

BANQUETS

For the table

Shepherd's Sharing Platter for 2, \$47p/p

Downtown Trio Dip Platter (V) choice of three dips & traditional turkish bread
Özel Pide (can be DFO) house special pide w/ turkish salami, chicken, mushroom, egg, capsicum, cheese
Imam Bayildi (V, VEO, GF) oven baked eggplant, filled with sautéed tomato, onion & peppers w/ yoghurt sauce
Mixed Grill of Lamb, Chicken & Adana (GF & DF upon request) served with turkish rice pilaf & salad

Vegetarian Feast, 47p/p (minimum 2 people)

Downtown Trio Dip Platter (V) choice of three dips & traditional turkish bread
Imam Bayildi (V, VEO, GF) oven baked eggplant, filled with sautéed tomato, onion & peppers w/ yoghurt sauce
Mixed Mezze Platter (V) homemade falafel, mujver, sigara börek & warm olives
Vegetable Guvec (VE, GFO) traditional turkish casserole with rice pilaf
Traditional Turkish Delight (DF) with rose petals & fresh berries

The King's Feast, \$57p/p (minimum 2 people)

Downtown Trio Dip Platter (V) choice of three dips & traditional turkish bread
Ahtapot ve Sucuk (DF) pan fried octopus & turkish sausage, peppers, hummus, fresh lemon
Mixed Mezze Platter (V) homemade falafel, mujver, sigara börek & warm olives

Krallar Karışık Izgara (GF & DF upon request) the kings mixed grill of marinated chicken, lamb, prawn & adana shish

Traditional Turkish Delight (DF) with rose petals & fresh berries

DOWNTOWN ISTANBUL

MENU



ALEMRE
HOSPITALITY GROUP



Downtown Istanbul Restaurant is part of the Alemré Hospitality Group.

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downtownistanbul.com.au

MEZZE

Warm Marinated Mount Zero Olives (VE, GF)	10
Warm Turkish Bread, baked fresh in our ovens (VE)	8
Turkish Garlic Bread (V)	9
Turkish Cheese Bread (V)	13

Traditional Turkish Dips (GF) 6 ea

- Baba Ghanoush - eggplant, yoghurt, lemon, tahini (V)
- Hummus - chickpea, tahini, lemon (VE)
- Jajik - cucumber, mint, garlic, yoghurt, olive oil (V)
- Beetroot - yoghurt, garlic, olive oil (V)
- Ezme - tomato, garlic, onion, parsley, chilli, pomegranate molasses (VE)
- Feta - whipped Bulgarian feta, mint, garlic (V)

Downtown Trio Dip Platter (V) choice of three dips & traditional turkish bread	23
Mujver (V, GF) zucchini & carrot fritter, besan flour w/ garlic & dill yoghurt	15
Falafel (VEO) chickpeas, garlic, dill, mint & parsley w/ hummus	15
Sigara Börek (V) traditional turkish pastry with feta, mozzarella, spinach & dill yoghurt	16
Ahtapot ve Sucuk (GF, DF) pan fried octopus & turkish sausage, peppers, hummus, fresh lemon	25
Fried Calamari (GF, DF) dusted w/ aleppo pepper, aioli, fresh lemon	21
Kofta Balls (GF) baked in a tomato sauce with mozzarella	17
Mercimek Cerbasi (VE, GF without bread) traditional lentil soup with mint & freshly baked turkish bread	14
Imam Bayildi (V, VEO, GF) oven baked eggplant filled with sautéed tomato, onion & peppers with yoghurt sauce	15
Mixed Meze Platter (V) homemade falafel, mujver, sigara börek & warm olives served w/ turkish bread & your choice of 1 dip	33

OTTOMAN SALADS

Warm Chicken (GF, DFO) chargrilled chicken breast, mixed greens, tomato, sweet potato with a feta & mint dressing	27
Warm Lamb (GF, DFO) chargrilled lamb rump, mixed greens, tomato, sweet potato with a feta & mint dressing	29
Warm Bulgur (VEO, DFO) bulgur wheat, roasted vegetables, tomato, onion, feta & house dressing	25

SIDES

Steamed Vegetables (V, VEO, GF)	11
Beer Battered Chips & Aioli (V)	10
Sweet Potato Chips & Red Pepper Mayo (V)	10
Potato Bake (GF)	11
Rice Pilaf (V)	3

DESSERTS

Turkish Coffee or Turkish Apple Tea	4
Traditional Turkish Delight (DF) with rose petals & fresh berries	12
Homemade Hazelnut Baklava (V) served with cream & caramel sauce	15
Revani (V) turkish sticky orange, coconut & semolina cake with ice cream	15
Trio of Ice Cream (V) baklava, chocolate, turkish delight, vanilla & raspberry	12
Sutlac (V, GF) turkish style rice pudding	12
Dessert Tasting Plate a selection of each dessert	25

CHAR GRILL

Served with turkish rice pilaf & salad
GF & DF upon request

Chicken Shish marinated pieces of chicken	27
Lamb Shish marinated lamb rump	31
Beef Shish marinated grain-fed sirloin	35
Adana Shish turkish spice marinated lamb & beef	27
Garlic Prawn Skewer garlic & lemon marinated prawns	33
Mixed Grill lamb, adana & chicken shish	35

Krallar Karışık Izgara the kings mixed grill of marinated chicken, lamb, prawn & adana shish 41

Lamb Cutlets (3) garlic & herb marinated lamb	33
Extra Skewer or Lamb Cutlet	10

MAINS

Pilic Sehzazat (GFO) chargrilled chicken breast, beetroot, creamy mushroom sauce & rice pilaf	30
Guvec (VE, GFO) a rich baked turkish casserole served with mixed vegetables & rice pilaf	26
Chicken (GFO, DF)	28
Braised Lamb (GFO, DF)	30

Manti traditional lamb dumplings in a chilli tomato butter sauce w/ mint 27

Iskender (GFO) thinly sliced chargrilled lamb, rich tomato sauce, dill yoghurt & your choice of turkish bread or rice pilaf	27
Balık (GF, DFO) fish straight from the market and seasonal accompaniments; ask for today's special	33
Bütün Tavuk (GF, DFO) whole grilled marinated chicken, eggplant alinazak, dill yoghurt, fresh lemon	43

PIDES

All can be DFO
All served with fresh lemon

Vegetarian Spinach & Cheese	23
Ottoman pastrami, egg, green chilli, cheese	24
Kusbasi lamb mince, onion, capsicum, tomato, parsley	25
Kiyamali beef mince, onion, capsicum, tomato, parsley	25
Tavuklu marinated chicken, mushroom, capsicum, onion, cheese	26

Özel pide house special pide w/ turkish salami, chicken, mushroom, egg, capsicum, cheese 27

Pizza with the Lot marinated chicken, sucuk, mushroom, capsicum, onion, tomato, pastrami, cheese	29
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(V) VEGETARIAN (VE) VEGAN (VEO) VEGAN OPTION (GF) GLUTEN FREE
(GFO) GLUTEN FREE OPTION (DF) DAIRY FREE (DFO) DAIRY FREE OPTION

10% SURCHARGE APPLIES ON SUNDAYS. 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.
PLEASE NOTIFY OUR STAFF OF ANY DIETARY REQUIREMENTS.