

# ANASON

"summer"

## FLORA

Sesame ring simit	5
House baked Village bread, smoked butter, black salt	6
Green Olives, walnut, tahini, pomegranate molasses, coriander	14
Chopped salad, Adana style, tomato, onion, parsley	15
Lentil kofte, pickled chilies, pomegranate molasses, cos lettuce	17
Humus, crispy chickpeas, paprika, parsley, olive oil	18
Smoked beetroot tartare, labneh, rhubarb	18
Summer shakshuka, tomato, zucchini, eggplant, garlic yoghurt	20
Chilled smoked eggplant, burnt butter yoghurt, wild rice	20
Grilled broccolini, muhammara, walnut	20
Tilba haloumi, local honey, lavender oil	22
Roasted cauliflower, green harissa, leaves	22
Charred green beans, sprouts, fava bean pure	22

## OCEAN

Mini Bosphorus style sardine sandwich, rocket, pickles, yogurt bread	9ea
Salmon pastirma, cucumber, pickled chillies	22
Rock oysters, tarama, squid ink cracker, beach succulents	24
Grilled king prawns (2), herbed raki cream	25
Grilled Blue Mackerel on the bone	25
Tarak, seared scallops, eggplant, tahini, pickled daikon	28
Charred octopus, yoghurt, chick pea, pearl barley, mint, pickles	32
Pan roasted Jewfish, diamond shell clams, tarhana	44

## FAUNA

Grilled beef tongue on salca soaked simit toast	11ea
Tepsi kebab, lightly spiced veal kofte, tomato, peppers	38
Roasted 500gr spatchcock chicken, za'atar, cherry tomato, curly pepper	39
Hunkar Begendi, lamb loin, charred leek pure, iskender sauce	46

In a style true to its inspiration of Istanbul Meyhanes all dishes are designed to share.  
We use flour, nuts and spices, although all care is taken, trace elements are unavoidable in all meals.

Please be advised that there is a 1.5% surcharge for any card payments.

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"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 chilies

Add on: Grilled raki prawns \$10pp

Tarak, seared scallops, eggplant, tahini, pickled daikon

Charred octopus, yoghurt, chick pea, pearl barley, mint, pickles

Roasted cauliflower, green harissa, leaves

Add on: ¼ Spatchcock chicken, za'atar, cherry tomato, curly pepper \$9pp

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

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

Baklava

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