



VEGAN MENU

TO START WITH

Anatolian Fizz *18* gin, raspberry, lemon, champagne Ruya Negroni 16

gin, Turkish coffee, Campari, vermouth

COLD

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

*Contains honey

Turkish Spoon Salad chopped vegetables & pomegranate dressing (N) 13 Havuç Tarator slow cooked carrot, carrot puree 14 Karpuz Domates compressed watermelon, tomato & pine nut (G/N) 15

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

HOT

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

Antep Fistikli Pilav pistachio pilaf, spinach & herbs (G/N) ${\mathcal P}$

Kabak Kızartması roasted courgette, cherry tomato sauce and basil 9

Ates! harissa, Turkish chilli pepper & chopped chilli 7

Triple-Cooked Chips garlic & chilli 7 truffle 8

BREAD OVEN

Fresh House Breads (G) Pide Z

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.