

VEGETARIAN MENU

TO START WITH

Anatolian Fizz 18
gin, raspberry, lemon,
champagne

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

Ruya Negroni 16
gin, Campari, Turkish coffee
vermouth

COLD

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

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

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

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

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

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

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

HOT

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

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

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

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

Kabak Kızartması roasted courgette, cherry tomato sauce and basil 9

Ateş! harissa, pul biber & chopped chilli 7

Triple-Cooked Chips (D/G)

garlic & chilli 7 truffle & Parmesan 8

BREAD OVEN

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

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

Fresh House Breads

Pide (G) 7 Simit (D/G) 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.