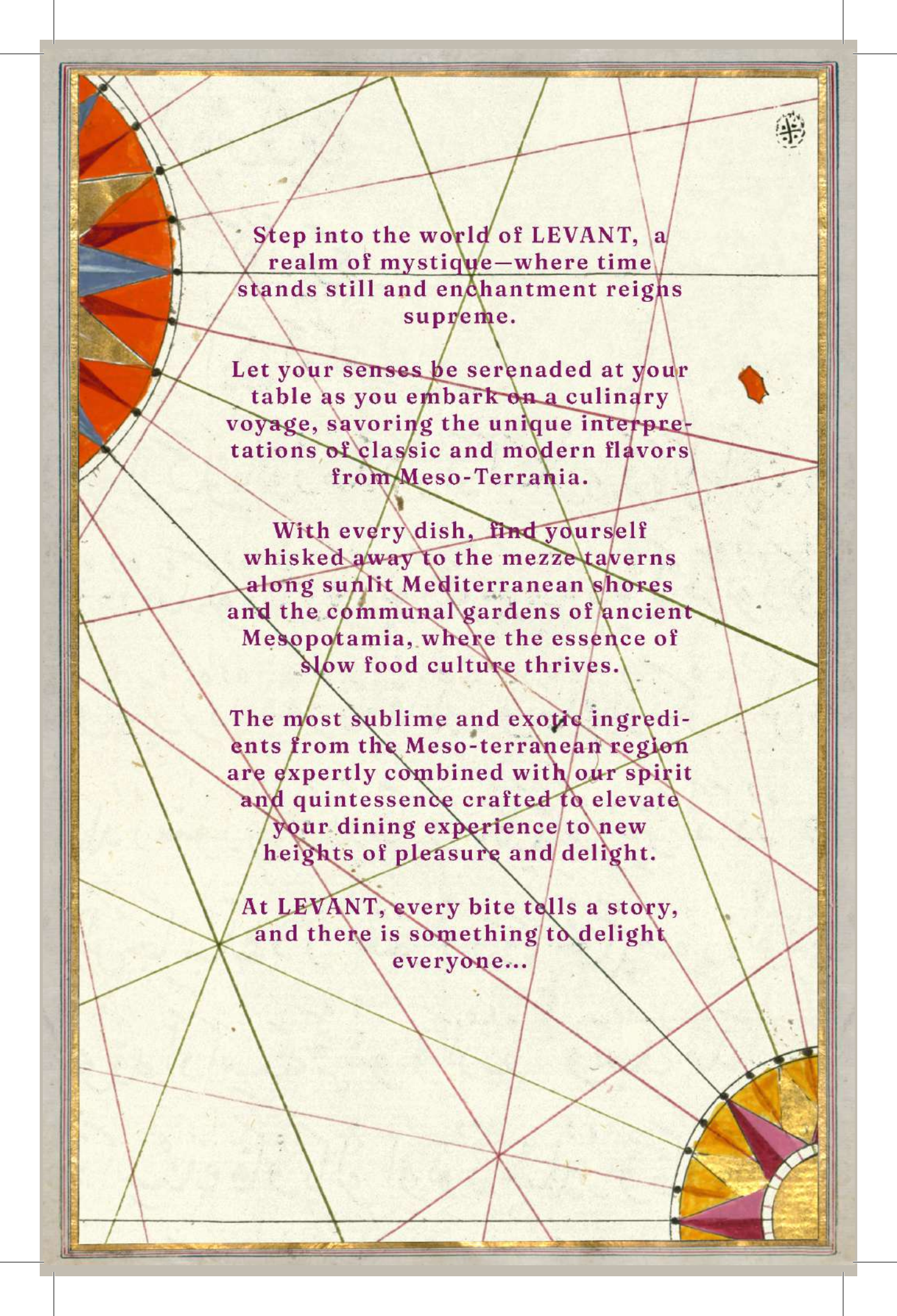


LEVANT

ELIXIR OF CO-EXISTENCE





Step into the world of LEVANT, a realm of mystique—where time stands still and enchantment reigns supreme.

Let your senses be serenaded at your table as you embark on a culinary voyage, savoring the unique interpretations of classic and modern flavors from Meso-Terrania.

With every dish, find yourself whisked away to the mezze taverns along sunlit Mediterranean shores and the communal gardens of ancient Mesopotamia, where the essence of slow food culture thrives.

The most sublime and exotic ingredients from the Meso-terranean region are expertly combined with our spirit and quintessence crafted to elevate your dining experience to new heights of pleasure and delight.

