



MINI LOKANTA



MENU ISTANBUL \$110 per person

APPETISER

GIRIT EZME (CRETE PASTE)

Turkish feta blended with pistachios, basil, garlic, olive oil, and black pepper, served with melon (GF, vegetarian)

CARROT AND ZUCCHINI TARATOR

Sautéed carrot and zucchini with garlic, strained yogurt, fresh dill, dried mint, topped with roasted almonds (GF, vegetarian)

ACILI EZME

Mildly spicy Turkish salsa made with roasted red peppers, tomatoes, finely chopped shallots, fresh parsley, pomegranate molasses, spicy pepper paste, served with Turkish Bagel-Simit (vegan)

KADINBUDU KOFTE

Signature Turkish meatballs made with a mix of ground beef and rice, battered with flour and egg, lightly fried, and served with potato salad

ENTRÉE

PACANGA BOREGI

Crispy filo pastry rolls filled with Turkish pastrami, kasar/provolone cheese, red and green capsicum

MANTI

Mini dough parcels filled with beef and onion, served with garlic yogurt, and topped with mint, sumac, and a drizzle of burnt butter with a touch of tomato paste

MAIN

HUNKAR BEGENDI

Sultan's Delight - Creamy béchamel with roasted eggplant, topped with tender beef stew, served with homemade pasta

DESSERT

MUHALLEBILI KADAYIF

Creamy custard with crispy, roasted shredded fillo dough (kataifi) and roasted walnuts offering a delightful mix of textures and flavours

Entrees and appetisers are served for sharing, reflecting the shared culture at the table in Turkish dining.

Mains and desserts are individually plated for a personalised experience.

Complimentary homemade bread served with appetisers and Turkish tea or coffee paired with dessert.

We use flour, nuts, and spices in our dishes, and despite careful preparation, trace elements may still be present in all meals.