

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 Zaatar, olive oil 	3
OLIVES Lemon, herbs 	5
HERITAGE CARROTS 	5

COLD STARTERS

HUMMUS Chickpeas, tahini, garlic, pickle, dukkah  (n)	9
CACIK Cucumber, mint, garlic, strained yoghurt (v) (gf)	8
MUHAMMARA & CRISPY SIMIT Tomato paste, walnuts, olive oil  (n)	9
TABBOULEH Fine wheat, dill, chives, parsley, mint, peppers, Tulum cheese (v)	8
VILLAGE CACIK Tabbouleh, smoked yoghurt, mint, torched cucumber (v)	10
CRANBERRY KISIR Bulgur, beetroot, celery, blackcurrant, pomegranate molasses 	9
CHARRED AUBERGINE Kapia peppers, walnuts, garlic, honey, tarhana crisps (v) (n)	12
MIX MEZE Hummus, Cacik, Tabbouleh, Cranberry Kisir, Smoked eggplant, heritage carrots, Zaatar bread (v)	29

HOT STARTERS

FERAYE Crispy lamb and beef dumplings, tomato sauce, smoked yoghurt, mint butter	11
MANTI Lamb and beef dumplings, garlic yoghurt, pepper oil	11
HALLOUMI Grilled Cypriot cheese, red cabbage sultana slaw, walnut mint pesto (v) (gf) (n)	12
SUCUK Spicy beef sausage, charred peppers	11
CALAMARI Smoked paprika squid, sweet chilli sauce	14
SURF & TURF Grilled prawns, sucuk, grilled peppers, salsa, spiced pineapple, pide	16
PULLED LAMB HUMMUS Chickpeas, tahini, pulled lamb, crispy onion, dukkah (n)	14
WINGS BBQ Chicken wings, date molasses glaze, sesame	11
TRUFFLED GOATS CHEESE KADAYIF Walnuts, honey, figs (n)	14

FROM THE MANTL



ALL THESE DISHES ARE COOKED OVER CHARCOAL AND SERVED WITH SALAD

CHICKEN SHISH Zaatar bread	19	LAMB FILLET SHISH 250g-300g, Zaatar bread	22	MIX SHISH Chicken, Lamb, Zaatar bread	21
ADANA Seasoned hand minced lamb	21	LAMB RIBS Zaatar bread	20	LAMB CUTLETS Four pieces, Zaatar bread	25
SEA BASS or SEA BREAM Whole fish on the bone, hand-cut chips	25	VEG SKEWER Pomegranate molasses, turnip juice, olive oil, sumac, pomegranate 	20	MIXED GRILL Chicken, Lamb, Adana, Lamb ribs, Lamb cutlet, Zaatar bread	39



SPECIALS

PISTACHIO LAMB CUTLETS Shallot pomme purée, asparagus, pomegranate molasses (n)	29
SARMA BEYTI Hand minced lamb, lavash, halep sauce	25
GENTLE ALI Smoked aubergine, kapia peppers yoghurt, chopped lamb shish	26
GENTLE VELI Smoked aubergine, kapia peppers, yoghurt, chopped chicken shish	24
ISKENDER Chopped Adana, tomato sauce, kapia peppers, yoghurt, burnt butter, crispy simit	25
RIB EYE ON THE BONE 450g Triple cooked hand-cut chips Peppercorn sauce for £2.5	45
OCEAN SKEWER Salmon, monkfish, king prawns, octopus	35

SIDES

PILAV Baldo noodle rice (v)	5
MAC & CHEESE (v) (n)	10
HAND CUT CHIPS Triple cooked, thyme, rock salt  (gf)	5
PADRON PEPPERS Chargrilled small peppers  (gf)	5
BARBECUE VEG Turnip juice, pomegranate molasses, olive oil, sumac 	7
HALLOUMI & COURGETTE CHIPS Preserved almond lemon aioli (v) (n)	12

SALADS

SUMMER SALAD Radish, dill, beetroot, chicory, orange, salad leaves  (gf)	12	SHEPHERD'S SALAD Chopped vegetables, pomegranate dressing  (gf)	8
MANTL SALAD Salad leaves, mixed dry berries, walnuts, Tulum cheese, caramelised plum (v) (gf) (n)	14		

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 bill. Groups of 8 people or more must pay a compulsory 12.5% service charge