



Starters

Oriental Meze Platter *(single or share portion)*

Hummus, muhammara, vine leaves, mutabbal, falafel
Fattoush salad, dukkah spiced lamb skewers,
sesame crispy lavash

Weekly Vegetables Cooked in Olive Oil (V)

You can choose two or three items from selection

Walnut & Minced Meat Stuffed "İçli Köfte"

Tahini sauce with yoghurt, cucumber pickles,
Sautéed Aegean herbs, Lemon

Steak Tartare

Toasted bread, quail egg, yuzu mayo, "pommes gaufrettes"

Char Grilled Octopus

Warm chickpea purée, red onion pickles, purslane salad,
Crispy squid ink, pesto sauce

Sashimi Platter

Salmon, seabass, scallops, soy sauce, wasabi, ginger pickle

Beef Carpaccio

Parmesan cheese, basil crouton, tomato chutney,
Arugula, confit duck bonbon with cherry, truffle cream cheese

Bresaola

Baby arugula, parmesan, grissini, green olives, red pepper

Charcuterie Platter

Bresaola, dry beef, smoked beef bacon

Cheese Platter

Brie & raspberry jelly, goat cheese soufflé, parmesan,
"Kars" gruyère, apricot marmalade, toast melba

Charcuterie & Cheese Platter

Bresaola, dry beef, smoked beef bacon, brie & raspberry jelly,
Goat cheese soufflé, parmesan, "Kars" gruyere, apricot marmalade

Soups

Local Soup of the Day

Chilled Artichoke Soup (V)

"Manyas" curd cheese with black sesame, artichoke tartar,
Endive, fresh broad bean

Traditional Red Lentil Soup with Spiced (V)

Toasted bread with mint pesto, yogurt sauce

Sharings

Taco

Cheddar cheese, chicken, avocado, tomato salsa
Spicy garlic shrimp, coriander and lemon labneh dip

Nachos

Guacamole, tomato salsa, sour cream,
Mexican beans & Jalapenos, cheddar
Shredded beef cheek

Sweet & Sour Shrimp Popcorns

Lettuce, white cabbage, carrot, sesame oil,
Coriander & lime labneh dip

Mini Falafel

Hummus, mutabbal, tomato salsa, yoghurt dip, sesame tortilla

"Börek" Turkish Puff Pastries Platter

Fried cheese stuffed, fried pastrami "börek", potato samosa

Salads

Colorful Quinoa Salad (V)

Sorrels, fresh vegetables, plum,
Cashew nuts & strawberry sauce
with your choice of goat cheese or avocado slices

Tuna Niçoise

Spiced crust tuna fish, butter lettuce, French beans,
Potato, cherry tomato, boiled egg, Kalamata olives,
Arugula, pesto sauce

Fresh Broad Bean & Artichoke Salad (V)

Artichoke heart, roasted pistachio,
Strawberry sauce & clotted yoghurt with goat cheese

Burrata & Watermelon Salad (V)

Colorful tomatoes, baby arugula, shallots,
Balsamic reduction
with your choice of bresaola or prosciutto ham

Fattoush Salad

Lettuce, fresh mint, tomato, cucumber,
Pomegranate reduction, sumac sauce

Caesar Salad

baby gem, basil crouton,
shaved parmesan cheese,
Plain, grilled chicken or grilled shrimp

Garden Salad

Grilled nectarine, cherry tomato, artichoke heart, cucumber
With fried goat cheese
With grilled chicken breast
With teriyaki salmon fillet
With Thai sauce flavored grilled beef rib eye

Sandwiches

French Hotdog

Caramelized onion, cucumber pickle, gruyère cheese,
honey mustard, truffle parmesan flavored or plain fries

Grilled Vegetable & Mozzarella Sandwich (V)

Zucchini, eggplant, plum tomato, avocado, baby arugula,
Pesto, Sourdough bread with olives, greens

St. Regis Burger

180 gr. beef patty, caramelized onion, bbq mushroom,
Thousand Island dressing, coleslaw,
Truffle parmesan flavored or plain fries
with emmental cheese or beef bacon or fried egg

