



EXECUTIVE CHEF FATIH KEKEC

Chef Fatih Kecec

**Chef Fatih was born in Gaziantep, Turkiye
Which is city of the taste and well known
for it's long gastronomic history,
which has been at the**

**care of cultural identity since Iron Age.
He was introduced and inspired by Turkish
Cuisine at very young age and worked
in his family restaurant, which had
been in business three generations.**

**He left his family restaurant to attend
Akdeniz University to make academic career
on restaurant business. During his study,
he worked in 5 star hotels in Turkiye**

**Fatih graduated in 2000 from
Akdeniz University with a degree
in tourism and hospitality management.**

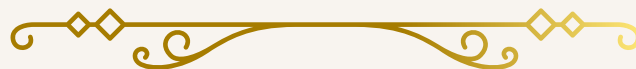
**In 2001 Fatih decided to move United
States to realize his dream of introducing
authentic Turkish Cuisine just the way it was
prepared in his hometown Gaziantep.**

**He was finally ready to share his love of
Turkish Cuisine with Philadelphia.
Today, he is the owner and Executive Chef of Isot.**

**Chef Fatih's concept of Turkish
Cuisine with Mediterranean inspired
original dishes has resulted in this beautiful gem.**



ONLY PREMIUM
QUALITY




Lunch

Available Everyday
11.30 am to 3 pm

isot CATERING

Wrap Worlds

All wraps are served with french fries.
Choice of white or whole wheat wrap

Adana Kebap Wrap  **-14-**
Ground lamb and beef with lettuce, red onions, parsley and tomatoes

Grilled Chicken Wrap **-14-**
House marinated grilled chicken thighs with lettuce, red onions, parsley and tomatoes

Guest Choice

Beef Kebap Wrap **-18-**
Sirloin steak with lettuce, red onions, parsley and tomatoes

Lamb Kebap Wrap **-17-**
with lettuce, red onions, parsley and tomatoes

Kasap Köfte Wrap **-14-**
House made grilled meatball with lettuce, red onions, parsley and tomatoes

Isot Specials

Chicken Adana Wrap **-14-**
Ground lamb and chicken kebab, parsley, lettuce, tomatoes and red onions

Çiğköfte Wrap  **-12-**
Raw hand molded vegetarian patties made from fine bulgur, lettuce, tomatoes, parsley with pomegranate sauce

Chickpeas Wrap **-12-**
Chickpeas also known as Nohut Dürümü boiled with lamb bones, seasoned with red peppers and more

Vegeterian Wrap **-12-**
Mixed seasonal sautéed vegetables on fresh hummus spread



Wrap up the catering for your next event with isot platters!
Ask for wrap catering



Soups

Beyran **-14-**
World-famous slow-cooked lamb soup from Antep. Your choice of spicy or non-spicy

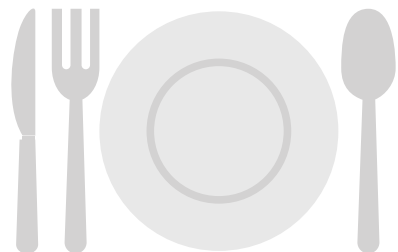
Lentil **-13-**

Chicken Vegetable **-12-**

Salads

Mediterranean Salad **-14-**
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

Gavurdağı Salad **-14-**
Finely chopped cucumbers, tomatoes, onions, green peppers, walnuts & parsley in a pomegranate lemon dressing
Add Chicken -9- Shrimp -9-



Brunsch

*Available Saturday and Sunday
10 am to 2 pm*



TURKISH RESTAURANT

Turkish Brunch

Includes Turkish soujouk with eggs, menemen, honey, homemade jams, pisi, potato mucver, zucchini mücver, spinach feta börek, black and green olives, kashkaval cheese, white cheese, fresh cheese, tomatoes, cucumbers, endless pita and real Turkish tea and more

Per Person

-25-

Extras

Turkish Soujouk with Eggs

-16-

Grilled dried beef sausage with sunny side up eggs

Menemen

-14-

A traditional turkish dish, scrambled eggs are softly cooked with green peppers, tomatoes, paprika and oregano

