



COLD MEZZE/SMALL PLATES

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

HOT MEZZE/SMALL PLATES

- Sigara Boregi** (V)
Rolled yulafka pastry with feta and parsley.
- Hellim** (V) (GF)
Grilled halloumi cheese.
- Falafel** (V) (F)
Deep-fried chickpea balls.
- Borek** (V)
Baked pastry with filling of the day.
- Arnavut Cigeri**
Sautéed lamb liver, red onion sumac and parsley salad.
- Honey & Garlic Chicken Wings** (GF)
With orange and coriander.
- Mangal da Sucuk**
Spicy, Turkish, garlic sausage from the mangal.
- Kalamar**
Homemade crispy calamari with smoked paprika aioli.
- Avcı 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**
- 8.00 Peynir Ekmek** (V)
Breaded fried halloumi served with a honey glazed butternut squash and chutney. **18.00**
- 8.00 Tajin Budd**
Spicy chicken tagine with fruity Persian rice. **19.50**
- 8.00 Moussaka** (GF) (F)
Baked aubergine, courgette, potato and tomato, served with sweet potato and quinoa salad. **23.00**
- 8.00 Lamb Shank**
Butternut squash and mash potato, apricot and red wine gravy. **27.50**
- 8.50**
- 8.00 FIRIN/OVEN**
- 8.50 Sebze Pide** (V)
Oval flat bread, seasonal vegetables and cheese. **16.00**
- Lahmacun**
Flatbread with seasoned lamb mince. **12.00**
- 11.00 Ispanakli Pide** (V)
Oval flat bread, spinach, egg. **16.00**
- 8.50 Kiyimli Pide**
Oval flatbread, seasoned lamb mince (cheese optional). **16.00**
- 9.50 Kayseri Pastirmali**
Oval flat bread, air-dried beef and cheese. **16.50**
- 7.50 Sucuklu Pide**
Oval flat bread, spicy beef sausage and cheese **16.00**
- 7.50**
- 8.50 MANGAL/CHARCOAL BBQ**
(Can be served gluten-free)
- 9.00 Gyros**
Marinated chicken thighs and white cabbage slaw. **23.00**
- Adana**
Seasoned lamb mince wrapped around skewers. **23.00**
- 7.50 Tavuk**
Marinated chicken breast from the mangal. **23.00**
- 9.50 Kaburga**
Marinated lamb ribs from the mangal. **23.00**
- 9.50 Beyti**
Lavash-wrapped lamb mince, tomato & yoghurt. **24.00**
- Kuzu**
Marinated lamb from the mangal. **29.00**
- 9.00 Alinazik Kuzu**
Chargrilled aubergine and garlic yoghurt with lamb cubes. **29.00**
- Bassmangal**
Whole seabass cooked on the mangal. **24.00**
- 11.00 Pirzola**
Marinated lamb chops from the mangal. **33.00**

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