



## VALENTINE'S MENU

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FROM ANATOLIA WITH LOVE. ANATOLIAN WITH ATTITUDE.

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## NIBBLES 4.9

OLIVES

HUMMUS

BEETROOT TARATOR

EGGPLANT

## STARTERS

GRILLED PRAWNS 9.9

Garlic and ginger marinated king prawns grilled in Bertha served with sweet chilli sauce.

PACHANGA 7.9

Filo pastry filled with bell pepper, Portobello mushroom, kashar cheese, cured fine beef and parsley on roasted red pepper sauce.

CALAMARI 8.5

Lightly floured, seasoned with smoked paprika served with sweet chilli sauce and lime.

GOAT'S CHEESE 8.9

Honey-glazed goat's cheese served with Bertha roasted beetroot, caramelised shallots, and walnuts, drizzled with 8 years matured balsamic.

OYSTER 8.9

3-ways, tempura, raw and Turkish mignonette.

SCALLOPS 9.9

Hand dived raw orkney scallops with apple, pomegranate, bullet chilli ice and coriander oil.

HELLIM 7.5

Charcoal grilled organic Cypriot cheese with Bertha roasted plum tomato.

- A discretionary 12,5% service charge will be added to the final bill.
- All eggs used are from free range Ameraucana Hens

## MAINS

BLACK COD 29.9

Lentil soup, scallop and tender grilled stem broccoli.

MIXED KEBAB 24.9

Lamb shish, chicken shish, adana shish, lamb chop and lamb ribs, served with shepherd's salad.

FILLET STEAK 29.9

Prime Black Angus beef served with smoked mash, king oyster mushroom, beef fat carrot, black olives and spiced jus.

GRILLED AUBERGINE 16.9

Yoghurt tahini dukkah and pomegranate.

ALI NAZIK 19.9

Smoked and smashed eggplant, garlic and kapia peppers topped with chopped lamb cubes, side of hung yoghurt, served with shepherd's salad.

DUCK BREAST 19.9

Pan roasted Gressingham duck, honey, bee pollen, pul biber, freekah, carrot, black olive, fig jam.

WHOLE WILD LOBSTER 39.9

Bertha grilled, served with mango and peach salsa and bitter leaf salad.

CÔTE DE BOEUF (FOR TWO) 94.9

Roasted parsnips glazed with honey and bee pollen, fava beans and truffle salad.

## SIDES

HAND-CUT CHIPS 4.5

With Black Truffle and Parmigiano 6.9

SEASONAL GREENS 5.9

AVOCADO MIX LEAF SALAD 6.9

BBQ VEGETABLE 6.9

PILAV OR BULGUR RICE 3.9

## DESSERTS

WHITE CHOCOLATE PANNA COTTA 6.9

Strawberry soup and pickled strawberries.

DARK CHOCOLATE TART 7.9

Pistachios and tonka beans ice cream.



ANATOLIAN WITH ATTITUDE