










### COLD MEZZE/SMALL PLATES

<b>A'tom</b>  	6.00
Garlic yoghurt with fresh chillies.	
<b>Ezme</b>   	6.50
Finely chopped and spiced fiery salad from Antep.	
<b>Fava</b>   	6.00
Yellow broad beans mash with red onion and dill.	
<b>Humus</b>   	6.50
Chickpeas and tahini.	
<b>Cacik</b>  	6.50
Süzme yoghurt, cucumber and mint.	
<b>Patlican Soslu</b>   	6.50
Baked aubergine with tomato, garlic and peppers.	
<b>Cherkez</b>	6.50
Pulled chicken breast with garlic and walnut.	
<b>Alinazik</b>  	6.50
Chargrilled aubergine and garlic yoghurt.	
<b>Levrek Marin</b> 	9.00
Citrus-cured seabass ceviche with orange and parsley.	

### HOT MEZZE/SMALL PLATES

<b>Sigara Boregi</b> 	6.00
Rolled yulfka pastry with feta and parsley.	
<b>Hellim</b>  	7.50
Grilled halloumi cheese.	
<b>Falafel</b>  	6.50
Deep-fried chickpea balls.	
<b>Borek</b> 	6.50
Baked pastry with filling of the day.	
<b>Arnavut Cigeri</b>	7.00
Sautéed lamb liver, red onion sumac and parsley salad.	
<b>Honey &amp; Garlic Chicken Wings</b> 	7.50
With orange and coriander.	
<b>Mangal da Sucuk</b>	6.00
Spicy, Turkish, garlic sausage from Mangal.	
<b>Kalamar</b>	8.50
Homemade crispy calamari with smoked paprika aioli.	
<b>Avcı Boregi</b>	9.50
Spicy garlic sausage and halloumi rolled in breaded filo pastry with beetroot, garlic and pumpkin seed salad.	

### SALATA/SALAD

<b>Çoban Salata</b>   	6.00
Finely chopped tomato, cucumber, charnoston green peppers, onion and flat-leaf parsley.	
<b>Akdeniz Söğüs</b>  	7.00
Fresh green salad with feta and walnuts.	
<b>Freekeh Salad</b>  	8.00
Freekeh wheat, giant couscous, fresh herbs, pomegranate, and mulberry.	

### TAVA/PAN

<b>Sebzeli Tava</b> 	16.50
Seasonal vegetables in Halep sauce.	
<b>Tavuk Tava</b>	16.50
Chicken, mushrooms, onions & peppers in Halep sauce.	
<b>Peynir Ekmek</b> 	16.50
Breaded fried halloumi served with a honey glazed pumpkin slice and plum chutney.	
<b>Tajin Budd</b>	18.50
Spicy chicken tagine with fruity Persian rice.	
<b>Lamb Shank</b>	24.00
Braised pumpkin and mash potato, apricot and red wine sauce.	

### FIRIN/OVEN

<b>Sebzeli Pide</b> 	14.50
Oval flat bread, seasonal vegetables and cheese.	
<b>Lahmacun</b>	11.50
Flatbread with seasoned lamb mince.	
<b>Ispanakli Pide</b> 	14.50
Oval flat bread, spinach, egg.	
<b>Kiyimli Pide</b>	14.50
Oval flatbread, seasoned lamb mince (cheese optional).	
<b>Kayseri Pastirmali</b>	15.00
Oval flat bread, air-dried beef and cheese.	
<b>Sucuklu Pide</b>	14.50
Oval flat bread, spicy beef sausage and cheese.	

### MANGAL/CHARCOAL BBQ

(Can be served gluten-free)	
<b>Adana</b>	19.00
Seasoned lamb mince wrapped around skewers.	
<b>Tavuk</b>	19.00
Marinated chicken breast from Mangal.	
<b>Kaburga</b>	19.00
Marinated lamb ribs from Mangal.	
<b>Beyti</b>	19.50
Lavas-wrapped lamb, tomato, yoghurt sauce	
<b>Kuzu</b>	21.50
Marinated lamb from Mangal.	
<b>Alinazik Kuzu</b>	22.00
Chargrilled aubergine, garlic yoghurt with lamb cubes.	
<b>Bassmangal</b>	19.50
Whole seabass cooked on the mangal.	
<b>Pirzola</b>	25.00
Marinated lamb chops from Mangal.	

 Vegetarian  Vegan  Gluten-free.

A discretionary service charge of 12.5% will be added to tables of eight people and above. 100% of the service charge is shared amongst the team.