Potato Mücver

-12-

Grated potatos with scrambled eggs and flour fried to perfection

Zucchini Mücver

-12-

Grated fresh zucchini, eggs and flour fried to perfection

Pişi

-8-

Fluffy fried Turkish dough served with cheese and homemade jam

Spinach and Feta

-8-

Spinach, parsley and feta cheese

Gourmet Omelettes

Soujouk and Peppers Omlette

-16-

Turkish soujouk, green and red peppers, kashkaval cheese

Vegetarian Omelette

-16-

Sautéed green peppers, mushrooms, onions, mozzarella cheese and tomatoes

Broccoli Omelette

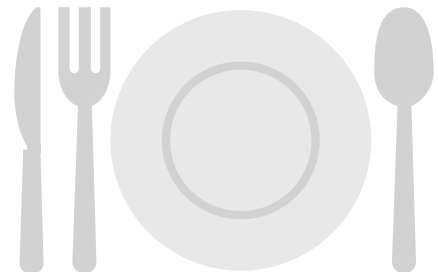
-16-

Broccoli, tomatoes, spinach, fried onions and mozzarella cheese

All omelettes served with home fries

*Children under 7 years old are exempt from charges

*Extra plates for sharing brunch are available at a cost of \$10 each



EXECUTIVE CHEF
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Plumbers

Available at Any Time



TURKISH RESTAURANT

Mix Plates

Combination of Beef Kebab, Chicken Adana, İçli Köfte, Grilled Chicken Thighs, Kasap Köfte and Lamb Kebab

1 Person	-38-
2 People	-70-
4 People	-120-
Isot Mix (4 people)	-130-
Combination of Beef Kebab, Lamb Kebab, İçli Köfte, Grilled Chicken Thighs, Kasap Köfte, Adana kebab, Chicken Adana	

Main Course

Lamb Chops	-38-
Grilled to perfection, served with bulgur, antep salad and sautéed vegetables	
Çoban Kavrurma	-32-
Sautéed steel-roasted lamb cubes with onions, green peppers, tomatoes, and oregano, served over straw potatoes	
Seafood Casserole	-31-
Jumbo shrimp, calamari, mushrooms, tomatoes, and garlic, topped with mozzarella cheese, baked in a ceramic bowl	
Stuffed Meatball (İçli Köfte)	-28-
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	
Vegetarian Delight	-24-
Seasonal vegetables served over an omelet, topped with feta cheese	

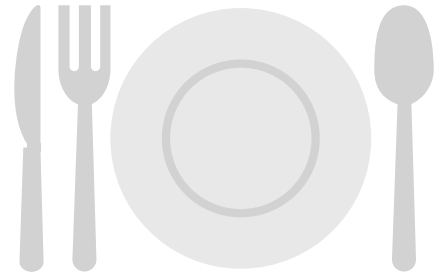
Kebabs

All kebab platters served with bulgur rice, Antep salad, and sautéed vegetables

Beef	Sirloin Steak	-28-
Lamb		-27-
Adana	Ground lamb and beef	-24-
Chicken Lamb Adana		-22-
Chicken		-22-

Char Grilled

Kasap Köfte	-24-
Ground beef and lamb mixed patties, marinated with fresh parsley and special Turkish spices, chargrilled to perfection. Served with bulgur rice Antep salad and sautéed vegetables	
Chicken Thighs	-22-
Marinated, seasoned grilled chicken served with bulgur rice, sautéed vegetables and Antep salad	



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TURKISH RESTAURANT

Cold Starters

Mixed Meze

Combination of abugannush, acılı ezme, haydari, saksuka, humus and russian salad

Abugannush

Charbroiled eggplant, tomatoes, green peppers, garlic, and parsley in a pomegranate sauce

Şakşuka

Fried assortment of vegetables mixed with tomatoes and garlic sauce

Haydari

Strained homemade yogurt with fresh dill and garlic

Acılı Ezme

Finely chopped tomatoes, onions, green peppers, garlic, and parsley in our spicy isot sauce

Humus

Mashed, pureed chickpeas blended with olive oil, tahini, and lemon juice

Russian Salad

Boiled potatoes, carrots, peas, pickled gherkins tossed in a mayonnaise sauce

Çiğ köfte

Raw hand-molded vegetarian patties made from fine bulgur mixed with onions, hot peppers and tomato paste, walnuts, tomatoes and isot

Böreks

Pastry filled with your choice of ingredients; wrapped in phyllo dough

Paçanga

Soujouk, tomatoes, green peppers and mozzarella cheese

Mixed Vegetable

Eggplant, zucchini, broccoli, cauliflower, green and red peppers, onions, mozzarella cheese

Spinach and Feta

Spinach, parsley and feta cheese

-20-

-12-

-12-

-12-

-12-

-12-

-12-

-12-

-8-

-8-

-8-

Hot Starters

Mantı

Turkish dumplings stuffed with a ground beef and lamb mix, served with homemade yogurt, red pepper oil, and mint-infused olive oil

Ali Nazik

Grilled eggplant and green peppers, topped with garlic yogurt and sautéed lamb cubes, finished with hot pepper oil

Vegetarian Mantı

Turkish vegetarian dumplings stuffed with spinach filling served with homemade yogurt, red pepper oil and mint-infused olive oil

