

Catering



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## Wraps (Serves 10)

<b>Beef Kebab</b>	-120-
Sirloin steak with lettuce, red onions, parsley and tomatoes	
<b>Lamb Kebab</b>	-120-
with lettuce, red onions, parsley and tomatoes	
<b>Butcher's Meatball</b>	-100-
House made grilled meatball with lettuce, red onions, parsley and tomatoes	
<b>Adana Kebab</b>	-100-
Ground lamb and beef with lettuce, red onions, parsley and tomatoes	
<b>Chicken Adana</b>	-100-
Ground lamb and chicken kebab, parsley, lettuce, tomatoes and red onions	
<b>Grilled Chicken</b>	-100-
House marinated grilled chicken thighs with lettuce, red onions, parsley and tomatoes	
<b>Chicken Kebab</b>	-100-
House marinated grilled chicken breast with lettuce, red onions, parsley and tomatoes	
<b>Çiğköfte</b>	-80-
Raw hand molded vegetarian patties made from fine bulgur, lettuce, tomatoes, parsley with pomogranate sauce	
<b>Vegeterian</b>	-80-
Mixed seasonal sautéed vegetables on fresh hummus spread	
<b>Chickpeas</b>	-80-
Chickpeas also known as Nohut Dürümü Seasoned with red peppers and more	

## Salads (Serves 10)

<b>Isot Garden</b>	-80-
Crisp Romaine lettuce, tomatoes, cucumbers, red onions, parsley, green peppers, sumac, extra virgin olive oil, pomegranate and lemon sauce	
<b>Mediterranean</b>	-80-
Crisp Romaine lettuce, fresh mint, tomatoes, cucumbers, red onions, green peppers, black olives. Topped with creamy feta cheese extra virgin olive oil and lemon sauce	
<b>Gavurdağı</b>	-80-
Finely chopped cucumbers, tomatoes, onions, green peppers, walnuts, parsley, extra virgin olive oil and pomegranate sauce	

## Mix Plates (Serves 10)

Combination of Beef Kebab, Adana, Chicken Adana, İçli Köfte, Grilled Chicken Thighs, Kasap Köfte and Lamb Kebab  
Served with bulgur rice and sautéed vegetables

**Mix Plates** -250-

## Kebabs (Serves 10)

Served with bulgur rice and sautéed vegetables

<b>Beef</b>	-180-
<b>Lamb</b>	-180-
<b>Adana</b>	-150-
<b>Chicken Lamb Adana</b>	-150-
<b>Chicken</b>	-150-

## Char Grilled (Serves 10)

Served with bulgur rice and sautéed vegetables

<b>Chicken Thighs</b>	-150-
Marinated, seasoned grilled chicken.	
<b>Kasap Köfte</b>	-150-
Ground beef and lamb mixed patties, marinated with fresh parsley and special Turkish spices, chargrilled to perfection.	

## Isot Exclusive (Serves 10)

<b>Çoban Kavurma</b>	-200-
Sautéed steel-roasted lamb cubes with onions, green peppers, tomatoes, and oregano, served over straw potatoes	
<b>Mantı</b>	-150-
Turkish dumplings stuffed with a ground beef and lamb mix, served with homemade yogurt, red pepper oil, and mint-infused olive oil	
<b>Ali Nazik</b>	-150-
Grilled eggplant and green peppers, topped with garlic yogurt and sautéed lamb cubes, finished with hot pepper oil. Served with pita bread	
<b>Stuffed Meatball (İçli Köfte 10 pieces)</b>	-60-
Fried. More than a 300-year-old recipe, one of the most famous Middle Eastern dishes, made by pounding bulgur into dough and stuffing it with lamb filling. It is served on a bed of homemade yogurt and finished with butter and pepper sauce	

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## Cold Starters (Serves 10)

- Mixed Meze** -100-  
Combination of abugannush, acılı ezme, haydari, saksuka, humus and russian salad
- Abugannush** -70-  
Charbroiled eggplant, tomatoes, green peppers, garlic, and parsley in a pomegranate sauce
- Şakşuka** -70-  
Fried assortment of vegetables mixed with tomatoes and garlic sauce
- Haydari** -70-  
Strained homemade yogurt with fresh dill and garlic
- Acılı Ezme** -70-  
Finely chopped tomatoes, onions, green peppers, garlic, and parsley in our spicy isot sauce
- Humus** -70-  
Mashed, pureed chickpeas blended with olive oil, tahini, and lemon juice
- Russian Salad** -70-  
Boiled potatoes, carrots, peas, pickled gherkins tossed in a mayonnaise sauce
- Çiğ köfte** -70-  
Raw hand-molded vegetarian patties made from fine bulgur mixed with onions, hot peppers and tomato paste, walnuts, tomatoes and isot

## Soups (Serves 10)

- Beyran** -60-  
World-famous slow-cooked lamb soup from Antep. Your choice of spicy or non-spicy
- Chicken Vegetable** -50-
- Lentil** -50-

## Hot Starters (Serves 10)

- Spinach Mantı** -120-  
Turkish vegetarian dumplings stuffed with potato filling served with homemade yogurt, red pepper oil and mint-infused olive oil
- Shrimp Umburger** -120-  
Sautéed shrimp with broccoli, cauliflower, corn, carrots, and in Neapolitan garlic sauce. Served with pita bread
- Karides Tava** -120-  
Jumbo shrimp sautéed with garlic chips, fresh butter, and red peppers. Served with pita bread
- Hot Hummus** -80-  
Cooked in a pan with olive oil, topped with walnuts, and finished with hot pepper oil. Served with pita bread

## Dessert (Serves 10)

- Pistachio Baklava Tray** -Half 50 - Full 95-  
A very thin layer of filo dough with pistachios and butter, finished with a light sugar syrup
- Oven Baked Rice Pudding** -60-  
Traditional rice pudding baked in the oven and caramelized, served cold, and topped with walnut pieces. Served cold