At LEVANT, every bite tells a story, and there is something to delight everyone...

From the Counter

ÖCCE 9.5

Crisp zucchini hash browns with quinoa, sesame and blue poppy seeds served with cool homemade fermented yogurt (V, VoA)

HOLY TRINITY 9.5

Hung-yoghurt layered with puffed barley, topped with sizzling *Samandağ pepper* sauce poured tableside (V)

SHAK-SHOO-KAH 9.5

A rustic blend of seasonal vegetables and peppers in bright house tomato sauce (V, VoA)

PLUMED SHROOMS 10.5

Mushrooms and cashews sautéed with spices, folded into a rich plum-pomegranate jus, oyster and chestnut paste for a silky harmony

TOURTE SARMA 9.5

Traditional dolma; hand-picked vine leaves stuffed with a rich blend of sumac molasses, *pilav rice* and tart cherries (V, Ve)

TOPIK 12.5

Every spice found on the Silk Road sautéed with pinenuts, rich & sweetly spiced caramelised onions & figs wrapped in a chickpea and tahini pastry (V, Ve)

MESO-TERRANEAN ARTICHOKE 12.5

Cypriot *sakız artichoke* braised with tart *Jan-erik* plums and served in a floral jus with shallots and carrots (V, Ve)

HODGE-PODGE 12.5

A Levant pantry plate of aged cheese, dried fruits, charred olives and sun-dried tomatoes with pecans coated with gooey sesame oil and sumac molasses sauce (V)

PATÉ CUPCAKE 13.5

Silky liver parfait topped with tangy house sumac-onion chutney and sweet balsamic fig glaze

MESO-TERRANEAN CEVICHE 14.5

Cured seabass in an elixir of pulpy passion fruit and creamy *lion's milk*

OCTOPUS CARPACCIO 16.5

Octopus steamed in our harbour-broth infusion, delicately pressed and sliced, served chilled with house-made ponzu

