

Pide I Saj bread, lemon thyme, oil	3
Simit I Sesame ring pastry	5
Raki Meze I Burraduc farm buffalo feta, piel de sapo melon	12
Baba I Smoked eggplant, tahini, isot pistachio	16
Atom I Labne yogurt, curly peppers, marash chillies, burnt butter	14
Humus I Turmeric, beef pastirma, wild cucumber pickles	18
Tarama I White cod roe, finger limes, simit chips	16
Pastirma I Cured salmon, fennel, pickled chillies	21
Cig Kofte I Venison, spiced bulgur, winter pickles	24
Roka I Rocket, tomato, cipollini red onion, walnut, pomegranate	16
Lahana I Sugarloaf cabbage, almonds, kopanisti cheese, golden grapes	18

A N A S O N

Karnibahar I Cauliflower, hazelnut dukkah, mint yogurt	19
Dolma I Dried eggplant shells, bulgur, yogurt, chickpeas	19
Ciğer I Veal liver, potato, sage	20
Sucuk I Camel sausage, beetroot, pistachio	22
Ahtapot I Octopus, witlof, tomato ezme	27
Tarak I Scallops, artichoke, wild rice	24
Balık I Barramundi, tahini, pistachio, fennel salad	34
Ordek I Duck breast, silver beet dolma, tarhana	32
Biftek I Hanger fillet, pumpkin and walnut muhammara	35
Tandır I Half lamb shoulder, green beans	45

"10% surcharge on all public holidays"

BOSPHORUS FEAST MENU

\$78 per person

Pide | Saj bread, lemon thyme, oil

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

Humus | Turmeric, beef pastirma, wild cucumber pickles

Pastirma | Cured salmon, fennel, pickled chillies

Ahtapot | Charcoal octopus, witlof, tomato ezme

ANASON

Dolma | Dried eggplant shells, bulgur, yogurt, chickpeas

Tandır | Half lamb shoulder, green beans

Roka | Ruket, tomato, cipollini red onion, walnut, pomegranate

Turkish Mess | Buffalo milk yogurt, berries,

mastika merengue, rose liqueur