

VEGETARIAN MENU

TO START WITH

Anatolian Fizz 17

gin, raspberry, lemon,
champagne

Nazar Sour 16

vodka, cardamom, lemon,
pear, champagne foam

Ruya Negroni 16

gin, Turkish coffee,
Campari, vermouth

COLD

Isli Patlican aubergine & walnut puree, crispy coated aubergine chips (G/N) 9

Halloumi & Mixed Leaf Salad fresh herbs dressing & corn bread croutons (D/G) 11

Turkish Spoon Salad chopped vegetables & pomegranate dressing (N) 11

Zeytinyagli Enginar artichokes, pomegranate & pine nuts (N) 12

Antep Fistikli Rafik feta cheese, goat curd, pistachios & sourdough bread (D/G/N) 11

Karpuz Peynir watermelon, sheep cheese, tomato and pine nuts (D/N) 13

HOT

Courgette Dolma wild mushroom ragout, fennel & oregano (D/G) 14

Goat's Cheese & Mint Manti tomato, roasted garlic yoghurt & thyme (D) 19

Umut's Bayildi confit of aubergine, slow-cooked onions, tomato sauce & feta (D/N) 16

Börek filo wrapped feta, carrot, courgette & walnut (D/G/N) 10

Mantarli Keşkek barley risotto, wild mushrooms, truffle & sage (D/G) 28

Pistachio Rice pistachio pilaf, spinach & herbs (G/N) 8

Izgara Broccoli grilled Tenderstem broccoli & hazelnut puree (D/N) 9

Fire! harissa, Turkish chilli pepper & chopped chilli 5

Triple-Cooked Chips

garlic & chilli 7

truffle & Parmesan (D) 8

BREAD OVEN

Aged Kaşar Cheese Pide slow cooked organic egg (D/G) 16

Truffle Cheese Pide truffle butter, slow cooked organic egg (D/G) 20

Fresh House Breads (G)

Pide 5 Simit 5