

03 December 2016

Mini pita bread, thyme, sumac and sesame butter 1ea

Soğuk /Cold mezes

Barrel aged feta, santa claus melon 12

Cig kofte; spicy bulgur, pomegranate molasses, isot, baby cos 14

Tomato, capsicum and walnut ezme 12

Pomegranate humus 14

Haydari; nettle yogurt, spring garlic 12

Eggplant salad, mint, raspberries 14

House cured beef pastirma, pickled wild cucumbers 12

Sıcak /Hot mezes

Kadayif king prawns, walnut capsicum muhammara 18

Spiced lamb *findik* lahmacun, sumac, red onion salad 10

Shanklish, feta and kashar cheese pide, sautéed spinach 10

Icli kofte, Tarsus style; lamb, walnut, tahini yogurt 18

From the charcoal

Grilled spicy sujuk, warm crushed tomatoes 14

Lamb testicles, almond tarator 16

Ali Nazik; Adana style lamb kebab, smoked eggplant, pepper and isot butter 29

Chicken thigh fillet, apricot, feta, orzo pilav 29

Lamb fillet, cracked wheat bulgur pilav, summer pickles 32

Beef and pistachio kofte, white bean piyaz, pickled chillies 28

Spring vegetables, ancient grains, nectarine 24

Half lamb shoulder tandir, grilled cabbage, ajvar 45

Sides

Purslane, tomato, curly peppers, cucumber, pomegranate iced salad 16

Rocket, cos lettuce, string haloumi and fig salad 16

Cracked wheat bulgur pilav 10

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Charcoal Feast

\$68 per person

with matching  wines - \$98p.p

Mini pita bread, thyme, sumac and sesame butter

Meze Tray

Tomato, capsicum and walnut ezme

Pomegranate humus

Haydari, yogurt, nettle and burnt mint oil

Eggplant salad, mint, raspberries

Cig kofte; spicy bulgur, mint, isot, baby cos

Spiced lamb *findik* lahmacun, sumac, red onion salad

Charcoal Board

Grilled spicy sujuk

Adana style lamb kebab

Chicken thigh fillet

Beef and pistachio kofte

Lamb shoulder tandir

with condiments

Turkish mess;

merengue, Turkish delight cream, berries, rose and pistachio