



## We recommend choosing one dish from each section

### Snacks & Dips

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#### 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

#### Lettuce

Elderflower cordial, whipped yogurt, harissa – 5,5

#### Salt cod fritters

Tartare sauce – 8

### Small Plates

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#### Cauliflower

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

#### Aubergine

Burnt aubergine, miso ponzu, brined cherry tomatoes, smoked almonds sumac oil – 10

#### Fried chicken

Mango, Soft herbs, asian dressing – 9

#### Smoked Salmon

Honey mustard glazed cucumbers, creme fraiche, Shiso – 8

#### Jerusalem Artichokes

### Medium Plates

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#### Glazed lamb shoulder

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

#### Pork Cheeks

Soya and honey braised with Plum jam & charred onion wedges – 13

#### Stone bass

Langoustine bisque, shoestring potatoes, brussels sprouts shells – 12

#### Traditional Pide

Minced lamb, peppers, onions, tomato, parsley – 9

#### Burnt leeks Pide

Blue cheese, caramelised onions, basil, figs – 11

#### Nduja Pide

Spinach, cherry tomatoes, house cokelek cheese – 10

(Sides for the table)

#### House fried potato

Chives, truffle oil, cemen mayo – 4,5

#### Brussels sprouts

Turmeric cauliflower, cranberries, almonds, balsamic glaze – 4,5

### Sweets

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#### Figs

Italian meringue, honey, thyme, pistachios, tahini crumbles – 6

#### Pumpkin, Pumpkin, Pumpkin

Torched candied pumpkin, Pumpkin seeds icecream, miso caramel, pumpkin seeds – 6