



TO PONDER 9

Aubergine Purée

walnuts & crispy aubergine chips (N/G)

Baby Squid

simit crust & avocado haydari (D/G)

Muhammara

roasted red pepper, tomato & walnut dip (N/G)

Tarhana Chips

vegetable & yoghurt crisps with Turkish chilli (G/D)

Börek

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

COLD STARTERS

Burnt Watermelon 12

sheep's cheese, tomato & pine nuts (N/D)

Beef Tartare 13

in crunchy gem lettuce, bulgur wheat (G)

Roasted Baby Beetroot 13

goat's cheese & corn bread (N/D)

Sea Bass 15

raw, thinly sliced, mustard, apple & radish shavings (N/D/G)

Halloumi & Cucumber Salad 12

fresh herbs, yoghurt dressing, corn bread croûtons (D/G)

Yellowfin Tuna 18

Antep pistachio purée, puffed rice & Turkish chilli (N)

THE BREAD OVEN

Lahmacun 16

spicy lamb, vegetables & herbs (G)

Aged Kaşar Cheese Pide (D/G)

with slow-cooked organic egg 15

kale, confit fennel, preserved lemon & feta cheese 18

home-made spicy sucuk 19

HOT STARTERS

Lamb Manti 19

tomato, roasted garlic yoghurt & thyme (D/G)

Umut's Bayıldı 14

grilled confit of aubergine, slow-cooked onions, tomato sauce & goat's cheese (N/D)

Grilled Octopus 22

black eyed beans & apple vinaigrette

Yerelmasi Corbasi 12

Jerusalem artichoke soup with eggplant purée (D/N)

Black Cabbage Sarma 15

spiced lamb, rice & lamb consommé (D)

Courgette Dolma 15

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

Chicken Wings 14

chilli grilled, maresh pepper

KEBAPS

Çağ Kebap 12 (D/G)

marinated chicken

Çağ Kebap 16 (D/G)

Wagyu beef & lamb

Yoğurtlu Kebap 28

lamb & Wagyu çağ kebab, tomato sauce roasted garlic yoghurt & crispy croûtons (D/G)

Adana Kebap 24

spicy minced lamb & burnt tomato (G)

Ali Nazik 25

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

FROM THE GRILL

Grilled Tiger Prawns 28

fennel butter & shaved fennel salad (D)

Whole Sea Bream 39 (for two)

spiced a spiced herb rub, lemon dressing & havuc salatasi (D)

Marinated Baby Chicken 25

with pastry wrapped pilav rice (G/N/D)

Lamb Cutlets 30

smoked aubergine, tomato & minted yoghurt (D)

Rib-Eye Steak With Turkish Coffee & Isot (D)

150 day grain fed rib eye 42
Wagyu rib-eye grade 3-5 55

FROM THE OVEN

Butter Poached Lobster 42

with urfa biber, toasted simit & chilli oil (D/G)

Baked Sea Bass Fillet 28

with a sucuk crust & zeytinyagli pirasa (G/D)

Keşkek 25

barley risotto with pulled lamb & spices (D/G)

24 hour Slow Cooked Short Rib 38 (for two)

Turkish chilli BBQ glaze & spiced konya chick pea purée (D)

Güveç 20

clay pot baby vegetables, tomato & red pepper sauce

SIDES

Turkish Spoon Salad 9

chopped vegetables & pomegranate dressing (N)

Kale & Feta 9

Brussels sprouts & walnuts (N/D/G)

Quinoa 9

nuts, grains & pomegranate dressing (N)

Fried Okra 9

with tomato preserved lemon & herbs (D)

Grilled Sweetcorn 8

with preserved lemon butter & Turkish chilli flakes (D)

Wild Mushrooms 9

with truffle & fava beans (D)

Triple-Cooked Chips 8

with garlic, lemon & chilli

Pilav Pistachio Rice 9

pistachio pilaf with spinach & herbs (N/D)

Fire! 5

house selection of chilli sauce, Turkish chilli, pepper & chopped chilli