

YOSMA



HUMMUS 5 | BREAD 2 | CACIK 4 | OLIVES 4

COLD MEZE

ASPARAGUS - KUŞKONMAZ Kashkaval cheese, black truffle, olive oil (V)	8
WILD SEABASS - LEVEREK MARİNE Pul Biber, red onion, lemon, ginger, dill (V)	9
AUBERGINE - KÖPOĞLU Green pepper, tomato, yogurt (V)	7
ROASTED BEETROOT - PANCAR Yogurt, sumac, nasturtium	7

ROASTED PEPPERS - KIRMIZI BİBER Lime, oregano, organic olive oil	7
FAVA - BROAD BEAN PUREÉ Dill, extra virgin olive oil	7
MELON, FETA Barrel aged feta, cantaloupe melon	7
TARAMASALATA Samphire	5

HOT MEZE

HALLOUMI - HELLİM Grilled courgette, green olives, mint	8
MANTI - TURKISH DUMPLINGS Turkish dumplings, stuffed with lamb neck, yogurt sauce, chilli oil, mint	8/14
KING PRAWNS - KARİDES Prawns, shaved fennel, dill, za'atar	10/16
RED MULLET - BARBUN Crispy whole red mullet, lemon, olive	9
CHICKEN WINGS - TAVUK KANADI Pomegranate, pistachio, chilli, coriander (H)	7
PASTIRMA, CHARRED OYSTER MUSHROOMS Chilli-cured egg, black truffle	8
CALAMARI - KALAMAR TAVA Rose harissa mayonnaise, lime	9
BÖREK - OVEN - BAKED PASTRY Spinach, feta, pine nut, mint (V)	9

MANGAL

LAMB CHOPS - PİRZOLA Garlic yogurt, halzelnut (H)	25
JOSPER ROASTED WILD BABY OCTOPUS - AHTAPOT N'duja, Jersey royals (H)	19
KÖFTE - TUSKISH MEATBALLS Lamb shoulder, new potato, muhammara sauce (H)	15
BABY CHICKEN - TAVUK Tahini, za'atar, sweetcorn	19
ALİ NAZİK - LAMB RUMP Smoked aubergine, lime yogurt, burnt tomato (H)	19
FISH - BALIK Dayboat fish, barbecued whole (for 2/3)	60

STEAK

Served with board dressing

30DAY DRY AGED SIRLOIN (UK) 300gr Phillip Warren	29
PRIME USDA GRAIN FED SIRLOIN (USA) 300gr	35
BLACK ANGUS FILLET (AUS) 250gr (H)	35
WAGYU SIRLOIN (AUS) 250gr 6/7 Grade (H)	50

MAINS

BRAISED AUBERGINE - İMAM BAYILDI Onion, garlic, tomato and feta	11
BEEF RIB - DANA KABURGA Glazed short rib, pickled cucumbers	18
TRAY KEBAB - TEPŞİ Minced lamb, baby onions, Wagyu fat, potatoes, cherry vine tomatoes, yogurt (H)	17
LAMB KÖFTE WRAP - ANTAKYA DÜRÜM Grilled tomato, Turkish pepper, lime, yogurt (H)	17
TANDIR İSKENDER Pulled lamb shoulder, garlic yogurt, chilli butter on flat bread (H)	18

SALADS

GAVURDAĞ Tomato, walnut, pomegranate, parsley, mint salad (V)	7
FETA Cornish leaves, tomato, cucumber, oregano (V)	8
GREEN SALAD Iceberg, watercress, spring onion, kohlrabi	6

SIDES

POTATOES Garlic, parsely (V)	4
CHIPS Çemen salt	4
BROCCOLI Garlic, chilli sautéed	5
MUSHROOMS Lemon, garlic, parsely	5
RICE Plain	4

SOUP

LENTIL SOUP Chilli butter (V)	6
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Discretionary service charge of 12.5% is added to your bill, which is distributed amongst our team.

We cannot guarantee that our menu is allergen free. Please ask a member of our team for further allergen information. Our dishes may contain traces of nuts.

(V) = VEGETARIAN

(H) = HALAL



YENİ RAKI Glass 7 | 35cl 30 | 70cl 60

YENİ RAKI 'YENİ SERİ' Glass 8 | 35cl 32 | 70cl 63

YENİ RAKI 'ALA' Glass 9 | 35cl 38 | 70cl 75

YENİ RAKI 'USTALARIN KARIŞIMI' Glass 10 | | 70cl 90

Our wines by the glass are served in 175ml measures. 125ml is available on request.

