





MEZE

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— 8	Spicy turkish sausage, crispy potatoes, pickled red onion.	- 8
— 9	HUMMUS Chickpeas, tahini, garlic (V)	- 5
8/14	BABAGANOUSH Coal roasted aubergine, oregano, lemon (V)	- 5
— 10	OLIVES Marinated in lemon, chilli, garlic, dill (V)	- 4
— 7	YOSMA KOKOREÇ Heritage tomato, cumin, oregano, pul biber.	- 12
_	— 9 8/14	Spicy turkish sausage, crispy potatoes, pickled red onion. HUMMUS Chickpeas, tahini, garlic (V) 8/14 BABAGANOUSH Coal roasted aubergine, oregano, lemon (V) OLIVES Marinated in lemon, chilli, garlic, dill (V) YOSMA KOKOREÇ

SOUP

LENTIL SOUP

Chilli butter (V)

6

	PII	DE	
KIYMALI Minced lamb, green peppers, tomato (H)	— 12	MUSHROOM Mushroom, kaşar cheese, parsley (V)	- 10
Spicy turkish sausage, kaşar cheese (H)	— 12	KUSBAŞILI Diced lamb, kaşar cheese (H)	- 12
SPINACH Feta cheese, egg, pine nuts (V)	— 10	TANDIR LAMB Pulled lamb, garlic yoghurt (H)	- 12
PASTIRMALI Cured beef, kaşar cheese (H)	— 12	CHICKEN Green peppers, kaşar cheese (H)	- 12
	MAN	IGAL	
LAMB CHOPS Garlic yoghurt, burnt leeks, hazelnuts (H)	— 25	ADANA KEBAB Lamb kofte, flatbread, turkish pepper, lime yoghurt, tomato (H)	- 16
ALI NAZIK Lamb rump, smoked aubergine, lime yoghurt, burnt tomato (H)	— 19	SEBZE SHISH Grilled aubergine, mushroom, red onion, muhammara yoghurt, za'atar (V)	- 12
ISLAK BURGER Lamb köfte double patty, kaşar cheese, spicy tomato sauce, chips (H)	— 15	SEABREAM Cornish leaves.	- 23
CHICKEN SHISH Chicken thigh, sucuk, roasted pepper, pistachio, herb yoghurt (H)	— 14	TANDIR İSKENDER Pulled lamb, garlic yoghurt, chilli butter (H)	- 18
LAMB SHISH Lamb leg, garlic yoghurt, turkish pepper, vine tomato (H)	— 16	KÜLBASTI Flat iron steak, muhammara yoghurt, smoked aubergine, turkish pepper.	- 21
KÖFTE Lamb shoulder köfte, new potato, muhammara sauce (H)	— 16		
	SIE	DES	
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FETA SALAD ———————————————————————————————————	8	CHIPS —	4
Cornish leaves, tomato, cucumber, oregano (V)		Sea salt (V)	
GAVURDAĞ SALAD ———————————————————————————————————	7	BROCCOLI Garlic, chilli, lemon (V)	5
COBAN SALAD omato, cucumber, red onion, parsley, sumac (V)	5	RICE ————————————————————————————————————	4



WHITE WINES	
NARİNCE ANATOLIA, TURKEY Diren, Karmen.	6.5/28
Structure, freshness and acidity with citrus notes.	
SULTANİYE AVŞA ISLAND, TURKEY Büyülübağ, Vedat Milör. Gren almond, sour apple and Aegean herbs notes with a fresh and light body.	8/46
,	7.5/30
Fault Line Sauvignon Blanc Gooseberry, blackcurrant leaf and grapefruit notes with a crisp mineral core.	
ZIBIBBO SICILY, ITALY	5.5/27
Colomba Bianca, Vitese. Crisp lime and lightly floral notes with great minerality.	
RED WINES	
ÖKÜZGÖZÜ, CABERNET SAUVIGNON, BOĞAZKERE, SYRAH & MERLOT ANATOLIA, TURKEY Diren, Karmen.	5.5/27
A balanced blend of five grapes; red fruit flavours with tannin and subtle spiciness.	
ÖKÜZGÖZÜ & BOĞAZKERE NORTHERN THRACE Büyülübağ, Vedat Milör	39
A balanced blend of five grapes; red fruit flavours with tannin and subtle spiciness.	
MERLOT, CORVINA VENETO ITALY Gran Passione Rosso Rich luscious nose full of sweet ripe dark cherry, plum, vanilla and Christmas spice.	8/36
SYRAH & KALECİK KARASI AEGEAN, TURKEY Prodom Red fruits with hints of mint, cloves and spices.	39
CABERNET SAUVIGNON, MERLOT, SYRAH, BOĞAZKERE —	50
AEGEAN, TURKEY Urla Vourla Rich and well-rounded wine, dense with ripe black fruit and sweet spice.	
SPARKLING WINES	
GLERA ITALY Cantina Colli Euganei, Prosecco, 2017 Velvet smooth & intensely fruity with a crisp, appealing palate, & well-balanced.	8/35
PINOT NOIR, CHARDONNAY, PINOT MEUNIER FRANCE — Bernard Remy, Carte Blanche, Champagne Creamy and lightly biscuity with fine elegant bubbles.	60
ROSÉ WINES	
MERLOT ITALY Remole Rosato Juicy strawberry and raspberry fruit notes.	8/24
RAKI	
YENI RAKI — Glass 7 / 35cl 30 / 70	Ocl 60
YENI SERI — Glass 8 / 35cl 32 / 70	ocl 63
USTALARIN KARISIMI — Glass 10 / 35cl 38 / 70)cl 75







