İST TOO

SHANGRI-LA BOSPHORUS

A LA CARTE MENU

HOW TO READ THIS MENU

The house marks its chef's signatures with a star and lists the allergens in each dish.

DIETARY MARKS

✦ Chef's signature

THE LINE BENEATH A DISH

VILLAGE TOMATO SALAD *(l)(g)(4)*

Strawberry Gazpacho, Feta Cheese, Avocado Cream, Red Onion, Basil Oil

Guests with food allergies or special dietary requirements are kindly requested to contact the restaurant manager for ingredient information.

THE ALLERGENS THIS MENU DECLARES

(k) Shellfish
(g) Gluten
(8) Molluscs
(6) Peanuts
(s) Soy
(5) Sesame
(y) Eggs
(h) Mustard
(l) Milk and Dairy Products
(1) Lupin
(3) Nuts
(b) Fish
(2) Celery
(4) Sulphites

A LA CARTE

STARTERS & SALADS

QUINOA & AVOCADO SALAD *(s)(4)*
Avocado Cream, Ayvalık Fava Beans, Crispy Vegetables, Purslane, Balsamic Truffle Vinaigrette

YEDIKULE SALAD *(3)(l)*
Heirloom Tomatoes, Baby Cucumber, Purslane, Izmir Tulum Cheese, Pine Nuts, Sumac, Citrus Vinaigrette

BURRATA & HEIRLOOM TOMATOES *(3)(l)(4)*
Strawberries, Basil Oil, Aged Balsamic, Toasted Walnut, Sea Salt

VILLAGE TOMATO SALAD *(l)(g)(4)* ✦
Strawberry Gazpacho, Feta Cheese, Avocado Cream, Red Onion, Basil Oil

CRISPY CALAMARI *(8)(y)(g)(l)(h)(b)(2)*
Citrus Tarator Sauce, Lemon

ANATOLIAN MEZZE TRIO *(5)(l)(3)(g)*
Nazuktan, Muhammara, and Hummus, served with Sour Cherry Reduction, Lemon Cream and Olive Oil

CAVIAR

OSSETRA CAVIAR *(b)(y)*
30 g / 50 g

Served with House-Made Blinis, Sour Cream, Egg White, Egg Yolk, Chives, Dill, Capers, Pickled Cucumber, Pearl Onion

SOUP

LENTIL SOUP *(l)(g)*
Root Vegetables, Brown Butter, Croutons, Lemon Zest

PASTA

BLACK TRUFFLE TAGLIOLINI *(g)(l)(y)*
Summer Truffle, Parmesan Cheese, Village Butter

RIGATONI BEEF RAGÙ *(l)(g)(2)(y)(h)(s)*
Slow-Braised Beef Ragù, Parmesan Cheese

✦ SIGNATURE

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PASTA · CONTINUED

AEGEAN SEAFOOD RISOTTO *(8)(k)(l)(g)(2)* ✦
Seared Scallops, Prawns, Baby Calamari, Aged Parmesan, Fresh Herbs, Lemon Zest

HANDMADE SHORT RIB MANTI *(g)(2)(5)(l)(s)*
Hatay Salted Village Yoghurt, Crispy Mushrooms, Beef Jus, Anatolian Herbs

FROM OVEN

TRADITIONAL TIRIT SOURDOUGH PIDE *(g)(l)(y)*
Braised Beef Short Rib, Beef Jus, Village Yoghurt, Fresh Herbs

HERB & LOCAL CHEESE SOURDOUGH PIDE *(g)(l)(y)*
Aegean Fresh Herbs, İzmir Tulum Cheese, Village Butter

"ÇARŞAMBA" PIDE *(g)(l)(y)(5)* ✦
Minced Beef, Onion, Parsley Served with Tahini Yoghurt Dip

MAIN COURSES

AEGEAN SEA BASS 200 g *(b)(l)(4)*
Carrot Mash, Chanterelle Mushrooms, Green Peas, Citrus Beurre Blanc and Basil Oil

ALMOND CRUSTED BLACK SEA SALMON 180 g *(b)(3)(s)(l)*
Vegetables, Soy Glazed, Lemon Zest

SHANG BURGER 180 g *(g)(l)(y)*
Aged Cheddar, Caramelized Onion, Brioche Bun, Burger Sauce, French Fries

BEEF TENDERLOIN 180 g *(l)*
Potato Pavé, Grilled Asparagus, Porcini Mushroom, Crispy Onion

ADANA KEBAB 200 g *(g)(l)*
Buttered Pita Bread, "Manca" with İsot, Village Yoghurt, Sumac-Dusted Charred Pepper

