



We recommend choosing one dish from each

Snacks & Dips

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

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

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

Fondant G,D,SS,E

Dark Belgian chocolate, tahini, Vanilla pod Ice cream – 7,5

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.