



SNACK

Rock oysters, mignonette dressing	36/72
Lentil Kofte, radish, pickled chili, cos lettuce	12ea
Grilled green olives, Aegean olive oil, chili, thyme	10

MEZE

Pita bread	10
Hummus, lemon myrtle dukkah, macadamia, olive oil	14
Atom, labna, isot butter, green pepper jam	18
Ezine Feta, Santa Claus melon	19
Pickled sardines, tarama, Aegean olive oil, Marash pepper	22
Beef pastirma, pickled peppers	26
Beetroot falafel, smoked tahini, cucumber, pickles	22
Tilba haloumi, honey, lavender	26

TO SHARE

Isot fried calamari, walnut tarator	28
King Prawns, saffron and raki bisque	38
Octopus, tarhana, pickled chili, bronze fennel	36
Manti, mini dough parcels, beef filling, garlic yogurt, mint, sumac	30
Pomegranate roasted 1/2 chicken, preserved Meyer lemon, yogurt, pickles	46
Snapper fillet, white bean piyaz, edamame, tahini, watercress	48
Lamb shoulder, lamb jus, bitter herbs	49
Yogurtlu Kebab, 72 hours Wagyu tri-tip, croutons, burnt butter	54

SIDES

Kipfler potatoes, spiced salt	15
Choban salad, Ox-heart tomatoes, sumac onion, mint yogurt	20
Charred broccolini, olive oil & preserved lemon	26
Cauliflower, green harissa, leaves, roasted almonds	28
Green beans, fava, capers, dill, chili, garlic	28

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

A N A S O N