

ANASON

"summer"

FEAST \$88 per person`
with matching wines \$135 per person

House baked Village bread

Humus, crispy chickpeas, paprika, parsley, olive oil

Rock oysters, tarama, squid ink cracker sea succulents

Salmon pastirma, cucumber, pickled chillies

Add on: Kunefe prawns, yogurt tartare \$7pp

Tarak, seared scallops, eggplant, tahini, pickled daikon

Grilled octopus, tarhana, bronze fennel

Roasted cauliflower, green harissa, leaves

Add on: ¼ Spatchcock chicken cherry tomato, curly pepper, pickles \$9pp

Chilled smoked eggplant, burnt butter yoghurt, wild rice, pomegranate

Hunkar Begendi, lamb loin, charred leek puree, iskender sauce

Baklava

In a style true to its inspiration of Istanbul Meyhanes all dishes are designed to share.

We heavily use flour, nuts and spices, although all care is taken, trace elements are unavoidable

in all meals

%1.5 surcharge for all credit card payments