

[THE COUNTER]

SOHO

aperitifs

istanbul gin, elderflower liqueur, apple juice, cucumber	13
eşkiya mezcal, aleppo chilli, ginger beer	13
vermut Partids Creus's MUZ	11
social elixir (non alcoholic) three spirit, lyre's aperitif, black pepper, lion's mane	9

olives molasses, za'atar / add flat bread or corn bread +3	3
lamb croquette paprika aioli (each)	3

whipped tarama & crackers salmon roe, herbs, sumac	7
pickle tzatziki cucumber, pickles, tarragon, sumac	7
pistachio muhammara bell pepper paste, pistachio, walnut, pomegranate molasses	9
humus & medjool dates currant, sesame tahini, paprika oil	10
white chocolate babaganoush sesame tahini, white chocolate, dukkah, herb oil, rose	10
lamb tartare (kibbeh nayeh) lamb loin, bulgur, pepper paste, pomegranate molasses, pickles	14
sea bass crudo citrus zest, lilliput capers, chilli, cucumber, umami dressing	14
gently marinated bluefin tuna tomato pulp, cherry, avocado, lumpfish roe, chicory	15

istanbuli tomato salad tomato, sumac, pomegranate molasses, sherry vinegar, chives	12
gem lettuce & avocado mustard yoghurt dressing, radish, chives	12
greek salad tomato, cucumber, bell pepper, kalamata, onion, 6 months aged feta, thyme, caper	14

prawns metaxa flamed prawns, tomato, lime zest, chives, garlic, parsley	14
cheese saganaki wild thyme, truffle honey, mango chutney, pistachio	15
saffron & crab orzo tomato, crab, chives, lime zest, samphire	18
grilled octopus mashed fava beans, wild thyme, pomegranate molasses, santorini caper leaf	26
balfego tuna wagyu pineapple tomato, pickled pepper, white onion, umami dressing	28

levantine chicken grilled chicken thigh, grilled lettuce, yogurt dressing	16
slow roasted lamb cooked slowly, red pepper oil, isot pepper	19
adana kebab paprika, chopped salad, pomegranate molasses, isot pepper, lavash	22
grilled sea bass *450 gr , green season salad	35
grilled txuleta 30 dry aged Galician sirloin / add chimichurri +2.5	40

fritelli peppers sumac, pomegranate molasses	4
thin cut chips fine cut potato fries, tarragon	5
baby potato salad radish, kumquat, cucumber, dill, yogurt dressing	5

sumac chimicurri / yogurt dip with dill	2.5
--	------------

strawberries & yogurt chantilly sumac syrup, mint, lime zest	8
sage infused burnt rice pudding hazelnut	9
baklava cheesecake (2 people) pistachio cream, baklava phyllo	14