



Baharat sourdough, medjool date butter | 6

Grilled hellim, London honey, wild oregano, lemon | 12

Çiçek dolması - tomato rice stuffed courgette flowers, basil oil | 10

Fried lavash, feta cream, marinated courgettes | 12

Crispy fried aubergines, green tomato ketchup | 12

Stone oven

Lahmacun, Oklava salad | 13

Black Sea cheese pide, butter, egg yolk, black garlic, za'atar | 19.5

Chilli roast cauliflower, red onion, parsley, pistachios | 16

Şeftali kebab, lavash, lemon | 18.5

Seasonal vegetables, aubergine ezme, çemen chilli oil, smoked almonds | 21

Çökertme - spiced short rib, yoghurt sauce, tomato-chilli butter, crispy potatoes | 26

Dayboat seafood | *from Wild Harbour*

*Guest chef kebab by Phil Juma @jumakitchen*

Lamb shawarma, date + cardamom glaze, tahini dressing | 21

Cyprus potato chips, herb mayo, chilli salt | 8

Cucumber, green tomato, raw courgette salad, fig leaf oil | 8

Oklava salad | 7

Künefe, clotted cream | 14.5

Semolina helva, sour fruits, pecan crumble + ice-cream | 12

*Take home: Three: Acid, Texture, Contrast - Selin Kiazim | 25*

*Oklava x The Estate Dairy medjool date butter 100g | 4.5*

Service included. Please inform us of any allergies.

*Our doughs are made from British-grown heritage grains. Our fish is wild and sustainably caught off the coast of Cornwall by day boats only.*

*All our meat is British and sustainably reared.*