

# BRUNCH

**Porridge with Apple, Tahini, Almonds and Pecans 5**

**Muesli with Labneh Yoghurt and Cherry Compote 5**

**Pacanga Böreği 4**

Phyllo pastry roll with pastirma, mozzarella cheese, peppers and tomato

**Ispanaklı Çilbir 5**

Poached eggs with spinach & yoghurt with Aleppo pepper sauce

**Bubble & Squeak with Poached Egg & Pastirma 5**

## VILLAGE BREAKFAST

9 (per person) *Minimum two people*

Mixed olives

Zahter (blended thyme) & extra virgin olive oil

Lor (Turkish ricotta) with blackberry jam

Kaymak (clotted cream) with honey

Cheese selection of Turkish tulum, feta & kasar

Tomato & cucumber sogus

Sigara böreği (homemade feta cheese & parsley phyllo pastry rolls)

Poaça (freshly baked homemade savoury pastries)

Hulya's acuka (roasted pepper dip) with walnut

Tapenade (black olive spread with sundried tomatoes)

Müver (zucchini pancakes)

Fresh toast

## SAC TAVA

(SAJ TAVA)

Cooked and served in traditional *tava* pans – handmade in Diyarbakir. With fresh tomatoes, sweet green Turkish peppers and a delicious blend of spices, *Sac Tava* is best enjoyed with flat bread, so you can mop up every morsel...

Choose from:

**Chicken 11 | Lamb 12**

## EGGS IN A PAN

*Two eggs cooked and served in a traditional Turkish pan*

**Sucuklu Yumurta 7**

With homemade spicy sausage

**Pastirmarli Yumurta 7**

With Turkish air-dried beef pastrami

**Menemen 6**

With tomato, green peppers & fresh herbs

**Peynirli Yumurta 6**

With stringy Turkish cheese

**Kuskonmazli Yumurta 6.5**

With asparagus

## ÇÖP ŞİŞ

(CHIRP SHEESH)

We love *çöp şiş* in Turkey, and every region has its own marinade. From meat and fish to fresh vegetables, we can skewer almost anything on the *şiş*, but first we marinate them with warm spices, garlic, lemon and some smoky chilli...

Choose from:

**Chicken 11 | Lamb 12**

## VEGETABLES & SIDES

**Shepherd's Salad 4 | Sehriyeli Pilav 3.5 | Buttered Greens 4.5 | Homemade Chips 3.5**

### Food allergy?

We only list main ingredients on our menu. If you have any allergies, please let us know and we'll provide a full breakdown of the ingredients in each dish.