

ANASON

BOSPHORUS FEAST MENU

\$88 per person

Mini Pide | Saj bread, fresh zahter oil

Atom | Labne yogurt, curly peppers, marash chillies, burnt butter

Humus | Roasted chickpeas, beef pastirma, toasted sesame

Pastirma | Cured salmon, fennel, pickled chillies

Ahtapot | Octopus, broad bean fava, sumac pickled onion

Manti | Mini beef dumplings, pulled beef cheek, garlic yogurt

Küsleme | Lamb fillet, charred leek begendi

Patlican | Grilled eggplant, burnt yogurt, pomegranate, wild rice

Roka | Rocket salad, radishes, mizithra cheese

Turkish Mess | Mastika cream, merengue, berries, rose liqueur

We gladly change any item according to dietary requirements

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Canape Menu \$65 per person

Pumpkin humus on crispy simit

Atom; dried marash chillies, burnt butter, strained yogurt on pita
chips

Cig kofte; spicy bulgur, isot, witlof

Mussel dolma, pinenuts, barberries

Kadayif king prawns, walnut muhammara

Chicken skewers, beetroot, pistachio

Spicy lamb lahmacun, sumac salad

Beef kofte, tomato ezme

Chocolate medjool dates, almonds

We happily cater for any dietary requirements

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Events Drink Menu

Standard Menu \$45 (2 hours)

NV Casa Prosecco, VIC, Australia

14 Sauvignon Blanc Sultaniye, Majestik, Aydin, Turkey

13 Syrah/Kalecik Karasi, Majestik, Aydin, Turkey

Efes Pilsner, Turkey

Coopers Light

Turkish juices and soft drinks

Deluxe Menu \$55 (2 hours)

NV Blanc de Noirs, En Vie, Helen's Hill, Yarra Valley, VIC,

13 Narince Vinkara, Tokat, Turkey

12 Kalecik Karasi, Sevilen, Guney, Denizli, Turkey

13 Cabernet Sauvignon Sevilen, 9th Parcel, Turkey

Young Henry's Natural Lager

Coopers Light

Turkish juices and soft drinks