

ANASON

"spring"

FLORA

Simit, sesame ring	5
House made Turkish bread, butter	10
Sebago potatoes, baharat salt, Raki tarator	12
Humus, crispy chickpeas, paprika, parsley, olive oil	16
Labna, green olives, pistachio, chilli, olive oil	18
Shredded charred cabbage, dill, feta, puffed rice, nigella	18
Falafel, babaghanoush flavours, pickled daikon	20
Lentil kofte, pickled chillies, mung beans, pomegranate, cos lettuce	20
Smoked beetroot tartare, labna, rhubarb, target beets	22
Cauliflower, green harissa, leaves, roasted almonds	24
Bamya, fried okra, fava bean puree, dill, garlic	24
Grilled green beans, muhammara, Aleppo chilli, walnut	24
Baby carrots, smoked carrot pure, fennel seeds, sesame, feta	26

OCEAN

Sardines, tarama, salmon roe, chives	20
Balik + Ekmek – cured Bonito, tarama, Avruga caviar	22
Sea urchin roe, Bonito parfait, pickled onion, bronze fennel, brioche	25
Oyster, tarama, squid ink cracker, beach succulents	26
Yellow Belly Flounder on the bone, almond, soft herbs	42
Southern Calamari, walnut tarator, isot butter	44
Snapper, white bean piyaz, tahini, tomato, parsley	48

FAUNA

Grilled oxtongue on toast, muhammara, pickles	24
Tilba haloumi, local honey, lavender oil	26
Manti, mini dough parcels, lamb filling, garlic yoghurt, paprika butter	28
½ Roasted chicken, pomegranate molasses, pickles, garlic toum	39
Hunkar Begendi, lamb loin, smoked eggplant puree, burnt butter	54

ANASON

"spring"

FEAST \$108 per person

add selected Turkish wines +\$42 per person

Oyster, tarama, squid ink cracker, beach succulents

House made Turkish bread & simit

Humus, crispy chickpeas, paprika, parsley, olive oil

Beetroot tartare, labna, rhubarb

Labna, green olives, pistachio, chilli, olive oil

2020 Pasaeli Calkarasi Rose, Denizli, Turkey- 100ml

Tarak, seared scallops, eggplant, tahini, pickled daikon

Snapper, white bean piyaz, tahini, tomato, parsley

2019 Sevilen "Premium" Chardonnay, Menderes, Aegean, Turkey- 100ml

Roasted cauliflower, green harissa, leaves, roasted almonds

Hunkar Begendi, lamb loin, smoked eggplant puree, iskender sauce

2016 Sevilen Centum Syrah, Aydin, Turkey- 100ml

Baklava

2014 Muskat Sevilen "Late Harvest", Aegean, Turkey- 60ml

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.

A 10% service charge applies to groups of 8 or more.