

## MEZZES TO SHARE

CILBIR	<i>Organic Egg, Chicken Skin, Smoked Yoghurt &amp; Brown Butter</i>	<i>GF</i>	18
TULUM PEYNIR	<i>Tulum Cheese, Tomato Jam, Prune, Olive Oil, Dukkah &amp; Pide</i>	<i>V</i>	17
MERCIMEK	<i>Spicy Lentil &amp; Bulgur Kofte, Radishes, Lemon Jell &amp; Cos Lettuce</i>	<i>V</i>	16
PIRASA	<i>Organic Leeks, Orange, Prune, Molasses Carrots &amp; Puffed Rice</i>	<i>V/GF</i>	18
MANTAR	<i>Pine Mushrooms, Saffron Cultured Yoghurt, Parsley, Hazelnut</i>	<i>V/GF</i>	20
FAVA	<i>Fava Pate, Raki Pickled Grapes, Hatay Olive Salad &amp; Almond</i>	<i>V</i>	18
LAKERDA	<i>Raki Cured Kingfish, Dill Yoghurt, Red Onion, Preserved Lemon</i>	<i>GF</i>	24
SARDALYA	<i>Sardines, Vine Leaves, Anchovy Custard, Pickled Onion &amp; Cucumber</i>	<i>GF</i>	19
AHTAPOT	<i>Octopus, Pickled Mussels, Turkish Pilaf, Pinenuts, Smoked Mussel Sauce</i>		26
KUZU SALATA	<i>Lamb Shish, Eggplant Salad, Smoked Tomatoes, Tahini, Capsicum</i>	<i>GF</i>	21
SOGAN DOLMA	<i>Stuffed Onion, Lamb, Turkish Spices, Pickled Apple and Apple Tea</i>		22

## MAIN MEZZES

BALIK	<i>Barramundi, Turkish Yoghurt Soup, Barley, Chickpeas &amp; Lemon</i>		37
KUZU	<i>Lamb Rump, Pistachio Tahini, J.Artichoke,Kataifi,T.Coffeee Crumble</i>		39
DANA KABURGA	<i>Beef Short Ribs, Eggplant, Cinnamon Apricot , Persimmon, Swiss Chard</i>		37

## TURKISH DELIGHTS

SUTLAC	<i>Jerusalem Artichoke Rice Pudding, Thyme, Plum, Cinnamon Crumble</i>		16
KABAK	<i>Pumpkin Candy, Smoked Tahini, Cinnamon-Walnut Mousse</i>		16
TAVUK GOGUS	<i>Goats Milk &amp; Chicken Muhallebi, Mastic Granita, Sorrel Syrup</i>		16

*If you suffer from any allergy or food intolerance  
Please notify a member of staff before placing your order.*