LAMB SHASLIK 200 g *(g)(l)(h)(s)* ✦
Freekeh Pilaf With Aged Kars Cheese, Village Yoghurt, Urfa Pepper Paste, Sumac, Grilled Padrón Pepper

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MAIN COURSES · CONTINUED

GRILLED CHICKEN SKEWERS 250 g *(g)(l)(h)*
Charred Corn Tortilla, Warm Hibeş Sauce, Roasted Tomato Salsa, Padrón Pepper, Charred Lemon, Fresh Herbs

DALLAS STEAK 500 g *(l)(2)*
House-Dried Spice Rub, Smoked Peppercorn Jus, Served With One Side Dish Of Your Choice

SIDE DISHES

TRUFFLE & PARMESAN FRIES *(g)(l)(y)(h)(2)(b)*
Aged Parmesan, Truffle Oil, Chives

MASHED POTATOES *(g)(h)(l)*
Butter, Whole Grain Mustard, Chives

GRILLED ÇANAKKALE ASPARAGUS *(l)(3)*
Brown Butter Yoghurt, Divle Obruk Cheese, Roasted Hazelnuts, Fresh Herbs

DESSERTS

TIRAMISU *(g)(l)(y)*
Mascarpone, Espresso, Cocoa

WILD BERRY CHEESECAKE *(g)(l)(y)(3)*
Fresh Berries, Sour Cherry Sauce, Honey Almond Crumble, Red Berry Sorbet, Lime Zest

ANATOLIAN BAKED ALASKA *(g)(y)(l)(3)* ✦
Maraş Ice Cream, Sour Cherry and Black Mulberry Sauce, Toasted Meringue

COCONUT PANNA COTTA *(l)(3)*
Coconut Panna Cotta, Lime, Mango Sorbet

ICE CREAM SELECTION (1 SCOOP) *(l)(3)(y)*
Seasonal Selection

BITTER CHOCOLATE CRÉMEUX *(l)(g)(y)(3)*
Caramelized Popcorn, Caramelized Hazelnut, Berries, Strawberry Ice Cream

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DESSERTS · CONTINUED

TRADITIONAL ANTEP BAKLAVA PLATE *(g)(l)(y)(3)*
Antep Baklava Selection Served with Maraş Ice Cream

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BREAKFAST

TURKISH SPECIALTIES · TÜRK SPESİYALLERİ

MENEMEN *(y)(l)*
Stewed Eggs & Tomatoes Flavoured with Garlic, Onion, Green Pepper / Sahanda Yumurta & Domates Sarımsak, Soğan, Yeşil Biber

ÇILBIR *(y)(l)*
Poached Eggs & Garlic Yoghurt Spicy Olive Oil, Red Pepper Flakes / Poşe Yumurta & Sarımsaklı Yoğurt Acılı Zeytinyağı, Pul Biber

EGG & PASTRAMI PIDE / YUMURTALI PASTIRMALI PİDE *(y)(l)(g)*

GÖZLEME *(y)(l)(g)*
Gözleme Selection / Gözleme Seçenekleri

SHANGRI-LA BREAKFAST · SHANGRI-LA KAHVALTI

Olive varieties, Honey, Kaymak and Butter, Acuka, Tahini and Grape Molasses, Dried Apricot and Walnuts, Delicatessen, Tomato and Cucumber, Smoked Salmon & Sliced Avocado, Grilled Sucuk, Menemen, Local Pastry "Börek", Sliced Seasonal Fruit Platter, Assorted Local Cheeses *(b)(4)(l)(g)*
Yerel Peynir Çeşitleri, Zeytin Çeşitleri, Bal, Kaymak, Tereyağı, Sucuk, Acuka, Tahin Pekmez, Kuru Kayısı Ceviz, Şarküteri, Söğüş, Füme Somon & Avokado, Izgara Sucuk, Menemen, Su Böreği, Mevsim Meyveleri Tabağı

SIDES · YAN LEZZETLER

BEEF OR CHICKEN SAUSAGE / DANA VEYA TAVUK SOSİS *(g)*

BEEF BACON / DANA 'BACON'

