

the MANTL

TO START

BREAD (vegan)	zaatar, olive oil	3
OLIVES (vegan)	lemon, herbs	5
HERITAGE CARROTS (vegan)		5
SOURDOUGH CRISPS (vegan) (n)	eggplant, kapia dip	6

START COLD

HUMMUS (vegan) (n)	chickpeas, tahini, pickle, dukkah	9
CACIK (v) (gf)	cucumber, mint, garlic, strained yoghurt, cucumber pearls	8
MUHAMMARA (vegan) (n)	crispy simit, tomato paste, walnuts, olive oil	9
TABBOULEH (v)	fine wheat, dill, chives, parsley, mint, cucumber, tulum cheese	9
CRANBERRY KISIR (vegan)	bulgur, dry cranberries, celery, pomegranate molasses	9
CHARRED EGGPLANT (v)	strained yoghurt, smoked eggplant, cumin, tarhana crisps	12
MIX MEZE (v) (n)	hummus, cacik, tabbouleh, cranberry kisir, smoked eggplant, carrots, zaatar bread	29

START HOT

FERAYE	crispy lamb and beef dumplings, tomato sauce, smoked yoghurt, mint butter	13
MANTI	lamb and beef dumplings, garlic yoghurt, pepper oil	13
HALLOUMI (v) (gf)	grilled cyprriot cheese, chilli pear chutney, mint	14
SUJUK (gf)	spicy beef sausage, padrón peppers	13
CALAMARI	smoked paprika squid, sweet chilli sauce	14
CHARGRILLED PRAWNS (gf)	cardamon, garlic, chilli	18
PULLED LAMB HUMMUS (n)	chickpeas, tahini, crispy onion, dukkah	15
WINGS (gf)	bbq chicken wings, date molasses glaze, sesame	12
CHARGRILLED OCTOPUS (gf)	saffron, tomato coulis, balsamic, aromatic herbs	16
DOLMA (v) (gf)	stuffed aubergine and peppers, smoked yoghurt, halep	14
KURU CACIK (v)	cucumber, mint, strained yoghurt, eggplant and zucchini crisps, tomato jam	12

SPECIALITY DISHES

PISTACHIO LAMB CUTLETS (n)	pomme purée, asparagus, honey pomegranate molasses	32
SARMA BEYTI	hand minced lamb, lavash, halep sauce	28
GENTLE ALI	smoked aubergine, kapia peppers, yoghurt, chopped lamb fillet	29
GENTLE VELI	smoked aubergine, kapia peppers, yoghurt, chopped chicken	26
ISKENDER (dry aged 220g)	rapid charred tenderloin slices, buttered pide, tomato sauce, brown butter	35

FROM THE MANTL

all dishes are cooked over glowing hot charcoal and served with salad

CHICKEN SKEWER		19
LAMB FILLET SKEWER (300g)	freekeh, baba ganoush, mint yoghurt	26
MIX SKEWER	chicken and lamb fillet	23
ADANA	seasoned hand minced lamb	22
LAMB RIBS	eight pieces	21
LAMB CUTLETS	four pieces	28
SEA BASS	filleted, samphire salsa, hand cut chips	28
VEG SKEWER (vegan)	pomegranate molasses, turnip juice, olive oil, sumac, pomegranate seeds	20
MIXED GRILL	chicken skewer, lamb fillet skewer, adana, lamb ribs, lamb cutlet	44

STEAKS

RIB EYE (on the bone 450g)	dry aged rib eye triple cooked hand cut chips	49
FILLET (250g)	dry aged fillet, triple cooked hand cut chips	39
	+ add peppercorn sauce or + add mushroom sauce	2.5

SALADS

SUMMER SALAD (v)	watermelon, cucumber, melon, feta, herbs, simit croutons, lime dressing	16
SHEPHERD'S SALAD (vegan) (gf)	chopped vegetables, pomegranate dressing	10
MANTL SALAD (v) (gf) (n)	salad leaves, mixed dry berries, walnuts, tulum cheese, caramelised plum	16

SIDES

PILAV (v)	baldo noodle rice	5
PERDE PILAV (v) (n)	oriental rice, blackcurrant, filo pastry, sliced almond, pine nuts	9
HAND CUT CHIPS (vegan)	triple cooked, thyme, rock salt	5
POTATO CRISPS (v) (gf)	garlic yoghurt, tomato sauce, parsley	7
MASHED POTATO (v)		6
MAC 'N' CHEESE (v)		10
PADRÓN PEPPERS (vegan) (gf)	chargrilled small peppers	6
BARBECUE VEG (vegan)	turnip juice, pomegranate molasses, olive oil, sumac	9

DIETARY & ALLERGENS

We may use nuts or derivatives of nuts in some of our dishes. If you suffer from allergies or intolerances to certain ingredients, please inform a member of The Mantl team.

