



TO PONDER

**Islı Patlican 9**  
walnuts & crispy aubergine chips  
(N/G)

**Peynir Ezmesi 9**  
char grilled red peppers and feta  
with tarhana chips (D/G)

**Muhammara 9**  
roasted red pepper,  
tomato & walnut dip (N/G)

COLD STARTERS

**Levrek 15**  
raw, thinly sliced, mustard, apple & radish  
shavings (N/D/G)

**Firin Pancar 13**  
roasted baby beetroot salad, goats cheese &  
corn bread (N/D)

**Cig Köfte 14**  
beef tartare with bulgur & baby gem (G)

**Halloumi & Mixed Leaf Salad 14**  
fresh herbs, yoghurt dressing,  
corn bread croûtons (D/G)

HOT STARTERS

**Umut's Bayıldı 14**  
confit of aubergine, slow-cooked onions,  
tomato sauce & feta (N/D)

**Yerelmasi Corbasi 12**  
Jerusalem artichoke soup with aubergine puree  
(D/N)

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

**Acılı Kanat 14**  
chili grilled chicken wings with maresh pepper

**Çıtır Kalamar 12**  
simit crust & avocado haydari (G/D)

**Börek 10**  
filo wrapped feta cheese with carrots,  
courgettes & walnuts (N/D/G)

THE BREAD OVEN

**Lahmacun 18**  
spicy lamb, vegetables & herbs (G)

**Lahmacun Sögürme 15**  
smoked aubergine and roasted garlic (G)

**Aged Kaşar Cheese Pide 16**  
slow-cooked organic egg (D/G)

**Sucuk Pide 19**  
home-made spicy sucuk (D/G)

EGGS

**Grilled Asparagus & Poached Egg 15**  
dukkah & nut brown butter

**Shaksuka 15**  
slow-cooked eggs with roasted  
peppers, tomato & onion

**Menemen 12**  
scrambled eggs with  
onion, peppers & tomato

**Sahanda Yumurta 12**  
fried eggs with  
homemade sujuk

FOR TWO OR MORE

**24-hour Slow-Cooked Short Rib 38**  
Turkish chilli BBQ glaze, spiced Konya  
chickpea purée (D)

**Lamb Shank Clay Pot 35**  
600gm lamb shank with baby onions,  
homemade red pepper paste

**Whole Grilled Sea Bream 39**  
spiced herb rub, lemon dressing,  
havuc salatasi

**Dover Sole 56**  
za'atar butter (D)

KEBAPS

**Çag Kebap 15**  
marinated chicken (D/G)

**Çag Kebap 18**  
Wagyu beef & lamb (D/G)

**Shish Tavuk 22**  
yoghurt & chili marinated grilled chicken (D/G)

**Yoğurtlu Kebap 29**  
Wagyu & lamb çag kebab, tomato sauce roasted  
garlic yoghurt & crispy croûtons (D/G)

FROM THE GRILL

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

**Izgara Karides 28**  
grilled tiger prawns with pickled fennel butter &  
shaved fennel salad (D)

**Adana Kebap 25**  
spicy minced lamb & burnt tomato (G)

**Ali Nazik 26**  
adana kebab on smoked aubergine with  
roasted garlic & yoghurt (D)

**Rib-Eye Steak, Turkish Coffee & Isot (D)**  
150 day grain fed rib eye 42  
Wagyu rib-eye grade 3-5 75

FROM THE OVEN

**Güvec 20**  
clay pot baby vegetables, tomato  
& red pepper sauce

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

**Keşkek 26**  
barley risotto with pulled lamb & spices (G/D)

**Mantarli Keşkek 28**  
barley risotto with wild mushrooms, truffle  
and sage (D/G)

**Marinated Baby Chicken 25**  
with pastry wrapped pilaf rice (G/N/D)

SIDES

**Grilled Sweetcorn 9**  
with preserved lemon butter & Turkish  
chili flakes (D)

**Pilaf Pistachio Rice 9**  
pistachio pilaf with spinach &  
herbs (N/D)

**Quinoa 9**  
nuts, grains & pomegranate  
dressing (N)

**Turkish Spoon Salad 11**  
chopped vegetables & pomegranate  
dressing (N)

**Fried Okra 9**  
with tomato preserved lemon & herbs (D)

**Wild Mushrooms 9**  
with truffle & fava beans (D)

**Triple-Cooked Chips 9**  
with garlic, lemon & chili

**Kale & Feta 9**  
lemon dressing & walnuts (N/D/G)

Fire! 5

house selection of chili sauce Turkish chili  
pepper & chopped chili