

RÜYA

MEZE – SMALL DISHES

SOĞUK – COLD

- Islı patlıcan** aubergine & walnut purée, crispy-coated aubergine chips (G/N) **16**
Muhamara red pepper cream, tomato & walnut dip with sourdough bread (G/N) **14**
Lakerda salt-cured tuna with compressed cucumber, bottarga & tarama (D/G) **29**
Levrek thinly sliced raw sea bass, mustard & yoghurt with apple vinegar dressing (D/G) **27**
Ciğ Köfte Turkish beef tartar, bulgur & baby gem (G) **26**
Antep Fıstıklı Rafik feta cheese, goat's curd, pistachios & sourdough bread (D/N) **16**
Kasık Salata Turkish spoon salad, chopped vegetables, pistachio & pomegranate dressing (N) **20**
Karpuz Domates compressed watermelon, labneh & feta cheese & tomato (D/N) **24**

SİÇAK – HOT

- Umut's Bayildi** confit of aubergine, slow-cooked tomato sauce with onions, feta, pinenuts & garlic crisps (D/N) **26**
Çitir Kalamar simit coated baby squid, haydari avocado & spicy tomato sauce (G/D) **21**
Zeytinyağlı Ahtapot grilled octopus, black-eyed beans, apple vinaigrette & fresh coriander oil **42**
Börek filo wrapped feta, carrot, courgette & walnut (N/G/D) **18**
Şiş Tavuk Kebap yoghurt & chili marinated grilled chicken (G) **28**
Içli köfte lamb, beef & bulgur wheat dumplings, walnut butter & yoghurt (G/N/D) **20**
Adana Kebap hand-cut lamb, burned tomato (G/D) **48**

FİRİN – BREAD OVEN

- Lahmacun** spicy lamb, tomato, mint and parsley (G) **27**
Two cheese Pide slow-cooked organic egg (G/D) **24**
Ispanaklı Pide spinach, Ezine white cheese & herbs (G/D) **24**
Sucuk Pide home-made spicy sucuk (G/D) **27**
Truffe Pide slow-cooked organic egg (G/D) **32**
Tirnak pide (G) **5** **Simit** (G) **5** **Sourdough bread** (G) **5**

BÜYÜK TABAKLAR – LARGER PLATES

- Çipura** grilled sea bream, pickled fennel salad & sage dressing (D) **58**
Seker Karides king prawn marinated with spiced Ezme sauce **68**
Fıstıklı Levrek & Zeytinyağlı Pirasa sea bass with pistachio crust, baby seasonal vegetables & pilaf rice (N) **46**
Kuzu Pirzola grilled lamb cutlets, smoked aubergine, tomato & minted yoghurt (D) **48**
Antrikot wagyu rib-eye with Turkish coffee & Isot rub, crispy za'tar potatoes (G/D) **175**
Piliç Izgara grilled poussin with smoked paprika, chilli butter, walnuts & yogurt sauce (G/N/D) **42**
Sığır Kısa Kaburga 24 hours slow-cooked wagyu brisket, Turkish BBQ glaze & spiced Konya chickpea puree (G/D) **89**
Keşkek pulled lamb barley risotto (G/D) **42**
Güveç clay pot cooked vegetables in tomato & red pepper paste **27**

ILAVE – TO ADD

- Süt Misir** grilled sweetcorn with preserved lemon butter & chili flakes (D) **9**
Antep Fıstıklı Pilav pistachio pilaf rice with spinach (N/D/G) **9**
Izgara Broccoli tenderstem grilled broccoli, hazelnut puree & sucuk vinaigrette (N) **9**
Ates! harissa, Turkish chili pepper & chopped chili **9**
Tava
Triple-cooked chips
garlic & chili **9** truffle & Parmesan (D) **12**

Net prices, all taxes included

We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients or allergens.
Please inform the waiter of any allergies or special dietary requirements
G - gluten D - dairy N - nuts