

# 6 COURSE TASTER MENU

£60 per person

## 3 COLD STARTERS

### MUHAMMARA & CRISPY SIMIT

Tomato paste, walnuts, olive oil

 (n)

### HUMMUS

Chickpeas, tahini, garlic, pickle, dukkah

 (n)

### CHARRED AUBERGINE

Kapia peppers, walnuts, garlic, honey, tarhana crisps

(v) (n)

## 1 HOT STARTER

### CALAMARI

Smoked paprika squid, sweet chilli sauce

### SUCUK

Spicy beef sausage, charred peppers

### MANTI

Lamb and beef dumplings, garlic yoghurt, pepper oil

## 1 MAIN FROM THE MANTL

Choose from

### MIXED GRILL

Chicken, Lamb, Adana, Lamb ribs, Lamb cutlet, zaatar bread, hand cut chips or rice

### OCEAN SKEWER

Salmon, monkfish, king prawns, octopus hand cut chips or rice

### VEG SKEWER

Pomegranate molasses, turnip juice, olive oil, sumac, pomegranate



## 1 DESSERT

Choose from

### BLUEBERRY CHEESECAKE

Mixed berry coulis

(v) (n)

### CHOCOLATE FONDANT

Spiced roasted pineapple, vanilla ice cream, caramel

(v) (n)

### MILK KADAYIF

Finely shredded filo sweet pastry soaked in milk

(v) (n)

## TURKISH TEA OR COFFEE

the MANTL

A TURKISH KITCHEN



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

JOIN OUR SOCIAL COMMUNITY   MANTLKNIGHTSBRIDGE

the MANTL

A TURKISH KITCHEN



MANTLKNIGHTSBRIDGE