"SUCUK" FERMENTED BEEF / SUCUK *(g)*

HASH BROWN / PATATES MÜCVERİ *(y)(l)(g)*

TOMATO & CUCUMBER / DOMATES & SALATALIK

JUICES · SAĞLIKLI İÇECEKLER

ORANGE / PORTAKAL

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BREAKFAST

JUICES · SAĞLIKLI İÇECEKLER · CONTINUED

GRAPEFRUIT / GREYFURT

CARROT / HAVUÇ

POMEGRANATE / NAR

GREEN JUICE *(l)*
APPLE, CUCUMBER, MINT ALMOND MILK, YOGHURT / ELMA, SALATALIK, NANE BADEM SÜTÜ, YOĞURT

ENERGIZING SMOOTHIE *(l)*
PINEAPPLE, CARROT, GINGER, LEMON, YOGHURT, HONEY / ANANAS, HAVUÇ, ZENCEFİL, LİMON, YOĞURT, BAL

EGGS BENEDICT / 'BENEDICT' YUMURTA *(y)(l)(g)*
Beef Ham, Hollandaise, English Muffin / Dana Jambon, Hollandaise Sos, İngiliz Muffin

EGGS FLORENTINE / 'FLORENTINE' YUMURTA *(y)(l)(g)*
Sautéed Spinach, Hollandaise, English Muffin / Sote Ispanak, Hollandaise Sos, İngiliz Muffin

EGGS ROYALE / 'ROYALE' YUMURTA *(y)(l)(g)(b)*
Smoked Salmon, Hollandaise, English Muffin / Füme Somon, Hollandaise Sos, İngiliz Muffin

AVOCADO TOAST / AVOKADO TOST *(y)(l)(g)*
Cherry Tomato, Aragula, Avocado, Sour Dough Bread / Kiraz Domates, Roka, Avokado, Ekşi Mayalı Ekmek

OMELETTE / OMLET *(y)(l)(g)*
Whole Egg or Egg Whites (Two Egg) Choice of Turkey Ham, Peppers, Tomato, Spinach, Onion, Mushroom, Dill, Parsley / Bütün veya Yumurta Beyazı (İki Yumurtadan) Tercihinize göre, Hindi Jambon, Biber, Domates, Ispanak, Soğan, Mantar, Dereotu, Maydanoz

SWEETS · TATLILAR

PANCAKE / 'PANCAKE' *(y)(l)(g)*
Fresh Fruit, Nutella / Mevsim Meyveleri, Nutella

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BREAKFAST

SWEETS · TATLILAR · CONTINUED

FRENCH TOAST / FRANSIZ TOSTU *(y)(l)(g)*
Fresh Fruit, Maple Syrup / Mevsim Meyveleri, Akçaağaç Şurubu

BELGIUM WAFFLE / BELÇİKA WAFFLE *(y)(l)(g)*
Fresh Fruit, Nutella / Mevsim Meyveleri, Nutella

SEASONAL FRUIT PLATTER / MEVSİM MEYVELERİ TABAĞI

YOGHURT SELECTION / YOĞURT SEÇENEKLERİ *(4)(g)*
Yoghurt, Low-Fat Yoghurt, Fruit Yoghurt / Sade Yoğurt, Yağsız Yoğurt, Meyveli Yoğurt

BIRCHER MUESLI / BİRCHER MÜSLİ *(l)(g)*
Berries / Orman Meyveleri

PORRIDGE / YULAF EZMESİ *(l)(g)(3)*
Cinnamon, Raisins, Almond / Tarçın, Kuru Üzüm, Badem

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SUSHI

CLASSIC ROLLS (6 PIECES)

CALIFORNIA ROLL *(k)(b)(y)(l)(h)*
Crab, Avocado, Cucumber, Cream Cheese, Tobikko, Mayonnaise

SPICY SALMON ROLL *(b)(y)(1)(h)*
Salmon, Spicy Mayonnaise, Avocado, Togarashi, Potato

SPICY TUNA ROLL *(1)(b)(y)(h)*
Avocado, Cucumber, Japanese Pepper, Black Sesame, Spicy Aioli

RAINBOW ROLL *(b)(k)(l)*
Salmon, Tuna, Seabass, Crab, Avocado, Cucumber, Cream Cheese

SALMON AVOCADO ROLL *(b)(l)*
Avocado, Cucumber, Cream Cheese, Smoked Salmon

PHILADELPHIA ROLL *(1)(b)(l)(s)*
Salmon, Cucumber, Cream Cheese, Avocado, Teriyaki Sauce, Sesame

FROM JAPANESE CUISINE

MISO SOUP *(s)*

EDAMAME *(s)*

SPICY EDAMAME *(s)*

NIGIRII (2 PIECES)

SAKE – SALMON *(b)*

MAGURO – TUNA *(b)*

SUZUKI – SEABASS *(b)*

UNAGI *(s)(b)*

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SUSHI

SPECIAL ROLLS (6 PIECES)

