



COLD MEZZE/SMALL PLATES

A'tom ⑦ ⑥	7.00
Garlic yoghurt with fresh chillies.	
Ezme ⑦ ⑧ ⑥	7.00
Finely chopped and spiced fiery salad from Antep.	
Fava ⑦ ⑧ ⑥	7.00
Yellow broad beans mash with red onion and dill.	
Humus ⑦ ⑧ ⑥	7.50
Chickpeas and tahini.	
Cacik ⑦ ⑥	7.50
Süzme yoghurt, cucumber and mint.	
Patlican Soslu ⑦ ⑧ ⑥	7.50
Baked aubergine with tomato, garlic and peppers.	
Cherkez	7.00
Pulled chicken breast with garlic and walnut.	
Alinazik ⑦ ⑥	7.50
Chargrilled aubergine and garlic yoghurt.	
Levrek Marin ⑥	10.00
Citrus-cured seabass ceviche with an orange twist.	

HOT MEZZE/SMALL PLATES

Sigara Boregi ⑦	6.50
Rolled yulfska pastry with feta and parsley.	
Hellim ⑦ ⑥	9.00
Grilled halloumi cheese.	
Falafel ⑦ ⑧	7.00
Deep-fried chickpea balls.	
Borek ⑦	7.00
Baked pastry with filling of the day.	
Arnavut Cigeri	8.00
Sautéed lamb liver, red onion sumac and parsley salad.	
Honey & Garlic Chicken Wings ⑥	8.00
With orange and coriander.	
Mangal da Sucuk	7.00
Spicy, Turkish, garlic sausage from the mangal.	
Kalamar	9.00
Homemade crispy calamari with smoked paprika aioli.	
Avci Boregi	9.50
Sucuk and halloumi rolled in breaded filo pastry with beetroot salad.	
Sarimsakli	8.00
Mini garlic pide with camembert, feta & mozzarella.	
Chilli Chicken Wings	8.00
Spicy chicken wings from the mangal, marinated with garlic yoghurt.	
Duck Bon Bons	9.50
Deep fried, shredded duck balls with spring onion, steamed cabbage and plum.	

TAVA/PAN

Peynir Ekmek ⑦	17.50
Breaded fried halloumi served with a honey glazed butternut squash and chutney.	
Tajin Budd	19.50
Spicy chicken tagine with fruity Persian rice.	
Moussaka ⑧ ⑥	20.50
Baked aubergine, courgette, potato and tomato, served with sweet potato and quinoa salad.	
Lamb Shank	26.00
Butternut squash and mash potato, apricot and red wine gravy.	

FIRIN/OVEN

Sebzeli Pide ⑦	15.00
Oval flat bread, seasonal vegetables and cheese.	
Lahmacun	12.00
Flatbread with seasoned lamb mince.	
Ispanakli Pide ⑦	15.00
Oval flat bread, spinach, egg.	
Kiymali Pide	15.00
Oval flatbread, seasoned lamb mince (cheese optional).	
Kayseri Pastirmali	15.50
Oval flat bread, air-dried beef and cheese.	
Sucuklu Pide	15.00
Oval flat bread, spicy beef sausage and cheese	

MANGAL/CHARCOAL BBQ

(Can be served gluten-free)	
Gyros	21.00
Marinated chicken thighs and white cabbage slaw.	
Adana	21.00
Seasoned lamb mince wrapped around skewers.	
Tavuk	21.00
Marinated chicken breast from the mangal.	
Kaburga	20.00
Marinated lamb ribs from the mangal.	
Beyti	22.00
Lavas-wrapped lamb mince, tomato & yoghurt.	
Kuzu	25.00
Marinated lamb from the mangal.	
Alinazik Kuzu	26.00
Chargrilled aubergine and garlic yoghurt with lamb cubes.	
Bassmangal	21.50
Whole seabass cooked on the mangal.	
Pirzola	28.00
Marinated lamb chops from the mangal.	