

## VEGAN MENU

### TO START WITH

#### Anatolian Fizz 17

gin, raspberry, lemon, champagne

#### Ruya Negroni 16

gin, Turkish coffee, Campari, vermouth

### COLD

**Islı Patlıcan \*** aubergine & walnut puree, crispy coated aubergine chips (G/N) 10

*\*Contains honey*

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

**Zeytinyağlı Enginar** artichoke, 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

**Ezogelin Corbasi** red lentil soup, minted chilli butter (D/G/N) 12

**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.