

TO PONDER

İsli Patlıcan

eggplant puree with walnuts,
crispy coated eggplant crisps
(N/G)

Olives

served warm with
Turkish tea leaves & herbs

Muhammara

roasted red pepper
tomato walnut dip
(G/N)

Crudité

raw vegetables, red pepper
yogurt
(D)

COLD STARTERS

Tuna

raw tuna, Antep pistachio puree,
puffed rice Turkish chilli (N)

Lakerda

salt cured bonito,
compressed cucumber & tarama (G)

Kısır Salatası

bulgur, tomato & chilli salad with fresh
herbs (G)

Fırın Pancar

roasted baby beetroot,
goat cheese & corn bread (D/G/N)

Karpuz Peynir

burnt watermelon, sheep cheese,
tomato and pine nuts (D/N)

Levrek

seabass sashimi with mustard,
apple & shaved radish (D/N/G)

HOT STARTERS

Çıtır Kalamar

simit coated baby squid, avocado
Haydari & spicy red pepper dip (D/G)

Confit of Baby Artichoke

warm salad with
pine nuts & pomegranate (N)

Mantı

tomato, roast garlic,
yogurt & thyme (G/D)

Izgara Ahtapot

marinated grilled octopus, black eyed
beans & apple vinaigrette

Açılı kanat

Fire! Chili grilled chicken wings with
Marash pepper

Olive oil Baked Eggplant

confit of eggplant,
slow cooked onion, tomato & feta (D/N)

CENTRAL OVEN

Çağ Kebap (tek şiş)

Marinated chicken (G/D)

beef & lamb (G/D)

Lahmacun

spicy lamb vegetables & herbs (G)

2 cheese Pide from Black Sea

with slow cooked egg (D/G)

Cheese Pide with homemade (G/D)

Pastırma OR Sujuk

Yoğurtlu Kebap

lamb and wagyu cag kebab, tomato sauce
& roasted garlic yogurt (D/G)

Gözleme

with baby spinach & Tulum cheese (G/D)

IZGARA

Beef Entrecote

Turkish coffee & izot rub & crispy Zaatar potatoes (D)

Marinated Chicken

veiled rice (G/D/N)

Adana Kebap

spicy minced lamb, burnt tomato (G)

Lamb Cutlets

smoked eggplant, tomato & minted yogurt (D)

Whole Grilled Seabream

with a spiced herb rub, lemon dressing & Havuc
salatasi (for 2) (D)

MUTFAK

Meatballs with Grilled Artichoke

smoked tomato sauce, yogurt & herbs (D/G)

Grilled Tiger Prawns

with fennel butter and shaved fennel salad (D)

Keşkek – Barley risotto

with pulled lamb & spices (G/D)

Güveç

clay pot baby vegetables in a tomato and red
pepper sauce

SALADS

Turkish Spoon Salad

chopped vegetables
in pomegranate dressing (N)

Pickled Salad

with burnt lemon
herbs & dehydrated olives

Umut's Quinoa

mixed quinoa with nuts, seeds &
pomegranate (N)

Domates Salatası

tomato salad with shallots,
pomegranate and spiced walnuts (N/G)

SIDES

Mushrooms

with fava beans & truffle (D)

Mixed Leaf Salad

with za'atar & herbs (G)

Grilled Sweetcorn

preserved lemon butter & chilli