

MEZE

PACIFIC OYSTERS, LEMON, LABNEH WHEY DRESSING, FINGER LIME	6ea
HOMEMADE TURKISH BREAD, ZA'ATAR SPICED BUTTER (V)	12
CACIK, YOGHURT, CUCUMBER, DILL, MINT, OLIVE OIL, SUMAC, TURKISH BREAD (V)	19
HUMMUS, MACADAMIA DUKKAH, OLIVE OIL, LEBLEBI, TURKISH BREAD (VG, DF)	19
CRETAN EZME, FETA, APRICOT, ALMONDS, HONEY, DILL, TURKISH BREAD (V)	18
PAN FRIED HALLOUMI, RED GRAPES, HONEY & OREGANO (GF, V)	23
SPICED CAULIFLOWER, RAS EL HANOUT, LEMON, BLACK TAHINI, ALMONDS, PARSLEY (GF, DF, V)	21
TRADITIONAL LENTIL KOFTE, AMBER, COS, PICKLED CHILLI (DF, VG)	22
APRICOT & CAULIFLOWER TABBOULEH, ALMONDS, PARSLEY, LEMON DRESSING (GF, DF, VG)	21
FATTOUSH, RADISH, TOMATO, FRIED PITA BREAD, QUOKES, MELON, PARSLEY (V)	21
HOMEMADE FALAFEL, TAHINI SAUCE, DUKKAH, LEMON (VG, DF)	18
KADINBUDU, SPICED BEEF, KASHAR CHEESE & RICE BALLS, MUHAMMARA	20
LAMB KOFTE, ISKENDER SAUCE, HERB YOGHURT	21
SPICY CHICKEN WINGS, BAHARAT SPICE, HARISSA, LABNEH (GF)	21
BATATTA HARRA, FRIED POTATO WEDGES, LEMON HARISSA, TOUM (DF, VG, GF)	16
BEEF ICILI KOFTE, WALNUTS, ISKENDER, GARLIC LABNEH	24
MEZE PLATTER, TURKISH BREAD, HUMMUS, TARAMASALATA, SHANKLISH, OLIVES, CUCUMBER	69

BREADS

SPINACH AND FETA GOZLEME (V)	22
LAMB GOZLEME, GARLIC LABNEH, ISKENDER SAUCE, PARSLEY	25
SPICED CHICKEN & MOZZARELLA CHEESE GOZLEME, TOUM, SUMAC ONIONS	24
PULLED CHICKEN PITA, AMBER, TOUM, SUMAC ONIONS, PICKLES	24
LAMB PITA, CAPSICUM, TOMATO, LABNEH, CORIANDER	26
HALLOUMI PITA, TOUM, TOMATO, SUMAC ONIONS, PICKLES (V)	24
BEEF RUMP SHAWARMA, PICKLED CHILLI, SUMAC ONIONS, ISKENDER SAUCE, HALLOUMI, TOUM, TOMATO	28
FALAFEL PITA, TOUM, TOMATO, PICKLES, CORIANDER (VG, DF)	23

MANGAL GRILL

WOOD FIRED CABBAGE KEBAB, EZME, ZA'ATAR TAHINI, CORIANDER	24
WOOD FIRED BROCCOLINI & KALE, MUHAMMARA, ALEppo CHILLI, CORIANDER, SAFFRON, LEMON (GF, DF, VG)	24
MARINATED HALF CHICKEN, TOUM, PICKLES, FLAT BREAD	33
ADANA KEBAB, GROUND LAMB, GARLIC YOGHURT, SUMAC ONIONS, TOMATO, CHILLIES, BREAD	32

SWEET

HANDMADE BAKLAVA (V)	19
TURKISH DELIGHT (VG) 3 PIECES	12

one bill per table, all of our food may contain nuts, gluten and shellfish, although all care is taken, trace elements are unavoidable in all meals, can cater to halal, banquet menus are required to be served for all guests at the table, dietary requirements can be catered on the day, cakeage fees apply to all cakes brought into the venue, all wines and vintages are subject to availability and change, surcharges all on all card payments. A 10% surcharge applies on Sundays and 15% on public holidays.