



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

## 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 Rhubarb G,D,N

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

Tue – Sun: 17:00 – 22:00  
**DINNER**

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

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.