



We recommend choosing one dish from each section

Snacks & Dips

Hummus G,SS,SD

Chickpeas & sultanas salsa – 6,5

Atom G,D,SD

Labneh, fermented chilli, crispy shallots – 6,5

Marinated olives

Green Chalkidiki, tarragon – 4

Burnt butter G,E,D,N,SD

Almonds, apricot, dill, challah bread – 8

Jerusalem pita G

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,E

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,S

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

Ceviche F,S,G

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

Crispy chicken G,SD,E,MS,D,F

Cajun spiced, gem lettuce, tomato chilli jam, soured cucumber, aioli – 12

Tenderstem broccoli S,D,G

Perfumed with lemons & garlic, black sesame, lemon yogurt, crispy shallots – 7

Prawns CR,D,G,E,SD

Sucuk baharat butter, coriander, grilled lemon – 16

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,E,SD

Grilled seabass on toasted challah, balsamic caramelised onion, lemon yogurt, gem lettuce, dill oil – 15,5

Hanger steak G,S,M,N,MS,SD

Tarragon and capers dressing, hazelnuts cream – 17

Glazed lamb shoulder G,D,SD

Burnt aubergine, yogurt, chilli butter, pita croutons – 17,5

(Side for the table)

Smoked Potatoes D,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 – 12

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 G,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 milk ice cream, miso caramel, kadaifi, lime zest – 9

Tue – 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.