

ANATOLIAN BRUNCH

<p>Shaksuka 15 slow-cooked eggs with roasted peppers, tomato & onion (G)</p>	<p>Menemen 12 scrambled eggs with onion, peppers & tomato (D/G)</p>	<p>Sahanda Yumurta 12 fried eggs with homemade sujuk (G)</p>
<p>Kavurma 18 pulled 24 hours slow cooked short rib, leek and pumpkin hash, duck egg (D)</p>	<p>Gozleme 15 Spinach & Kale with feta cheese (D/G)</p>	<p>Tütsülenmiş Somon 16 Flaked hot smoked salmon with simit bread and fennel yogurt (D/G)</p>
<p>Lamb Shank Clay Pot 35 600gm lamb shank with baby onions, homemade red pepper paste</p>	<p>Dover Sole 56 za'atar butter (D)</p>	<p>Whole Grilled Sea Bream 39 spiced herb rub, lemon dressing, havuc salatası (D)</p>

COLD STARTERS

- Oysters 20**
freshly shucked with tomato, preserved lemon & pomegranate
- Levrek 15**
raw, thinly sliced, mustard, apple & radish shavings (N/D/G)
- Firin Pancar 13**
roasted baby beetroot salad, goats cheese & corn bread (N/D)
- Cig Köfte 14**
beef tartare with bulgur & baby gem (G)
- Halloumi & Mixed Leaf Salad 14**
fresh herbs, yoghurt dressing, corn bread croûtons (D/G)
- Lakerda 18**
salt cured tuna with compressed cucumber, tarama & botarga (G)

THE BREAD OVEN

- Lahmacun 18**
spicy lamb, vegetables & herbs (G)
- Lahmacun Sögürme 15**
smoked aubergine and roasted garlic (G)
- Aged Kaşar Cheese Pide 16**
slow-cooked organic egg (D/G)
- Sucuk Pide 19**
home-made spicy sucuk (D/G)

HOT STARTERS

- Umut's Bayıldı 14**
confit of aubergine, slow-cooked onions, tomato sauce & feta (N/D)
- Ezogelin Corbası 12**
red lentils soup with minted chili butter (D/N)
- Courgette Dolma 15**
wild mushroom ragout, fennel & oregano (G/D)
- Acılı Kanat 14**
chili grilled chicken wings with marash pepper
- Çıtır Kalamar 12**
simit crust & avocado haydari (G/D)
- Börek 10**
filo wrapped feta cheese with carrots, courgettes & walnuts (N/D/G)

KEBAPS

- Shish Tavuk 22**
yogurth & chili marinated grilled chicken (D/G)
- Yoğurtlu Kebap 29**
Wagyu & lamb çag kebab, tomato sauce roasted garlic yoghurt & crispy croûtons (D/G)
- Çag Kebap 15**
marinated chicken (D/G)
- Çag Kebap 18**
Wagyu beef & lamb (D/G)
- Adana Kebap 25**
spicy minced lamb & burnt tomato (G)
- Ali Nazik 26**
adana kebab on smoked aubergine with roasted garlic & yoghurt (D)

MAINS

- Lamb Cutlets 30**
smoked aubergine, tomato & minted yoghurt (D)
- Güvec 20**
clay pot baby vegetables, tomato & red pepper sauce
- Baby Chicken 25**
circassian sauce & paprika butter (N/D/G)
- Keşkek 26**
barley risotto with pulled lamb & spices (G/D)
- Izgara Karides 28**
grilled tiger prawns with pickled fennel butter & shaved fennel salad (D)
- Baked Sea Bass Fillet 28**
with a sucuk crust & zeytinyagli pirasa (G/D)
- Rib-Eye Steak, Turkish Coffee & Isot 42**
150 day grain fed rib eye Wagyu rib-eye grade 3-5 75
- Mantarlı Keşkek 28**
barley risotto with wild mushrooms, truffle and sage (D/G)

SIDES

- Izgara Brokoli 9**
grilled broccoli with pistachio butter (N/D)
- Pistachio Rice 9**
pistachio pilaf with spinach & herbs (N/D)
- Quinoa 9**
nuts, grains & lemon dressing (N)
- Turkish Spoon Salad 11**
chopped vegetables & pomegranate dressing (N)
- Fried Okra 9**
with tomato, preserved lemon & herbs (D)
- Wild Mushrooms 9**
with truffle & fava beans (D)
- Triple-Cooked Chips 9**
with garlic, lemon & chili (G)
- Kale & Sprouts 9**
feta & walnuts (N/D/G)
- Fire! 5**
house selection of chili sauce Turkish chili pepper & chopped chili
- White Truffle 24**
Shaved white truffle from Alba (3 grams)