



TO PONDER

Isli Patlican 9

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

Börek 12

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

Peynir Ezmesi 9

char grilled red peppers & feta
with tarhana chips (D/G)



COLD STARTERS

Çiğ Köfte 14

beef tartare with bulgur & baby
gem (G)

Karpuz Peynir 12

compressed watermelon, sheep
cheese, tomato & pine nuts (N/D)

Lakerda 18

yellowfin cured tuna with compressed
cucumber, tarama & botarga (G)

Levrek 15

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

Kale & Sprout 9

feta & walnuts (N/D/G)

Zeytinyağlı Kereviz 12

smoked celeriac, carrots, peas,
potatoes & orange dressing

Halloumi & Mixed Leaf Salad 14

fresh herbs, yoghurt dressing & corn bread
croûtons (D/G)

Firin Pancar 13

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

HOT STARTERS

Umut's Bayildi 14

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

Lamb Manti 19

tomato, roasted garlic yoghurt &
thyme (D/G)

Black Cabbage Sarma 15

spiced lamb, rice & lamb consommé (D)

Courgette Dolma 15

wild mushroom ragout, fennel &
oregano (G/D)

Çıtır Kalamar 12

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

Ezogelin Corbasi 12

red lentil soup with minted chili
butter (D/G)

Zeytinyağlı Ahtapot 22

marinated grilled octopus,
black eyed beans & apple vinaigrette

Tantuni 19

diced wagyu beef, paprika &
lavash (D/G)

THE BREAD OVEN

Lahmacun 18

spicy lamb, vegetables & herbs (G)

Lahmacun Söğürme 15

smoked aubergine, vegetables & roasted garlic (G)

Aged Kaşar Cheese Pide 16

with slow-cooked organic egg (D/G)

Sucuk Pide 19

home-made spicy sucuk (D/G)

KEBAPS

Cağ Kebap 15

marinated chicken (D/G)

Cağ Kebap 18

wagyu beef & lamb (D/G)

Yoğurtlu Kebap 29

wagyu & lamb cağ kebab, tomato sauce roasted
garlic yoghurt & crispy croûtons (D/G)

* Dishes above only available for dinner

Adana Kebap 25

spicy minced lamb & burnt tomato (D/G)

Ali Nazik 26

adana kebab on smoked aubergine with roasted
garlic & yoghurt (D)

Shish Tavuk 22

yoghurt & chili marinated grilled chicken (D/G)

FROM THE GRILL

Izgara Karides 28

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

Sea Bream Fillet 24

spiced herb rub, lemon dressing & havuc salatasi (D)

Rib-Eye Steak, Turkish Coffee & Isot (D/G)

Lake District 36 day dry aged rib eye 42

Jack's Creek wagyu rib-eye grade 6-7 75

Lamb Cutlets 30

smoked aubergine, tomato & minted yoghurt (D)

Baby Chicken 25

circassian sauce & paprika butter (N/D/G)

Dover Sole 56

za'atar butter (D)

FROM THE OVEN

Baked Sea Bass Fillet 28

with a sucuk crust & zeytinyagli pırasa (D/G)

Lamb Shank Clay Pot 35

lamb shank with baby onions, red pepper paste

24 hour Slow Cooked Short Rib 38

Turkish chili BBQ glaze & spiced konya chick pea puree (D/G)

Keşkek 26

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

Mantarlı Keşkek 28

barley risotto with wild mushrooms, truffle & sage (D/G)

Güveç 20

clay pot of baby vegetables, tomato & red pepper sauce

SIDES

Turkish Spoon Salad 11

chopped vegetables & pomegranate
dressing (N)

Wild Mushrooms 9

with truffle & fava beans (D)

Triple-Cooked Chips (G/D)

with garlic, lemon & chili 9
or Truffle and parmesan 15

Fried Okra 9

with tomato, preserved
lemon & herbs

Izgara Brokoli 10

grilled broccoli with Antep
pistachio butter (N/D)

Quinoa 9

nuts, grains & lemon
dressing (N)

Black Truffle 12

Shaved black truffle (3 grams)

Pistachio Rice 9

pistachio pilaf with spinach &
herbs (N/G)