



We recommend choosing one dish from each section

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## Snacks & Dips

### Amber hummus salsa

Served with grilled pita – 6

### Marinated olives

Green Chalkidiki, tarragon – 3,5

### Mango Butter

Served with house sourdough bread – 4,5

### Kofte

Stuffed gem lettuce with lentils & bulgur kofte, sumac pomegranate gremolata – 7

### Salt cod fritters

Tartare sauce – 8

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## Small Plates

### Cauliflower

Fried cauliflower, crispy shallots, green tahini, pomegranate, dukkah – 9

### Aubergine

Chilli maple labneh, roasted peppers, dukkah – 9

### Chicken Chop

Dabu dabu sauce, hazelnuts & coconut flakes – 9

### Ceviche

Sea bass, mango, chilli, soft herbs & tiger milk – 10

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## Medium Plates

### Glazed lamb shoulder

Burnt aubergine, yogurt, chilli butter, pita croutons – 16

### Pork belly

Fried polenta, house kimchi, parmesan – 13

### Stone bass

Chared hispy cabbage, miso creme fraiche, edamame, dill – 12

### Traditional Pide

Minced lamb, peppers, onions, tomato, parsley – 8

### Burnt leeks Pide

Blue cheese, caramelised onions, basil, figs – 10

### Nduja Pide

Spinach, cherry tomatoes, house cokelek cheese – 9

(Sides for the table)

### House fried potato

Chives, truffle oil, harissa mayo – 4,5

### Heritage tomatoes

Strawberries, balsamic glaze, basil – 6

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## Sweets

### Chocolate mousse

Blackberries, tahini cookie crumble – 6

### Mango baklava

Mango custard, mascarpone and whisky cream, pistachios, crispy filo – 6