

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

DIPS & SPREADS

Hummus, red zhug, crispy chickpea, parsley oil. VE GF DF 12

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

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

Taramasalata, whipped bread & cod roe, lime oil, red onion. DF 13

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

House Pita VE DF 3.5

*Gluten-free Yufka flatbread available VE GF DF 3.5

MEZZE

Cured market fish, Ekşili lemon, burnt spring onion, fried caper. GF DF 28

Turşu pickle salad, frisee, walnut & pomegranate dressing, hazelnut dukkah. V VEA GF DF 15

Charcoal cabbage, ras el hanout spice, yoghurt salata sosu, black lime, quinoa. VE GF DF 21

Smacked cucumber, Aleppo chilli crunch, tehina. VE GF DF 12

Saffron braised fennel, grapefruit, orange labneh, almonds. V VEA GF DFA 21

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 24

Charcoal leeks, harissa, whipped almond, pumpkin seed dukkah, paprika oil VE GF DF 21

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

Lamb Pirzola, loin chops, çemen butter, grilled pear. GF DFA 29 [2 pcs]

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

Wild tahr Adana kebab, smoked tomato jam, confit garlic yoghurt, onion ash crumb. GF DF 25 [2 pcs]

Flank steak Şiş kebab, paprika marinade, tabil butter, leek toum. GF DFA 25 [2 pcs]

'WithWild' Wapiti kebab, Aleppo grapefruit marmalade, bitter grapefruit, labneh. GF DFA 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 46

Pan-seared market fish, raki butter, grilled tomato, crispy fennel tabouleh. GFA DFA 48

Fava Falafel, hazelnut tarator, roasted cherry tomatoes, spiced carrot, sour cherry. VE GF DF 31

DESSERT

Candied pumpkin ice cream sandwich, pistachio sesame biscuit, saffron white chocolate v 16

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 DF 15

We offer a \$64 trust-the-chef set menu for groups of 8 or more guests.

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.

1.25% surcharge for payWave and credit card transactions.

ÖĞLĒ YEMEĞİ

LUNCH

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

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