

GLUTEN FREE MENU

TO START WITH

Anatolian Fizz 17

gin, raspberry, lemon,
champagne

Ruya Negroni 16

gin, Turkish coffee,
Campari, vermouth

MEZE

COLD

Lakerda salt cured tuna with compressed cucumber & bottarga 16

Halloumi & Mixed Leaf Salad fresh herbs dressing (D) 12

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

Zeytinyağlı Enginar artichoke, peas, carrots & orange dressing 13

HOT

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

Shish Tavuk Kebap yoghurt & chilli marinated grilled chicken (D) 22

Adana Kebap hand-cut lamb & burnt tomato (D) 25

LARGER PLATES

Rib-Eye Steak Turkish Coffee & Isot 36 days dry aged rib-eye (D) 38

Izgara Karides prawn with pickled fennel butter (D) 26

Lamb Cutlets smoked aubergine, tomato & minted yoghurt (D) 32

Grilled Seabass & Zeytinyagli Pirasa Antep pistachio crust, baby leeks, carrots & rice (N) 27

24 hours Slow Cooked Short Rib spiced Konya chickpea puree (D) 36

Lamb Shank Clay Pot slow cooked with butter beans, onion & carrots 40

TO ADD

Pistachio Rice pistachio pilaf, spinach & herbs (N) 9

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

Fire! harissa, Turkish chilli pepper & chopped chilli 5

Triple-Cooked Chips

garlic & chilli 7 truffle & Parmesan (D) 8