

VEGETARIAN MENU

TO START WITH

Anatolian Fizz 17

gin, raspberry,
lemon, champagne

Nazar Sour 16

vodka, cardamom,
lemon, pear,
champagne foam

Ruya Negroni 16

gin, Turkish coffee, Campari,
vermouth

COLD

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

Halloumi & Mixed Leaf Salad fresh herbs dressing & corn bread croutons (D/G) 12

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

Antep Fistikli Rafik feta cheese, goat curd, pistachios & sourdough bread (D/G/N) 11

Zeytinyağlı Enginar artichoke, peas, carrots & orange dressing 13

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

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

HOT

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

Courgette Dolma wild mushroom ragout, fennel & oregano (D/G) 15

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

Börek filo wrapped feta, carrot, courgette & walnut (D/G/N) 10

Mantarli Keşkek barley risotto, wild mushrooms, truffle & sage (D/G) 28

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

Fire! harissa, Turkish chilli pepper & chopped chilli 5

Triple-Cooked Chips

garlic & chilli 7 truffle & Parmesan (D) 8

BREAD OVEN

Aged Kaşar Cheese Pide slow cooked organic egg | add truffle +£4 (D/G) 16

Ispanaklı Pide spinach, Ezine white cheese & herbs (D/G) 19

Fresh House Breads (G)

Pide 5 Simit 5