

## MEZZES TO SHARE

CILBIR	<i>Organic Egg, Chicken Skin, Smoked Yoghurt, Brown Butter</i>	GF	19
TULUM PEYNIR	<i>Sheep's Milk Tulum Cheese, Tomato Jam, Tea Soaked Prune, Baharat, Pide</i>		18
PIRASA	<i>Organic Leeks, Orange, Prune, Molasses Carrots, Puffed Rice</i>	V/GF	18
KEREVIZ	<i>Olive Oil Celeriac, Orange Jell, Carrot Pure, Fresh Pears, Goats Feta</i>	V/GF	19
BORANI	<i>Turkish Spiced Spinach, Rice, Cinnamon Labne, Lemon Jell, Yoghurt</i>	V/GF	18
AHTAPOT	<i>Octopus, Fermented Tarhana Sauce, Sujuk Bread Crumble, Tulum Cheese</i>		24
LAKERDA	<i>Cured Kingfish, Dill Yoghurt, Red Onion, Preserved Lemon, Radish</i>	GF	22
KAYGANA	<i>Sardines, Kale, Swiss Chard, Corn, Lemon, Bonito</i>		22
USKUMRU	<i>Spanish Mackerel, Walnut Tarator, Rosewater Cucumbers, Bonito</i>		25
KUZU SIS	<i>Lamb Shish, Cumin Cultured Yoghurt, Pinenuts, Parsley, Tomato, Pepper</i>		22
SOGAN DOLMA	<i>Stuffed Onion, Spiced Lamb, Pickled Apple, Apple Tea, Apple Vineager</i>		20

## MAIN MEZZES

BALIK	<i>Barramundi, Turkish Yoghurt Soup, Barley, Chickpeas, Lemon Jell</i>		37
KUZU	<i>Lamb Rump, Pistachio Tahini, Aubergine Puree, Pickled Quince, Bulgur</i>		37
DANA KABURGA	<i>Beef Short Ribs, Mastic Cauliflower, Rosewater Persimmon, Swiss Chards</i>	GF	36

## TURKISH DELIGHTS

SUTLAC	<i>Jerusalem Artichoke Rice Pudding, Thyme, Cinnamon Crumble</i>		16
IRMIK	<i>Cinnamon Milk Helva, Walnuts, Pomegranate Granita, Aubergine Mousse</i>		16
KABAK	<i>Pumpkin Candy, Smoked Tahini, Cinnamon-Walnut Mousse</i>		16

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