

## VEGAN MENU

### TO START WITH

#### Anatolian Fizz 17

gin, raspberry, lemon, champagne

#### Ruya Negroni 16

gin, Turkish coffee,  
Campari, vermouth

### COLD

**Isli Patlican** \*aubergine & walnut puree, crispy coated aubergine chips (G/N) 10

*\*Contains honey*

**Turkish Spoon Salad** chopped vegetables & pomegranate dressing (N) 12

**Karpuz Peynir** pumpkin, chesnut, pickled baby onions, no seeds (N) 13

**Kale & Sprout** feta walnut & croutons, no cheese (N) 12

**Roasted Cauliflower** pickled cauliflower couscous, smoked aubergine puree  
& crispy onion (N/D) 9

### HOT

**Umut's Bayildi** confit of aubergine, slow-cooked onions, tomato sauce (N) 16

**Courgette Dolma** wild mushrooms ragout, fennel & oregano with tomato sauce on the side 15

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

**Fire!** harissa, Turkish chilli pepper & chopped chilli 5

#### Triple-Cooked Chips

garlic & chilli 7      truffle 8

### BREAD OVEN

#### Fresh House Breads (G)

Pide 5