



cocktails & drinks

gin & our tonic....11.5	campari spritz....11.5	virgin adana....7.5
negroni....11.5	yeni rakı âlâ (50ml)....9	cola kombucha....7
adana....12.5 <i>(mezcal, isot, passionfruit)</i>	pillars helles lager....7	vichy catalan....5.9

carte blanche tasting menu (10 courses)....79 per person

*daily chosen with vegetarian options,
to be ordered for the whole table, please ask for details*

a la carte menu

tava bread, spicy carrot and walnut tarator (vv)....7.4

tava bread, smoked butter....5.5

kalamata olives....4.5

seasonal sharing plates

snow peas, coriander, sesame, green apple, sivri biber (vv)....9.5

fresh herbs, bulgur fritters, macerated grapes, cumin, date molasses (vv)....9

lor cheese, strawberries, almonds, basil (v)....9.5

olive oil braised beetroot, sour cherries, galomizithra, hazelnuts (v)....13.5

citrus salad, grapefruit, orange, fennel, spicy sour cherry sorbet (vv)....13.5

mantı dumplings, double fermented yogurt (*beef or dried aubergine (v)*)....12.5

prawn and vine leaves tempura, tarama....16.5

courgette flowers & spicy lamb sucuk, smoked sheep's yogurt, sumac honey, pistachios....14.5

cured in the house

beef pastırma....20

king fish lakerda....20

open fire sharing plates

organic welsh lamb cut of the day, medlars, chili, tamarind....25

aubergine, colston bassett, figs, port, smoked almond (v)....17.5

diver caught cornish scallops, salty fingers, almonds, chili, burnt butter....22.5

line caught whole lemon sole, isot chili, monk's beard....35

duck breast, chickpeas, coriander, grapefruit....19.5