

V: VEGETERIAN, V+ option V: VEGAN, V+ option G: GLUTEN FREE, G+ option

COLD MEZE

Fatma Hanımın pidesi · Fatma's homemade pide V, V+ option, G+ option

A, G, K · V Bread included with the first meze order Gluten-free bread G, K Vegan bread A, K	2,50
Çavdar Ekmeği Taratoru · Tarator with Rye Bread and Pomegranate V A, L, H, VK, Walnut Tarator with Rye Bread, Pomegranate Seeds and Cherry Vinegar, olive oil	8,50
Fava · Fava mousse with caramelized onions V, G L Fava beans, caramilsed onions ,tomatoes & tomato relish, cappers,	9,50
Tarama · Silky cod mousse G+ D,C, F, 2 , SM Finely salted fish roe, onions, lemon, pepper, olive oil, caviar , crispy cracker	11,50
Hardallı Levrek · Ceviche a la Turca G D, I, J, Sea bass, finely diced vegetables, lemon&confit, wholegrain mustard, olive oil&truffle	14,90
Layered Pastırma V+, A,G,2,3 Delicate layers of crisp phyllo and avocado cream, finished with pastırma, Turkish sheep's white cheese, onion, tomato, chilli and sumac.	11,50
Cik kofte tartar A,G, L,2 WM Beef filet tartare wih fine bulgur, Anatolian spices, fresh herbs, tomato, Labneh, pomegranate molasses,lettuce	15,50

Smoky Turkish Cheese and Red Pepper Dip · V G+ option 9,90
G, A, L,2,3,WM, VK,
Turkish sheep's white cheese, Charcoal pepper, pikant green chilli, pepper crumble

Vişneli Yaprak Sarması V+ G

L, H, G,
Vine leaves, rice, sour cherries, pine nuts, currants, allspice, mint, cinnamon, 9,90
sour cherry sauce, yoghurt, lemon confit,

SALADS

Lentil Salad with Cacık-Style Yogurt and Marinated pickled Onions optional V, V+ 10,50

G,L,I

Earthy lentils paired with tzatziki sauce, fresh cucumber, pickled onions, dill, radish and red pepper & flakes.

Mütebbel · Smoked Eggplant with Yogurt V, 11,50

K, G, H

Eggplant, yogurt, walnuts, tahini, pomegranate, garlic, lemon.

Çoban Salatası (Turkish Shepherd's Salad) V, G, V+ 12,90

G,

Çoban Salatası with Fleischtomate , Cucumber, Onion, fresh herbs peppers, pomegranate&molasses ,Turkish white cheese Mousse

WARM MEZE

- Kabak Cips · Courgette crisps with yoghurt dip** V, 9,50
A, G, C, WM
Courgette, corn semolina herbs, yoghurt- mint dill dip
- Turkish Cheese Croquettes** · V, 13,90
A, C, G, L, WM
Golden croquettes of three cheeses, including smoked cheese, mastica foam ,paired with sweet tomato and pepper marmalade.
- Crispy Mini Börek with Leek and Herbs, Ayran Sauce** V, V+ 10,50
A, G, WM
Crispy mini börek filled with leek and fresh herbs, served with a light ayran sauce.
- Tarhana** V+ 14,90
A, C, L,
Creamy tarhana served with pulled chicken, sautéed mushrooms and a sun-dried tomato relish, cheese cream sauce
- Çıtır Hamsi · Crispy fried anchovies with aioli** 13,90
A, C, D,
Small anchovies, corn flour, homemade garlic aioli style
- Chili Garlic Prawns with Peppers and Tomato** G 14,90
B, L,
Juicy prawns sautéed with garlic, peppers and tomato, finished with chili, parsley and basil oil.
- Mini Calamari Shish Skewers** G 15,90
D, F, G, H, N,SM
Grilled Mini Calamari Skewers with Cherry Tomatoes, Tarama Mousse and dry tomato relish (pesto)
- Ahtapot Tava · Octopus with potatoes, chilli & cinnamon** G 19,50
N, L, I
Octopus braised in red wine, potatoes, chilli, cinnamon, lime, cumin, parsley, garlic
- Osman'ın Kebabı · Köfte on pide croutons** G+ option 17,90
A, G, K, 2, WM
Minced beef, flatbread croutons, yoghurt, tomato sauce, potatoes, paprika butter, sesame seeds, garlic

