



# ANASON

“spring”

## FLORA

|   |    |
|---|----|
| House baked village bread, olive oil, za’atar                 | 8  |
| Fried Sebago potatoes, baharat salt, smoked yoghurt           | 12 |
| Green olives, walnut, tahini, pomegranate molasses, coriander | 14 |
| Salad of grilled cabbage, dill , feta, puffed rice            | 16 |
| Raki meza, Piel de Sapo melon, barrel aged feta               | 16 |
| Atom, labna, chilli, burnt butter                             | 16 |
| Humus, crispy chickpeas, paprika, parsley, olive oil          | 18 |
| Lentil kofte, mung beans, pomegranate, cos lettuce            | 20 |
| Smoked beetroot tartare, rhubarb, labna, amaranth             | 20 |
| Tilba haloumi, local honey, lavender oil                      | 22 |
| Roasted cauliflower, green harissa, leaves & roasted almonds  | 23 |
| Grilled broccolini, muhammara, walnut                         | 24 |

## OCEAN

|   |     |
|---|-----|
| Balik + Ekmek – Istanbul style mini sardine sandwich                | 9ea |
| Oyster, tarama, squid ink cracker, beach succulents                 | 24  |
| Kingfish tartare, cig kofte spices, capers, Avruga caviar           | 25  |
| Tarak, seared scallops, babaghanoush flavours, pickled daikon       | 28  |
| Grilled Southern Calamari, almond tarator                           | 34  |
| Pan roasted Snapper fillet, fava bean puree, green beans A’la Turca | 39  |

## FAUNA

|   |    |
|---|----|
| Grilled chicken thigh fillets, bulgur pilaf, toum garlic sauce, pickles | 34 |
| “Sosyete Mantisi” ground lamb pie, yoghurt, mint, sumac                 | 36 |
| Hunkar Begendi, lamb loin, smoked eggplant puree, iskender sauce        | 39 |

In a style true to its inspiration of Istanbul Meyhanes all dishes are designed to share.  
We use flour, nuts and spices, although all care is taken, trace elements are unavoidable in all meals.  
Please be advised that there is a 1.5% surcharge for any card payments.