

	house baked <b>puffy bread</b>	7
	marinated persian <b>olives &amp; pickles</b> (vg, gf)	11
	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 chillis, pinenuts, sesame (gf)	14
	<b>muhammara</b> / chargrilled red capsicum, aleppo pepper, pide crumbs, walnuts (vg)	16
	sesame <b>falafel</b> / green tahini drizzle (vg, gf)	15
	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>imam bayıldı</b> / baked eggplant, rich tomato sauce, parsley oil (vg, gf)	24
	<b>mantı</b> / turkish beef ravioli, mint yoghurt, walnuts, paprika butter	26
	<b>chicken shish</b> kebab / bulghur pilaf, sumac onion parsley salad	26
	flamed <b>köfte</b> / turkish lamb meatballs, pita, cacık, pistachio, sumac onions	25
	slow cooked <b>lamb</b> / parsley ezme salad, 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)	11
	<b>beetroot salad</b> / whipped feta, hazelnuts, dried apricots, pomegranate molasses (gf)	12

## desserts

	<b>künefe</b> / buttered kadayıf, special cheese, pistachio	19
	home made walnut <b>baklava</b> , clotted cream	13
	<b>katmer</b> / crunchy pancakes, kaymak, pistachio, ice cream	25

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

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