Club Sandwich

Grilled chicken, eggs, smoked turkey,
Beef bacon, Thousand Island dressing,
Truffle parmesan flavored or plain fries

"Bazlama" Bun Steak Sandwich

Grilled rib eye, caramelized onion, cheddar cheese,
Arugula, Piquillo mayo,
Truffle parmesan flavored or plain fries

Burger Sliders & Onion Rings

Emmental cheese, avocado & tomato salsa, bbq mushroom

(V) Vegetarian

Please inform us of any food allergies

Main Courses

From the Char Grill...

Beef Tenderloin 180 gr.

with your choice of side dish and sauce

Dry Aged Beef Rib Eye 300 gr.

with your choice of side dish and sauce

Grilled Beef "Şaşlık" Skewers,

"gavurdağı" salad

St. Regis Brasserie Meatballs

"Mihaliç" cheese Hassel back potato, smoked eggplant dip

Grilled Bratwurst Beef Sausages, fries

Side Dishes

Sautéed seasonal vegetables

mac & cheese

Rice

creamy potato purée

coleslaw salad

"gavurdağı" chopped salad

guacamole

parmesan & truffle flavored fries

Sautéed wild mushrooms

green salad

Sauces

Bérnaise (butter, tarragon & egg yolk, white wine vinegar)

Wild mushroom (double cream & beef jus)

Bordelaise (port wine reduced shallot)

Cafe de paris butter (mix herbs butter)

From Fish Market...

Herb Crust Teriyaki Rock Seabass

Summer vegetables, sugar snaps,

Lemongrass & ginger veloute sauce

Pan Fried Red Sea Bream Fillet

Squid ink risotto, sautéed baby calamari,

Saffron aioli, Asparagus, side green salad

Grilled Salmon

Grilled asparagus, red onion pickles,

Sautéed Aegean herbs, creamy asparagus mousseline

Other Delights...

Pan Seared Chicken Supreme

Goat cheese spinach tortellini, baby carrot, Asparagus,

Creamy morel mushroom sauce, Maître d'hôtel butter

Slow Cooked Beef Cheek

Double beef consume, spring vegetables, ricotta gnocchi

Grilled Lamb Chops

dukkah spice, harrisa dip, vegetable wild rice, lamb jus

Local Casserole Dish of the Week

ask your waiter for detail.

Pasta & Risotto

Penne or Spaghetti *with sauces option*

Arrabbiata or pesto (V)

Alfredo or Bolognese

Linguine Verde & Grilled Giant Prawn

Herb pesto, spicy garlic & coriander oil

Wild Mushroom Risotto (V)

Ricotta cheese, truffle oil, basil

Asparagus & Green Peas Risotto

Lamb sweetbread, quail egg, shaved parmesan

Gluten Free Options

Chilled Yoghurt & Avocado Soup (V) -196 kcal

shrimp tartar with wild rice

Chicken & Vegetable Noodle Soup -225 kcal

Gluten free pasta, vegetables, boiled chicken breast

Detox Salad (V) -213 kcal

Greens, cherry tomato, dry fruits,

Carrot, green apple, hazelnut

Humusu a-la (V) -386 kcal

Crispy vegetables, avocado, falafel, yoghurt dip, pickles

Penne or Spaghetti -225 kcal

Dried tomatoes, olives, basil

Smoked Salmon Sandwich -420 kcal

Gluten free seeds bread, cream cheese, arugula,

Cucumber, avocado purée, greens

Poached Salmon -315 kcal

Baby vegetables, watercress, cucumber gazpacho

Chia Pudding -154 kcal

Skimmed milk pudding, forest berries puree

Fruit Salad -98 kcal

Seasonal fruits, fresh mint leaves

(V) Vegetarian

Please inform us of any food allergies

The St. Regis Istanbul

Mim Kemal Öke Cad. No:35 Nişantaşı 34367 Şişli - Istanbul

Tel: +90212368 0000 - stregis.com/istanbul