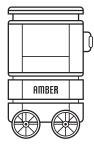
#### We recommend choosing one dish from each



# Snacks & Dips

Hummus G,SS,SD Chickpea salsa, served with grilled pita – 6,5

**Trio 6,D** Green harissa, red harissa, Turkish pepper, yogurt with grilled pita - 6,5

**Marinated olives** Green Chalkidiki, tarragon – 3,5

Burnt Butter G,D.N,SD Almond, apricot, dill, Challah bread - 6,5

## **Small Plates**

#### Cauliflower G,SS,N

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

#### Aubergine G,N,SD

Gremolata, pickled walnuts, walnut Brittle, date syrup, sumac oil –11

#### Zucchini halloumi fritters G,D

Garlic yogurt, fresh mint - 8

#### Grilled chicken G,SD

Preserved lemon and herb marinated, crispy shallots, zough, aleppo – 9

#### Grilled broccoli stem D,P

Garlic yogurt, peanut and chilli dabu-dabu, smoked oil – 7,5

#### Kofte G,SD

Stuffed gem lettuce with lentils & bulgur kofte, pomegranate, sumac– 8

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

#### Squid G,MS,E,SD

Deep fried squid with house tartare – 9

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

### **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 – 15

Grilled Seabass G,D,N Grilled broccolini, Macadamia tahini, lemon yoghurt, sumac shallots – 15

(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 – 11

Burnt leeks G,D Blue cheese, caramelised onions, basil, figs -12

Nduja G,D,E Spicy pork sausage, spinach, cherry tomatoes, house cokelek cheese, egg yolk – 12

### Sweets

**Poached Rhurbarb G,D,N** Thyme, frozen soured cream, kadaifi, pistachios, rose petals-9

Fondant 6,D,SS Dark Belgian chocolate, tahini, Vanilla pod Ice cream– 8,5

Mango Baklava G,D,N Mango custard, whipped Mascarpone, crispy filo, pistachios – 7,5

**Pumpkin seeds ice cream G,N** Roasted Hazelnuts and rolled oats, fig leaf oil – 7

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.

