides: fresh vegetables, homemade hand cut chips or French fries.

FILLET STEAK — 30
SIRLOIN STEAK — 27
MARINATED CHICKEN STEAK — 22

Choose from the following sauces:

SURF N' TURF — 9.95
Mixed seafood cooked in a garlic butter, presented as a sauce.

DIANE — 5
Mushrooms, mustard, onions, Worcestershire sauce, cream and black pepper.

PEPPER SAUCE — 5
Peppercorn, beef stock and double cream.

CHILDREN'S MENU

Served with French fries or fresh vegetables.

CHICKEN FILLET STRIPS — 9

FISH FILLET STRIPS — 9

SIRLOIN STEAK DÖNER — 13

MARINATED CHICKEN STEAK — 11

SIDE ORDERS

ISTANBLUE SIGNATURE RICE — 5

BASKET OF BREAD — 4

HOMEMADE HAND CUT CHIPS —5

FRENCH FRIES — 5

FRESH VEGETABLES — 5

GREEK SALAD — 10

COBAN SALATA (Shepherd's Salad) — 9

SPECIAL OFFER

ANY 2 COURSES — 24.95

MONDAY- THURSDAY UNTIL 5:30PM

SUNDAY ALL DAY

(excluding special days and groups of 6+)

COLD STARTERS

HUMMUS

PEPPER HUMMUS

CHERRY DOLMADES

PANCARI

HOT STARTERS

HALLOUMI

SUCUK

ACILI KANAT

FUNGHI STUFATI

MAIN COURSES

KÖFTE

TAVUK SHISH

STEAK DÖNER

SEA BASS (+£3)

POLLO A LA CREMA (+£3)