



## Fistik Set Menu

£85 per person

Isli Patlican

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

Börek

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

Çıtır Kalamar

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

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Levrek

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

Firin Pancar

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

Çiğ Köfte

**beef tartare with bulgur & baby gem** (G)

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Lahmacun

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

Shish Tavuk

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

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**Jack's Creek Wagyu Rib-Eye Steak, Turkish Coffee & Isot  
grade 6-7 & crispy za'atar potatoes** (D/G)

Lamb Cutlets

**smoked aubergine, tomato & minted yoghurt** (D)

Izgara Karides

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

Izgara Brokoli

**grilled broccoli with Antep pistachio butter** (N/D)

Turkish Spoon Salad

**chopped vegetables & pomegranate dressing** (N)

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Firin 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)