



VEGETARIAN & VEGAN MENU

APPETISERS

SOUP OF THE DAY	6	TABBOULEH	8
GOURMET HUMMUS	8	OLIVES MARINE	6

LET'S START

FALAFEL - FAVA BEANS AND CHICKPEAS BLENDED TOGETHER WITH VEGETABLES	8	MIX MEZE PLATTER - HUMMUS, TABBOULEH AUBERGINE PATE, KISIR AND BABAGANOUSH	15
KEC PEYN RL SALATA - MIXED LEAVES SALAD TOPPED WITH BEET GOAT CHEESE, WALNUTS AND FIGS	14	DOLMA - VINE LEAVES STUFFED WITH SEASONED RICE CINNAMON, ALLSPICE, MINT, PINE NUTS AND RAISINS	9
KUSKONMAZ - GRILLED ASPARAGUS SALAD BEDDED ON ROCKET LEAVES CHERRY TOMATO PINE NUTS AND PARMESAN	10	S GARA BOREG - PASTRIES MADE OF A THIN FLAKY PHYLLO DOUGH FILLED WITH SPINACH AND FETA CHEESE	8
MANTI - SMALL PIECES OF GREEN DOUGH WITH A GRILLED SMOKED AUBERGINE FILLING BEDDED IN CREAMY YOGHURT SAUCE	9		

MAIN STILL TO COME

IVAM BAYILDI - GRILLED SLICED AUBERGINE BEDDED WITH VEGETABLES	20	BURGU MAKARNA - COURGETTE, SPINACH BLUE CHEESE RADIATOR SHAPE PASTA	19
SEBZE IZGARA - COMBINED ALL VEGETABLES SKEWERED AND GRILLED	19	RISOTTO - WITH WILD MUSHROOMS AND ASPARAGUS	19

SIDES

HAND CUT CHIPS	5	GARLIC MUSHROOMS	5	ROASTED POTATOES	5	CHERRY TOMATO SALAD	8
BROCCOLI	6	STIR-FRY VEGETABLES	6	SPINACH	6	FETA CHEESE SALAD	8

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 12.5 % WILL BE ADDED TO YOUR BILL.