WHITE

NARİNCE, TURKEY

Doluca Kav 8/28

Fruity in structure with aromas of bay-tree, lemon & pine.

NARİNCE, EMİR, TURKEY

Kayra Buzbağ 31

Lychee, apricot, lemon, & grapefruit notes.

NARİNCE, CHARDONNAY, TURKEY

Kavaklıdere, Côtes D'Avanos 11/46

A rich complex wine with delightful aromas of citrus fruit & honey.

VERMENTINO, TREBBIANO, ITALY

Remole Bianco, Tuscany 22

Bright, fruity and refreshing.

ZIBIBBO, ITALY

Vitesse, Zibibbo, Sicily 6/24

Crisp lime and lightly floral notes with great minerality.

FIANO, ITALY

Mezzogiorno Fiano, Puglia 26

Fresh and aromatic with bright tropical and peach fruit flavours.

SAUVIGNON BLANC, NEW ZEALAND

Fault Line Sauvignon Blanc, Marlborough 8/30

Gooseberry, blackcurrant leaf and grapefruit notes with a crisp mineral core.

PINOT GRIGIO, ITALY

Corte Giara, Pinot Grigio delle Venezie, Veneto 30

Dry, racy palette, good depth and hints of golden delicious apples.

RODITIS, MALAGOUZIA, GREECE

Kir Yianni, Paringa 7/33

Full bodied with white peach and apricot fruit notes.

RIESLING, AUSTRIA

Diwald, Riesling Fuchsentanz 39

Intense mineral and citrus notes with a touch of tropical fruit.

SPARKLING

Served in 125ml measures

GLERA, ITALY

Danzante, Prosecco 6/30

Velvet smooth & intensely fruity with a crisp, appealing palate, & well-balanced.

PINOT NOIR, CHARDONNAY, PINOT MEUNIER, FRANCE

Bernard Remy, Carte Blanche, Champagne 60

Creamy and lightly biscuity with fine elegant bubbles.

PINOT NOIR, PINOT MEUNIER, FRANCE

Moutard, Rose Champagne 80

Delicate cherry and strawberry notes, with good intensity and length.

RED

ÖKÜZGÖZÜ, CABERNET SAUVIGNON, TURKEY

Ephesus 6/22

A soft easy wine with good balance, structure & fruit flavours of cherry & blackberry.

BOĞAZKERE, SHIRAZ, TURKEY

Doluca, Antik (DLC Shiraz) 24

A rich bouquet of ripe cherries, dried fruit & vanilla.

KALECİK KARASI, TURKEY

Kavaklıdere, Ancyra 8/28

Ripe plum & mulberry aromas with lots of ripe fruit flavours & light tannins.

PAPASKARASI, TURKEY

Paşaeli, Izmir 39

Peppery spice on the palate, with intense red cherry, tannins & acidity.

GRENACHE, MOURVERDE, MERLOT, CINSAULT, TURKEY

Selendi, Morali 42

Full-bodied, well-balanced & long finish.

NERO D'AVOLA, ITALY

Mezzogiorno Rosso, Sicily 7/26

Juicy red fruit with a hint of smoke.

MONTEPULCIANO, ITALY

Caldora, Montepulciano D'abruzzo 32

Herb inflected cherries and super juicy fruit.

TEMPRANILLO, SPAIN

Martinez Laorden, Rioja Lanzano Crianza, Lanzado Crianza 9/35

Plush and opulent spiced red fruits with a touch of cigar box and vanilla.

AUXERROIS, FRANCE

Le Pur Fruit De Causse, Cahors 8/36

Snappy and delicious smoky red berry fruit, with a salty mineral finish.

SANGIOVESE, ITALY

Nipozzano Chianti 10/40

Intense dark fruity notes of wild berries, cherry, & floral notes of lilac & chocolate.

MALBEC, ARGENTINA

Matias Ricciateli, Hey Malbec 42

Juicy black fruits, violets and black pepper notes, full bodied and juicy.

ROSE

MERLOT, ITALY

Remole Rosato 7/24

Juicy strawberry and raspberry fruit notes.

GRENACHE, CINSAULT, SYRAH, FRANCE

Henri Fabre, Cotes de Provence 8/30

Pale pink with delicate hints of pineapple and garrigue herbs.