

## STARTERS

01	<b>BREAD</b> zaatar, butter	4
02	<b>HUMMUS</b> confit garlic, crispy chickpeas	9
03	<b>MUHAMMARA</b> smoked red peppers	9
04	<b>BABAGANNUS</b> smoked aubergine, tahini dressing, crispy onions	9
05	<b>CACIK</b> yoghurt with cucumber, mint, dill, garlic	9
06	<b>HERITAGE CARROTS</b> hot honey roasted baby carrots, strained yoghurt, tahini, walnut	9
07	<b>ÇOBAN SALAD</b> tomato, onion, cucumber, pepper, parsley + ezine cheese 4	12
08	<b>YAPRAK SARMA</b> vine leaves stuffed with rice	15
09	<b>BEETROOT ROSE</b> roasted beetroot, goat cheese, pistachio, fresh fig dressing	12

## APPETIZERS

10	<b>CALAMARI</b> crispy calamari with tartar sauce	16
11	<b>IÇLI KÖFTE</b> semolina dumplings stuffed with beef, garlic yoghurt, Aleppo chilli oil	16
12	<b>OCTOPUS</b> braised octopus, urfa isot chilli sauce, ratte potatoes	19
13	<b>SEABASS SIMIT</b> turkish simit stuffed with seabass, sauce vierge	19

## MAIN COURSE

14	<b>MOUSAKKA</b> roasted vegetable, bechamel, somerset cheddar	24
15	<b>KÖFTE</b> beef & lamb meatballs, tomato sauce, yoghurt, herb salad	26
16	<b>HÜNKAR BEGENDI</b> smoked aubergine puree with slow-cooked lamb stew	25
17	<b>HERB MARINATED BABY CHICKEN</b> corn fed boneless poussin, pistachio rice	27
18	<b>LAMB CHOPS</b> warm white beans salad with tahini dressing	32
19	<b>RIBEYE STEAK</b> with ratte potatoes, mushrooms, tomatoes	39
20	<b>BEEF SHORT RIBS</b> confit short ribs, smoked tomato glaze, mashed potatoes	32
21	<b>SEA BASS</b> samphire, rocket salad	33

# Baba