

GLUTEN FREE MENU

Crudités 7.50

raw vegetables, red pepper yoghurt (D)

Çıtır Kalamar 9.50

simit coated baby squid,
avocado haydari (D) (potato starch)

Freshly Shucked Oysters 19.50

with tomato, preserved lemon & pomegranate

Lamb Manti 16.50

tomato, roasted garlic yoghurt,
thyme (D)

Acılı Kanat 12.00

chilli grilled chicken wings with Marash pepper

Karpuz Peynir 18.50

burnt watermelon, sheep's cheese,
tomato & pine nuts (N/D)

Zeytinyağlı Ahtapot 19.00

marinated grilled octopus,
black eyed beans & apple vinaigrette

Lamb Cutlets 28.00

smoked aubergine, tomato, minted yoghurt (D)

Güvec 19.50

clay pot baby vegetables, tomato and
red pepper sauce

Whole Grilled Sea Bream 30.00

spiced herb rub, lemon dressing
& havuc salatası (D)

24 hour Slow Cooked Short Rib 35.00

Turkish chilli BBQ glaze, spiced konya
chick pea purée (D)

150 Day Grain Fed Irish Rib-Eye 32.50

Turkish coffee & isot rub,
crispy za'atar potatoes (D)

Turkish Spoon Salad 7.00

chopped vegetables,
pomegranate dressing (N)