NIBBLES

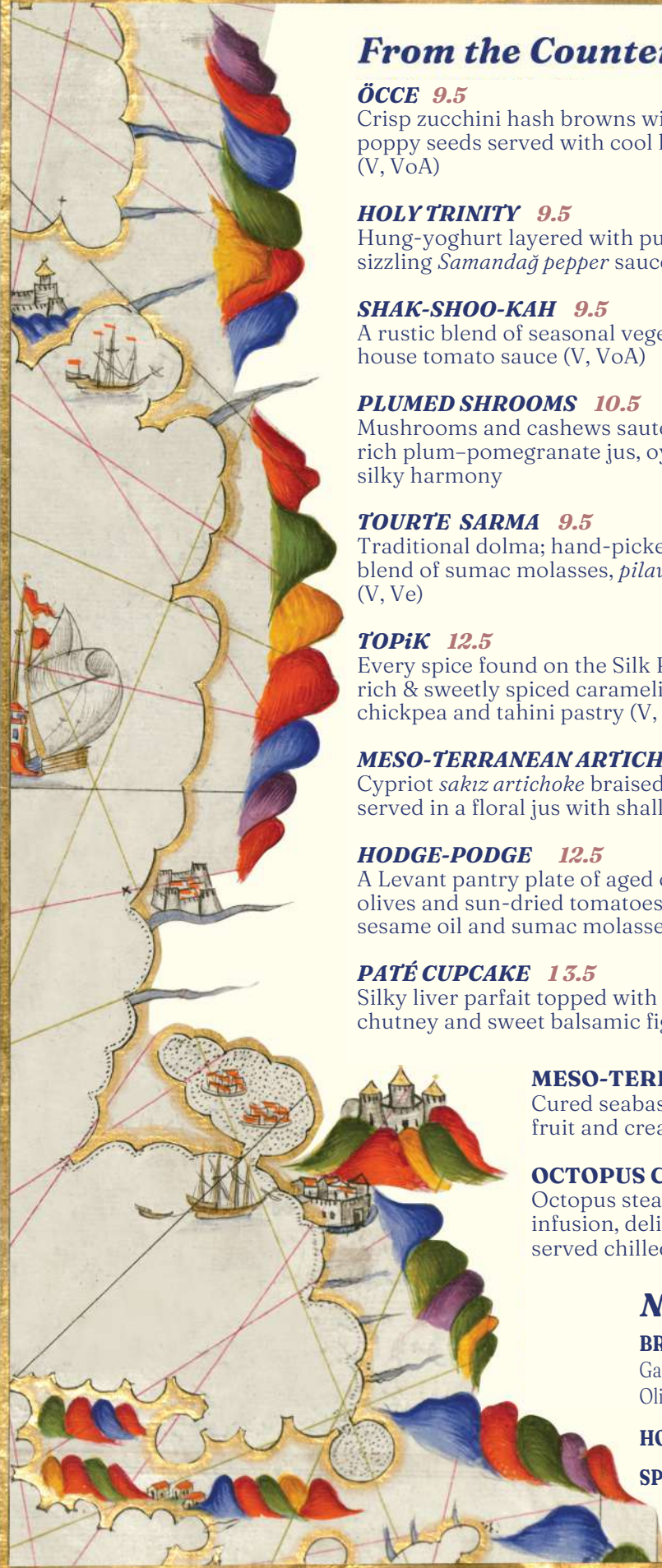
BREAD BASKET (V/Ve) 4

Garlic & Herb Butter (V) 2

Olive Oil & Balsamic (V/Ve) 2

HOUSE CRUNCH & GUAC (V/Ve) 7.5

SPICED POTATO WHEELS (V, VoA) 5.5





Meat & Veg Specialities

ORUK 15.5

Anatolian empanada with veal, walnuts and bulgur crust, served with house Cumberland sauce

SULTAN'S STEW 16.5

Slow-cooked veal in a copper pot with heritage herbs & spices, served with whipped mash; comforting and regal

WHISPER OF THE LAMBS 16.5

Charcoaled lamb roulade with beef-bone bouillon and dried-fruit pearl barley, crafted using an ancient *cleft-grafting technique*

ADA-MA-KI 16.5

Rack of lamb minced by traditional Anatolian *sword technique*, wrapped in pepper infused lavash, double fermented yogurt, pistachio crumbles

LOLLIPOP 13.5

Herb-crustured crispy chicken leg coated in *Neneh's* traditional recipe on a bed of blue cheese sauce

MAJESTIC WRAPPED KEBAB 15

Vegan meatballs wrapped in smoked aubergine and cheese, oven-sealed in the *Anatolian ember traditions* (V, Ve)

Seafood Specialities

MESO-TERRANEAN SHRIMP 15.5

Pan seared shrimps drenched in *Kefir butter and Bisque Española*, served with our signature Meso-Crunch Chips

KALAMAR DOLMA 16.5

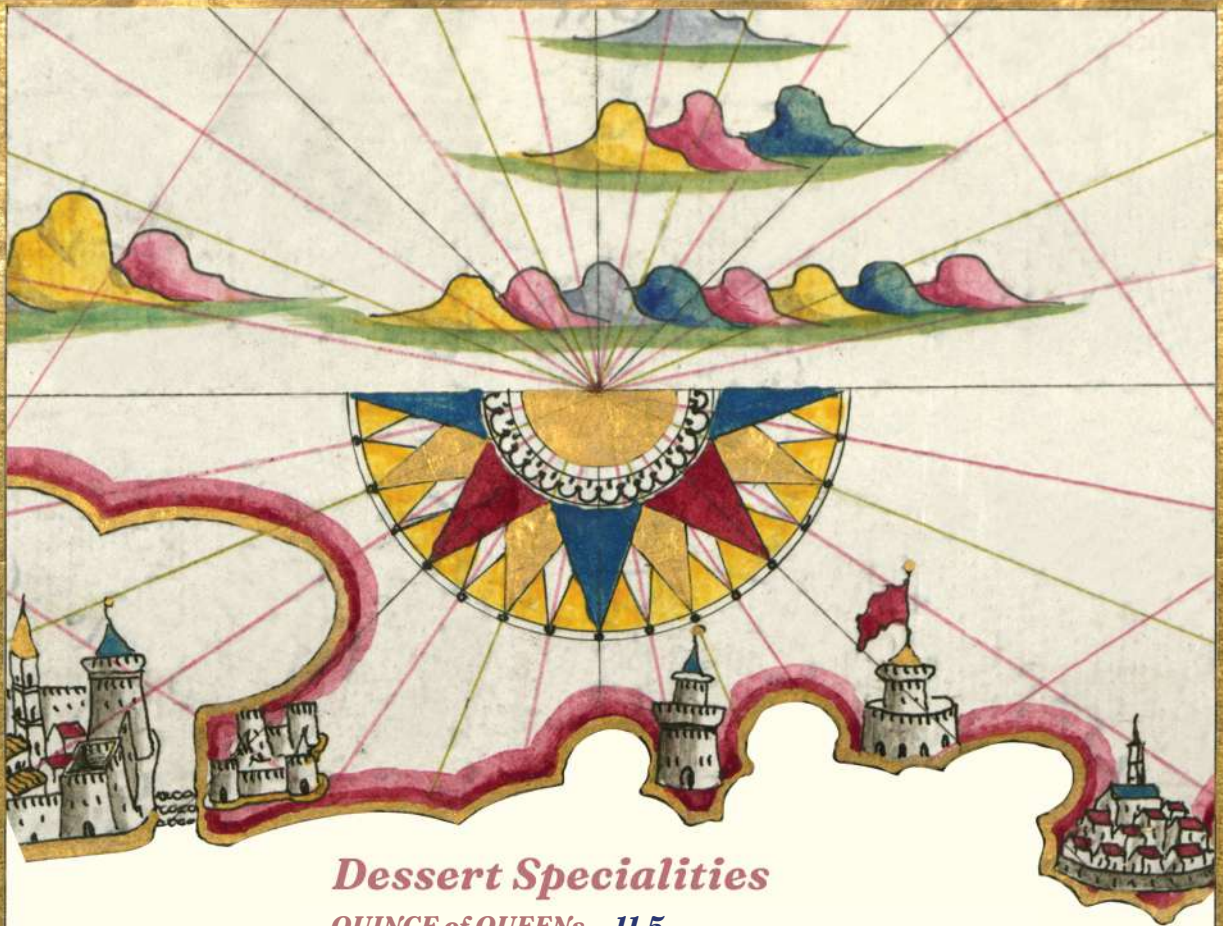
Charred, stuffed baby squid with house teriyaki; a Meso-Mediterranean coastal classic

