



We recommend choosing one dish from each

## Snacks & Dips

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### Hummus G,SS,SD

Chickpea salsa, served with grilled pita – 6,5

### Trio G,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

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### 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

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### 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

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### 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

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### Poached Rhubarb G,D,N

Thyme, frozen soured cream, kadaifi, pistachios, rose petals – 9

### Fondant G,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

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.