

An Anatolian dream from the heart of Turkey

MEZE



Selection of Starter ₺98
Hummus, Atom, Rafik, Muhammara, Turkish Style Kibbeh, börek (D/G/N) (1390 cal)

Antep Fistikli Rafik ₺49
feta cheese, goat curd, pistachios & bread (D/G/N) (246 cal)

Muhammara ₺39
roasted red pepper, tomato & walnut dip with bread (G/N) (170 cal)

Atom ₺39
char broiled peppers & aubergines on fried garlic yoghurt with bread (D/N) (230 cal)

Marinated Olives ₺19
mix olives with chili & garlic (G) (186 cal)

Turkish Spoon Salad ₺39
chopped vegetables, pomegranate & pistachio (N) (400 cal)

Kısır Salad ₺39
bulgur wheat, tomato, cucumber, spring onion, mint & parsley (G) (290 cal)

Börek ₺36
filo-wrapped feta cheese with carrots, courgette & walnuts (D/G/N) (492 cal)

Hummus & Bone Marrow ₺49
creamy chickpeas, tahini, short ribs & bread (G/D) (480 cal)

Plain Hummus ₺39
creamy chickpeas, tahini, lemon, topped with crispy chickpeas & bread ((G) (345 cal)

BREAD OVEN

Lahmacun ₺29
spicy lamb, vegetables & herbs (G) (120 cal)

Two Cheese Pide ₺29
from Black Sea with slow-cooked organic egg (D/G) (1430 cal)

Fresh House Bread Basket ₺16
Pide / Simit / Sourdough (D/G) (624 cal)



Spinach Pide ₺29
spinach, capsicum, dill & feta cheese (D/G) (460 cal)

TO ADD



Çaput Pilav ₺28
rice mixed with lamb meat, pickled grape & wine leaves pilav (D) (260 cal)

Pilav ₺16
plain steamed rice (D) (165 cal)

Chili Plate ₺19
harissa, Turkish chili pepper & chopped chili (G) (50 cal)

Triple Cooked Chili Chips ₺28
garlic lemon & chili (G) (380 cal)

LARGER PLATES / BÜYÜK TABAKLAR

Turkish Style Kibbeh ₺29
lamb & beef, bulgur wheat dumplings, walnut butter & yoghurt (N/D/G) (440 cal)

Manti ₺59
lamb-stuffed pasta with tomato sauce & garlic yogurt (D/G) (322 cal)

Lamb Köfte Skewers ₺59
spinach, capsicum, dill & feta cheese (D/G) (570 cal)



Tandir ₺169
slow cooked lamb shoulder & olive salad, cacik, lavash (G/D) (770 cal) (Sharing for minimum 2 people)

Şiş Tavuk ₺79
yogurt & chili-marinated grilled chicken (D/G) (490 cal)

24 hours Slow cooked Short Rib ₺169
Turkish chili BBQ glaze & spiced Konya chickpea puree (D/G) (440)

Mantarli Keşkek ₺59
barley risotto, wild mushrooms, truffle & sage ((D/G) (720 cal)



Grilled Sea Bass & Zeytinyağlı Pirasa ₺89
Antep pistachio crust, baby leeks, carrots & rice (D/F/N) (690)

DESSERT / TATLI

Fırın Sütlaç ₺39
traditional Anatolian rice pudding, raspberries, rose ice cream & lokum (D/E) (445 cal)

Katmer ₺99
Fillo pastry pistachio, vanilla ice cream (D/G/N) (750 cal)



Çikolata ve Türk Kahvesi ₺39
Dark chocolate & salted caramel kibbeh, cardamom & Turkish coffee ice (D/N/E/F) (510 cal)



Künefe ₺50
baked Kadayif pastry, melted Majdule cheese, rose & orange blossom syrup, pistachio ice cream (D/G/N/E) (770 cal) (serves 2 people) *takes 20 minutes to prepare

ICE CREAM (1 scoop) ₺19
Turkish Coffee (D/E) | Vanilla (D/E) (200 cal)
Dark Chocolate & Bergamot (D/E) (200 cal)

SORBET (1 scoop) ₺19
Apricot & Lime (25 cal)
Coconut& Pineapple (25 cal)

(S) Seafood or Shellfish (D) Dairy (G) Gluten (N) Nuts (SE) Sesame (M) Mustard (C) Celery (SU) Sulphites (F) Fish (E) Egg
For additional dietary requirements, please reach out to our team.All prices are inclusive of VAT 15%.
Adults need 2,000 calories per day on average and individual calorie needs may vary from person to person.