

TO START WITH

Anatolian Fizz 17
gin, raspberry, lemon, champagne

Nazar Sour 16
vodka, cardamom, lemon, pear, champagne foam

Ruya Negroni 16
gin, Turkish coffee, Campari, vermouth

MEZE

COLD

- Isli Patlican** Aubergine & walnut puree, crispy coated aubergine chips (N) 9
Lakerda salt cured tuna with compressed cucumber, tarama & bottarga (G) 16
Halloumi & Mixed Leaf Salad fresh herbs dressing & corn bread croutons (D/G) 11
Oysters tomato, preserved lemon & pomegranate 18
Turkish Spoon Salad chopped vegetables & pomegranate dressing (N) 11
Karpuz Peynir watermelon, sheep cheese, tomato and pine nuts (D/N) 13
Antep Fıstıklı Rafık feta cheese, goat curd, pistachios & sourdough bread (D/G/N) 11
Zeytinyağlı Enginar artichokes, pomegranate & pine nuts (N) 12

HOT

- Courgette Dolma** wild mushroom ragout, fennel & oregano (D/G) 14
Zeytinyağlı Ahtapot grilled octopus, black eyed beans, apple vinaigrette 17
Icli Kofte lamb & bulgur wheat dumplings, walnut butter & yoghurt (D/G/N) 18
Çıtır Kalamar simit coated baby squid, avocado haydari (D/G) 12
Shish Tavuk Kebap yoghurt & chilli marinated grilled chicken (D/G) 22
Umut's Bayildi confit of aubergine, slow-cooked onions, tomato sauce & feta (D/N) 16
Börek filo wrapped feta, carrot, courgette & walnut (D/G/N) 10
Adana Kebap hand-cut lamb & burnt tomato (D/G) 25
Fırınlanmış Kemik Iligi roasted bone marrow with slow cooked beef & hummus (G) 16

BREAD OVEN

- Lahmacun** spicy lamb, vegetables & herbs (G) 18
Aged Kaşar Cheese Pide slow cooked organic egg (D/G) 16
Truffle Cheese Pide truffle butter, slow cooked organic egg (D/G) 20
Sucuk Pide home-made spicy sucuk (D/G) 19
Fresh House Breads (G)
Pide 5 Simit 5

LARGER PLATES

- Rib-Eye Steak** Turkish Coffee & Isot 36 days dry aged rib-eye (D/G) 35
Izgara Karides prawn with pickled fennel butter (D) 26
Lamb Cutlets smoked aubergine, tomato & minted yoghurt (D) 30
Grilled Seabass & Zeytinyağlı Pırasa Antep pistachio crust, baby leeks, carrots & rice (N) 27
Keşkek barley risotto, pulled lamb & spices (D/G) 28
24 hours Slow Cooked Short Rib Turkish chili BBQ glaze & spiced Konya chickpea puree (D/G) 36
Mantarlı Keşkek barley risotto, wild mushrooms, truffle & sage (D/G) 28
Grilled Lobster with Eriste half of lobster with Eriste pasta and Panko bread crumb (D/G) 35
Yogurtlu Kebap* aged beef & lamb, tomato sauce, roasted garlic yoghurt & croutons (D/G) 29
** Only available for the dinner service * Not available on Sundays*

TO ADD

- Pistachio Rice** pistachio pilaf, spinach & herbs (G/N) 8
Izgara Broccoli grilled Tenderstem broccoli, hazelnut puree & sucuk vinaigrette (D/N) 9
Fire! harissa, Turkish chilli pepper & chopped chilli 5
Triple-Cooked Chips
garlic & chilli 7 truffle & Parmesan (D) 8