

Available at Any Time

isot Philly

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	

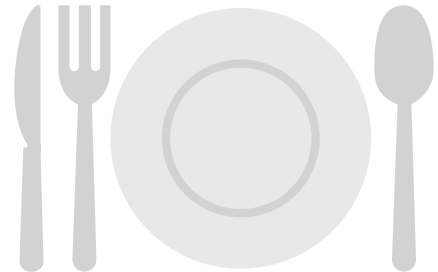
Kebabs

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	



EXECUTIVE CHEF
FATİH KEKEC



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-

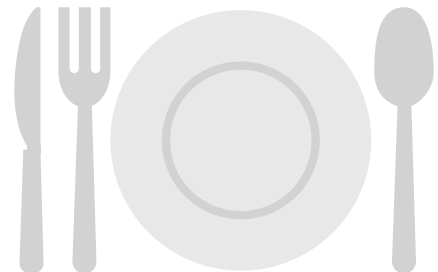
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TURKISH RESTAURANT

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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