

ANASON

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

SNACK

Lentil Kofte, radish, pickled chili, cos lettuce	6ea
Rock oyster, tarama, squid ink cracker, beach succulents	8ea
Salmon pastirma on toast, pickled onion, yoghurt tartare	12ea
Beef tartare, ezme salsa, perilla, cumin cracker	12ea

MEZE

Grilled green olives, Aegean olive oil, chili, thyme	10
Stone baked bread	14
Hummus, lemon myrtle dukkah, macadamia, olive oil	14
Atom, labna, isot butter, green pepper jam	18
Ezine Feta, Santa Claus melon	19
Pickled sardines, 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, 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, cacik, lamb jus	49
Yogurtlu Kebab, 72 hours Wagyu tri-tip, croutons, chili butter	54

SIDES

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

PLEASE NOTE THAT PUBLIC HOLIDAYS INCUR A 15% SURCHARGE. SUNDAYS INCUR A 10% SURCHARGE.

10% SERVICE CHARGE WILL BE APPLIED TO THE GROUPS OF 7 MORE GUESTS.

WE ENDEAVOUR TO ACCOMMODATE DIETARY REQUIREMENTS / FOOD ALLERGIES; HOWEVER, WE CAN NOT GUARANTEE AGAINST TRACES OF ALLERGENS.