



VEGETARIAN MENU

Börek 9
filo wrapped feta cheese with
carrots, courgette & walnuts (N/D/G)

Umut's Bayildi 14
grilled confit of aubergine, slow-
cooked onions, tomato sauce &
goat's cheese (N/D)

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

Turkish spoon salad 9
chopped vegetables, pomegranate
dressing (N)

Aged Kasha Cheese Pide (D/G)

Kale 18
with confit of fennel, red onion, preserved
lemon, feta cheese & kale (contains sulphites)

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

Courgette dolma 15
with mushrooms ragout, fennel
& oregano (G/D)

Isli Patlican 9
aubergine purée with walnuts, crispy
coated aubergine chips (N/G)

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

Goats cheese & Mint Manti 19
with tomato & yoghurt (D/G)

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

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

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

SIDES

Wild Mushrooms 9
with truffle and fava beans (D)

Grilled Sweetcorn 8
with preserved lemon butter, Turkish
chilli flakes (D)

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

Triple-cooked chips 7
with garlic, lemin & chili

Pistachio Pilaf Rice 9
pistachio pilaf with spinach & herbs (N/D)

Fire! 5
chilli sauce, Turkish chilli pepper,
chopped chilli