



Daytime Menu

BOWLS

AÇAI BOWL (V)(VE) Açai sorbet, nutty granola, seasonal fruit & organic honey (add peanut butter +1)	8	(GFA)
YOGHURT BOWL (V) Natural yoghurt, nutty granola, seasonal fruit, pistachio & organic honey	7	(GFA)



BRUNCH PLATES

SIDE PLATTER (8)

Tomatoes,
Cucumber, Feta
Cheese, Marinated
Olives

AVOCADO TOAST (V)(VE) Smashed avocado served on sourdough toast seasoned with salt, pepper, lemon juice, and chilli flakes (add feta +1)	7	(GFA)
MENEMEN (V) Scrambled eggs with tomatoes, peppers, onion, chilli flakes, and olive oil, served with our pide bread	9	

EXTRAS
*Sucuk (3), Halloumi (3),
Egg (1.5), Side Salad (4.5),
Mushrooms (2.5), Pide (2),
Simit (3.5), Avocado (2.5),
Cheese Simit (5)*

MEDITERRANEAN POACHED EGGS (V) Poached eggs with garlic yoghurt, smashed avocado, paprika, butter, served on sourdough toast (add sucuk +3)	9.5	(GFA)
ISTANBUL BENEDICT Poached eggs with garlic yoghurt, sucuk (Turkish sausage), sumac, pepper paste, and chilli butter, served on sourdough toast	11	(GFA)



LIGHT LUNCH & MEZE

MIXED MEZE PLATTER (V) Humus, tzatziki, acılı ezme, served with our sliced pide bread	12	
CHICKEN & TZATZIKI PLATE Cubes of char-grilled chicken breast, pide bread, tzatziki and salad	12.5	
CHICKEN CAESAR SALAD Char-grilled chicken breast, salad leaves, caesar dressing and croutons	12.5	
HELLIM WRAP (V) Halloumi, salad, yoghurt, and pomegranate sauce	8.5	
CHARGRILLED CHICKEN WRAP Marinated char-grilled chicken breast, salad, and yoghurt sauce	10.5	
KÖFTE WRAP Char-grilled minced lamb, sumac, onion, salad, yoghurt sauce	10	

Add Fries (3.5), Sweet Potato Fries (4)



ICED DRINKS

ICED LATTE	4.5
ICED CHAI LATTE	4.8
ICED MATCHA LATTE	5

Add Syrup (Vanilla/Strawberry/Other - 0.5), Oat Milk (0.8)

(V) - Vegetarian
(VE) - Vegan
(GFA) - Gluten Free Available

Please inform us of any allergies or dietary requirements. While we take care in preparation, we cannot guarantee that any dish is completely allergen-free due to shared preparation environments.