İncirli Kuzu Yahni · Lamb ragout with figs G	19,90
G, L, 2 · G Lamb, red wine, dried figs, chilli, cinnamon, rice	
Kebab Inspired by İskender G+ option	15,50
A, G, K, 2, WM, thinly sliced ground beef & lamb served with toasted bread, tomato sauce, yogurt and paprika butter.	
House-Made Manti V	15,50
A, C, G, L, WM House-made manti filled with pumpkin and goat cheese, served with leek cream, garlic yogurt, dry mint and paprika butter.	
Sea Bass G	19,50
D, G, I, L Sea Bass cooked in oven, Caramelised Celery Purée with Black Garlic, Baby Lettuce, pickled onions, Cherry Tomatoes and Pomegranate Molasses	
Zucchini Fritters V	11,90
A, C, G, WM Crispy Zucchini Balls, Fresh Herbs, yoghurt- mint dill dip	
Stuffed Mushrooms V, G	10,50
L Mushrooms with Fava, Caramelised Onion and Tomato Relish	
Grilled Vegetables V+G	9,50
I Grilled Vegetables with Lemon & Olive Oil , basilikum oil	

DESSERTS

Milk Rice Parfait V, 9,50

A, G, WM, 4,

A light and creamy milk-rice parfait, paired with aromatic mocha crumble and sour cherry marmalade

2. Halva Mousse vegan V+G+ 9,50

A,H,K, WM

Silky halva mousse served with baklava phyllo, a vibrant forest-fruit marmalade, and a touch of toasted sesame.

Hazelnut Chocolate Sigara V, V+ option 9,90

A, G, H, WM, 1,

Delicate, cigar-shaped pastries filled with hazelnut-chocolate praline, pink white chocolate crumble served with daily sorbet !

Cörek with Golden Angel Hair V, 11,50

A, C, G, H, WM, 1,2

A contemporary dessert inspired by Ottoman flavours, combining soft tsoureki with crisp kadayif, pistachio pastry cream, light cheese ganache and aromatic anise-saffron syrup.

Allergene

A – Glutenhaltiges Getreide

B – Krebstiere und daraus gewonnene Erzeugnisse

C – Eier und daraus gewonnene Erzeugnisse

D – Fische und daraus gewonnene Erzeugnisse

E – Erdnüsse und daraus gewonnene Erzeugnisse

F – Sojabohnen und daraus gewonnene Erzeugnisse
G – Milch und daraus gewonnene Erzeugnisse
H – Schalenfrüchte und daraus gewonnene Erzeugnisse
I – Sellerie und daraus gewonnene Erzeugnisse
J – Senf und daraus gewonnene Erzeugnisse
K – Sesamsamen und daraus gewonnene Erzeugnisse
L – Schwefeldioxid und Sulfite
M – Lupinen und daraus gewonnene Erzeugnisse
N – Weichtiere und daraus gewonnene Erzeugnisse

WM - Weißmehl (white flour from wheat)

VK -Vollkornmehl (whole grain flour)

SM - Sojamehl

Zusatzstoffe

- 1** – mit Farbstoff
- 2** – mit Konservierungsstoff
- 3** – mit Antioxidationsmittel
- 4** – mit Koffein
- 5** – chininhaltig
- 6** – mit Süßungsmitteln
- 7** – enthält Aspartam (Phenylalaninquelle)
- 8** – geschwärzte Oliven