

VEGAN MENU

TO START WITH

Anatolian Fizz 17

gin, raspberry, lemon, champagne

Ruya Negroni 16

gin, Turkish coffee, Campari, vermouth

COLD

Isli Patlican * aubergine & walnut puree, crispy coated aubergine chips (G/N) 10

**Contains honey*

Turkish Spoon Salad chopped vegetables & pomegranate dressing (N) 12

Zeytinyağlı Kereviz peas, carrots & orange dressing 13

Kısır Salad bulgur wheat, tomato, cucumber, spring onion, mint & parsley (G) 12

Roasted Cauliflower pickled cauliflower couscous, smoked aubergine puree & crispy onion (N/D) 9

HOT

Umut's Bayildi confit of aubergine, slow-cooked onions, tomato sauce (N) 16

Courgette Dolma wild mushrooms ragout, fennel & oregano with tomato sauce on the side 15

Pistachio Rice pistachio pilaf, spinach & herbs (G/N) 8

Fire! harissa, Turkish chilli pepper & chopped chilli 5

Triple-Cooked Chips

garlic & chilli 7 truffle 8

BREAD OVEN

Fresh House Breads (G)

Pide 5

For food allergies please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. A - contains alcohol, D - contains dairy, G - contains gluten, N - contains nuts, V- vegan. Please note fish may contain bones. A discretionary service of 14% will be added to your bill. All prices are in GBP and include 20% VAT.