

TO PONDER

Crudité
raw vegetables,
red pepper yogurt (D)

Citir kalamar
Simit coated baby squid, avocado Haydari and
spicy red pepper dip (D/G)

Olives
served warm with
Turkish tea leaves & herbs

Muhammara
roasted red pepper,
tomato walnut dip (G/N)

COLD STARTERS

Cig Köfte
beef tartare with
bulgar & baby gem (G)

Lakerda
salt cured bonito,
compressed cucumber & tarama (G)

Levrek
sashimi seabass with mustard,
lemon & shaved radish (D/N/G)

Baharatlı Somon
cured salmon, cacik,
fennel & apple salad (D/N)

Fırın Pancar
roasted baby beetroot,
goats cheese & cornbread (D/G/N)

Quinoa
mixed quinoa with nuts,
seeds & pomegranate (N)

Karpuz Peynir
burnt watermelon,
sheep cheese & tomato (D)

HOT STARTERS

Yer Elmasi Corbası
Jerusalem artichoke soup
with eggplant purée (D)

Midye Dolma
rice-stuffed mussels with
breadcrumbs & herbs (D/G)

Icli Köfte
fried bulgar stuffed with
roasted duck & barberries (G/N)

Kuymak
cornmeal & cheese fondue,
wild mushrooms & truffle (D/G)

Balık Ekmek
cured then grilled mackerel, cucumber,
heritage tomato & crisp bread (G)

Gumus Tava
crispy fried whitebait,
chili almond tarator (G/N)

Mücver
Zucchini fritters, fennel labne (D)

Borek
filo wrapped feta cheese with carrots,
zucchini and walnuts (G/N/D)

Zeytinyağlı Ahtapot
marinated & grilled octopus with chili,
fava beans, baby capers

CENTRAL OVEN

Çağ Kebap
per skewer
Chicken (G) OR Lamb (G/D)

Lahmacun
with spicy lamb,
vegetables & herbs (G)

Fennel Pide
with red onion, ricotta & kale (D/G)

Pumpkin Pide
with pinenuts and pomegranate (G/N/D)

Two Cheese Pide
with slow cooked egg (D/G)

Iskender Kebap
with tomato sauce,
roasted garlic yogurt (D/G)

Çağ Tavuk Pide Chicken
with slow cooked onion (G/N/D)

IZGARA

Rangers Valley Day Grain Fed Beef 300g
with asparagus & Antep pistachio butter (N/D)

Grilled Eggplant with Meatballs
smoked tomato sauce, yogurt & herbs (D/G)

Fillet Steak
puy lentil Pasta, chili butter (D/G)

Grilled Tiger Prawns
with caramelized fennel & fennel butter (D/A)

Acılı Kanat
Turkish chili grilled chicken wings
with Marash pepper

Adana Kebap
spicy minced lamb, grilled tomato (G)

Confit of Baby Artichoke
with pine nuts & pomegranate (N)

MUTFAK

Clay Pot Lamb Shank
baby onions & homemade red
pepper paste

Marinated Poussin
veiled rice (G/D/N)

Goats Cheese & Mint Manti
with tomato & yoghurt (D/G)

Pan Fried Sea Bass
with almonds simit & sumac (N/G)

Lamb Cutlets
smoked eggplant,
tomato & minted yogurt (D)

Keşkek – Barley Risotto
with pulled lamb & spices (G/D)

Pan Fried Red Mullet
with hazelnuts and artichoke (N/D/G)

SALADS

Turkish Spoon Salad
chopped vegetables
in pomegranate dressing (N)

Mixed Leaf Salad
with za'atar & herbs (G)

Shepherd's Salad
with lemon & garlic dressing

Patlicanlı domates Salatası
with tomato, cucumber & eggplant

SIDES

Mushrooms
assorted with
fava beans & truffle (D)

Carrots
roasted baby carrots,
cumin, chili & yogurt (D)

Lentils
pilaf rice with puy lentils &
crispy sumac onions (D/G)

Rice
pistachio pilaf with
spinach & herbs (N/D)

Chili plate
chili sauce, Turkish chili pepper,
chopped chili

Duck Fried Chips
triple cooked duck fat chips,
Turkish chili

Ekmek
Selection of breads (G)