

VEGETARIAN & VEGAN MENU

			APPE	TISERS —	
SOUP OF THE DA	Λ Υ	7		TABBOULEH	8
Gourmet humi	MUS	9		OLIVES MARINE	7
			LET'S	START —	
FALAFEL - FAVA BEANS AND CHICKPEAS BLENDED TOGETHER WITH VEGETABLES				MIX MEZE PLATTER - HUMMUS, TABBOULEH AUBERGINE PATE, KISIR AND BABAGANOUSH	18
KECİ PEYNİRLİ SALATA - MIXED LEAVES SALAD TOPPED WITH BEET GOAT CHEESE, WALNUTS AND FIGS				DOLMA - VINE LEAVES STUFFED WITH SEASONED RICE CINNAMON, ALLSPICE, MINT	10
Kuskonmaz - Grilled Asparagus Salad Bedded on Rocket Leaves Cherry Tomato Pine Nuts and Parmesan				PINE NUTS AND RAISINS SIGARA BOREGI - PASTRIES MADE OF A THIN FLAKY PHYLLO DOUGH FILLED WITH SPINACH	9
		n dough with a grilled Ded in creamy yoghurt sai	JCE	AND FETA CHEESE	
		— MAIN	I STII	L TO COME	
IMAM BAYILDI - GRILLED SLICED AUBERGINE BEDDED WITH VEGETABLES			2	BURGU MAKARNA - COURGETTE, SPINACH BLUE CHEESE RADIATOR SHAPE PASTA	22
SEBZE IZGARA - COMBINED ALL VEGETABLES SKEWERED AND GRILLED				RISOTTO - WITH WILD MUSHROOMS AND ASPARAGUS	22
			SI	DES —	
HAND CUT CHIPS	6	GARLIC MUSHROOMS	6	ROASTED POTATOES 6 CHERRY TOMATO SA	ALAD 9
BROCCOLI	7	STIR-FRY VEGETABLES	8	SPINACH 7 FETA CHEESE SALAD	9