



Turkish sharing plates, neighbouring classics,
reimagined by Chef Kemal Demirasal

	OLIVES & POMEGRANATE MOLASSES Plum, green, kalamata, za'atar,	3
	FLAT BREAD	3
SPREADS	TZATZIKI Yogurt, cucumber, chilli pickles, tarragon, sumac, lime	8
	MUHAMMARA Roast pepper, walnuts, molasses	9
	VINE LEAF Bulgur, molasses, pepper paste, pine nut, mint	9
	WHITE CHOCOLATE BABAGANOUSH Aubergine, dukkah, tahini, yoghurt, rose	10
	HUMMUS Bastourma, dates, mixed nuts, tahini, paprika oil	12
VEGETARIAN	SALT BAKED BEETROOT SALAD Walnut chimichurri, goat cheese, molasses	12
	SAUTÉED WILD LEAVES Cimi di rappa, onion, pine nut, mustard sauce	10
	CHEESE SAGANAKI Mastello, thyme, truffle honey, mango, pistachio	16
	ERISTE - TURKISH NOODLES Mushroom, cream, egg yolk, parsley	16
	ROASTED AUBERGINE Onion, tomato, garlic, green pepper, yoghurt, dukkah	22
SEAFOOD	WHITE CRAB & ORZO Tomato, crab, chives, lime, samphire	20
	GREEK STYLE OCTOPUS Mashed fava beans, onion, sumac chimichurri, caper leaf	24
	COD FISH SKEWER Turkish Green Pepper, chimichurri, sumac	26
MEAT	TURKISH CHORIZO Clotted cream, cherry	8
	BONE MARROW Sumac chimichurri, parsley, shallot, flat bread	13
	SPICED LAMB LIVER Onion, parsley, sumac, lavash	16
	KIBBEH Crispy bulgur dumpling, spiced minced meat, walnut, tahini	16
	OX CHEEK CASSOULET White bean stew, ox cheek, sujuk isot, paprika	20
	LEVANTINE CHICKEN Teretur yoghurt dressing, lettuce, isot, paprika	22
	ADANA KEBAB Lamb rib, tablaci salad, green mayo, lavash	22
	LAMB CHOPS Saffron potato puree, basil	32
SIDES	HOT POTATOES CRISPS Fine cut potato fries	6
	TURKISH PILAFF Rice with fresh herbs and spring onion	6
	CHOPPED TOMATO & ONION SALAD	6
	PICKLES	6