



We recommend choosing one dish from each

Snacks & Dips

Hummus

Chickpea salsa, served with grilled pita – 6

Trio

Green harissa, red harissa, Turkish pepper, yogurt with grilled pita – 6

Marinated olives

Green Chalkidiki, tarragon – 3,5

Burnt butter

Almonds, apricots, dill, house challah bread – 6

Kofte

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

Small Plates

Cauliflower

Fried cauliflower, crispy shallots, green tahini, pomegranates, 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

Medium Plates

Glazed lamb shoulder

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

Hanger steak

Tarragon and capers dressing, hazelnuts cream – 14

Ceviche

Sea bass, mango, chilli, soft herbs and tiger milk – 12

(Sides for the table)

Watermelon

Feta, hazelnuts, basil oil and pomegranate mollases – 7

Smoked Potatoes

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

Pides

Traditional

Minced lamb, peppers, onions, tomato, herbs & spices – 10

Burnt leeks

Blue cheese, caramelised onions, basil, figs – 11

Nduja

Spinach, cherry tomatoes, house cokelek cheese – 11

Sweets

Chocolate Babka

Miso caramel, fried banana, hazelnuts, mascarpone cream – 6

Pavlova

Strawberry, clotted cream, mint and basil oil – 7

Pumpkin seeds Ice cream

Fig leaf infused oil and tahini crumble – 6

Mon – Sun: 17:00 – 22:00
DINNER

All our foods is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free. For those who suffer serious allergies, please speak with a manager for further information.

A discretionary service charge of 12.5% will be added to your bill.