

# ANATOLIAN BRUNCH

<p><b>Shaksuka</b> 15 slow-cooked eggs with roasted peppers, tomato &amp; onion (G)</p>	<p><b>Menemen</b> 12 scrambled eggs with onion, peppers &amp; tomato (D/G)</p>	<p><b>Sahanda Yumurta</b> 12 fried eggs with homemade sujuk (G)</p>
<p><b>Kavurma</b> 18 pulled 24 hours slow cooked short rib, leek and pumpkin hash, duck egg (D)</p>	<p><b>Gozleme</b> 15 Spinach &amp; Kale with feta cheese (D/G)</p>	<p><b>Tütsülenmiş Somon</b> 16 Flaked hot smoked salmon with simit bread and fennel yogurt (D/G)</p>
<p><b>Lamb Shank Clay Pot</b> 35 600gm lamb shank with baby onions, homemade red pepper paste</p>	<p><b>Dover Sole</b> 56 za'atar butter (D)</p>	<p><b>Whole Grilled Sea Bream</b> 39 spiced herb rub, lemon dressing, havuc salatası (D)</p>

## COLD STARTERS

- Levrek** 15  
raw, thinly sliced, mustard, apple & radish shavings (N/D/G)
- Firin Pancar** 13  
roasted baby beetroot salad, goats cheese & corn bread (N/D)
- Cig Köfte** 14  
beef tartare with bulgur & baby gem (G)
- Halloumi & Mixed Leaf Salad** 14  
fresh herbs, yoghurt dressing, corn bread croûtons (D/G)

## HOT STARTERS

- Umut's Bayıldı** 14  
confit of aubergine, slow-cooked onions, tomato sauce & feta (N/D)
- Yerelması Corbasi** 12  
Jerusalem artichoke soup with aubergine puree (D/N)
- Courgette Dolma** 15  
wild mushroom ragout, fennel & oregano (G/D)
- Acılı Kanat** 14  
chili grilled chicken wings with maresh pepper
- Çıtır Kalamar** 12  
simit crust & avocado haydari (G/D)
- Börek** 10  
filo wrapped feta cheese with carrots, courgettes & walnuts (N/D/G)

## THE BREAD OVEN

- Lahmacun** 18  
spicy lamb, vegetables & herbs (G)
- Lahmacun Sögürme** 15  
smoked aubergine and roasted garlic (G)
- Aged Kaşar Cheese Pide** 16  
slow-cooked organic egg (D/G)
- Sucuk Pide** 19  
home-made spicy sucuk (D/G)

## KEBAPS

- Çag Kebap** 15  
marinated chicken (D/G)
- Çag Kebap** 18  
Wagyu beef & lamb (D/G)
- Shish Tavuk** 22  
yoghurt & chili marinated grilled chicken (D/G)
- Yoğurtlu Kebap** 29  
Wagyu & lamb çag kebab, tomato sauce roasted garlic yoghurt & crispy croûtons (D/G)

## FROM THE GRILL

- Lamb Cutlets** 30  
smoked aubergine, tomato & minted yoghurt (D)
- Izgara Karides** 28  
grilled tiger prawns with pickled fennel butter & shaved fennel salad (D)
- Adana Kebap** 25  
spicy minced lamb & burnt tomato (G)
- Ali Nazik** 26  
adana kebab on smoked aubergine with roasted garlic & yoghurt (D)
- Rib-Eye Steak, Turkish Coffee & Isot** (D)  
150 day grain fed rib eye 42  
Wagyu rib-eye grade 3-5 75

## FROM THE OVEN

- Güvec** 20  
clay pot baby vegetables, tomato & red pepper sauce
- Baked Sea Bass Fillet** 28  
with a sucuk crust & zeytinyagli pirasa (G/D)
- Keşkek** 26  
barley risotto with pulled lamb & spices (G/D)
- Mantarli Keşkek** 28  
barley risotto with wild mushrooms, truffle and sage (D/G)
- Marinated Baby Chicken** 25  
with pastry wrapped pilaf rice (G/N/D)

## SIDES

- Grilled Sweetcorn** 9  
with preserved lemon butter & Turkish chili flakes (D)
- Pilaf Pistachio Rice** 9  
pistachio pilaf with spinach & herbs (N/D)
- Quinoa** 9  
nuts, grains & pomegranate dressing (N)
- Turkish Spoon Salad** 11  
chopped vegetables & pomegranate dressing (N)
- Fried Okra** 9  
with tomato preserved lemon & herbs (D)
- Wild Mushrooms** 9  
with truffle & fava beans (D)
- Triple-Cooked Chips** 9  
with garlic, lemon & chili
- Kale & Feta** 9  
lemon dressing & walnuts (N/D/G)
- Fire!** 5  
house selection of chili sauce Turkish chili pepper & chopped chili