	APPETISE					SALAD BAR			
for	TABBOULEH ⊙	9	AUBERGINE	ATE ⊘	9		GRILL	ED CHICKEN SALAD 22	
lai	GOURMET HUMMUS	9	OLIVES MAR	E ⊘	6		PRAW	N, BEEF PASTRAMI AND FETA CHEESE SALAD 20	
& BAR									
_				FT'S S	TART —				
-			I	et's s'	TART —				
	BOREK - PASTRIES MADE OF A THIN FLAKY PHYLLO	0	10 DOLMA -	'INE LEAVES S	STUFFED WITH SEASONI		11	KALAMAR - DELICATELY SAUTÉÉED	
	Borek - Pastries made of a thin flaky phyllo Dough filled with spinach and feta cheese	0	10 DOLMA - CINNAM	'Ine leaves s N, Allspice,	STUFFED WITH SEASONI MINT, PINE NUTS & RAI		11	Kalamar - Delicately Sautééed Batter-Coated Squid Rings	
L L		0	10 DOLMA - CINNAM 15 SUCUK &	'Ine leaves s N, Allspice,	Stuffed with Seasoni Mint, Pine Nuts & Rai Lled Beef Garlic		11 12		
C K K	Dough Filled with spinach and feta cheese Kec Peyn RL Salata - Mixed leaves salad	0	10 DOLMA - CINNAM 15 SUCUK & SAUSAGE 14 ICLI KOF	nne leaves s N, allspice, Iellim - gril & Halloumi - Bulgur W	Stuffed with Seasoni Mint, Pine Nuts & Rai Lled Beef Garlic	ISINS		Batter-Coated Squid Rings Karides - King Prawns Marinated in Olive Oil	

MAINS —				└── VEGETARIAN DISHES ◎ ──
TAVUK SHEESH - SKEWERED CUBES OF CHICKEN MARINATED WITH LIME, GARLIC AND RED PEPPER PURÉE	24	Karisik Izgara - Mixture of Chicken, Lamb, Lamb Kofte, Chicken Kofte and a Lamb Chop	32	IMAM BAYILDI - SUCCULENT GRILLED SLICED22AUBERGINE BEDDED WITH A MEDLEY OF FRESH
KUZU PIRZOLA - LAMB CHOPS PERFECTLY SEASONED WITH ROSEMARY, BASIL, THYME SALT AND PEPPER AKDENIZ ESINTILI TAVUK - CHICKEN MUSHROOM	30 28	MEYVELI KUZU - TENDERIZED AND BRAISED LAMB SLOW COOKED IN ITS OWN JUICE WITH PEARS AND APRICOTS SERVED WITH BUIGUR WHEAT	29	VEGETABLES AND FRAGRANT HERBS RISOTTO - CREAMY RICE HARMONY WITH 24 EARTHY MUSHROOMS AND
EXOTIC FUSION WITH COCONUT MILK GREEN BEANS AND BABY CORN		BONFILE - RIB EYE STEAK (100Z)	44	FRESH ASPARAGUS

 SIDES							
HAND CUT CHIPS	6	GARLIC MUSHROOMS	6	RICE	6	ROASTED POTATOES	6
BROCCOLI	6	BREAD BASKET	5	SPINACH	6	FETA CHEESE SALAD	8

FROM THE SEA

Somon - Succulent Salmon over A bed of Seasonal Vegetables topped With our homemade tumeric Sauce	29
LEVREK - BUTTERFLIED SEABASS SERVED WITH WHITE WINE, LEMON AND GARLIC HERB SAUCE	32

OUR FOOD MAY CONTAIN TRACES OF NUTS AND OTHER ALLERGENS. IF YOU HAVE ANY CONCERNS PLEASE ASK A MEMBER OF STAFF BEFORE MAKING YOUR ORDER. A DISCRETIONARY OPTIONAL GRATUITY OF 15 % WILL BE ADDED TO YOUR BILL.



CHAMPAGNE

 Fantinel Prosecco Extra Dry • Italy • Veneto • 42 - 11 ?
 Greyfriars, Cuvee Brut • England • Surrey • 60

 Bouché Père et Fils Blanc de Blanc • France • Champagne • 79 - 14 ?
 Bollinger, La grande Annee Vintage Brut • France • Champagne • 264

 Dom Perignon Brut • France • Champagne • 384
 Taittinger Prestige Brut Rosé • France • Champagne • 144