

# Starters



Mezze Platter	32
Crudités / Freshly baked “ekmek” / Muhammara, Hummus & Babaganoush	
Roasted Cauliflower	21
Pistachio dukka / Tarator sauce / Talti	
Charred Eggplant	23
Amba / Zhug / Pomegranate molasses	
Chopped Salad	25
Romaine / Bell peppers / Tahini vinaigrette	
Seared Calamari	26
Braised shallots / Olives / Fresh herbs	
Spanish Shrimp	29
White wine / Lemon / Garlic	
Taboon Roasted Scallops (3)	31
Spiced brown butter / Served in shell	
Beef Carpaccio	32
Vitello tonnato sauce / Sundried tomato / Roasted hazelnuts	

# M a i n s



Ricotta Gnocchi	34
Pistachio pesto / Parmesan shavings / Lemon	
Sea Bream Filet	38
Amba cream / Grilled Fennel / Radicchio	
Striploin 8.5oz (Tagliata)	46
Fleur de sel / Chives / Jus	
Grilled Lamb Chops	58
Fig mustard / Persillade / Mediterranean spices	
Grilled Lamb Kebab	78
Tahini / Pita / Grilled vegetables	
Whole Grilled Butterflied Branzino	85
Grilled Broccolini / Tahini / Lemon	
Lobster Tagliatelle (For 2)	110
Fennel Lobster Bisque / Served tableside	
Côte de Boeuf (For 4)	MP
Grilled Broccolini and Braised Carrots / Bordelaise jus / Served tableside	