

VEGETARIAN MENU

COLD

- Crudit ** raw vegetables, red pepper yogurt (D) 70
Zeytinyaęli Enginar artichokes, pomegranate & pine nuts (N) 95
Antep Fistikli Rafik feta cheese, goat curd, pistachios & sourdough bread (D/G/N) 65
Islı Patlican aubergine & walnut puree, crispy coated aubergine chips (G/N) 55
Halloumi & Mixed Leaf Salad fresh herbs dressing & corn bread croutons (D/G) 75
Muhammara roasted bell pepper, tomato & walnut dip (G/N) 50
Karpuz Domates compressed watermelon, labneh & feta cheese, tomato, pine nuts (D/N) 75
Gavurdagi tomato salad with shallots, spiced walnuts (G/N) 65

HOT

- Umut's Bayildi** confit of aubergine, slow-cooked onions, tomato, feta & pine nuts (D/G/N) 95
Courgette Dolma wild mushroom ragout, fennel & oregano (D/G) 85
B rek filo wrapped feta, carrot, courgette & walnut (D/G/N) 65

BREAD OVEN

- 2 Cheese Pide** slow cooked organic egg (D/G) 85
Fresh House Breads Pide, Simit, Sour dough (D/G) 30

LARGER PLATES

- G vec**, clay pot vegetables, tomato & red pepper sauce 95
Mantarlı Keşkek barley risotto, wild mushrooms, truffle & sage 170

TO ADD

- Pistachio Rice** pistachio pilaf, spinach & herbs (D/G) 40
Turkish Spoon Salad chopped vegetables, pistachio & pomegranate dressing (N) 60
Fried Okra with tomato preserved lemon & herbs (G) 40
Triple-Cooked Chips
garlic & chilli (G) 50 truffle & Parmesan (D/G) 60
Fresh Black Truffle
3g - 80 -160

(A) Alcohol (S) Seafood or Shellfish (D) Dairy (G) Gluten (N) Nuts

For additional dietary requirements, please reach out to our team. All prices are in AED and inclusive of applicable taxes and fees.