

• T A B U R E •

To share is to love. We encourage you to order 2 or 3 dishes per person, don't worry we will let you know if you order too much or too little.

SNACKS

Manzanilla Olives & Kebab Shop Chillies (ve) 4.5

Turkish Padron Peppers (ve) 5.5

Zahter Roasted Almonds (ve) 4

White Cabbage Torshi (ve) 4

BREAD & DIPS

Chilli Tabak (ve) 5.5
Harissa, pickled chillies, zhug, house chilli sauce

Handmade Artisan Jewish Pita & Miso Butter (ve*) (g) 2.75

Fava Truffle Humus (ve) (g) 7
Dried broad beans, tahini, garlic, sun dried tomatoes, extra virgin & truffle olive oil with pita

Homemade Labneh & Zahter (v) (g) 6.5
Confit Garlic & extra virgin olive oil with pita

Babaganus (ve) (n) (g) 7
Char-grilled aubergines, garlic, tahini & lemon juice with pita

Kuymak (v) (g) 9.5
Tabure cheese fondue with pita

House Dips (v) (n) (g) 11

Selection of fava humus, homemade labneh & zahter & char-grilled aubergine babaganus with pita

LARGER PLATES

Sultan's Risotto (ve*) (g) 13
Bulgur wheat, sautéed onions, green peppers, tomatoes, sun dried pepper paste, fresh herbs with extra virgin olive oil & a touch of chilli

Organic 35 day Dry-aged & On-the-bone Sirloin 29
Marinated in garlic & extra virgin olive oil with sumac & miso butter

Rhug Organic Lamb Tava (g) 18
Marinated Sautéed diced lamb with fresh tomatoes, sivri peppers & fresh herbs with pita

Baked Cod with Chickpea Piperade 19
Grilled peppers & tahini velouté

Rhug Organic Beef Tire Kofte (g) 14.5
Char-grilled beef kofte, grilled harissa pita, salted yogurt & tomato sauce

Seafood Şehriye & Feta (g) 18
Orzo pasta, king prawns and baby calamari with shellfish bisque, garlic, chilli & white wine

Nohut Guvec (ve*) 12
Chickpeas, aubergines, kapyra pepper piperade, & labne

Rhug Organic Chicken Adana Kofte 15.5
Ballotine stuffed with apricots, green olives, zereshk berries & fresh herbs, with creamy tarragon velouté & crispy potatoes

Keskek with Organic Pulled Lamb (g) 17
Barley risotto, slow cooked shoulder of lamb & homemade harissa

Chargrilled Sea Bream Fillet Wrapped in Vine Leaves 18.5
Marinated in chilli garlic butter with smacked cucumber & sesame

Chargrilled Rhug Organic Chicken Thighs 16
Brined over 24hrs and marinated with yogurt, sun dried pepper paste, garlic & pomegranate molasses with Isot toum

Vegetarian (v)

Vegan (ve)

We can adapt to vegan (ve*)

Contains gluten (g)

Contains nuts (n)

SMALL PLATES

Rhug Organic Merguez (g) 10
Yogurt dip with mint

Sautéed Mushrooms & Whipped Truffle Feta (g) (v) 10

Mushroom pate, sautéed porcini, chestnut & oyster mushrooms with pita

Line-caught Yellowfin Tuna Tartar & Wasabi Mayo (g) 16
Shallots, tursu, avocado, capers, sumac & baharat crostini

Polenta Crusted Halloumi (v) 8
Quince marmalade, homemade harissa & sesame seeds

Char-grilled Rhug Organic Chicken Wings 10
Marinated in sun dried red pepper paste, garlic, lemon juice & oregano

Grilled Artichokes (ve) (n) 9
Marinated in fresh dill, garlic, beetroot crisps, beetroot purée & toasted almonds

King Prawn Tava (g) 16
King prawns cooked in butter with chilli & oyster mushrooms with pita

Aubergine Kumpir (ve*) (n) 8.5
Baked aubergine, miso, toasted walnuts, harissa, kasar & parmesan cheese

SIDES

Spinach Stems & Roasted Sesame (ve) 6
Blanched spinach roots, diced red chillies, confit garlic, yuzu & olive oil

Shepherd Salad (ve) 6
Vine tomatoes, baby cucumbers, red onions, fresh herbs with lemon & extra virgin olive oil dressing

Warm Baby Potato Salad (ve) 6
Fresh herbs, spring onions, pul biber, shredded baby gem lettuce & olive oil dressing

Grilled Oyster Mushrooms (ve*) 6
Char-grilled with nori garlic butter & chives

Hulya's Sinkonta (ve*) (n) 6
Roasted marinated butternut squash, sautéed onions, toasted almonds with tahini yoghurt dressing

Huri's Cyprus Potatoes (ve*) 6
Fried potatoes, with garlic labneh, parsley & lemon



OUR INGREDIENTS

Committed to Organic Standard

We are proud to source all our organic Beef, Lamb & Chicken directly from Rhug Estate Organic farm in Wales.

Food allergy? We only list main ingredients on our menu. If you have any allergies, please let us know and we'll provide a full breakdown of the ingredients in each dish.