

IZGARA

House pickled vegetables	8
Green olives, walnuts, pomegranate, tahini	12
Pastirma; air dried & spice cured beef strip loin	18
Pide bread by Malika Bakehouse	12

MEZE

Hummus, sucuk XO	16
Spinach labneh, crispy chickpeas, dukkah	17
Whipped feta & pistachio dip, autumn grapes, soft herbs	22
Smoked eggplant, bullhorn peppers, tamarind dressing	19
Haloumi, honey, sesame, rosemary oil	ea 15
Fire roasted Turkish chilli peppers, molasses	15
White beans, tahini, edamame, quail eggs	18
Barrel aged feta & raki infused melon	20
Ox tongue, spring onions, chilli, lemon oil	ea 14
Pickled sardines, salmon roe, chives, extra virgin olive oil	17
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	38
Beef angus chuck tail	37
Wagyu skirt 9+	44
Swordfish, tarama, salmon roe	35

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	21
Baklava cheesecake, fig jam, pistachio cream	19
Affogato, vanilla ice cream, espresso, hazelnuts / add liquor	10/19