LEVANTINE Salads

GAVURDAĞI SALAD 11.5

A crisp *Sumerian* salad, consisting of dried *Urfa pepper*, Çengelköy cucumbers, crushed waluts and pomegranate, topped with *Tulum cheese and Ayintap jewel dressing* (V, VoA)





Dessert Specialities

QUINCE of QUEENS 11.5

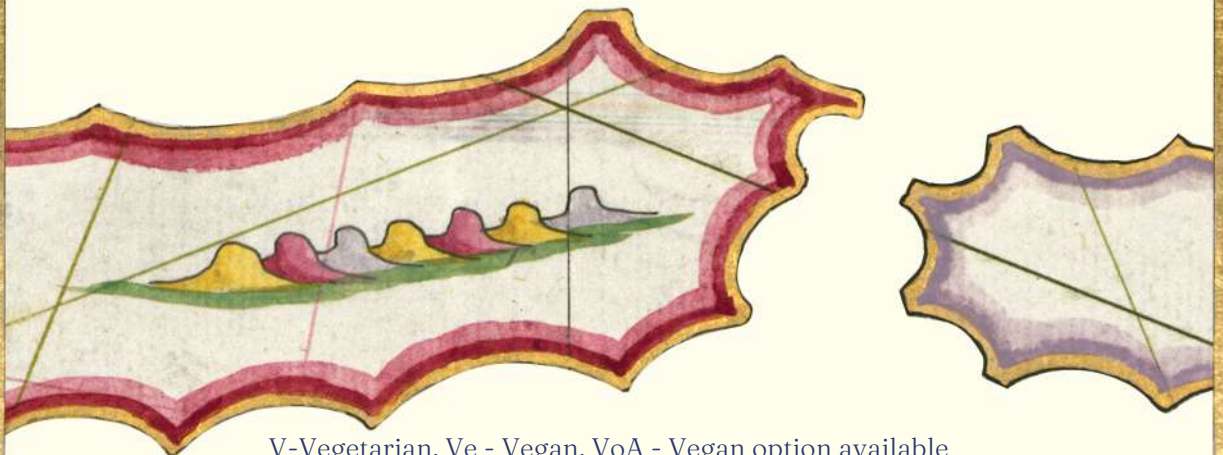
Richly perfumed quince in a floral tea-infused sherbet served with house clotted cream (V, VoA)

DRUNKEN PEAR 11.5

Gently simmered pears soaked in aromatic Champagne-hibiscus infusion served with house clotted cream (V, VoA)

KAZANDiBi 10.5

A velvety *mastiha* milk pudding, gently caramelised in the traditional *kazandibi* style, served with house-made salep-infused blackcurrant ice cream (V)



V-Vegetarian, Ve - Vegan, VoA - Vegan option available
Gluten-free dishes are available, please ask a member of staff.

All of our dishes are prepared in a small kitchen where all allergens are present. If you have an allergy, please speak to a member of our staff about the ingredients in our dishes.

We can not guarantee that our dishes are completely 'free-from' allergens.

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