



TO PONDER

**Isli Patlican 9**

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

**Çıtır Kalamar 9**

simit coated baby squid, avocado haydari (D/G)

**Peynir Ezmesi 9**

Char grilled red peppers and feta with tarhana chips (D/G)

**Börek 9**

filo wrapped feta with carrot, courgette & walnut (N/D/G)

**Muhammara 9**

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

STARTERS

**Karpuz Peynir 12**

burnt watermelon, sheeps cheese, tomato & pine nuts (N/D)

**Cig Köfte 14**

beef tartare with bulgur & baby gem (G)

**Firin Pancar 13**

roasted baby beetroot salad, goats cheese & corn bread (N/D)

**Levrek 15**

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

**Tuna 18**

Yellowfin tuna, Antep pistachio purée, puffed rice & Turkish chili (N)

**Halloumi & Cucumber Salad 14**

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

**Lamb Manti 19**

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

**Black Cabbage Sarma 15**

spiced lamb, rice & lamb consommé (D)

**Courgette Dolma 15**

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

**Umut's Bayildi 14**

confit of aubergine, slow-cooked onions, tomato sauce & feta (N/D)

**Yerelmasi Corbasi 12**

Jerusalem artichoke soup with aubergine purée (D)

**Acili Kanat 14**

chili grilled chicken wings with marash pepper

**Zeytinyagli Ahtapot 22**

marinated grilled octopus, black eyed beans & apple vinaigrette

THE BREAD OVEN

**Lahmacun 16**

spicy lamb, vegetables & herbs (G)

**Lahmacun Sögürme 14**

smoked aubergine and roasted garlic (G)

**Aged Kaşar Cheese Pide 15**

with slow-cooked organic egg (D/G)

**Sebzeli Pide 16**

goats cheese, baby spinach, cherry tomatoes, aubergine (D/G)

**Sucuk Pide 19**

home-made spicy sucuk (D/G)

KEBAPS

**Chicken Çağ Kebap 12**

marinated chicken (D/G)

**Çağ Kebap 16**

Wagyu beef & lamb (D/G)

**Yoğurtlu Kebap 28**

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

\* Dishes above only available for dinner

**Adana Kebap 24**

spicy minced lamb & burnt tomato (G)

**Ali Nazik 25**

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

**Shish Tavuk 16**

yoghurt & chili marinated grilled chicken (D/G)

MAINS

FROM THE OVEN

**Butter Poached Lobster 42**

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

**Baked Sea Bass Fillet 28**

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

**Keşkek 25**

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

**24 hour Slow Cooked Short Rib 38 (for two)**

Turkish chili BBQ glaze & spiced konya chick pea purée (D/G)

**Güveç 20**

clay pot baby vegetables, tomato & red pepper sauce

FROM THE GRILL

**Izgara Karides 28**

grilled tiger prawns with pickled fennel butter & shaved fennel salad (D)

**Whole Sea Bream 39 (for two)**

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

**Dover Sole 56 (for two)**

za'atar butter (D)

**Marinated Baby Chicken 25**

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

**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 70

SIDES

**Turkish Spoon Salad 9**

chopped vegetables & pomegranate dressing (N)

**Kale & Feta 9**

Lemon dressing & walnuts (N/D/G)

**Quinoa 9**

nuts, grains & pomegranate dressing (N)

**Fried Okra 9**

with tomato, preserved lemon & herbs (D)

**Grilled Sweetcorn 9**

with preserved lemon and saffron butter & Turkish chili flakes (D)

**Wild Mushrooms 9**

with truffle & fava beans (D)

**Triple-Cooked Chips 9**

with garlic, lemon & chili

**Pistachio Rice 9**

pistachio pilaf with spinach & herbs (N/D)

**Fire! 5**

house selection of chili sauce, Turkish chili flakes & fresh chili