

DINNER

STARTERS

Selection of bread, Salted butter	4.5
Galotiri, asparagus, medjool date & date molasses, almonds	9/15
Kohlrabi, orange, fennel atari goma puree	9/15
Aubergine, wild rice, black garlic, tofu, kale	9/15
Crab, prawns, jalapeno crème fraiche, bonito	11
Sweet and sour pork belly, octopus, pomello, coconut, ground rice	12/20

FROM THE GRILL

VEGETARIAN

Biber Salçası cauliflower, kale saag, green mango yoghurt	9/15
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FISH

Whole Seabass	23
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MEAT

Sirloin steak 250gr/500gr	24/46
Pork Ribeye	19
Lamb Rump	19

Chicken	
Whole	30
Half	15

SAUCES

Chorizo hollandaise	2.5
Tarragon chimichurri	2.5
Sichuan pepper pickled shiitake mushrooms	2.5
Samphire salsa verde	2.5
Mojo Rojo	2.5

SIDES

Green salad	5
Potato, rosemary smoked salt, parmesan oil	5.5
Celeriac almond skordalia	5
Broccoli with chilli	5.5
Braised chard	5.5



DIETARIES

Please inform your waiter if you are allergic to any food items before you order. We cannot guarantee the absence of allergens in our dishes, due to being produced in a kitchen that contains allergens.