

## MEZZES TO SHARE

- CILBIR** Organic Egg, Chicken Skin, Smoked Yoghurt & Brown Butter **18 GF**
- TULUM PEYNIR** Tulum Cheese, Tomato Jam, Prune, Olive Oil, Zahter & Pide **17 V**
- MERCIMEK** Spicy Lentil Kofte, Radish, Beetroot, Cos Lettuce **16 V**
- PIRASA** Organic Leeks, Prune, Molasses Carrots, Lemon & Puffed Rice **18 V/GF**
- RAKI FAVA** Fava, Raki & Grapes, Smoked Almond, Currants, Peas & Dill **18 V/GF**
- LAKERDA** Raki Cured Kingfish, Dill Yoghurt, Red Onion, Preserved Lemon **26 GF**
- SARDALYA** Sardines, Vine Leaves, Anchovy Custard, Pickled Onion **19 GF**
- MIDYE PILAV** Turkish Pilaf, Pinenuts, Pickled Mussels, Bonito & Turkish Tea **18**
- CERKEZ TAVUK** Chicken Circassian, Walnut, Paprika Walnut Oil, Pickled Persimmon **20**
- KUZU SALATA** Lamb Shish, Aubergine, Tomato, Capsicum, Tahini **19 GF**  
#CookForSyria
- SOGAN DOLMA** Stuffed Onion, Lamb, Rice, Yoghurt, Turkish Apple Sauce **24**

## MAIN MEZZES

- BALIK** Barramundi, Turkish Yoghurt Soup, Barley, Chickpeas & Lemon **36**
- KUZU** Lamb Rump, Aubergine, Walnut Puree, Kataifi, Raisins, Freekah **38**
- ORUK KEBAP** Beef & Bulgur Antakya Kebap, Confit Tomato, Tulum Cheese **32**

## TURKISH DELIGHTS

- SUTLAC** Jerusalem Artichoke Rice Pudding, Thyme, Plum, Cinnamon Crumble **16**
- IRMIK** Semolina Helva, Walnuts, Pomegranate Molasses, Aubergine Mousse **16**

**TAVUK GOGUS** Goat Milk & Chicken Muhallebi, Mastic Granita, Sorrel Syrup **16**