



COLD MEZZE/SMALL PLATES

A'tom

Garlic yoghurt with fresh chillies.

Ezme

Finely chopped and spiced fiery salad from Antep.

Fava

Yellow broad beans mash with red onion and dill.

Humus

Chickpeas and tahini.

Cacik

Süzme yoghurt, cucumber and mint.

Patlican Soslu

Baked aubergine with tomato, garlic and peppers.

Cherkez

Pulled chicken breast with garlic and walnut.

Alinazik

Chargrilled aubergine and garlic yoghurt.

Levrek Marin

Citrus-cured seabass ceviche with an orange twist.

HOT MEZZE/SMALL PLATES

Sigara Boregi

Rolled yulfska pastry with feta and parsley.

Hellim

Grilled halloumi cheese.

Falafel

Deep-fried chickpea balls.

Borek

Baked pastry with filling of the day.

Arnavut Cigeri

Sautéed lamb liver, red onion sumac and parsley salad.

Honey & Garlic Chicken Wings

With orange and coriander.

Mangal da Sucuk

Spicy, Turkish, garlic sausage from the mangal.

Kalamar

Homemade crispy calamari with smoked paprika aioli.

Avci Boregi

Sucuk and halloumi rolled in breaded filo pastry with beetroot salad.

Sarimsakli

Mini garlic pide with camembert, feta & mozzarella.

Chilli Chicken Wings

Spicy chicken wings from the mangal, marinated with garlic yoghurt.

Duck Bon Bons

Deep fried, shredded duck balls with spring onion, steamed cabbage and plum.

TAVA/PAN

6.00 **Peynir Ekmek**

Breaded fried halloumi served with a honey glazed butternut squash and chutney.

6.50 **Tajin Budd**

Spicy chicken tagine with fruity Persian rice.

6.00 **Moussaka**

Baked aubergine, courgette, potato and tomato, served with sweet potato and quinoa salad.

6.50 **Lamb Shank**

Butternut squash and mash potato, apricot and red wine gravy.

6.50 **FIRIN/OVEN**

6.50 **Sebzeli Pide**

Oval flat bread, seasonal vegetables and cheese.

6.50 **Lahmacun**

Flatbread with seasoned lamb mince.

9.00 **Ispanakli Pide**

Oval flat bread, spinach, egg.

6.00 **Kiymali Pide**

Oval flatbread, seasoned lamb mince (cheese optional).

7.50 **Kayseri Pastirmali**

Oval flat bread, air-dried beef and cheese.

6.50 **Sucuklu Pide**

Oval flat bread, spicy beef sausage and cheese

6.50 **MANGAL/CHARCOAL BBQ**

(Can be served gluten-free)

7.00 **Gyros**

Marinated chicken thighs and white cabbage slaw.

7.50 **Adana**

Seasoned lamb mince wrapped around skewers.

6.00 **Tavuk**

Marinated chicken breast from the mangal.

8.50 **Kaburga**

Marinated lamb ribs from the mangal.

9.50 **Beyti**

Lavas-wrapped lamb mince, tomato & yoghurt.

7.50 **Kuzu**

Marinated lamb from the mangal.

7.50 **Alinazik Kuzu**

Chargrilled aubergine and garlic yoghurt with lamb cubes.

9.00 **Bassmangal**

Whole seabass cooked on the mangal.

Pirzola

Marinated lamb chops from the mangal.

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