Shrimp Umburger

Sautéed shrimp with broccoli, cauliflower, corn, carrots, and in Neapolitan garlic sauce

Tender Calamari

Freshly seasoned and fried tender calamari served with homemade tartar sauce

Karides Tava

Jumbo shrimp sautéed with garlic chips, fresh butter, and red peppers

Hot Hummus

Cooked in a pan with olive oil, topped with walnuts, and finished with hot pepper oil

-22-

-21-

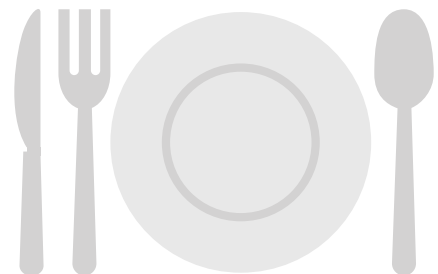
-18-

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-18-

-14-



EXECUTIVE CHEF
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TURKISH RESTAURANT

Dessert

Künefe

Thinly shredded pastry with a special cheese filling, baked in the oven for 12 minutes, finished with a tasty syrup, and topped with walnuts

Chocolate Soufflé

Chocolate cake with a liquid chocolate core

Oven Baked Rice Pudding

Traditional rice pudding baked in the oven and caramelized, served cold, and topped with walnut pieces

Pistachio Baklava

A very thin layer of filo dough with pistachios and butter, finished with a light sugar syrup

Hot Drinks

Herbal Tea

Coffee

Cold Drinks

-14-	Bottled Water (lg)	-5-
	Bottled Water (sm)	-3-
	Apple juice	-5-
-14-	Orange juice	-5-
	Cranberry juice	-5-
-12-	Ayran (yogurt drink)	-4-
	Iced tea	-3-
-8-	Pepsi	-3-
	Diet Pepsi	-3-
	Sprite	-3-
	Fanta Orange	-3-
	Ginger Ale	-3-
-3-	San Pellegrino (1000ml)	-8-
-3-	San Pellegrino (250ml)	-3-

Catering

Indoor and outdoor catering options are available.

Please inquire about the variety of dishes and pricing details.



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Catering

İsot

Turkish Cuisine

isot Catering

Wraps (Serves 10)

Beef Kebab -120-

Sirloin steak with lettuce, red onions, parsley and tomatoes

Lamb Kebab -120-

with lettuce, red onions, parsley and tomatoes

Butcher's Meatball -100-

House made grilled meatball with lettuce, red onions, parsley and tomatoes

Adana Kebab -100-

Ground lamb and beef with lettuce, red onions, parsley and tomatoes

Chicken Adana -100-

Ground lamb and chicken kebab, parsley, lettuce, tomatoes and red onions

Grilled Chicken -100-

House marinated grilled chicken thighs with lettuce, red onions, parsley and tomatoes

Chicken Kebab -100-

House marinated grilled chicken breast with lettuce, red onions, parsley and tomatoes

Çiğköfte -80-

Raw hand molded vegetarian patties made from fine bulgur, lettuce, tomatoes, parsley with pomogranate sauce

Vegeterian -80-

Mixed seasonal sautéed vegetables on fresh hummus spread

Chickpeas -80-

Chickpeas also known as Nohut Dürümü Seasoned with red peppers and more

Salads (Serves 10)

Isot Garden -80-

Crisp Romaine lettuce, tomatoes, cucumbers, red onions, parsley, green peppers, sumac, extra virgin olive oil, pomegranate and lemon sauce

Mediterranean -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

Gavurdağı -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

Beef -180-

Lamb -180-

Adana -150-

Chicken Lamb Adana -150-

Chicken -150-

Char Grilled (Serves 10)

Served with bulgur rice and sautéed vegetables

Chicken Thighs -150-

Marinated, seasoned grilled chicken.

Kasap Köfte -150-

Ground beef and lamb mixed patties, marinated with fresh parsley and special Turkish spices, chargrilled to perfection.

Isot Exclusive (Serves 10)

Çoban Kavurma -200-

Sautéed steel-roasted lamb cubes with onions, green peppers, tomatoes, and oregano, served over straw potatoes

Mantı -150-

Turkish dumplings stuffed with a ground beef and lamb mix, served with homemade yogurt, red pepper oil, and mint-infused olive oil

Ali Nazik -150-

Grilled eggplant and green peppers, topped with garlic yogurt and sautéed lamb cubes, finished with hot pepper oil. Served with pita bread

Stuffed Meatball (İçli Köfte 10 pieces) -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

isot Catering

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

Creating Culinary Experiences You'll Never Forget.

Executive Chef
Fatih KEEKC



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