

RÜYA

TO PONDER 9

Isli Patlican
aubergine purée with walnuts,
crispy coated aubergine chips (N/G)

Börek
filo wrapped feta cheese with
carrots, courgette & walnuts (N/D/G)

Çıtır Kalamar
simet coated baby squid,
avocado haydari (D/G)

COLD STARTERS

Karpuz Peynir 12
burnt watermelon, sheep's cheese, tomato & pine nuts (N/D)

Mixed leaf salad 9
with cucumber, herb & yoghurt dressing
with halloumi cheese & corn bread
croûtons (D/G)

Fırın Pancar 13
roasted baby beetroot salad, goat's cheese & corn bread (N/D)

Levrek 15
thinly sliced raw seabass, mustard, apple & shaved radish (N/D/G)

Cig Köfte 13
beef tartare with bulgar & baby gem (G)

Tuna 18
Yellowfin tuna, Antep pistachio purée, puffed rice &
Turkish chilli (N)

THE BREAD OVEN

Lahmacun 15
spicy lamb, vegetables and herbs (G)

Aged Kashar Cheese Pide (D/G)
Kale 18
with confit of fennel, red onion, preserved lemon, feta
cheese & kale (contains sulphites)

Sucuk 19
with home-made spicy sucuk

Truffle 36
with slow-cooked organic egg & black Perigord truffle

HOT STARTERS

Yerelmasi Corbasi 12
Jerusalem artichoke soup with eggplant puree (D/N)

Grilled Black Cabbage Sarma 15
with a spiced lamb & rice, lamb consommé (D)

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

Acılı Kanat 12
chilli grilled chicken wings with maresh pepper

KEBAPS

Çag Kebap 11 (D/G)
marinated chicken

Çag Kebap 13 (D/G)
Wagyu beef & lamb

Yoğurtlu Kebap 27
lamb and Wagyu çag kebab, tomato sauce
roasted garlic yoghurt & crispy croûtons (D/G)

Adana Kebap 21
spicy minced lamb, burnt tomato (G)

Ali Nazik 22
adana kebab on smoked aubergine with roasted
garlic & yoghurt (D)

FROM THE GRILL

Lamb Cutlets 28
smoked aubergine, tomato, minted yoghurt (D)

Izgara Karides 26
grilled prawns with pickled fennel butter & shaved
fennel salad (D)

Whole Grilled Sea Bream 36 (for two)
spiced herb rub, lemon dressing & havuc salatasi (D)

Marinated Baby Chicken 25
with pastry wrapped pilav rice (G/N/D)

150 Day Grain Fed Irish Rib-Eye 38
Turkish coffee & isot rub, crispy za'atar potatoes (D)

FROM THE OVEN

Butter Poached Lobster 42
with urfa biber, toasted simit & chilli oil (D/G)

Keşkek 25
barley risotto with pulled lamb and spices (D/G)
add black Perigord truffle 46

Baked Sea Bass Fillet 28
with a sucuk crust & zeytinyalgi pırasa (Sulphites/G/D)

24 hour Slow Cooked Short Rib 38 (for two)
Turkish chilli BBQ glaze, spiced konya chick pea purée (D)

Güvec 20
clay pot baby vegetables, tomato and red pepper sauce

SIDES

Turkish Spoon Salad 7
chopped vegetables,
pomegranate dressing (N)

Kale 9
kale with Brussel sprout,
walnuts & feta (N/D/G)

Quinoa Salad 9
quinoa with nuts,
grains & pomegranate
dressing (N)

Triple-Cooked Chips 7
with garlic, lemon & chilli

Grilled Sweetcorn 6
with preserved lemon butter,
Turkish chilli flakes (D)

Wild Mushrooms 8
with truffle and fava beans (D)

Fried Okra 7
with tomato
preserved lemon & herbs (D)

Pilaf Pistachio Rice 6
pistachio pilaf with spinach
& herbs (N/D)

Fire! 5
house selection of chilli sauce,
Turkish chilli, pepper, chopped chilli

For food allergies and intolerances please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.

A – contains alcohol, D – contains dairy, G – contains gluten, N – contains nuts. Please note fish may contain bones.

A discretionary service charge of 12.5% will be added to your bill. All prices are in GBP and include 20% VAT.