



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	6
	HUMMUS Bastourma, dates, mixed nuts, tahini, paprika oil	6
	MUHAMMARA Sun dried pepper paste, walnuts, pistachio, molasses	7
	WHITE CHOCOLATE BABAGANOUSH Aubergine, dukkah, tahini, yoghurt, rose	7
	MEZZE TRIO & FLAT BREAD Tzatziki, muhammara, white chocolate babaganoush	15
VEGETARIAN	SALT BAKED BEETROOT SALAD Walnut chimichurri, goat cheese, molasses	12
	ROASTED AUBERGINE Onion, tomato, garlic, green pepper, yoghurt, dukkah	12
	SAUTÉED WILD LEAVES Cimi di rappa, onion, pine nut, mustard sauce	10
	CHEESE SAGANAKI Mastello, thyme, truffle honey, mango, pistachio	13
SEAFOOD	METAXA PRAWNS Tomato, garlic, parsley, metaxa	13
	WHITE CRAB & ORZO Tomato, crab, chives, lime, samphire	16
	COD FISH SKEWER Turkish Green Pepper, chimichurri, sumac	18
	GREEK STYLE OCTOPUS Mashed fava beans, onion, sumac chimichurri, caper leaf	24
MEAT	TURKISH CHORIZO Clotted cream, cherry	8
	SPICED LAMB LIVER Onion, parsley, sumac, lavash	11
	GRILLED BONE MARROW Sumac chimichurri, parsley, shallot, flat bread	12
	OX CHEEK CASSOULET White bean stew, ox cheek, sujuk, isot, paprika	15
	LEVANTINE CHICKEN Teretur yoghurt dressing, lettuce, isot, paprika	15
	KIBBEH Crispy bulgur dumpling, spiced minced meat, walnut, tahini	16
	ADANA KEBAB Lamb rib, tablaci salad, green mayo, lavash	19
	LAMB CHOPS Saffron potato puree, basil	25
SIDES	FRITELLI PEPPERS Sumac, molasses	4
	HOT POTATOES CRISPS Fine cut potato fries	5
	SAFFRON MASHED POTATOES	5