



## VEGETARIAN MENU

Börek 9

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

Isli Patlican 9

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

Umut's Bayildi 14

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

Karpuz Peynir 12

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

Firin Pancar 13

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

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

Turkish spoon salad 9

**chopped vegetables, pomegranate  
dressing** (N)

Kale & Feta 9

**Lemon dressing & walnuts** (N/D/G)

Aged Kashar Cheese Pide 15

**with slow-cooked organic egg** (D/G)

Güveç 20

**clay pot baby vegetables,  
tomato and red pepper sauce**

Sebzeli Pide 16

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

Quinoa 9

**nuts, grains & pomegranate  
dressing** (N)

Lahmacun Sögürme 14

**smoked aubergine and roasted garlic** (G)

Courgette dolma 15

**with mushrooms ragout, fennel  
& oregano** (G/D)

## SIDES

Wild Mushrooms 9

**with truffle and fava beans** (D)

Grilled Sweetcorn 9

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

Fried Okra 9

**with tomato, preserved lemon & herbs** (D)

Triple-Cooked Chips 9

**with garlic, lemin & chili**

Pistachio Rice 9

**pistachio pilaf with spinach & herbs** (N/D)

Fire! 5

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