

VEGAN MENU

TO START WITH

Anatolian Fizz 18

gin, raspberry, lemon, champagne

Ruya Negroni 16

gin, Turkish coffee, Campari, vermouth

COLD

Isli Patlican * aubergine & walnut puree, crispy coated aubergine chips (G/N) 12

**Contains honey*

Turkish Spoon Salad chopped vegetables & pomegranate dressing (N) 13

Bal Kabagi pumpkin and orange puree, spiced pumpkin seeds, chestnut (D/N) 14

Kale & Sprout Salad walnuts, feta cheese & lemon dressing (D/N/G) 13

HOT

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

Courgette Dolma wild mushrooms ragout, fennel & oregano with
tomato sauce on the side (D/G) 15

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

Izgara brokoli grilled tenderstem broccoli, hazelnut puree & sucuk vinaigrette (D/N) 9

Fire! harissa, Turkish chilli pepper & chopped chilli 7

Triple-Cooked Chips

garlic & chilli 7 truffle 8

BREAD OVEN

Fresh House Breads (G)

Pide 7

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.