

The story of The MANTL is about fire,
heart and how we bring you into
connect the two together.

“The MANTL sits at the heart of every
good home - and this is no exception
with us.

Our fireplace is where we gather for
warmth and good food amongst family
and friends.

Join us at our MANTL where our
Turkish inspired cuisine, cooked over an
open coal pit, bring together life, love
and happiness in its simplest form”

Welcome to The Mantl

WWW.THEMANTL.COM

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the **MANTL**
A TURKISH KITCHEN

MAIN MENU

APÉRITIFS

BREAD 3
Za'atar, olive oil



OLIVES 4
Lemon, herbs



COLD STARTERS

HUMMUS 8
Chickpeas, tahini, dukkah



CACIK 8
Cucumber, mint, strained yogurt

(v) (gf)

TABBOULEH 8
Fine wheat, dill, chives, parsley, mint, peppers,
Tulum cheese

(v)

MUHAMMARA & CRISPY SIMIT 8
Tomato paste, walnuts, olive oil



CRANBERRY KISIR 8
Bulgur, beetroot, celery, blackcurrant,
pomegranate molasses



CHARRED AUBERGINE 10
Kapia peppers, walnuts, garlic, honey,
tarhana crisps

(v) (n)

MIX MEZE 25
Hummus, Cacik, Tabbouleh, Cranberry Kisir,
Smoked eggplant, Za'atar bread

(v)

HOT STARTERS

FERAYE 10
Crispy lamb and beef dumplings, tomato sauce,
smoked yogurt, mint butter

MANTI 10
Lamb and beef dumplings, garlic yogurt,
pepper oil

HALLOUMI 9
Grilled Cypriot cheese

(v) (gf)

SUJUK 9
Spicy beef sausage

CALAMARI 12
Smoked paprika squid, sweet chilli sauce

GRILLED PRAWNS 14
Chargrilled prawns, cardamom, garlic,
sweet chilli

(gf)

PULLED LAMB HUMMUS 12
Chickpeas, tahini, pulled lamb,
crispy onion, dukkah

(n)

WINGS 10
BBQ Chicken wings, date molasses glaze, sesame

FROM THE MANTL

ALL THESE DISHES ARE COOKED OVER CHARCOAL AND SERVED WITH SALAD

CHICKEN SHISH 18
Za'atar bread

LAMB FILLET SHISH 21
250g-300g, Za'atar bread

MIX SHISH 20
Chicken, Lamb, Za'atar bread

ADANA 20
Seasoned hand minced lamb

LAMB RIBS 19
Za'atar bread

LAMB CUTLETS 25
Four pieces, Za'atar bread

SEA BREAM 22
Triple cooked hand-cut chips

SEA BASS 22
Triple cooked hand-cut chips

MIXED GRILL 35
Chicken, Lamb, Adana, Lamb ribs,
Lamb cutlet, Za'atar bread

VEG SKEWER 17
Pomegranate molasses, turnip juice,
olive oil, sumac, pomegranate



SPECIALS

PISTACHIO LAMB CUTLETS 27
Shallot pomme purée, asparagus, pomegranate
molasses

SARMA BEYTI 24
Hand minced lamb, lavash, halep sauce

GENTLE ALI 24
Smoked aubergine, kapia peppers yogurt,
chopped lamb shish

GENTLE VELI 22
Smoked aubergine, kapia peppers, yogurt,
chopped chicken shish

ISKENDER 24
Chopped Adana, tomato sauce, kapia peppers,
yogurt, burnt butter, crispy simit

RIB EYE ON THE BONE 450g 37
Triple cooked hand-cut chips

SIDES

PILAV 5
Baldo noodle rice
(v)

MAC & CHEESE 9
(v) (n)

HAND CUT CHIPS 5
Triple cooked, thyme, rock salt
 (gf)

PADRON PEPPERS 5
Chargrilled small peppers
 (gf)

BARBECUE VEG 6
Turnip juice, pomegranate molasses, olive oil, sumac

HALLOUMI & COURGETTE CHIPS 10
Preserved almond lemon aioli
(v) (n)

SHEPHERD'S SALAD 8
Chopped vegetables, pomegranate dressing
 (gf)

MANTL SALAD 10
Mixed leaves, mixed dry berries, walnuts, Tulum cheese,
caramelised plum
(v) (gf) (n)

JOIN OUR SOCIAL COMMUNITY MANTLKNIGHTSBRIDGE

Vegan (v) Vegetarian (gf) Gluten Free (n) Contains Nuts

The dishes within our menu may contain nuts or derivatives of nuts, if you suffer from any allergies or intolerances, please inform a member of the team who will be happy to assist you.

A discretionary 12.5% service charge will be added to your final bill.