

## 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

## MEZE

### COLD

- Isli Patlican** aubergine & walnut puree, crispy coated aubergine chips (N) 10  
**Lakerda** salt cured tuna with compressed cucumber, tarama & bottarga (G) 16  
**Halloumi & Mixed Leaf Salad** fresh herbs, yoghurt dressing & corn bread croutons (D/G) 12  
**Oysters** tomato, preserved lemon & pomegranate 18  
**Turkish Spoon Salad** chopped vegetables & pomegranate dressing (N) 12  
**Bal Kabağı** pumpkin and orange puree, spiced pumpkin seeds, chestnut (D/N) 13  
**Antep Fıstıklı Rafık** feta cheese, goat curd, pistachios & sourdough bread (D/N/G) 11  
**Kale & Sprout** feta, walnut & croutons (N) 12

### HOT

- Courgette Dolma** wild mushroom ragout, fennel & oregano (D/G) 15  
**Zeytinyağı Ahtapot** grilled octopus, black eyed beans, apple vinaigrette 17  
**Icli Kofte** lamb & bulgur wheat dumplings, walnut butter & yoghurt (D/N/G) 18  
**Çtır Kalamar** simit coated baby squid, avocado haydari (D/G) 12  
**Shish Tavuk Kebap** yoghurt & chilli marinated grilled chicken (D/G) 22  
**Umut's Bayildi** confit of aubergine, slow-cooked onions, tomato sauce & feta (N/D) 16  
**Börek** filo wrapped feta, carrot, courgette & walnut (N/D/G) 10  
**Adana Kebap** hand-cut lamb & burnt tomato (D/G) 25  
**Fırınlanmış Kemik Iligi** roasted bone marrow with slow cooked beef & hummus (G) 16

## BREAD OVEN

- Lahmacun** spicy lamb, vegetables & herbs (G) 18  
**Aged Kaşar Cheese Pide** slow cooked organic egg (D/G) 16  
**Truffle Cheese Pide** truffle butter, slow cooked organic egg (D/G) 20  
**Sucuk Pide** home-made spicy sucuk (D/G) 19  
**Fresh House Breads (G)**  
Pide 5                      Simit 5

## LARGER PLATES

- Rib-Eye Steak** Turkish Coffee & Isot 36 days dry aged rib-eye (D/G) 35  
**Izgara Karides** prawn with pickled fennel butter (D) 26  
**Lamb Cutlets** smoked aubergine, tomato & minted yoghurt (D) 30  
**Grilled Seabass & Zeytinyağı Pırasa** Antep pistachio crust, baby leeks, carrots & rice (N) 27  
**Wagyu Tomahawk** green ezme & truffled wild mushroom 160  
**24 hours Slow Cooked Short Rib** Turkish chili BBQ glaze & spiced Konya chickpea puree (D/G) 36  
**Mantarlı Keşkek** barley risotto, wild mushrooms, truffle & sage (D/G) 28  
**Whole Dover Sole** za'atar butter and samphire (D/G) 16oz 40

## TO ADD

- Pistachio Rice** pistachio pilaf, spinach & herbs (N/G) 9  
**Roasted Cauliflower** pickled cauliflower couscous, smoked aubergine puree & crispy onion (N/D) 9  
**Fire!** harissa, Turkish chilli pepper & chopped chilli 5  
**Triple-Cooked Chips (G/D)**  
garlic & chilli 7                      truffle & Parmesan 8