

GLUTEN FREE MENU

TO START WITH

Anatolian Fizz 17
gin, raspberry, lemon,
champagne

Ruya Negroni 16
gin, Turkish coffee,
Campari, vermouth

COLD

- Oysters** tomato, preserved lemon & pomegranate 18
Lakerda salt cured tuna with compressed cucumber & bottarga 16
Halloumi & Mixed Leaf Salad fresh herbs dressing (D) 11
Zeytinyagli Enginar artichokes, pomegranate & pine nuts (N) 12
Turkish Spoon Salad chopped vegetables & pomegranate dressing (N) 11
Karpuz Peynir watermelon, sheep cheese, tomato and pine nuts (D/N) 13

HOT

- Zeytinyağı Ahtapot** grilled octopus, black eyed beans, apple vinaigrette 17
Umut's Bayildi confit of aubergine, slow-cooked onions, tomato sauce & feta (D/N) 16
Shish Tavuk Kebap yoghurt & chilli marinated grilled chicken (D) 22
Adana Kebap hand-cut lamb & burnt tomato (D) 25
Rib-Eye Steak Turkish Coffee & Isot 36 days dry aged rib-eye (D) 35
Izgara Karides prawn with pickled fennel butter (D) 26
Lamb Cutlets smoked aubergine, tomato & minted yoghurt (D) 30
Grilled Seabass & Zeytinyagli Pirasa Antep pistachio crust, baby leeks, carrots & rice (N) 27
24 hours Slow Cooked Short Rib spiced Konya chickpea puree (D) 36
Yogurtlu Kebap* aged beef & lamb çağ kebab, tomato sauce & roasted garlic yoghurt (D) 29
**Only available for the dinner service* **Not available on Sundays*
Pistachio Rice pistachio pilaf, spinach & herbs (N) 8
Izgara Broccoli grilled Tenderstem broccoli, hazelnut puree & sucuk vinaigrette (D/N) 9
Fire! harissa, Turkish chilli pepper & chopped chilli 5
Triple-Cooked Chips
garlic & chilli 7 truffle & Parmesan (D) 8