



Baharat sourdough, medjool date butter | 6

Grilled hellim, London honey, wild oregano, lemon | 12.5

Çiçek dolması - tomato rice stuffed courgette flowers, wild garlic | 10

Ox heart skewers, mulberry molasses, cumin | 8

Stone oven

Lahmacun, Oklava salad | 13

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

Organic fava, fava miso mushroom, smoked seaweed za'atar, treacle zeytinli | 25

Chickpea Topik, whey butter sauce, spring vegetables, fig leaf oil | 24

Şeftali kebab, lavash, lemon | 18.5

Loquat + cull yaw köfte, sweetbreads, black pepper caramel, buttered katmer | 27

Seared hanger beef, çemen chilli oil | 29

Baharat spiced Cuttlefish, peas, mushrooms, wild garlic | from Wild Harbour | 27

Cyprus potato chips, herb mayo, chilli salt | 8

Oklava salad | 7

Salgam pickles | 6

Künefe, clotted cream | 14.5

Warm pistachio + verjus helva, mastic ice-cream, grapefruit, tahini sauce | 14.5

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. Our cull yaw are from Cornwall. All other meat is British and sustainably reared.