



**We recommend choosing one dish from each section**

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## Snacks & Dips

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### Hummus

Chickpea salsa, served with grilled pita – 6

### Trio

Green harissa, red harissa, Turkish pepper, yogurt – 6

### Marinated olives

Green Chalkidiki, tarragon – 3,5

### Burnt butter

Almonds, apricots, dill, house challah bread – 4,5

### Kofte

Stuffed gem lettuce with lentils & bulgur kofte, sumac pomegranate gremolata – 7,5

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## Small Plates

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### Cauliflower

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

### Aubergine

Burnt aubergine, pickled walnuts, sumac oil, rose petals, walnuts – 10

### Chicken

Crispy chicken with spicy honey & lime glaze, nuts – 9

### Squid

Deep fried squid with house tartare – 8

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## Medium Plates

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### Glazed lamb shoulder

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

### Pork cheeks

Duck fat confit cheeks & apricots, wild garlic pesto crispy shallots – 12

### Grilled Sea bass

Vine leaves, soured cream, grape relish, verbana oil – 12

(Side for the table)

### Fatoush salad

Feta, Turkish peppers, tomato, soft herbs, cucumber, sourdough croutons – 7

### Smoked Potatoes

Steamed, smoked, roasted, chives, aioli – 4,5

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## Sweets

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### Chocolate Babka

Miso caramel, fried banana, hazlenuts, chantilly cream – 6

### Beets and Goats

Candied beetroot, goats cheese icecream, micro basil, basil oil, tahini crumble – 6

### Kunefe

Melty mozzarella sandwiched with kadaifi pastry soaked in orange syrup and pistachios – 7