



MEZZE/SMALL PLATES

Cacik V	5.00
Süzme yoghurt, cucumber, fresh mint.	
Patlican Soslu V	5.50
Aubergine, öncü salça, garlic.	
Baba Ganush V	6.00
Aubergine, garlic, tahini.	
Pastirma	8.00
Air-dried cured beef.	
Humus V	5.00
Chickpeas, tahini.	
Börek	5.00
Baked, filled pastry.	
Barbunya Pilaki V	4.50
Borlotti beans in tomato and olive oil stew.	
Arnavut Ciğeri	6.00
Sautéed liver, red onion, parsley, sumac salad.	
Sigara Böreği V	5.00
Rolled yufka pastrie, feta, parsley.	
Falafel V	5.00
Deep-fried chickpea ball.	
Hellim V	5.00
Grilled Halloumi cheese.	
Kopoglu V	5.00
Baked aubergine with yogurt and halep sauce & charneston pepper.	
Soup of the Day	4.00
Please ask your server.	

SALATA/SALAD

Çoban Salata V	5.00
Acili Ezme V	5.00
Turp Salatasi V	5.00
Akdeniz Söğüs V	5.00

TAVA/PAN

Tavuk Tava	11.00
Chicken, mushrooms, onions & peppers in halep sauce.	
Kuza Tava	11.00
Lamb, mushrooms, onions & peppers in halep sauce.	
Sebzeli Tava V	11.00
Seasonal vegetables in halep sauce.	

FIRIN/OVEN

Lahmacun	9.00
Flatbread with spicy lamb mince.	
Kiymali Pide	9.00
Oval flatbread, spicy lamb mince.	
Kayseri Pastirmali	10.00
Oval flat bread, air-dried beef.	
Ispanakli Pide V	9.00
Oval flat bread, spinach, egg.	
Sucuklu Pide	9.00
Oval flat bread, spicy beef sausage.	
Sebzeli Pide V	8.00
Oval flat bread, seasonal vegetables.	

MANGAL/CHARCOAL BBQ

Adana	14.00
Spicy lamb mince wrapped around skewers	
Tavuk	13.00
Marinated chicken breast from Mangal	
Kuzu	15.00
Marinated lamb from Mangal	
Kuzu Pirzola	16.00
Marinated lamb chops from Mangal	
Kaburga	14.00
Marinated lamb ribs from Mangal	
Tavuk Kanat	11.00
Marinated chicken wings from Mangal	
Alinazik	17.00
Smoked, spiced and pureed aubergine with lamb cubes	
Kuzu Beyti	16.00
Lavash-wrapped lamb, tomato and yogurt sauce	

TATLI/DESSERT

Künefe	Cheese pastry with sweet syrup.	6.00
Gül	Victoria sponge with rose water.	5.00
Soft cheese, fig & spelt flatbread		7.00