



An Anatolian dream from the heart of Turkey

TO START

Anatolian Fizz 18
gin, raspberry, lemon, Champagne

Scarlet Martini 13
Broken Clock vodka, strawberry liquor, Grand Marnier

Ruya Negroni 16
gin, Turkish coffee, Campari, vermouth

MEZE

COLD / SOĞUK

İsli Patlıcan 13
aubergine & walnut puree,
crispy coated aubergine chips (G/N)

Levrek 17
thinly sliced raw seabass, walnut,
apple & mustard dressing (D/N/G)

Halloumi & Mixed Leaf Salad 16
fresh herbs yoghurt dressing,
corn bread croutons (D/G)

Antep Fıstıklı Rafik 14
feta cheese, goat curd,
pistachio & house bread (D/N/G)

Karpuz Domates 15
compressed watermelon, labneh cheese
tomato & pine nut (G/N/D)

6 Oysters 22
tomato, preserve lemon, pomegranate

Havuç Tarator 14
slow cooked carrot, carrot puree,
yoghurt & cheese sauce (D)

HOT / SICAK

Tantuni 18
spiced diced beef, cherry tomato,
mini pita bread (G/D)

İçli Köfte 18
beef and lamb dumplings,
walnut butter & yoghurt (D/N/G)

Ahtapot 19
octopus, fava beans, asparagus,
pickled green almonds (N)

Şiş Tavuk Kebap 25
yoghurt & chilli marinated grilled
chicken thigh (D/G)

Umut's Bayıldı 17
confit of aubergine, slow-cooked onions,
tomato sauce, feta & pine nuts (D/N)

Börek 15
filo wrapped feta, carrot,
courgette & walnut (D/N/G)

Fırınlanmış Kemik İliği 18
roasted bone marrow with slow cooked beef &
hummus (D/N)

BREAD OVEN / FIRIN

Lahmacun 22
spicy lamb, vegetables & herbs
(G)

Truffle Pide 22
two-cheese, truffle butter
slow-cooked organic egg (D/G)

Two-Cheese Pide from the Black Sea 20
slow-cooked organic egg
(D/G)

Freshly Baked Pide 7
(G)

Sucuk Pide 20
home-made spicy sucuk
(D/G)

Freshly Baked Simit 7
(G/D)

LARGER PLATES / BÜYÜK TABAKLAR

36 Days Dry-Aged Rib-Eye Steak 43
Turkish coffee & Isot rub,
crispy za'atar potatoes (D/G)

Adana Kebap 30
hand-cut lamb & charred tomato
(G)

Izgara Karides 29
prawn with pickled fennel butter
(D)

Kuzu Pirzola 37
lamb cutlets, smoked aubergine,
tomato & minted yoghurt (D)

Izgara Levrek & Zeytinyağlı Pırasa 30
seabass, Antep pistachio crust,
baby leeks, carrots & rice (N)

Izgara Piliç 30
whole poussin, smoked paprika,
walnut sauce & chilli butter (D/N/G)

24h Slow-Cooked Dana Kaburga 40
short rib, Turkish chili BBQ glaze &
spiced Konya chickpea puree (D/G)

Mantarlı Keşkek 29
barley risotto, wild mushrooms,
truffle & sage (D/G)

TO ADD / İLAVE

Izgara Enginar 13
grilled artichokes, pomegranate
pine nuts (N)

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

Antep Fıstıklı Pilav 9
pistachio pilaf, spinach & herbs
(N/G)

Kabak Kızartması 9
roasted courgette,
cherry tomato sauce and basil

Triple-Cooked Chips 7
garlic and chilli (D/G)

Ateş! 7
harissa, pul biber & chopped chilli

Triple-Cooked Chips 8
truffle and Parmesan (D/G)

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.

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.