

IZGARA

SNACKS

Pickled vegetables	8
Green olives, walnuts, pomegranate, tahini	12
Spice cured & air dried beef pastirma, pickles	18
Sardine sandwich, arugula, pickles, garlic emulsion	15
Ox tongue, zoug, lemon oil	ea 14
Haloumi, honey, sesame, rosemary oil	ea 18
Pide bread by Malika Bakehouse	12

MEZE

Hummus, beef sucuk XO	16
Spinach labneh, crispy chickpeas, dukkah	17
Whipped feta & pistachio dip, autumn grapes, soft herbs	23
Smoked eggplant, bullhorn peppers, tamarind dressing	20
Fire roasted Turkish chilli peppers, molasses	15
White beans, tahini, edamame, quail eggs	18
Manti, hand rolled beef ravioli, yoghurt, walnuts, tomato butter, mint	24
Salmon belly, grape molasses, hot mustard, tabouli	18

OPEN FIRE SHISH

All served with vine ripened cherry tomatoes, sumac onion, pickled peppers & flat bread

Chicken, lime & coriander toum	34
Lamb backstrap, cumin aioli	48
Beef rump cap, veal jus	37
Swordfish, tarama, salmon roe	38

SIDES

Charred cabbage, feta, wild rice, blackcurrants	17
Seasonal salad, cos, tomato, cucumber, radish, crispy bread	15
Brussel sprouts, baba ghanoush	19
Hand cut chips, paprika salt, harissa mayo	14

DESSERTS

Katmer, crunchy pancake, pistachio, kaymak, vanilla ice cream	23
Baklava mille feuille, fig jam, pistachio cream	19
Affogato, vanilla ice cream, espresso, hazelnuts / add liquor	10/19