

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*

turkish wine flight

three glasses —32

four glasses (incl. dessert wine) —42

booze-free drinks flight

four drinks —27

add-ons

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

dry aged holstein ribeye 600g +90
a la çökertme (chips, garlic yoghurt, tomato chilli butter)

the best fruits june has to offer +10

june aegean menu —55 per person

marinated olives + house pickles

red wheat sourdough

*served with caramelised salça, olive oil
+ pomegranate molasses*

meze

courgette flower dolma, marinated
courgettes + smoked almonds

fava bean meze, caramelised onions
+ sun-dried figs

braised peas + beans, roasted tomato atom

melon, fennel + orange compote, ezine cheese

to follow

*served with season's best tomato +
peach salad, chilli oil, tulum*

seared squid + mussel orzo, olives,
mint + sea greens

or

dry aged holstein ribeye a la çökertme (for 2)
supplement +19pp

(vegetarian option available)

dessert

kabak tatlısı — slow cooked + caramelised
muscat pumpkin

served with kaymak, walnuts + double roasted tahini