



TO PONDER 9

Baby Squid

simit crust & avocado
haydari (D/G)

Muhammara

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

Tarhana Chips

vegetable and yogurt crisps
with Turkish chili (G/D)

Aubergine purée

walnuts & crispy aubergine chips
(N/G)

Börek

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

COLD STARTERS

Sea Bass 15

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

Roasted Baby Beetroot 13

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

Beef Tartare 13

in crunchy gem lettuce, bulgur wheat (G)

Halloumi & Cucumber Salad 12

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

THE BREAD OVEN

Lahmacun 16

spicy lamb, vegetables & herbs (G)

Aged Kaşar Cheese Pide (D/G)

slow-cooked organic egg 15

kale, confit fennel, preserved lemon & feta cheese 18

home-made spicy sucuk 19

HOT STARTERS

Umut's Bayıldı 14

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

Yerelmasi Corbasi 12

Jerusalem artichoke soup with eggplant puree (D/N)

Courgette Dolma 15

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

Acılı Kanat 14

chilli grilled chicken wings & maresh pepper

EGGS

Grilled Asparagus & Poached Egg 15

dukkah & nut brown butter

Slow-cooked Eggs 15

roasted peppers, tomato & onion

Turkish scrambled eggs 12

with onion, peppers & tomato

Fried Eggs 12

with homemade sujuk

TO SHARE FOR TWO OR MORE

24-hour Slow-Cooked Short Rib 38

Turkish chilli BBQ glaze, spiced Konya
chickpea purée (D)

Lamb Shank Clay Pot 35

600gm lamb shank with baby onions,
homemade red pepper paste

Whole Grilled Sea Bream 39

spiced herb rub, lemon dressing,
havuc salatasi

KEBAPS

Çag Kebap 12 (D/G)

marinated chicken

Çag Kebap 16 (D/G)

Wagyu beef & lamb

Adana Kebap 24

spicy minced lamb & burnt tomato (G)

Yoğurtlu Kebap 28

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

FROM THE OVEN

Güvec 20

clay pot baby vegetables, tomato
& red pepper sauce

Baked Sea Bass Fillet 28

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

Keskek 25

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

FROM THE GRILL

Lamb Cutlets 30

smoked aubergine, tomato & minted yoghurt (D)

Grilled Tiger Prawns 28

fennel butter & shaved fennel salad (D)

Marinated Baby Chicken 25

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

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

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

SIDES

Grilled Sweetcorn 8

with preserved lemon butter & Turkish
chilli flakes (D)

Pilaf Pistachio Rice 9

pistachio pilaf with spinach &
herbs (N/D)

Quinoa 9

nuts, grains & pomegranate
dressing (N)

Fire! 5

house selection of chili sauce Turkish chilli
pepper & chopped chilli

Fried Okra 9

with tomato preserved lemon & herbs (D)

Wild Mushrooms 9

with truffle & fava beans (D)

Triple-Cooked Chips 8

with garlic, lemon & chilli

Kale & Feta 9

Brussels sprout & walnuts (N/D/G)