



We recommend choosing one dish from each section

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

Small Plates

Cauliflower

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

Aubergine

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

Fried chicken

Mango, soft herbs, lime leaf dressing – 9

Hot Smoked Salmon

Honey mustard glazed cucumbers, creme fraiche, shiso – 9

Beetroot

Tofu hummus, candied orange zest, hazelnut, basil oil, dill – 9

Medium Plates

Glazed lamb shoulder

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

Grilled Sea bass

Macademia tahini, lemon yogurt, broccolini stems – 10

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

Figs

Honey, thyme, pistachios, creme fraiche, tahini crumble – 6

Pumpkin, Pumpkin, Pumpkin

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