

VEGAN MENU

TO START WITH

Anatolian Fizz 17
gin, raspberry, lemon, champagne

Ruya Negroni 16
gin, Turkish coffee,
Campari, vermouth

COLD

Isli Patlican* aubergine & walnut puree, crispy coated aubergine chips (G/N) 9
**Contains honey*

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

Zeytinyagli Enginar artichokes, pomegranate & pine nuts (N) 12

Izgara Broccoli grilled tenderstem broccoli, hazelnuts & lemon & garlic dressing (N) 9

Karpuz Peynir watermelon, tomato and pine nuts (N) 13

HOT

Umut's Bayildi confit of aubergine, slow-cooked onions, tomato sauce (N) 16

Courgette Dolma wild mushrooms ragout, fennel & oregano with tomato sauce on the side 14

Pistachio Rice pistachio pilaf, spinach & herbs (G/N) 8

Fire! harissa, Turkish chilli pepper & chopped chilli 5

Triple-Cooked Chips

garlic & chilli 7 truffle 8

BREAD OVEN

Fresh House Breads (G)

Pide 5