SUSHI TOO EBI *(k)(b)(s)(g)*
Tempura Prawn, Cucumber, Spicy Tuna

DRAGON ROLL *(b)(s)(1)*
Unagi, Avocado, Cucumber, Teriyaki Sauce, Sesame

DYNAMITE ROLL *(k)(b)(s)(g)(l)*
Tempura Shrimp, Salmon, Cream Cheese, Cucumber

VOLCANO ROLL *(8)(k)(b)*
Octopus, Crab, Shrimp, Salmon Egg, Avocado

HAMACHI ROLL *(g)(b)(y)(h)*
Hamachi, Cucumber, Avocado, Truffle Aioli, Crispy Panko

TRUFFLE SUZUKI ROLL *(b)(s)(l)(g)(2)(y)(h)*
Seabass Tempura, Avocado, Asparagus, Truffle Aioli

VEGAN ROLL *(1)*
Cucumber, Avocado, Asparagus, Sesame

CRUNCHY SALMON ROLL *(b)(l)(s)(g)*
Salmon, Cream Cheese , Avocado, Teriyaki Sauce

SASHIMI (4 PIECES)

SAKE – SALMON *(b)*

MAGURO – TUNA *(b)*

SUZUKI – SEABASS *(b)*

HAMACHI – AKYA *(b)*

MIX SASHIMI *(b)(1)(s)*

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SUSHI

SET MENU 1

SERVED BETWEEN 16:00 – 22:30

MISO SOUP *(b)(s)(k)*

EDAMAME SOY BEAN *(s)*

CALIFORNIA ROLL (6 Pcs) *(k)(b)(y)(l)(h)*
Crab, Avocado, Cucumber, Cream Cheese, Tobikko, Mayonnaise

SALMON AVOKADO ROLL (6 Pcs) *(b)(l)*
Avocado, Cucumber, Cream Cheese, Smoked Salmon

NIGIRI SOMON VE LEVREK (6 Pcs) *(b)*

MIX SASHIMI (4 Pcs) *(b)(1)(s)*

SET MENU 2

SERVED BETWEEN 16:00 – 22:30

MISO SOUP *(b)(s)(k)*

EDAMAME SOY BEAN *(s)*

SPICY TUNA (6 Pcs) *(1)(b)(y)(h)*
Avocado, Cucumber, Japanese Pepper, Black Sesame, Spicy Aioli

SUSHI TOO EBI (6 Pcs) *(k)(b)(s)(g)*
Karides Tempura, Avokado, Salatalık, Çıtır Gevrek, Teriyaki Sos

PHILADELPHIA ROLL (6 Pcs) *(1)(b)(l)(s)*
Salmon, Cucumber, Cream Cheese, Avocado, Teriyaki Sauce, Sesame

MIX SASHIMI (4 Pcs) *(b)(1)(s)*

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CHILDREN'S MENU

PIZZAS / PASTAS · PİZZALAR / MAKARNALAR

Spaghetti / Penne *(l)(g)(2)(y)*
Tomato sauce / Domates soslu makarna

Pizza Margherita / Pizza "Margherita" *(l)(g)(y)*
Tomato sauce, mozzarella cheese, extra virgin olive oil / Domates sos, mozzarella peyniri, sızma zeytin yağı

Mixed Kids Pizza / Karışık Çocuk Pizzası *(l)(g)(y)(3)(s)*
Tomato sauce, mozzarella cheese, sucuk, pistachio salami, mushroom, corn / Domates sos, mozzarella peyniri, sucuk, fıstıklı salam, mantar, mısır

MAIN COURSES · ANA YEMEKLER

Mini Burger *(l)(g)(y)(5)(h)(4)(2)*
with ketchup and fries / Ketçap ve kızarmış patates

Grilled Salmon / Izgara Somon Balığı *(l)(b)*
Mashed potato / Patates püresi

Grilled Meatballs / Izgara Köfte *(l)(y)*
with rice and french fries / Pilav ve patates tava

Crispy Fried Chicken Finger / Kızarmış Çıtır Parmak Tavuk *(l)(g)(y)*
Fries / Kızarmış patates

DESSERTS · TATLILAR

Profiterole *(3)(l)(g)(y)*

Seasonal Fruit Platter / Mevsim Meyveleri Tabağı

Ice Cream & Sorbet / Dondurma ve Sorbeler *(3)(l)(y)*
Per Scoop / 1 Top

Fresh Juice / Taze Meyve Suları
Orange, apple or carrot / Portakal, elma veya havuç

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