

# BANQUETS

For the table

## Shepherd's Sharing Platter, \$53 Per Person (minimum 2 people)

**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, \$49 Per Person (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, \$63 Per Person (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



**ALEMRÉ**  
HOSPITALITY GROUP



Downtown Istanbul Restaurant is part of the Alemré Hospitality Group.

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## MEZZE

Warm Marinated Mount Zero Olives (VE, GF)	12
Warm Turkish Bread, baked fresh in our ovens (VE)	10
Turkish Garlic Bread (V)	11
Turkish Cheese Bread (V)	15

<b>Traditional Turkish Dips (GF)</b>	<b>7 ea</b>
<i>Baba Ghanoush - eggplant, yoghurt, lemon, tahini (V)</i>	
<i>Hummus - chickpea, tahini, lemon (VE)</i>	
<i>Jajik - cucumber, mint, garlic, yoghurt, olive oil (V)</i>	
<i>Beetroot - yoghurt, garlic, olive oil (V)</i>	
<i>Ezme - tomato, garlic, onion, parsley, chilli, pomegranate molasses (VE)</i>	
<i>Feta - whipped Bulgarian feta, mint, garlic (V)</i>	

<b>Downtown Trio Dip Platter (V)</b> choice of three dips & traditional turkish bread	<b>25</b>
<b>Mujver (V, GF)</b> zucchini & carrot fritter, besan flour w/ garlic & dill yoghurt	<b>18</b>
<b>Falafel (VEO)</b> chickpeas, garlic, dill, mint & parsley w/ hummus	<b>18</b>
<b>Sigara Börek (V)</b> traditional turkish pastry with feta, mozzarella, spinach & dill yoghurt	<b>19</b>
<b>Ahtapot ve Sucuk (GF, DF)</b> pan fried octopus & turkish sausage, peppers, hummus, fresh lemon	<b>29</b>
<b>Fried Calamari (GF, DF)</b> dusted w/ aleppo pepper, aioli, fresh lemon	<b>23</b>
<b>Kofta Balls (GF)</b> baked in a tomato sauce with mozzarella	<b>19</b>
<b>Mercimek Cerbasi (VE, GF without bread)</b> traditional lentil soup with mint & freshly baked turkish bread	<b>16</b>
<b>Imam Bayildi (V, VEO, GF)</b> oven baked eggplant filled with sautéed tomato, onion & peppers with yoghurt sauce	<b>17</b>
<b>Mixed Meze Platter (V)</b> homemade falafel, mujver, sigara börek & warm olives served w/ turkish bread & your choice of 1 dip	<b>37</b>

## OTTOMAN SALADS

<b>Warm Chicken (GF, DFO)</b> chargrilled chicken breast, mixed greens, tomato, sweet potato with a feta & mint dressing	<b>29</b>
<b>Warm Lamb (GF, DFO)</b> chargrilled lamb rump, mixed greens, tomato, sweet potato with a feta & mint dressing	<b>31</b>
<b>Warm Bulgur (VEO, DFO)</b> bulgur wheat, roasted vegetables, tomato, onion, feta & house dressing	<b>27</b>

## SIDES

<b>Steamed Vegetables (V, VEO, GF)</b>	<b>12</b>
<b>Beer Battered Chips &amp; Aioli (V)</b>	<b>12</b>
<b>Sweet Potato Chips &amp; Red Pepper Mayo (V)</b>	<b>12</b>
<b>Potato Bake (GF)</b>	<b>12</b>
<b>Rice Pilaf (V)</b>	<b>4</b>

## DESSERTS

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

## CHAR GRILL

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

<b>Chicken Shish</b> marinated pieces of chicken	<b>30</b>
<b>Lamb Shish</b> marinated lamb rump	<b>35</b>
<b>Adana Shish</b> turkish spice marinated lamb & beef	<b>29</b>
<b>Garlic Prawn Skewer</b> garlic & lemon marinated prawns	<b>37</b>
<b>Mixed Grill</b> lamb, adana & chicken shish	<b>39</b>

<b>Krallar Karışık Izgara</b> the kings mixed grill of marinated chicken, lamb, prawn & adana shish	<b>45</b>
<b>Lamb Cutlets (3)</b> garlic & herb marinated lamb	<b>39</b>
<b>Extra Skewer or Lamb Cutlet</b>	<b>13</b>

## MAINS

<b>Pilic Sehzazat (GFO)</b> chargrilled chicken breast, beetroot, creamy mushroom sauce & rice pilaf	<b>33</b>
<b>Guvac (VE, GFO)</b> a rich baked turkish casserole served with mixed vegetables & rice pilaf	<b>27</b>
<b>Chicken (GFO, DF)</b>	<b>30</b>
<b>Braised Lamb (GFO, DF)</b>	<b>33</b>

<b>Manti</b> traditional lamb dumplings in a chilli tomato butter sauce w/ mint	<b>27</b>
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<b>Iskender (GFO)</b> thinly sliced chargrilled lamb, rich tomato sauce, dill yoghurt & your choice of turkish bread or rice pilaf	<b>31</b>
<b>Balık (GF, DFO)</b> fish straight from the market and seasonal accompaniments; ask for today's special	<b>35</b>

## PIDES

All can be DFO  
All served with fresh lemon

<b>Vegetarian Spinach &amp; Cheese</b>	<b>25</b>
<b>Ottoman</b> pastrami, egg, green chilli, cheese	<b>26</b>
<b>Kusbasi</b> lamb mince, onion, capsicum, tomato, parsley	<b>27</b>
<b>Kiyamali</b> beef mince, onion, capsicum, tomato, parsley	<b>27</b>
<b>Tavuklu</b> marinated chicken, mushroom, capsicum, onion, cheese	<b>28</b>

<b>Özel</b> pide house special pide w/ turkish salami, chicken, mushroom, egg, capsicum, cheese	<b>29</b>
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<b>Pizza with the Lot</b> marinated chicken, sucuk, mushroom, capsicum, onion, tomato, pastrami, cheese	<b>31</b>
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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.