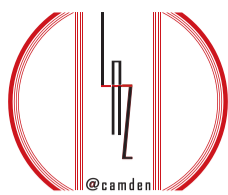


Turkish cuisine is famous for its wide selection of mezes. They are in the form of hot and cold small dishes with endless variations to choose from, region to region and season to season. The dishes are served to the whole table with the philosophy of sharing is caring. Meze is best accompanied with great conversation and a glass of Raki



SET MENU

Minimum 2 people

For the whole table to share

25 per person

Hummus, Beetroot Kısır, Biber Borani, Mücver, Hellim, Puf Böreği, Chicken Shish, Köfte, Lamb Shish, Bulgur Rice, Gavurdağı Salad

Soup 5

Homemade soup of the day served with homemade bread

• MEZES •

Olives & Almonds 4

Marinated Turkish olives & seasoned almonds

Hummus (v) 4.5

Tomatoes, chick peas, parsley, Urfa chilli & extra virgin olive oil

Hummus Kavurma 6.5

Hummus, crispy lamb, pine kernels, parsley & Urfa chilli

Quinoa Tabule (v) 5

With feta cheese, pomegranate & walnuts

Beetroot Kısır (v) 5

Cracked bulgur wheat, beetroot, tomatoes, green peppers, spring onions, fresh herbs & pomegranate

Pancar ve Tahin Soslu Enginar (v) 7

Chargrilled artichokes, beetroot, charred corn & tahini sauce

Biber Borani (v) 5.5

Smoked red & green peppers, strained yoghurt & Urfa chilli

Patlıcan (v) 5.5

Chargrilled aubergine, homemade tomato sauce & strained yoghurt

Kavun & Beyaz Peynir (v) 6

Melon, feta cheese & mint

Hellim (v) 6.5

Pan-fried halloumi, honey, pomegranate, oregano dressing & nigella seeds

Mücver (v) 5.5

Courgette, feta cheese, mint fritters, yoghurt & dill sauce

Potato Sufle (v) 4.5

Crispy potato skins, mature kaşar cheese & chives, served with sour cream

Puf Böreği (v) 6

Puff pastry with feta cheese, courgettes, shallots, mixed peppers, sweet pepper & tomato sauce

Warm Avocado (v) 4.5

Filled with sweet green & red peppers, porcini mushrooms & kaşar cheese sauce

Sucuk 6

Spicy beef sausage, lavash bread, tomatoes, red onions, parsley & sumak

Ahtapot Salatası 6.5

Marinated octopus salad, red & green peppers, green olives & fresh herbs

Kalamar 6.5

Crispy calamari, chilli flakes & homemade tartar sauce

King Prawns 7.5

Sizzling in butter, cherry tomatoes, garlic & chilli flakes

• MEAT •

Chicken Wings 8.5

Zaatar marinated chicken wings, tahini sauce & parsley

Chicken Guvech 9.5

Marinated free range chicken, green peppers, shallots, mushrooms, fresh tomatoes & spices. Served with homemade bread

Köfte 10.5

Grounded lamb seasoned, then charcoal grilled with lavash bread, tomato, red onion, parsley & sumac

Chicken Shish 10.5

Charcoal grilled skewer of marinated free range chicken, lavash bread, tomato, red onion, parsley & sumac

Lamb Shish 11.5

Charcoal grilled skewer of marinated lamb, lavash bread, tomato, red onion, parsley & sumac

Mixed Grill 14.5

Marinated lamb, chicken, köfte, lamb chop, chicken wing, lavash bread, tomato, red onion, parsley & sumac

Lamb Ribs 12

Smoked lamb ribs, bulgur rice, sumac & yoghurt

Lamb Chops 14

Best End lamb chops, wild oregano & smoked aubergine puree

Ribeye Steak (10 oz) 19

Grilled ribeye steak, flat mushroom, vine tomatoes, garlic & herb butter

Çökertme (House Special) 18

Matchstick potatoes, buttery fresh tomato, herb sauce, strained yoghurt & marinated strips fillet of beef

• FISH •

Seafood Guvech 14

Prawns, mussels, squid, mushrooms & peppers simmered in a fresh tomato and butter sauce, halloumi. Served with homemade bread

Salmon 14

Grilled salmon, soy sauteed spinach & basil mash potato

Sea Bass 14

Pan fried sea bass fillets, crushed herb potatoes

Monkfish 15

Pan fried monkfish, basil mash potato, honey, ginger & lemon sauce

• VEGETARIAN & SALADS •

Pumpkin Ravioli (v) 11

Pumpkin and herb ravioli, saffron sauce

Kuru Dolma (v) 10

Sundried peppers and tomatoes filled with aromatic rice & toasted pine kernels, fresh tomato sauce & yoghurt

İmam Bayıldı (v) 9

Aubergine stuffed with onions, tomatoes, peppers, garlic and simmered in olive oil, topped with feta cheese

Roasted Butternut Squash Salad (v) 9

Mixed leaves, marinated sweet red peppers, beetroot, tulum cheese, pistachios, tahini and yoghurt dressing.

• SIDES •

Tulum Cheese Salad (v) 5

Mixed leaves, walnuts, pomegranate, tulum cheese, olive oil and pomegranate dressing

Red Cabbage Salad (v) 4.5

Pickled red cabbage salad, sumac, olive oil and lemon dressing

Gavurdağı Salad (v) 4.5

Tomato, parsley, mint, green pepper, cucumber, red onion, walnut, sumac & pomegranate dressing

Tenderstem Brocoli (v) 4

Tenderstem with Urfa chilli, sesame seeds & olive oil

Bulgur Rice (v) 4

Bulgur rice, tomatoes, green peppers & fresh herbs

Seasoned Chips (v) 3.5

Basil Mash Potato (v) 3.5

Discretionary service charge of 12.5% is added to your bill, which is distributed amongst our team.

We cannot guarantee that our menu is allergen free. Please ask a member of our team for further allergen information. Our dishes may contain traces of nuts.

GLUTEN FREE DISHES AVAILABLE

(v) / VEGETARIAN