



COLD MEZZE/SMALL PLATES

A'tom	4.00
Garlic yoghurt with fresh chillies.	
Tarator	4.50
Charneston peppers, tomatoes with garlic and olive oil.	
Fava	4.50
Yellow broad beans mash with red onion and dill.	
Cherkez	6.00
Pulled chicken breast with garlic and walnut.	
Levrek Marin	7.00
Citrus-cured seabass ceviche with orange and parsley.	
Alinazik	6.00
Chargrilled aubergine, peppers, tomatoes, garlic yoghurt.	
Ezme	4.00
Finely chopped and spiced fiery salad from Antep.	
Köpoğlu	5.50
Aubergine, with charnestons, yoghurt and plum tomatoes.	
Cacik	5.50
Süzme yoghurt, cucumber and mint.	
Patlican Soslu	5.50
Baked aubergine with tomato, garlic and peppers.	
Humus	5.00
Chickpeas and tahini with Baharat or Kirmizi dressing.	

HOT MEZZE/SMALL PLATES

Sigara Boregi	5.00
Rolled yulfka pastry with feta and parsley.	
Hellim	5.00
Grilled halloumi cheese.	
Falafel	5.00
Deep-fried chickpea balls.	
Arnavut Cigeri	6.00
Sautéed lamb liver, red onion sumac and parsley salad.	
Borek	5.00
Baked pastry with filling of the day.	
Honey & Garlic Chicken Wings	6.00
With shaved almonds and coriander.	
Mangal da Sucuk	6.00
Spicy, Turkish, garlic sausage from Mangal.	

SALATA/SALAD

Çoban Salata	5.00
Finely chopped tomato, cucumber, charneston green peppers, onion and flat-leaf parsley.	
Akdeniz Söğüs	5.00
Fresh green salad with feta and walnuts.	
Freekeh Salad	5.00
Freekeh wheat, giant couscous, fresh herbs, pomegranate, and mulberry.	

SIDE DISHES

Bulgur	4.00
Steamed, cracked wheat, cooked with tomatoes.	
Pilav Rice	4.00
Kartol Puree	4.00
Creamy mash with sesame and cumin seeds.	
Balloon Bread & Garlic Butter	4.00

TAVA/PAN

Tavuk Tava	11.00
Chicken, mushrooms, onions & peppers in Halep sauce.	
Kuzu Tava	11.00
Lamb, mushrooms, onions & peppers in Halep sauce.	
Sebzeli Tava	11.00
Seasonal vegetables in Halep sauce.	
Coban Kavurma	13.00
Sautéed lamb, charnestons, onions, tomatoes with butter.	

FIRIN/OVEN

Lahmacun	9.00
Flatbread with seasoned lamb mince.	
Kiyimli Pide	9.00
Oval flatbread, seasoned lamb mince (cheese optional).	
Kayseri Pastirmali	10.00
Oval flat bread, air-dried beef and cheese.	
Ispanakli Pide	9.00
Oval flat bread, spinach, egg.	
Sucuklu Pide	9.00
Oval flat bread, spicy beef sausage and cheese.	
Sebzeli Pide	8.00
Oval flat bread, seasonal vegetables and cheese.	

MANGAL/CHARCOAL BBQ (Can be served gluten-free)

Adana	14.00
Seasoned lamb mince wrapped around skewers.	
Tavuk	14.00
Marinated chicken breast from Mangal.	
Kuzu Marinated lamb from Mangal.	15.00
Pirzola	18.00
Marinated lamb chops from Mangal.	
Kaburga	14.00
Marinated lamb ribs from Mangal.	
Alinazik Kuzu	17.00
Smoked, spiced and pureed aubergine with lamb cubes.	
Beyti	16.00
Lavas-wrapped lamb, tomato, yoghurt sauce & pistachios.	
Catch of the Day	16.00
Please ask your server.	