

## **Deluxe Festive menu**

**£95 per person**

### **Peynir Ezmesi**

char grilled red peppers and feta with tarhana chips(D/G)

### **Çıtır Kalamar**

simet coated baby squid, avocado Haydari and spicy red pepper dip  
(D/G)

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### **Marinated and grilled quail**

barley, courgetti and aubergine salad

### **Fırın Pancar**

roasted baby beetroot salad, goat's cheese and cornbread (N/D)

### **Cig Köfté**

beef tartare with bulgur and baby gem(G)

### **Mucver**

courgette fritters with fennel Labneh (D)

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### **Aged Kasar Cheese Pide**

from the Black Sea with slow cooked organic egg and truffle (D/G)

### **Cağ Kebap**

wagyu beef and lamb (D/G)

### **Kale & Brussels Sprouts salad**

with Tulum cheese and walnuts (G/N/D)

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### **Dover sole**

Za'atar butter

### **Lamb shank clay pot**

with red onions and home made red pepper paste

### **Turkey**

roast turkey, walnuts and cinnamon (N)

### **Turkish spoon salad**

chopped vegetables, pomegranate dressing (N)

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### **Hazelnut Baklava**

whipped kaymak, caramelized mill sorbet, cinnamon (D/G/N)

### **Künefe**

baked kadayif pastry, melted Majdule cheese, rose and orange  
blossom syrup, pistachio ice cream (D/N/G)

### **Blood Orange & Almond Revani**

orange and almond cake with caramel, charred orange  
and fennel ice-cream (N/D)