



Snacks & Dips

Jerusalem Pita – 1,5

Round flatbread with a pocket

Amber Hummus Salsa – 5

Served with pita

Labneh Beets – 7

Basil Labneh, beetroot, pistachios, served with pita

Marinated Olives – 2

Kalamata & green Chalkidiki

Cheese & Cured

Cheese Board – 9,5

(please ask your waiter/ess for todays cheeses)

Meat Board – 9,5

(please ask your waiter/ess for todays meats)

Vegetables

Cauliflower – 6

Fried cauliflower, crispy shallots, green tahini, pomegranate, dukkah

Aubergine – 7

Grilled aubergine, chilli maple labneh, chimi churi

Kofte – 5,5

Stuffed gem lettuce with lentil kofte, pomegranate gremolata

Beetroot – 8

Burnt truffle goats cheese mousse, roasted & pickled beetroot, toasted chilli peanuts, zatar cracker

Fish

Ezme – 9

Salmon tartare, Turkish chilli mashed salad

Squid – 7

Crispy fried squids, harissa mayo

Seabass – 8

Spinach escabeche, pomegranate caramelised shallots puree.

Meat

Liver – 7,5

Toasted almonds, cumin chicken liver, minted lime yogurt

Crispy Chicken Thighs – 7

Pickled Sharon fruit, chilli mayo, red slaw

Pork Belly – 9

Pickled chillies, fried polenta cubes and kimchi

Pide

Burnt Leeks – 9

Blue cheese, caramelized onions, red basil, figs

Lamb Belly – 10

Sweet potatoes, spring onions, tomatoes,, parsley, harissa yogurt.

Chorizo – 8

Caramelised onions, rocket, cherry tomato, goats cheese

Feast

Glazed Lamb Shoulder – 18

Smoked aubergine, labneh, chilli butter pita croutons

Whole Trout – 22

Leek, potato, onions, tomato & Raki butter sauce & fresh herbs

Sides

House Fried Potato – 4

Chives, parmesan, truffle oil, served with Harissa mayo

Mediterranean Salad – 6

Cucumber, tomatoes, peppers, pomegranate, molasses, feta cheese

Sweets

Tahini Fondant – 4,5

Chocolate, tahini, vanilla iccream

Babka – 7

Pistachio-Almond- sultanas, dipped in to orange syrup served with vanilla ice cream

Cheesecake – 6

Mascarpone with brownie base and honey roasted rhubarb

Panna cotta – 4

Coconut , rose jam, petals