

MEZZE

HAVUC (gf, v)

Braised carrots, garlic, dill, yogurt

PINK SULTAN (gf, v)

Roast Beetroot cannoli, mint, yogurt

HUMMUS (gf, df, vg)

Crunchy chickpeas, black tahini and a splash of olive oil

ATOM (gf, v)

Mild chili macaroons, dried Turkish peppers, labne

CACIK (gf, v)

Crisp cucumber, infused with aromatic garlic and a hint of dry mint

TRIO DIPS AND HOT TURKISH BREAD 28

BASLAYALIM

LETS START

VEGETARIAN

KISIR 15. (Vg,v,df)

Cracked wheat, fermented black carrots juice, cucumber pickles

KURU DOLMA \$16. (Vg,v,gf,df)

Sun-dried eggplants, pomegranate molasses, sour cherry rice

HALLOUMI 19. (gf)

Fried halloumi, honeycomb, thyme, and rose leaves

PATLICAN 21. (gf,df,v,vg)

Smoked eggplant, tahini, tulum, pomegranate, wild rocket salad

MEAT AND POULTRY

CIG BOREK 2pc 18

Crispy dough, ground beef, burnt butter, lindentea and smoked yogurt

DONER BUN 9.50 each

Veal doner, zesty salad bao buns creamy tahini sauce

ORDEK 22. (Gf,df)

Duck, leeks, sun-dried chili onion, thyme, oregano, lavash bread

SEAFOOD

AHTAPOT SALATA 23 (gf, df)

Chargrilled octopus, black eyed pea piyaz salad, drizzle of olive oil

DENIZ TARAGI 25 (gf, df)

Scallops wrapped in fenugreek - spiced dry cured Turkish Pastrami, pickled daikon, caviar

BALIK EKMEK 23 (df)

Crispy sardines, fennel, red cabbage pickles, xo mayo on turkish bread

GRWLAX 24 (df)

Beetroot cured salmon, onion pickles, caviar, , finger lime, raki reduction and chili crackers

SOUND OF ISTANBUL TASTING MENU

Trio dips and turkish bread

KURU DOLMA (Vg,v,gf,df)

Sun-dried eggplants, pomegranate, molasis, sour cherry rice

HALLOUMI (gf)

Fried halloumi, honeycomb, thyme and rose leaves

DENIZ TARAGI (Gf,df)

Scallops wrapped in fenugreek-spiced dry cured turkish pastrami, pickled daikon

GRAWLAX (df)

Beetroot cured salmon, onion pickles, caviar, finger lime, raki reduction and chili crackers

KISIR (Vg,v,df)

Cracked wheat, fermented black carrots juice, cucumber pickles

ORDEK (Gf,df)

Duck, leeks, sun-dried chili, onion, thyme, oregano, lavash bread

PILIC (Gf,df,)

Chargrilled spatchcock, cauliflower okra pickles, ricotta cacik

BEYTI (Gf,df,)

Lamb noisette, sticky barley cake, crispy leeks apricot jam and red wine jus

DESSERT

KAZANDIBI (Gf)

Creamy caramelized milk pudding with cinnamon sour cherry compote, kataifi crisps

This menu design for minimum 2pp and price 100pp

RAKKAS TO SHARE

TRIO DIPS AND HOT TURKISH BREAD

PATLICAN (gf,df,v,vg)

Smoked eggplant, tahini, tulum, pomegranate, wild rocket salad

BALIK EKMEK (Df,)

Crispy sardines, fennel red cabbage pickles, xo mayo on
Turkish bread

KUZU (Gf)

Lamb shoulder, quince, braised spinach and yogurt
sauce, puffed rice, aleppo chili

YESIL SALATA 14

Mix greens, pomegranate, beetroot, radish sumac,
red wine vinegar

This menu design for minimum for two ppl and price per person 49

LUNCH TIME ONLY

TATLI

DESSERT

AYVA TATLISI. 18. (Gf)

Scorched quince infused with cinnamon and cloves, with roasted walnuts and mascarpone kaymak

BAKLAVA 18

Traditional baklava along with turkish ice-cream and rose petals

KAZANDIBI 18 (Gf)

Creamy caramelized milk pudding with cinnamon sour cherry compote, kataifi crisps

Selection of tea and coffees available

MAINS

BEYTI 46 (Gf,df,)

Lamb noisette, sticky barley cake, crispy leeks
apricot jam and red wine jus

PILIC 43 (Gf,df,)

Chargrilled spatchcock, cauliflower okra pickles, ricotta cacik

KARIDES 42 (Gf)

Prawns in a Turkish earthenware casserole, tangy
tomato, olive oil, fragrant herbs brown mushroom

KUZU 45 (Gf)

Lamb shoulder, quince, braised spinach and yogurt
sauce, puffed rice, aleppo chili

BALIK 42

Pan-fried barramundi, crispy duck fat potato, tender leeks
verjuice tarhana

SIDES

PATATES 12

Crispy chat potatoes cooked in rich duck fat

KASIK SALATA 15

Tomatoes, cucumber, onion, green peppers, parsley feta
dressed in olive oil

YESIL SALATA 14

Mix greens, pomegranate, beetroot, radish sumac,
red wine vinegar