

Mezze

TRIO DIPS AND HOT TURKISH BREAD 28

HAVUC (gf, v) Braised Carrots, Garlic, Dill, Yoghurt

PINK SULTAN (gf, v) Roast Beetroot Cannoli, Mint, Yoghurt

*HUMMUS (gf, df, vg) Crunchy Chickpeas, Black Tabini 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*

Entree

*HELLIM Fried Halloumi , Honey Comb, Thyme and Rose Leaves 22
(Gf,)*

*CIG BOREK Crispy Dough, Ground Beef, Smoked Yoghurt ,Paprika
Oil 21*

*DENIZ TARAGI. Scallops Wrapped in Turkish Pastrami ,XO Butter,
Pickled Daikon , Caviar and Black Tabini Hummus 27 (gf, df)*

*AHTAPOT Fremantle Octopus Skewer ,Tarama ,Ezme Salad, Salmon
Roe, Bronze Fennel 27 (Gf,df)*

*BALIK EKMEK Kingfish Tartare ,Xo Mayo, Pickled Onion ,Crispy
Cracker, Black Caviar 26*

*BAMYA Fried Okra ,Fava Bean Puree ,Crispy Chickpeas, Dill 23
(gf vg,df)*

*PIYAZ Black Eyed Beans ,Grilled Asparagus ,Quail Eggs , Tabini Sauce
23 (Gf,vg ,v,df)*

*KALAMAR Chargrilled Calamari , Walnut Tarator ,Isot Butter,
Radish and Watercress Salad 25 (df)*

*RAKI MELON Whipped Ezine Feta , Raki, Piel de Sapo Melon,
Tarragon and Honey Syrup, Pistachio 25 (V,gf)*

*MERCIMEK KOFTE Red Lentil , Bulgur , Mung Bean Sprouts ,
Pomegranate, Pickled Chilli, Baby Cos 22 (v,vg,df)*

Mains

COKERTME KEBAB Hand made Wagyu Kofta , Smoked Yoghurt Iskender Sauce ,Potato Floss,Basil Foam 48

KARIDES Prawns In Turkish Earthenware Casserole Tangy Tomato Brown Mushrooms ,Olive Oil ,Fragrant Herbs , Mozzarella 48

ORDEK Chargrilled Confit Duck Legs , Sweet Potato and Sage Puree, Crispy Kale ,Date Jus, Sour Cherries 49

KARNIBAHAR Roasted Cauliflower, Green Harissa , Crispy Leaves ,Pomegranate, Pistachio 38 (gf, df, vg)

KUZU Chargrilled Lamb Backstrap, Smoked Eggplant Begendi, Red Wine Jus ,Apricot Marmalade 48

BALIK. Fish Of The Day Please Ask Staff Members For Further Information. M/P

PILIC Chargrilled No:6 Spatchcock ,Scorched Witlof , Chinese Broccoli , Burnt Lemon labneh 48 (gf)

SASLIK. 220gr Rangers Valley MS5+ Flakey Wagyu Rump Skewer , Porcini and Pearl Barley Keshkek , Red Wine Jus, Turkish Chilli 60

Sides

*CABBAGE Charred Cabbage , Sherry Dressing , Tulum Cheese ,
Puffed rice 18*

*PATATES Crispy Chat potatoes , Raki Mayo , Tarhana Salt 18
(vg,)*

*BOSTANA Tomato ,Cucumber , Turkish Chilli, Isot Pepper,
Pomegranate Molasses 18 (gf, df, vg)*

*DOMATES Heirloom Tomatoes ,Roasted Walnut , Fig Glaze, Sumac
Onions ,Feta ,Mint 18 (Gf,vg)*

Sound of Istanbul

9 Course 110\$ PP

TRIO DIPS with Warm Turkish Bread

RAKI MELON Whipped Ezine Feta , Raki, Piel Dasapo
Melon, Taragon, Pistachio (V, gf)

BALIK EKMEK King Fish Tartare , Xo Mayo, Pickled Onion , Crispy
Cracker Black Caviar

DENIZ TARAGI. Scallops Wrapped in Turkish Pastrami Pickled
Daikon , Caviar With Black Tahini Hummus (gf, df)

BAMYA Fried Okra , Fava Bean Puree , Crispy Chickpeas, Dill. 23. (gf ,
vg, v, df)

ORDEK Chargrilled Confit Duck Legs , Sweet Potato and Sage Puree,
Crispy Kale , Date Jus, Sour Cherries

KARNIBAHAR Roasted Cauliflower, Green Harissa , Crispy Leaves
, Pomegranate, Pistachio (gf, df, vg)

SASLIK. 220gr Rangers Valley MS5+ Flakey Wagyu Rump Skewer ,
Porcini and Pearl Barley Keshkek , Red Wine Jus

REVANI Poppy Seed Semolina Cake , Creme Diplomat , Strawberry
Gum Tea

***For Groups consisting of 8 guests or more ,it is necessary to select one of the thoughtfully curated Set Menus offered by Rakkas.**

Dessert

*KAZANDIBI Caramelised Milk Pudding , Sour Cherry Compote ,
Kataifi Crisps 18*

*REVANI Poppy seed Semolina Cake , Creme Diplomat , Strawberry
Gum Tea 20*

*RAKKAS BAKLAVA Crispy layers , Pistachio Creme , Cardamom Ice
cream, Rose Syrup 20*