



## GLUTEN FREE MENU

### STARTERS

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

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

Acili Kanat 14  
chili grilled chicken wings with  
marash pepper

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

Zeytinyagli Kereviz 12  
carrots, peas, potatoes & orange  
dressing

Halloumi & Mixed Leaf Salad 14  
fresh herbs, yoghurt dressing (D)

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

### MAINS

Baked Sea Bass Fillet 28  
with zeytinyagli pırasa (D)

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

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

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

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

### SIDES

Turkish Spoon Salad 11  
chopped vegetables,  
pomegranate dressing (N)

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