

In Turkey, we like to say *Paylaşmak Sevmektir* – **to share is to love**. We encourage you to order 2 or 3 dishes each, and share them around the table. Don't worry... We'll let you know if we think you're ordering too much. Don't feel like sharing? No problem. Simply choose a meat or fish dish, add a vegetable, salad or dip and voila (or *ve buyrun!*) – the perfect meal for one.

## MEZE

### **Marinated Mixed Olives (v)** 4

**Chilli Tabak (v)** 4  
Harissa, pickled chillies, Sivri pepper tapenade, chargrilled chillies

**Hulya's Artichokes (v)(n)** 7  
Grilled artichokes, fresh dill, garlic and almonds

**Sivri Pepper Tarator (v)** 5  
Green chillies, labne yogurt, garlic and extra virgin olive oil

**Smoked Aubergine Babaganus (v)(n)** 6  
Chargrilled aubergines, garlic, tahini and lemon juice

**House Dips (n)** 9  
Selection of sun dried tomato humus, Sivri pepper tarator, chargrilled aubergine babaganus

**Humus with Sun Dried Tomato (v)(n)** 5

**Stuffed Courgette Flower & Lor Tempura (v)** 8  
Stuffed with ricotta cheese, fresh herbs, chilli and garlic

**Aubergine Kumpir (v)** 6  
Chargrilled aubergine stuffed with cheddar, goat's & parmesan cheese

**Pan-fried Halloumi (v)(g)** 7  
Semolina crusted halloumi, quince jelly and black sesame seeds

## MEAT

**Bonfile and Charred Tender Stem Broccoli** 18  
Fillet steak medallions, chilli, sesame oil and lemon juice

**Çöp Şiş** 9.5  
Skewers of marinated leg of lamb with labne yogurt  
**or** free range chicken and house chilli sauce

**Keskek with Pulled Lamb (g)** 11  
Barley risotto, slow cooked shoulder of lamb and Urfa chilli dressing

**Pan Fried Lambs Liver** 8  
Thinly sliced with red onions, paprika, pul biber and parsley

**Roasted Free Range Chicken Breast** 15  
Stuffed with raki soaked apricots, olives, garlic and zereschk berries

**Lamb Cutlets with Urfa Chilli** 9.5

**Inegöl Köfte** 8  
Grilled beef mince koftes

**Sac Tava** 9.5  
Stir fried marinated **leg of lamb or free range chicken**  
with Sivri peppers, fresh tomatoes, warm spices and house bread

**Chargrilled Spicy Beef Sausage** 6  
Served with caramelised red onions

*Our chefs use only great quality meat and free range chicken*

# TABURE

## FISH

**Midye with Harissa and Cherry Tomatoes** 7.5  
Mussels, shallots, garlic and white wine

**Octopus Salad** 11  
Cherry tomatoes, Sivri peppers, cornichons and olives

**Rakili Seabass Stew** 13  
With pan-fried fillet of seabass with fennel, chilli, cherry tomato and raki

**King Prawn Tava** 12  
King prawns cooked in butter with chilli and oyster mushrooms

**Baked Cod with Chickpea Piperade** 16  
Grilled peppers and tahini veloute

**Salmon Tartar Tabbouleh (g)** 10  
Bulgur wheat, fresh herbs and lemon yogurt

**Grilled Sea Bream Fillet** 12.5  
Wrapped in vine leaf with pickled beetroot

*Our kitchen use only the freshest fish from sustainable sources*

## VEGETABLES & PULSES

**Shepherd's Salad and Whipped Feta (v)** 5.5  
Vine tomato, olives, cucumber, spring onion and fresh herbs  
with lemon dressing

**Roasted Butternut Squash (v)(n)(g)** 6  
Sun dried red pepper & chilli rub, crispy shallots, almonds,  
tahini and yogurt dressing

**Homemade Twice Cooked Chips (v)** 4

**Roasted Cauliflower with Saffron, Pine Nuts and Raisins (v)(n)** 6

**Warm Baby Potato Salad (v)** 5  
With fresh mint, spring onions, pul biber, lemon & olive oil dressing

**Beetroot Kisir (v)(g)** 6  
Bulgur wheat salad, vine tomato, cucumber and fresh herbs

**Baldo Rice (v)(g)** 5  
Turkish pilav rice cooked with vermicelli

*We only use fresh seasonal fruit and vegetables, carefully picked for our chefs*

(v) suitable for vegetarian | (g) contains gluten | (n) contains nuts

**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.