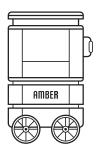
We recommend choosing one dish from each section



Snacks & Dips

Hummus G,SS,SD

Chickpeas & sultanas salsa, served with grilled pita – 7

Atom G,D

Labneh, harissa, crispy shallots, served with grilled pita – 7

Marinated olives

Green Chalkidiki, tarragon - 3,5

Burnt butter G,D,N,SD

Almonds, apricot, dill, challah bread - 7

Small Plates

Zucchini halloumi fritters G.D.

Garlic yogurt, fresh mint - 8

Kofte G,SD

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

Cauliflower G,SS,N

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

Aubergine G,N,SD

Miso ponzu, cherry tomato, smoked almonds, sumac oil –10

Ceviche F,S

Stone bass, mango, chilli, soft herbs, leche de tigre, kafir lime leaf oil – 12

Grilled chicken thighs G,SD

Preserved lemon and herb marinated, crispy shallot, zough, aleppo – 11



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

Balik ekmek G,D,F

Grilled seabass on toasted challah, lemon yogurt, gem lettuce, grapes, lime leaf oil – 14,5

Steak piyaz S,SS,CR,F

Haricot beans salad, miso tahini, kimchi – 13

Glazed lamb shoulder G,D,SD

Burnt aubergine, yogurt, chilli butter, pita croutons – 16,5

(Side for the table)

Smoked Potatoes D,E,SD

Steamed, smoked, roasted, chives, creme fraiche – 6

Green crunch G,N,SD

Rocket, parsley, spinach, red pepper, pita crunch, smoked almonds, pomegranate mollasses – 7,5

Pides

Traditional G

Minced lamb, peppers, onions, tomato, herbs & spices – 11

Burnt leeks G,D

Blue cheese, caramelised onions, basil, figs – 12

Wild mushrooms G,D,E

Taleggio, chives, egg yolk, zaatar, truffle oil – 14,5

Nduja G,D,E

Spicy pork sausage, spinach, cherry tomatoes, house cokelek cheese, egg yolk – 12

Sweets

Pumpkin seeds ice cream G,N

Roasted Hazelnuts and rolled oats, fig leaf oil – 7

Mango Baklava G,D,N

Mango custard, whipped Mascarpone, crispy filo, pistachios – 7,5

Poached Rhurbarb G,D,N

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

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.