

ANASON

"SUMMER"

FLORA

House baked village bread, olive oil, za'atar	8
Adana style tomato salad, onion, parsley, sumac	14
Green olives, walnut, coriander, tahini	14
Atom, labna, zucchini, cucumber, mint chili, butter	18
Humus, crispy chickpeas, paprika, parsley, olive oil	18
Salad of charred cabbage, dill, feta, puffed rice, nigella	19
Beetroot tartare, labna, rhubarb, blood plum	20
Lentil kofte, mung beans, pomegranate, cos lettuce	20
Tilba haloumi, local honey, lavender oil	22
Roasted cauliflower, green harissa, leaves, roasted almonds	23
Grilled green beans, muhammara, walnut	23
Bamya, fried okra, fava bean puree, dill, garlic	24

OCEAN

Balik + Ekmek – cured Bonito, tarama, Avruga caviar	22
Oyster, tarama, squid ink cracker, beach succulents	24
Grilled Blue Mackerel on the bone	26
Tarak, seared scallops, babaghanoush flavours, pickled daikon	28
Fremantle octopus, Antep ezme, chervil	34
Mullet fillet, fennel & orange	28

FAUNA

Grilled Ox-tongue on toast, muhammara, pickles	22
½ Roasted chicken, pickles, garlic toum	39
Hunkar Begendi, lamb loin, smoked eggplant puree, burnt butter	46
Yogurtlu kebab, 72 hour Wagyu tri-tip, Turkish croutons, Iskender sauce	59

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.