



We recommend choosing one dish from each

## Snacks & Dips

### Hummus G,SS,SD

Chickpea salsa, served with grilled pita – 6

### Trio G,D

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

### Marinated olives

Green Chalkidiki, tarragon – 3,5

### Burnt Butter G,D,N,SD

Almond, apricot, dill, challal bread - 6

## Small Plates

### Cauliflower G,SS,N

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

### Aubergine D,N,SD

Garlic & thyme roasted aubergine, zough, fig and ginger chutney – 11

### Beetroots N,SD

Hazelnut Tofu, char-grilled onion, preserved blackberries, basil oil – 10

### Crispy chicken D,G,SD,M,F

Fried chicken, house kimchi, tahini dressing, aleppo – 9

### Grilled broccoli stem D,P

Garlic yogurt, peanut and chilli dabu-dabu, smoked oil – 7

### Kofte G,SD

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

### Trout F

Lime leaf oil, Jalapeno dressing, grapes, Turkish chilli peppers – 11

### Squid G,MS,E,SD

Deep fried squid with house tartare – 8

## Medium Plates

### Glazed lamb shoulder G,D,SD

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

### Hanger steak S,M,N,MS

Tarragon and capers dressing, hazelnuts cream – 14

### Grilled Seabass G,D,N

Grilled broccolini, Macadamia tahini, lemon yoghurt, sumac shallots – 13

(Side for the table)

### Smoked Potatoes D,E,SD

Steamed, smoked, roasted, chives, aioli – 6

## Pides

### Traditional G

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

### Burnt leeks G,D

Blue cheese, caramelised onions, basil, figs – 11

### Nduja G,D,E

Spicy pork sausage, spinach, cherry tomatoes, house cokelek cheese, egg yolk – 11

## Sweets

### Chocolate mousse D,G,SS

Pumpkin ice cream, Fig leaf oil, tahini crumble – 6

### Mango Baklava G,D,N

Mango custard, Mascarpone and whisky cream, crispy filo, pistachios – 7,5

**G-** Gluten, **S-** Soya, **L-** Lupin, **C-** Celery, **D-** Dairy, **E-** Eggs  
**SD-** Sulphur Dioxide, **CR-** Crustaceans, **M-** Molluscs,  
**MS-** Mustard, **SS-** Sesame, **N-** Nuts, **P-** Peanuts, **F-** Fish

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.