

Main Menu – available lunch for Wednesday-Sunday, and dinner Monday-Sunday.

DIPS & SPREADS

Hummus, red zhug, crispy chickpea, parsley oil. VE GF 11

Lor cheese, porcini za'atar, local olive oil. V GF 12

Date labneh, date jam, dried orange. V GF 12

Tomato ezmesi, Aleppo chilli oil, fried shallot, mint. VE GF 11

Muhammara, roasted red pepper, walnut, pomegranate, nigella seed oil. VE GF 12

House Pita VE 3.5

*Gluten-free Yufka flatbread available VE GF 3.5

MEZZE

Cured market fish, Ekşili lemon, burnt spring onion, fried caper. GF DF 26

Turşu pickle salad, frisee, walnut & pomegranate dressing, hazelnut dukkah. V VEA GF 14

Charcoal cabbage, ras el hanout spice, yoghurt salata sosu, black lime, quinoa. VE GF 19

Smacked cucumber, Aleppo chilli crunch, tehina. VE GF 10

Fattoush salad, pickled grape, fried pita, sumac onion, tomato, pumpkin seed. VE GFA 19

Nohutlu garlic pilaf, chickpea, pickled chilli, almond. V GF 13

Mozzarella böreks, tomato butter, black olive, toum. V 14 [3 pcs]

Duck pastirma, house-cured, warm duck fat vinaigrette, frisee. GF DF 23

Heirloom tomato, peach, chamomile honey, harissa jam, grape vinegar. VEA GF DF 17

Spiced wild goat mince lahmacun flatbread, pickled green tomato, toum, hot honey. DF 24

Lamb Urfa kebab, marinated tomato, parsley yoghurt. GF 25 [2 pcs]

Wild tahr Adana kebab, pickled green tomato, za'atar, toum. GF DF 24 [2 pcs]

Flank steak Şiş kebab, paprika marinade, garlic yoghurt. GF 25 [2 pcs]

Fiordland 'WithWild' Wapiti kebab, blackberry zhug, labneh, oregano. GF 31 [2 pcs]

LARGE

Lamb shoulder, 450g, doner spice, toum, mango amba, zeytinyağı asparagus, laffa breads GFA DF 52

Beef short rib, 350g, nohutlu pilaf, rose harissa, date labneh. GF 44

Pan-seared market fish, moutabel yogurt, Aleppo butter, date ketchup, crisp tabouleh. GF DFA 46

Fava Falafel, hazelnut tarator, roasted cherry tomatoes, spiced carrot, sour cherry. VE GF 29

DESSERT

Pistachio ice cream, orange blossom syrup, toasted walnut, filo. V GFA 14

Lemon tart, sumac, whipped crème fraîche. V 15

Baron Hasselhoff's chocolate labneh cheesecake, lime olive oil, sea salt, tahini biscuit. V GF 15

Rosewater muhallebi custard, pomegranate syrup, sour cherries, saffron pashmak. VE GFA 14

We offer a \$64 trust-the-chef set menu for groups of 12 or more.

It can be tailored for most allergies and dietary requirements.

The choice of this menu needs to be pre-arranged.

Please email us for bookings and more information.

All Meat is Halal Certified & Free Range.

Please inform us of all allergies. Not all ingredients are listed.

VE – Vegan, V – Vegetarian, GF – Gluten Free, DF – Dairy Free.

**A – Available on request.

Whilst we make all reasonable effort, our kitchen is not allergen-free.
We cannot guarantee the absence of trace amounts of any allergen in any dish.

**We are a cashless venue.
No credit or payWave surcharge.**

ÖLĞĒ YEMEĞİ

LUNCH SPECIALS

WEDNESDAY — SUNDAY
Open to 3pm

MEZZE PLATES

Hummus, red zhug, ezmesi, parsley yogurt, marinated tomato, pilaf, pita and choice of;

Lamb Urfa [One kebab]

Wild Tahr Adana [One kebab]

Flank Steak Şis [One kebab] *OR*

Fava Falafel [Vegetarian, can be made vegan]

\$23 ea

ISLAK BURGER

Istanbul street-style burger with a spiced lamb patty, lor cheese, sumac pickled onion, and slow tomato sauce in a steamed Dough Bakery milk bun.

\$19

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**Available for lunch, Wednesday-Sunday,
alongside our main menu.**