

welcome to our aegean summer sets!
x selin, steph & team esra

food is served at the pace of the kitchen
*please let us know if you have any
allergies before you order*

july aegean menu —55 per person

turkish wine flight
three glasses —37

marinated olives + house pickles
red wheat sourdough
*served with caramelised salça, olive oil
+ pomegranate molasses*

meze

girit ezmesi —courgette,
carrot + feta meze, pistachios
kizartma —fried summer vegetables, confit
garlic yoghurt, chilli oil
zeytinyağlı —olive oil braised vegetables

to follow

wild prawn freekeh, green sauce
+ an abundance of herbs

or

texel lamb saddle on the bone (for 2)
supplement +15pp

add-ons

(vegetarian option available)

çeşme kumru (via amsterdam) +19
*house sucuk + grilled cheese bun, tomato
+ old amsterdam cream cheese*

*served with:
—season's best tomato salad, silky tomato dressing
—romaine lettuce salad with ezine cheese*

texel lamb saddle on the bone 350g +65
opperdoezer potatoes, caper, mint + olive dressing

the perfect ending: chilled melon + melon +10

dessert

double fig, ricotta + filo börek, verjus
+ orange blossom syrup
served with kaymak + roasted nuts