

DESSERT

Orange & Almond Revani 7.50

orange & almond cake with caramel, charred orange & fennel ice-cream (N/D)
Muscat de Rivesaltes, Domaine Leroy, France NV 8.00

Watermelon & Lion's Milk 7.00

watermelon & raki ice, mint granité, rose jelly, mint & atsina cress (A)

Çikolatalı Türk Kahvesi 8.50

dark chocolate & salted caramel kibbeh, dark chocolate sorbet,
Turkish coffee cream & cardamom (D/N)
Mas Mudigliza, Maury Grenat, France, 2015 10.00

Tavuk Göğsü 7.50

the chicken dessert, served with salted walnut praline, mastika ice-cream, saffron honey (D/N)
Tawny Port Double Diamond, Dixon's, Portugal, NV 12.00

Fırın Sütlaç 7.50

traditional Anatolian rice pudding, raspberries, rose ice-cream & lokum (D)
Tokaji Late Harvest, Disznoko Dorgo', Hungary, 2015 11.00

Künefe to share 10.50

baked kadayif pastry, melted Majdule cheese,
rose & orange blossom syrup, pistachio ice cream (D/N/G)
* please allow up to 20 minutes for this dish to be prepared
Sauternes Château Suduiraut, 1er Cru Classé, France, 1999 25.00

Meyve Tabagı 8.00

seasonal fruit platter with sorbet

ICE - CREAM

per flavour 3.00

saffron (D)

sesame helva (D)

chocolate & hazelnut (D/N)

SORBET

cherry & almond (N)

apricot & lime pink grapefruit (D)