

	house baked <b>puffy bread</b>	7
	marinated persian <b>olives &amp; pickles</b> (vg, gf)	9
	pan fried <b>honey haloumi</b> / walnuts, currants (gf)	16
	<b>hummus</b> / freshly cooked chickpeas, tahini, garlic, olive oil (vg, gf)	13
	<b>atom</b> / turkish style thick yoghurt, sun dried chilis, pinenuts, sesame (gf)	14
	<b>babaganoush</b> / open fire eggplant, tahini, garlic, spices, pomegranate (gf)	16
	<b>lahmacun</b> / stone baked thin turkish pizza, ground beef, sumac, onion	12
	<b>kibbeh</b> / fried bulghur, lamb mince, onion, chili labne	16
	sesame <b>falafel</b> / green tahini drizzle (vg, gf)	15
	grilled <b>broccolini</b> / root carrots, walnuts, shanklish, muhammara	17
	roasted <b>cauliflower</b> / raisin puree, almonds, warm hummus, zaatar, chili oil (vg, gf)	22
	grilled <b>calamari</b> / chili tomato ezme salsa (gf)	24
	<b>triple cheese shakshuka</b> / baked eggplant, rich tomato sauce, parsley oil (gf)	25
	<b>manti</b> / turkish beef ravioli, mint yoghurt, walnuts, paprika butter	26
	<b>chicken shish</b> kebab / bulghur pilaf, sumac onion parsley salad, toum	26
	flamed <b>köfte</b> / turkish lamb meatballs, pita, cacik, pistachio, sumac onions	25
	slow cooked <b>lamb</b> / parsley ezme, pickled eschallots, feta, roasted almonds (gf)	36

## sides

	<b>bulghur</b> freekeh rice / almonds, blackcurrants	7
	<b>shepherd's salad</b> / cherry tomato, cucumber, lemon olive oil vinaigrette (vg, gf)	12
	<b>beetroot salad</b> / whipped feta, hazelnuts, dried apricots, pomegranate molasses (gf)	14

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

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