

## FESTIVE VEGETARAN MENU

65 per person

### Crudité

raw vegetables, red pepper yogurt (D)

### Börek

Filo wrapped feta cheese with carrots, courgette & walnuts (G/N/D)

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### Firin pancar

roasted baby beetroot salad, goat's cheese & cornbread (D/G/N)

### Karpuz Peynir

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

### Courgette Dolma

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

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### Kale

Brussel sprout with walnuts & feta (N/D/G)

### Aged Kashar Cheese Pide from Black Sea with truffle (D/G)

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### Güvec

clay pot baby vegetables, tomato and red pepper sauce

### Umut's Bayildi

grilled confit of aubergine, slow-cooked onions, tomato sauce & goat's cheese (N/D)

### Gözleme

spinach & kale with Tulum cheese (D/G)

### Turkish Spoon Salad

chopped vegetables, pomegranate dressing (N)

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### Firin Sütlaç

traditional Anatolian rice pudding, raspberries,  
rose ice cream & lokum (D)

### Orange & Almond Revani

orange & almond cake with caramel, charred orange & fennel ice-cream (N/D)

Muscat de Rivalsates, Domaine Lerys, France NV