



GLUTEN FREE MENU

COLD STARTERS

Zeytinyağlı Kereviz 12
smoked celeriac, carrots, peas,
potatoes & orange dressing

Karpuz Peynir 12
compressed watermelon, sheep
cheese, tomato & pine nuts (ND)

Kale & Sprout 9
feta & walnuts (ND)

Quinoa 9
nuts, grains & lemon dressing (N)

Levrek 15
thinly sliced raw seabass, mustard,
apple & shaved radish (ND)

HOT STARTERS

Çitir Kalamar 12
simit coated baby squid, avocado
haydari (D)

Lamb Manti 19
tomato, roasted garlic yoghurt &
thyme (D)

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

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

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

KEBAPS

Cağ Kebap 15
marinated chicken (D)

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

Cağ Kebap 15
wagyu beef & lamb (D)

FROM THE GRILL

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

Rib-Eye Steak, Turkish Coffee & Isot (D)
Lake District 36 day dry aged rib eye 42
Jack's Creek wagyu rib-eye grade 6-7 75

Sea Bream Fillet 24
spiced herb rub, lemon dressing &
havuc salatası (D)

Dover Sole 56
za'atar butter (D)

FROM THE OVEN

Lamb Shank Clay Pot 35
lamb shank with baby onions, red
pepper paste

Güveç 20
clay pot of baby vegetables,
tomato & red pepper sauce

SIDES

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

Triple-Cooked Chips (D)
with garlic, lemon & chili 9
or truffle and parmesan 15

Fried Okra 9
with tomato, preserved lemon
& herbs