

BAR YEMEK MENÜSÜ

SEBZELİ SAMOSA 490

(G, Sul, V, Veg)

Baharatlı patates ve bezelye ile doldurulmuş çıtır börekten oluşan bir Pencap favorisi

TAVUKLU SAMOSA 510

(G, Sul)

Hafif baharatlı, kıyılmış tavukla doldurulmuş çıtır kızarmış üçgen börekler

KIZARMIŞ JUMBO KARİDES 1050

(Sh, G, M, E, St)

Kızarmış jumbo karides, tartar sos ve limon ile

ÇITIR TAVUK 820

(G, E)

Çıtır kızarmış tavuk, tatlı acı sos ile

Vegetarian (V) 🌱 Vegan (Veg) 🌿 Vitality (VIT) 🌱 Lupin (Lu) 🐟 Fish (F) 🐠 Shellfish (Sh) 🥜 Nuts (N) 🥚 Eggs (E)
Gluten (G) 🌾 Mustard (M) 🌿 Celery (C) 🌱 Soy (S) 🌱 Sesame (Ssm) 🌿 Sulfite (Sul) 🍌 Dairy Product (D) 🍌
Contains Alcohol (Alc) 🍖 Pork (P) 🐌 Molluscs (ML) 🌱 Sustainability (St) 🌱 Locally Produced 🇹🇷 Peanuts(N) 🥜

Bu menüdeki yemeklerden bazıları alerjen veya eser miktarda alerjen ve gıda maddeleri içerebilir.

Daha fazla bilgi için lütfen servis personelimize veya restoran şefimize özel beslenme gereksinimlerinizi belirtmenizi önemle rica ederiz. Bu menüdeki bütün ürünlerimiz birim fiyatlıdır.

Fiyatlarımız TL-Türk Lirasıdır. Menü fiyatı güncelleme tarihi 26.08.2025

BAR FOOD MENU

VEGETABLE SAMOSAS 490

(G, Sul, V, Veg)

A Punjabi favourite of crispy flaky pastry filled with spiced potatoes and peas

CHICKEN SAMOSAS 510

(G, Sul)

Crispy fried triangular pastries filled with mildly spiced minced chicken

FRIED JUMBO SHRIMPS 1050

(Sh, G, M, E, St)

Fried jumbo shrimps with tartar sauce and lemon

CRISPY CHICKEN 820

(G, E)

Fried chicken with sweet chili sauce

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Some of the dishes on this menu may contain allergens or trace amounts of allergens and ingredients. For further information, we kindly ask you to inform our service staff or restaurant chef about your specific dietary requirements and restrictions. All our products in this menu are unit priced. Our prices are TL-Turkish Lira. Menu price last updated on 26.08.2025

Summer Menu Madhu's Istanbul

Appetizers

Vegetarian

Chargrilled Pineapple Piña Colada (M)(Su)(G) - 690

Caramelized pineapple served with fresh curry leave and pineapple and coconut sauce

Non –Vegetarian

Chicken Halka Fulka (M)(Su)(G) - 790

Spiced steamed baked chicken patty, avocado salsa, beetroot and saffron flour puffs

Main Course

Vegetarian

Narangi Paneer Makhni (M)(Su)(G) – 710

Chargrilled fresh cheese simmered with tomato and orange gravy

Non –Vegetarian

Pakshew Chicken Curry (M)(Su)(N) – 820

Northern thai–indo inspired whole spice braised, cilantro, kaffir lime leaves and coconut flavored chicken curry

For The Sweet Tooth

Saffron Milk Cake (M) (Su) (N) (G) - 520

A fragrant saffron-infused eggless sponge cake, soaked in rich milk, crowned with velvety cream, pistachio and saffron threads

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Madhu's Istanbul Yaz Menüsü

Atıştırmalıklar

Vejetaryan

Kömürde Ananaslı Piña Colada (M)(Su)(G) - 690

Karamelize edilmiş ananas, taze köri yaprakları ananas ve hindistancevizi sosu

Non –Vejetaryan

Halka Fulka Usulü Tavuk (M)(Su)(G) - 790

Baharatla buharda pişirilmiş tavuk köftesi; avokado salsa pancarlı ve safranlı hamur

Ana Yemek

Vejetaryan

Narangi Paneer Makhni (M)(Su)(G) – 710

Domates ve portakal sosunda ağır ateşte pişirilmiş taze peynir

Non –Vejetaryan

Pakshew Tavuk Köri (M)(Su)(N) – 820

Kuzey Tayland ve Hint esintili, yavaşça pişirilmiş, kişniş, kaffir lime yaprakları ve hindistancevizi aromalı tavuk köri

Tatlı Tutkunlarına Özel

Safranlı Trileçe (M) (Su) (E) (N) (G) - 520

Safranlı süt ile pişmiş sünger kek, çırpılmış krema, Antep fıstığı ve safran

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HAUTE SOCIÉTÉ

June 14th Brunch Menu

Margherita (D) (G) (V) 550

Classic Margherita pizza topped with fresh mozzarella, ripe cherry tomatoes and basil leaves

Spicy Chicken Pizza (D) (G) 650

Fiery chicken pizza topped with spicy chicken, jalapeños, bell peppers, chili peppers and fresh mozzarella

Hot Dog Sandwich (G) (M) (D) (E) 550

Hot dog sausage in buttery brioche bread, layered with caramelized onions and crisp lettuce salad

Steak Sandwich (G) (M) (D) (C) (S) 750

Beef tenderloin sauteed with vegetables and jus, served on cheddar ciabatta bread with mustard sauce

Swiss Burger (E) (M) (G) (Ssm) (D) 750

Grilled beef patty with sweet caramelized onions, melty cheese, crispy beef bacon, spicy mayo, lettuce and tomato all served in a toasted brioche bun

Chicken & Vegetable Samosa (G) 350

Traditional 'Punjabi' Indian pastry with a crispy outside, spicy potato and pea / or mildly spiced minced chicken filling inside with tamarind 'chutney' sauce

Murgh Makhani & Steamed Rice (N) (D) 750

Our house favorite of tandoori grilled chicken tikkas, simmered in buttery fresh tomato sauce flavoured with fenugreek and finished with cream, served with steamed pillau rice

Chilli Paneer Wrap (G) (D) 450

Cottage cheese marinated in ginger & garlic, tossed with green chillies, onions and peppers in a wok, wrapped in tortilla bread

(F) Fish - (G) Gluten - (D) Dairy - (E) Egg - (N) Nut (M) Mustard (Sh) Shellfish - (S) Soy

(Sul) Sulphur - (Mi) Mussels (Ssm) Sesame - (V) Vegetarian - (Veg) Vegan

BUBBLES & BITES

HAUTE *Société*

Madhu's Restaurant
Swissôtel The Bosphorus



The background is a white surface decorated with brown line art illustrations of coffee plants. There are several coffee leaves with distinct veins, some showing clusters of small round coffee cherries. Scattered throughout are individual coffee beans, some whole and some split in half to show the internal structure. The central text is framed by two dark brown, arrow-shaped banners pointing in opposite directions.

CASH BAR