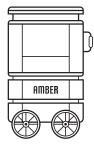
We recommend choosing one dish from each section



Snacks & Dips

Hummus 6,SS,SD Chickpeas & sultanas salsa – 6,5

Atom G,D Labneh, harissa, crispy shallots – 6,5

Marinated olives Green Chalkidiki, tarragon – 4

Burnt butter G,D,N,SD Almonds, apricot, dill, challah bread – 8

Jerusalem pita 6 Round flatbread with a pocket - 1,5

Corn bread E,N Nigella seeds, spring onions, parsley – 3,5

Small Plates

Zucchini halloumi fritters G,D Garlic yogurt, fresh mint – 8

Kofte G,SD

Stuffed gem lettuce with lentils & bulgur kofte, pomegranate, sumac – 9

Cauliflower G,SS,N Fried cauliflower, crispy shallots, green tahini, pomegranate, dukkah – 11

Aubergine G,N,SD

Miso ponzu, cherry tomato, smoked almonds, sumac oil –11

Ceviche F,S

Sun: 17:00 – 22:00

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 – 12

Medium Plates

Balik ekmek G,D,F

Grilled seabass on toasted challah, lemon yogurt, gem lettuce, grapes, lime leaf oil – 15,5

Hanger steak S,M,N,MS Tarragon and capers dressing, hazelnuts cream – 15

Glazed lamb shoulder G,D,SD Burnt aubergine, yogurt, chilli butter, pita croutons – 17,5

(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

<u>Pides</u>

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

Burnt leeks G,D Blue cheese, caramelised onions, basil, figs – 14

Wild mushrooms G,D,E Taleggio, chives, egg yolk, zaatar, truffle oil – 14,5

Nduja 6,D,E Spicy pork sausage, spinach, cherry tomatoes, house cokelek cheese, egg yolk – 13

Sweets

Pumpkin seeds ice cream G,N Roasted Hazelnuts and rolled oats, fig leaf oil – 8

Mango Baklava G,D,N Mango custard, whipped Mascarpone, crispy filo, pistachios – 9

Chocolate mousse S,G,D Home made vanilla ice cream, miso caramel, kadaifi, lime zest – 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

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.