



FEASTING £60

Za'atar Spiced Crisps (pb) Charred Flatbread (pb)

Parsnip Humus, golden raisins, olive oil (pb)
Whipped Sheep's Cheese, hot honey, isot biber (v, gf)

Roasted Beet & Walnut Salad, pomegranate molasses (pb, gf)
Courgette & Feta Fritters, smoked yoghurt
Hunkar Begendi, slow braised lamb, bulgur keskek
Vine Leaf Wrapped Salmon, black sesame dukkha
Berbere Roasted Carrots, yoghurt & walnuts
Tavada Patates, chilli & garlic potatoes

Turkish Coffee Cheesecake, date & walnut (v) Baklava, pistachio, cinnamon syrup (v)

CAVIAR UPGRADE **Cut Caviar Royal Baeri (30g)**

A sophisticated blend of buttery and nutty notes with subtle earthy, briny, and woody undertones
+£45

Cut Caviar Beluga (30g)

A soft, delicate, and buttery taste with subtle nutty and oceanic notes. The eggs have a thin membrane and a creamy texture that melts in the mouth.

$t_{sf,120}$

Served with homemade flatbread, yoghurt, full fat urfa biber



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