

## **Festive menu**

**£85 per person**

### **Crudités**

raw vegetables, red pepper yoghurt (D)

### **Isli Patlican**

aubergine puree with walnuts, crispy coated aubergine chips

\*\*\*

### **Börek**

filo wrapped feta cheese with carrots, courgette and walnuts (N/D/G)

\*\*\*

### **Turkish cured salmon**

Cacik, Apple and fennel salad

### **Karpuz Peynir**

burnt watermelon, sheep cheese and tomato (D)

\*\*\*

### **Aged Kashar Cheese Pide**

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

### **Shish tavuk**

yoghurt and chili marinated grilled turkey

\*\*\*

### **150 Day Grain Fed Irish Rib-Eye**

Turkish coffee & isot rub and crispy za'atar potatoes (D)

### **Baked Seabass Fillet**

with a sucuk crust and zeytinyagli pirasa

### **Keşkek**

barley risotto with pulled lamb and spices (G/D)

### **Turkish Spoon Salad**

chopped vegetables in pomegranate dressing (N)

\*\*\*

### **Hazelnut Baklava**

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

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

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