

## DESSERT

### Orange & Almond Revani 8.00

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

### Apricot & Turkish Çay Pelte 7.50

apricot & black tea jelly, ginger granita, baby mint  
*Tokaji Late Harvest, Disznoko Dorgo', Hungary, 2015 11.00*

### Çikolata ve Türk Kahvesi 9.50

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

### Tavuk Göğsü 8.00

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 8.00

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

### Künefe to share 14.50

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*

### Hazelnut Baklava 8.50

whipped kaymak, caramelized milk sorbet, cinnamon (D/G/N)  
*Sauternes Château Suduiraut, 1er Cru Classé, France, 1999 25.00*

### Meyve Tabagı 12.00

seasonal fruit platter with sorbet

## ICE - CREAM

per flavour 3.00

saffron (D)

sesame helva (D)

dark chocolate & bergamot (D)

## SORBET

cherry & almond (N)

apricot & lime

blackberry & rose