

| | | |
|--|---|----|
| | house baked puffy bread | 7 |
| | marinated persian olives & pickles (vg, gf) | 9 |
| | pan fried honey haloumi / walnuts, currants (gf) | 16 |
| | hummus / freshly cooked chickpeas, tahini, garlic, olive oil (vg, gf) | 14 |
| | atom / turkish style thick yoghurt, sun dried chilis, pinenuts, sesame (gf) | 14 |
| | babaganoush / open fire eggplant, tahini, garlic, spices, pomegranate (gf) | 16 |
| | lahmacun / stone baked thin turkish pizza, ground beef, sumac, onion | 12 |
| | kibbeh / fried bulghur, lamb mince, onion, chili labne (each) | 6 |
| | sesame falafel / green tahini drizzle (vg, gf) | 15 |
| | grilled broccolini / root carrots, walnuts, shanklish, muhammara | 17 |
| | roasted cauliflower / raisin puree, almonds, warm hummus, zaatar, chili oil (vg, gf) | 25 |
| | grilled calamari / chili tomato ezme salsa (gf) | 25 |
| | triple cheese shakshuka / baked eggplant, rich tomato sauce, parsley oil (gf) | 25 |
| | chicken shish kebab / bulghur pilaf, sumac onion parsley salad, toum | 26 |
| | flamed köfte / turkish lamb meatballs, pita, cacik, pistachio, sumac onions | 27 |
| | slow cooked lamb / parsley ezme, pickled eschallots, feta, roasted almonds (gf) | 38 |

sides

| | | |
|--|--|----|
| | bulghur freekeh rice / almonds, blackcurrants | 7 |
| | shepherd's salad / cherry tomato, cucumber, lemon olive oil vinaigrette (vg, gf) | 13 |
| | beetroot salad / whipped feta, hazelnuts, dried apricots, pomegranate molasses (gf) | 15 |

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

** (vg) vegan (gf) gluten free