



COLD MEZZE/SMALL PLATES

A'tom  	5.50
Garlic yoghurt with fresh chillies.	
Ezme   	5.50
Finely chopped and spiced fiery salad from Antep.	
Fava   	6.00
Yellow broad beans mash with red onion and dill.	
Humus   	6.00
Chickpeas and tahini.	
Cacik  	6.00
Süzme yoghurt, cucumber and mint.	
Patlican Soslu   	6.50
Baked aubergine with tomato, garlic and peppers.	
Cherkez	6.50
Pulled chicken breast with garlic and walnut.	
Alinazik  	6.50
Chargrilled aubergine and garlic yoghurt.	
Levrek Marin 	8.50
Citrus-cured seabass ceviche with orange and parsley.	

HOT MEZZE/SMALL PLATES

Sigara Boregi 	6.00
Rolled yulfka pastry with feta and parsley.	
Hellim  	6.00
Grilled halloumi cheese.	
Falafel  	6.00
Deep-fried chickpea balls.	
Borek 	6.00
Baked pastry with filling of the day.	
Arnavut Cigeri	7.00
Sautéed lamb liver, red onion sumac and parsley salad.	
Honey & Garlic Chicken Wings 	7.50
With orange and coriander.	
Mangal da Sucuk	6.00
Spicy, Turkish, garlic sausage from Mangal.	
Kalamar	8.50
Homemade crispy calamari with smoked paprika aioli.	
Avcı Boregi	8.50
Spicy garlic sausage and halloumi rolled in breaded filo pastry with beetroot, garlic and pumpkin seed salad.	

SALATA/SALAD

Çoban Salata   	6.00
Finely chopped tomato, cucumber, charneston green peppers, onion and flat-leaf parsley.	
Akdeniz Söğüs  	6.50
Fresh green salad with feta and walnuts.	
Freekeh Salad  	8.00
Freekeh wheat, giant couscous, fresh herbs, pomegranate, and mulberry.	

TAVA/PAN

Sebzeli Tava 	16.00
Seasonal vegetables in Halep sauce.	
Tavuk Tava	16.00
Chicken, mushrooms, onions & peppers in Halep sauce.	
Peynir Ekmek 	15.00
Breaded fried halloumi served with a honey glazed pumpkin slice and plum chutney.	
Tajin Budd	17.50
Spicy chicken tagine with fruity Persian rice.	
Lamb Shank	23.00
Braised pumpkin and mash potato, apricot and red wine sauce.	

FIRIN/OVEN

Sebzeli Pide 	14.00
Oval flat bread, seasonal vegetables and cheese.	
Lahmacun	11.00
Flatbread with seasoned lamb mince.	
Ispanakli Pide 	12.00
Oval flat bread, spinach, egg.	
Kiyimli Pide	13.00
Oval flatbread, seasoned lamb mince (cheese optional).	
Kayseri Pastirmali	13.00
Oval flat bread, air-dried beef and cheese.	
Sucuklu Pide	13.00
Oval flat bread, spicy beef sausage and cheese.	

MANGAL/CHARCOAL BBQ

(Can be served gluten-free)	
Adana	18.50
Seasoned lamb mince wrapped around skewers.	
Tavuk	18.50
Marinated chicken breast from Mangal.	
Kaburga	18.50
Marinated lamb ribs from Mangal.	
Beyti	19.50
Lavas-wrapped lamb, tomato, yoghurt sauce	
Kuzu	21.00
Marinated lamb from Mangal.	
Alinazik Kuzu	21.00
Chargrilled aubergine, garlic yoghurt with lamb cubes.	
Bassmangal	19.50
Whole seabass cooked on the mangal.	
Pirzola	25.00
Marinated lamb chops from Mangal.	