



GLUTEN FREE MENU

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

Lamb Manti 19
tomato, roasted garlic yoghurt, thyme (D)

Acılı Kanat 14
chili grilled chicken wings with marash pepper

Courgette Dolma 15
wild mushroom ragout, fennel & oregano (D)

Tuna 18
Yellowfin tuna, Antep pistachio purée, puffed rice
& Turkish chili (N)
Karpuz Peynir 12
burnt watermelon, sheeps cheese, tomato & pine nuts (N/D)

Zeytinyağlı Ahtapot 22
marinated grilled octopus,
black eyed beans & apple vinaigrette

Lamb Cutlets 30
smoked aubergine, tomato, minted yoghurt (D)

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

Baked Sea Bass Fillet 28
with a sucuk crust & zeytinyagli pirasa (D)

Whole Grilled Sea Bream 39 (for two)
spiced herb rub, lemon dressing & havuc salatası (D)

Dover Sole 56 (for two)
za'atar butter (D)

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

150 Day Grain Fed Irish Rib-Eye 42
Turkish coffee & isot rub, crispy za'atar potatoes (D)

Turkish Spoon Salad 9
chopped vegetables, pomegranate dressing (N)

Kale & Feta 9
Lemon dressing & walnuts (N/D)

Halloumi & Cucumber Salad 9
fresh herbs, yoghurt dressing (D)