

• 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

Roasted & Salted Almonds (ve) 4

Pickled Baby Gherkins (ve) 4

BREAD & DIPS

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

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

Fava Truffle Humus (ve) (g) 7.5
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) 7.5
Chargrilled 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 & chargrilled 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) 19
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) 15.5
Chargrilled 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

Spinach & Feta Filo Pie (g) (v) 13
Baked to order

Rhug Organic Chicken Adana Kofte 16
Ballotine stuffed with apricots, green olives, zereshk berries & fresh herbs, with creamy tarragon velouté & crispy potatoes

Keskek with Organic Pulled Lamb (g) 18
Barley risotto, slow cooked shoulder of lamb & homemade harissa

Chargrilled Sea Bream Fillet Wrapped in Vine Leaves 19
Marinated in chilli garlic butter with smacked cucumber & sesame

Chargrilled Rhug Organic Chicken Thighs 17
Brined over 24hrs and marinated with yogurt, sun dried pepper paste, garlic & pomegranate molasses with Isot toum

SMALL PLATES

Rhug Organic Sausages (g) 10
Merguez spiced lamb sausages

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) 9
Quince marmalade, homemade harissa & sesame seeds

Chargrilled 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) 9.5
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

Roasted Tumeric Cauliflower (ve*) (n) 7
Pine nuts, currants, parsley & tahini dressing

Roasted Butternut Squash (ve*) (n) 6
Marinated & roasted, sauteed onions, toasted almonds with tahini yoghurt dressing

Huri's Cyprus Potatoes (v) 7
Fried confit 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.

Vegetarian (v)

Vegan (ve)

We can adapt to vegan (ve*)

Contains gluten (g)

Contains nuts (n)

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.