

designed to share / **set menu**

\$ 79 per person

house baked warm **puffy bread**
pan fried honey **haloumi**, walnuts, currants (gf)

babaganoush / open fire eggplant, tahini, garlic, spices, pomegranate (gf)
atom / turkish style thick yoghurt, sun dried chilis, pinenuts, sesame, burnt butter (gf)

roasted cauliflower / raisin puree, almonds, warm hummus, zaatar, chili oil (gf, vg)

beetroot salad / whipped feta, hazelnuts, dried apricots, pomegranate molasses (gf)

fried **kibbeh** / bulghur, lamb mince, onion, chili labne

grilled **calamari** / chili tomato ezme salsa (gf)

chicken shish kebab / bulghur pilaf, sumac onion parsley salad, toum

slow cooked lamb / parsley ezme, pickled eschallots, feta, roasted almonds (gf)

flamed **köfte** / turkish lamb meatballs, pita, cacik, pistachio, sumac onions

künefe / buttered kadayif, special cheese, pistachio

home made walnut **baklava**, clotted cream

*no alterations on menu items
please advise our staff any food allergies or intolerances*

*** (vg) vegan (gf) gluten free*