



MEDITERRANEAN AND MIDDLE EASTERN KITCHEN

- DINNER -

EVERYDAY / 5:30PM - 11PM

COLD STARTERS

NOHUT HUMMUS / 6

BLENDED CHICKPEAS, GARLIC AND TAHINI TOPPED WITH TRUFFLE OIL CHESTNUT MUSHROOMS, SPRINKLED WITH ROASTED PINE NUTS

(VG) / (V) / (GF)

BORANI / 6

A SMOKED YOGURT MIXED WITH CHILLY GREEN PEPPER, SMOKED PAPRIKA, DIPPED WITH YOGURT CHIPS AND A DRIZZLE OF PARSLEY OIL

(V) / (NF)

NUZUKTAN / 6

CHARGRILLED AUBERGINE AND PEPPERS FOLDED IN WITH SAFFRON KAYMAK CREAM, SUMAC, AND PARSLEY OIL SPRINKLED WITH PINE

(V) / (GF)

CIRCASSIA PATE / 7

STEWED DUCK AND CHICKEN, SIMIT BREAD CRUMBS AND YOGURT PATE TOPPED WITH CRUSHED NUT, PAPRIKA DRESSING AND A DUST OF CARROT POWDER

(DF)

PICKLE PASTERMA / 7

PICKLED KAYSERI CURED BEEF WITH DRIED AYDIN FIG AND GOAT'S CHEESE CREAM AND A SPRINKLED OF SUCUK AND PURPLE CARROT POWDER

(GF) / (NF)

GRILLED ARTICHOKE / 6.5

ARTICHOKE HEARTS PICKLED IN BEETROOT SAUCE, SERVED WITH ARTICHOKE PURE TOPPED WITH SHAVED ALMONDS, AND DUSTED WITH PURPLE CARROT POWDER

(VG) / (GF) / (DF)

SEA BASS / 7.5

SLICED SEA BASS IN WHOLE GRAIN MUSTARD PASTE TOPPED WITH SHAVED FENNEL, DUSTED WITH BEETROOT POWDER

CIG KOFTE / 6

KNEADED BULGUR WHEAT AND CHILLY TOMATO PASTE, SERVED ON BABY GEM LETTUCE, AND BEETROOT YOGURT DUSTED WITH PURPLE CARROT POWDER

(VG) / (GF) / (NF)

HOT STARTERS

OCTOPUS / 8

SOUR BERRY AND TAHRAHA PURE TOPPED WITH GRILLED OCTOPUS AND SPINACH STEMS, DUSTED WITH YOGURT POWDER AND LAVENDER OIL

(NF)

ROLLED CHARD LEAVES / 7.5

MINCED BEEF 75% AND MINCED LAMB 25% FILLING ROLLED IN TO CHARD CIGARS, SERVED WITH BEETROOT YOGURT AND SOUR DRESSING

DRUK / 7.5

DISK OF BULGUR TOPPED WITH MINCED TENDERLOIN, WALNUT AND FRESH HERBS SERVED BEET ROOT AND SUMAC YOGURT, SPRINKLED WITH WALNUT AND CHARD POWDER

GRILLED LIVER / 7.5

SHEETS OF BEEF LIVER TOPPED WITH GRILLED HALLOUMI CHEESE AND DRESSED ONION, PARSLEY, SUMAC

(GF) / (NF)

SALADS

GRAINS / 7

HALVED LETTUCE DRIZZLED WITH ORANGE AND BEETROOT DRESSING TOPPED WITH GREEN LENTIL, SPRINKLED WITH TULUM CHEESE

(GF) / (NF)

BEETROOT CARPACCIO AND PEARL MOZZARELLA / 7

CHERRY TOMATOES, AND SHREDDED COURGETTE ON A BED OF BEEF TOMATOES AND BEETROOT CARPACCIO DRIZZLED WITH ORANGE AND BEETROOT SAUCE

(GF) / (NF)

ORANGE BEEF FILLET AND SHREDDED SALAD / 11

ROCKET, CHERRY TOMATOES, MIXED LEAFS FRESH CORIANDER, SAMPHIRE TOPPED ON A BED OF TENDER BEEF FILLET

(GF) / (NF)

MAINS

FUSILLI / 14

FRESH HERBED CREAMY SAUCE WITH CHERRY TOMATO, SHRIMPS, SHREDDED COURGETTE

(NF)

PENNE / 13

TOMATO SAUCE PENNE PASTA SERVED ON CHARGRILL AUBERGINE, TOPPED WITH SHAVED WALNUT

(V) / (NF)

MANTI / 13.5

SMOKED PULLED BEEF RIBS AND CHESTNUT MUSHROOM FILLED MANTI IN A BED TOMATO SAUCE TOPPED WITH SUMAC YOGURT

(NF)

FISH OF THE DAY / 17

SERVED WITH GREEN FIRIK RICE, BEAN PURE AND ORANGE SAUCE

(NF)

RIB EYE STEAK / 21

SERVED WITH CHARGRILLED GEM LETTUCE, HAND CUT POTATO CHIPS AND SPINACH PURÉE

(GF) / (DF) / (NF)

FILLET STEAK / 25

SAFFRON ORGANIC CRACKED WHEAT AND CHESTNUT AND MUSHROOM GRAVY

LAMB SHANK / 17

CUMIN MASH POTATO, BEETROOT STOCK, SERVED OFF THE BONE

(DF) / (NF)

LAMB CHOPS / 19

BEETROOT COUSCOUS RISOTTO WITH CELERIAC CREAM

(NF)

KOFTE / 14

SOUR DOUGH BREAD, CHESTNUT MUSHROOM, GEM LETTUCE LEAVES, ORANGE BEETROOT DRESSING

SMOKED CHICKEN / 14

LEMON MARINATED SAFFRON POTATO, BÉARNAISE SAUCE AND ARTICHOKE PURÉE

(NF)

THE VEGGIE / 13

DISKS OF GRILLED SWEET POTATO, SMOKED AUBERGINE PURÉE HUMMUS AND PURPLE CARROT PURE TOPPED WITH CHICKPEAS TOMATO SALSA

(VG) / (GF) / (DF) / (NF)

SIDES

CHIPS / 3.5

CRACKED WHEAT RICE / 4

MINT AND YOGURT DIP / 1.2

GREEN SALAD / 4.5

SPICY DIP / 1.2

BREAD / 2.5

VEGAN (VG) / VEGETARIAN (V) / GLUTEN FREE (GF) / DAIRY FREE (DF) / NUT FREE (NF)

WE USE FREE RANGE EGGS. PLEASE ASK A MEMBER OF THE TEAM FOR ALLERGEN ADVICE

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL

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