



FEASTING MENU £60

**Za'atar** spiced crisps (pb)

Charred flatbread (pb)

**Sesame Seed Humus**, golden raisins, peanut dressing (pb)

**Whipped Sheep's Cheese**, hot honey, Isot Biber (v,gf)

**Aubergine Ezme**, grilled tomato & mint (pb,gf)

**Bream Piyaz**, black-eyed bean, herb & pepper salad (gf)

**Harissa Biftek**, buttermilk marinaded Flat Iron Steak,  
fennel & chilli

**Taze Fasulye**, lemon green beans & flaked almonds (pb)

**Tavada Patates**, chilli & garlic potatoes

**Ekmek Kataifi**, syrup-soaked pastry, custard & pistachio (v)

**Baklava**, Pistachio & walnut, cinnamon syrup (v)

All prices include VAT.

A discretionary 13.5% service charge will be added to your bill.

Please let us know if you have any allergies or dietary requirements. We do our best to adapt our dishes to accommodate dietary needs. However, items may be exposed to traces of allergens during preparation.



PLANT-BASED  
FEASTING MENU £60

**Za'atar** spiced crisps (pb)

Charred flatbread (pb)

**Sesame Seed Humus**, golden raisins, peanut dressing (pb)

**Radicchio, melon & mint salad**, sumac & rose dressing (pb, gf)

**Aubergine Ezme**, grilled tomato & mint (pb,gf)

**Manti**, Turkish dumplings, guindilla peppers, mint (pb)

**Taze Fasulye**, lemon green beans & flaked almonds (pb)

**Tavada Patates**, chilli & garlic potatoes

**Baklava**, Pistachio & walnut, cinnamon syrup (v)

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