

## GLUTEN FREE MENU

### Crudités 7.50

raw vegetables, red pepper yoghurt (D)

### Çıtır Kalamar 9.50

simit coated baby squid, avocado haydari (D) (potato starch)

### Whitebait 9.50

crispy fried whitebait, chilli, lime & almond tarator (N/G/D)

### Freshly Shucked Oysters 19.50

with tomato, preserved lemon & pomegranate

### Grilled Black Cabbage Sarma 15.00

with a spiced lamb & rice, lamb consommé (D)

### Lamb Manti 16.50

tomato, roasted garlic yoghurt, thyme (D)

### Acılı Kanat 12.00

chilli grilled chicken wings with Marash pepper

### Tuna 17.50

Yellowfin tuna, Antep pistachio purée puffed rice & Turkish chilli (N)

### Karpuz Peynir 18.50

burnt watermelon, sheep's cheese, tomato & pine nuts (N/D)

### Zeytinyağlı Ahtapot 19.00

marinated grilled octopus,  
black eyed beans & apple vinaigrette

### Lamb Cutlets 28.00

smoked aubergine, tomato, minted yoghurt (D)

### Güvec 19.50

clay pot baby vegetables, tomato and red pepper sauce

### Whole Grilled Sea Bass 36.00

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

### 24 hour Slow Cooked Short Rib 38.00

Turkish chilli BBQ glaze, spiced konya chick pea purée (D)

### 150 Day Grain Fed Irish Rib-Eye 32.50

Turkish coffee & isot rub, crispy za'atar potatoes (D)

### Turkish Spoon Salad 7.00

chopped vegetables, pomegranate dressing (N)

For food allergies and intolerances please speak to a member of staff about your requirements.

Allergens are present in our kitchen, so we cannot guarantee dishes are 100% allergen free.

A – contains alcohol, D – contains dairy, G – contains gluten, N – contains nuts. Please note fish may contain bones. A discretionary service charge of 12.5% will be added to your bill. All prices are in GBP and include 20% VAT.