



Fistik Set Menu

85 per person

Börek

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

Çıtır Kalamar

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

Levrek

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

Fırın Pancar

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

Zeytinyağlı Ahtapot

marinated grilled octopus, black eyed beans & apple vinaigrette

Lahmacun

spicy lamb, vegetables & herbs (G)

Cağ Kebap

Wagyu beef & lamb (D/G)

150 Day Grain Fed Irish Rib-Eye

Turkish coffee & isot rub & crispy za'atar potatoes (D)

Lamb Cutlets

smoked aubergine, tomato & minted yoghurt (D)

Izgara Karides

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

Pistachio Rice

pistachio pilaf with spinach & herbs (N/D)

Fırın Sütlaç

traditional Anatolian rice pudding, raspberries, rose ice-cream & lokum (D)

Hazelnut Baklava

whipped kaymak, caramelized milk sorbet & cinnamon (D/G/N)

Künefe

baked kadayif pastry, melted Majdule cheese, rose & orange blossom syrup, pistachio ice-cream (D/N/G)