



## VEGETARIAN MENU

### STARTERS

Turkish spoon salad 11  
chopped vegetables, pomegranate  
dressing (N)

Quinoa 9  
nuts, grains & pomegranate  
dressing (N)

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

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

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

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

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

Courgette dolma 15  
with mushrooms ragout, fennel &  
oregano (D/G)

### THE BREAD OVEN

Lahmacun Sögürme 15  
smoked aubergine and roasted  
garlic (G)

### MAINS

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

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

### SIDES

Fire! 5  
house selection of chili sauce,  
Turkish chili flakes & fresh chili

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)

Wild Mushrooms 9  
with truffle and fava beans (D)