

Pide I Saj bread, lemon thyme, oil	3
Simit I Sesame ring pastry	5
Raki Meze I Barrel aged feta, piel de sapo melon	12
Atom I Labne yogurt, curly peppers, marash chillies, burnt butter	14
Humus I Chickpeas, beef pastirma, toasted sesame	18
Sarma I Vine leaves, rice, mint, pomegranate	12
Tarama I White cod roe, finger limes, salty Mikado sticks	16
Pastirma I Cured salmon, fennel, pickled chillies	22
Roka I Rocket, purslane, radishes and feta fisherman salad	16
Gavurdagi I Tomato, cucumber walnut spoon salad, pomegranate ice	18

## **A N A S O N**

Begendi I Smokey eggplant puree, cherry tomato sauce	16
Borek I Wild and native greens, feta, filo pie	24
Karides I School prawns, isot, almond tarator	22
Kalamar I Calamari dolma, shanklish, bottarga	28
Ahtapot I Octopus, broad bean fava, sumac pickled onion	28
Ciğer I Veal liver, potato, sage	21
Sucuk I Camel sausage, beetroot, pistachio	22
Balık I Barramundi, tahini, pistachio, cabbage salad	36
Kulbasti I Charred duck breast, smoked barley yogurt, figs	34
Biftek I Hanger fillet, capsicum and walnut muhammara	36
Tandır I Half lamb shoulder, meyhane style bulgur pilav, house pickles	48

## BOSPHORUS FEAST MENU

\$88 per person

Pide | Saj bread, lemon thyme, oil

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

Humus | Rosted Chickpeas, beef pastirma, toasted sesame

Sarma | Vine leaves, rice, mint, pomegranate

Pastirma | Cured salmon, fennel, pickled chillies

Ahtapot | Charcoal octopus, broad bean fava, sumac, pickled onion

Begendi | Smokey eggplant puree, cherry tomato sau

Roka | Rocket, purslane, radishes and feta fisherman salad

Tandır | Half lamb shoulder, house pickles

Turkish Mess | Mastika Cream, berries, grapes merengue, rose liqueu