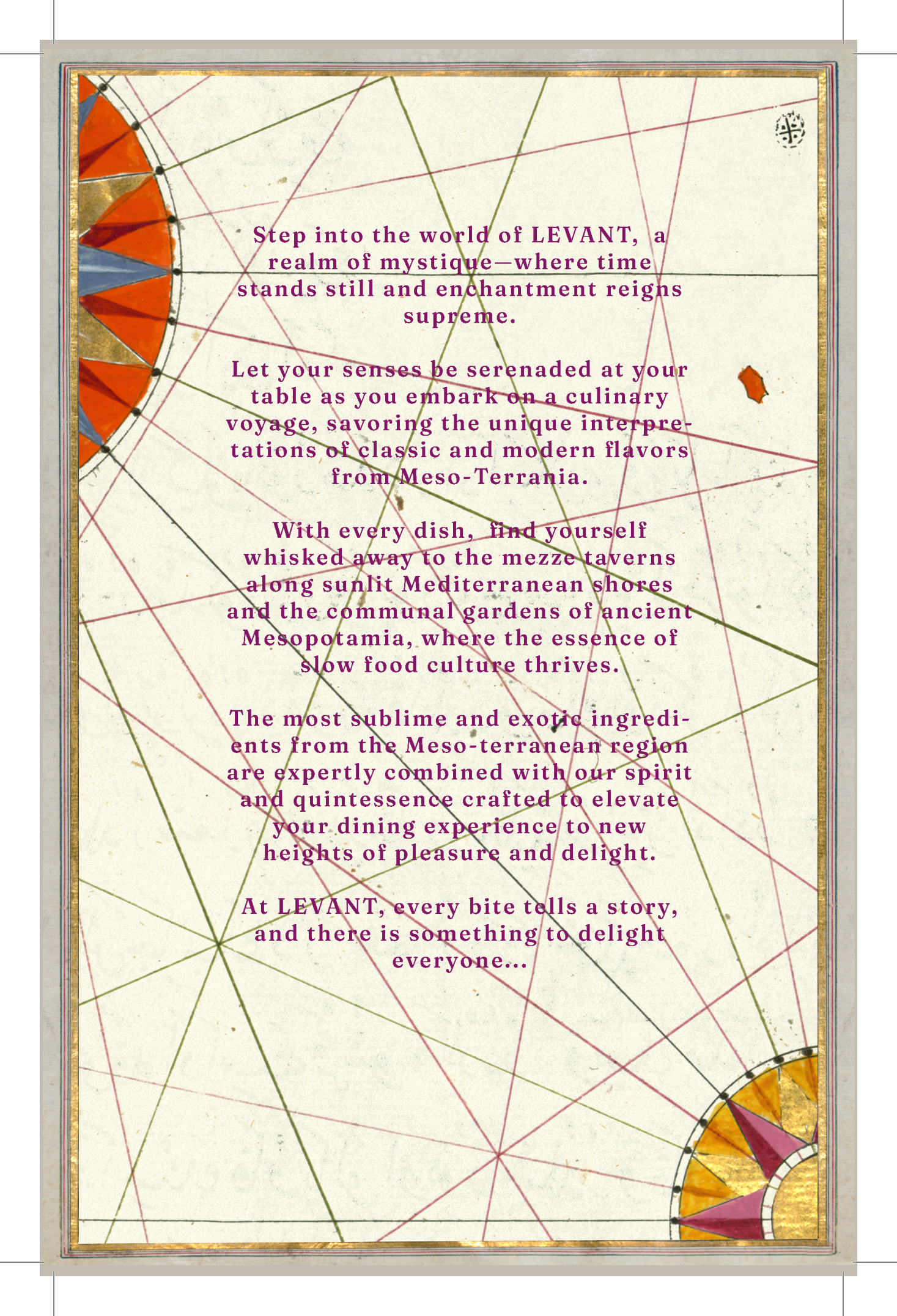


LEVANT

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 interpre-
tations 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 ingredi-
ents 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

HODGE-PODGE 10

Dried fruits, aged cheese, charcoaled olives, sun-dried tomatoes, pecans, sumac molasses, sesame oil & Anatolian spices (V/GF)

OCCE 8.5

Zucchini hash browns (pearl onion, quinoa, blue poppy seeds & sesame), double fermented yogurt (V)

HOLY TRINITY 8.5

Double fermented yogurt & puffed barley, sizzling spicy pepper sauce (V)

PLUMED SHROOMS 9.5

Portobello mushrooms, cashews, Japanese spices, plum chutney, pomegranate molasses, sesame oil, anchovies dripping

FAVA CAKE 7

Fava beans, citrus jus, pearl onions, dill (Ve)

TOPIK 9.5

Chickpea, tahini & potato crust stuffed with caramelized onions, pinenuts, dried sour cherries & figs, Anatolian spices (Ve)

SHAK-SHOO-KAH 9.5

Shallow fried aubergine, peppers, homemade tomato sauce, double fermented yogurt (V/GF)

TOURTE SARMA 9.5

Cherries and rice stuffed vine leaves, cherry reduction (V/GF)

MESO-TERRANEAN ARTICHOKE 8.5

Stuffed artichoke, fermented plum & baby shallot, carrot, blood orange & lemon jus (Ve)

PATÉ CUPCAKE 12.5

Chicken liver parfait, homemade sumac-infused onion chutney, fig glaze

MUSSEL DOLMA 12.5

Mussels, blueberries & Anatolian spiced rice stuffed in dried red pepper, shell-fish infused oil & lime foam

MESO-TERRANEAN CEVICHE 13.5

Passion fruit cured raw sea bass, *tiger's milk*, pomegranate jewels, cayenne peppers & fermented radish

OCTOPUS CARPACCIO 13.5

Octopus, baby rockets, onions & homemade Ponzu sauce



Meat Specialities

ORUK 15

Ground beef, crushed walnuts, sultanas & Anatolian spices stuffed in a bulgur, semolina & ground pork tenderloin crust grilled on *SAC* (tin hot plate), Cumberland sauce

SULTAN'S DELIGHT 16

Meso-terranean style tomato sauce based veal stew, coconut infused charcoaled aubergine & plantain sauce

WHISPER OF THE LAMBS 16

Charcoaled lamb roulade, homemade beef bone bouillon & dried-fruit infused pearl barley cracked by cleft *grafting technique*

ADA-MA-KI 15.5

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

LOLLIPOP 11.5

Crispy chicken drumsticks coated with herby panko & meso-terranean glaze, homemade blue cheese sauce

Seafood Specialities

MESO-TERRANEAN SHRIMP 14

Garlic & herb infused kefir butter seared shrimps, Española bisque, scallion & parsley infused oil, dried TARHANA chips

SIMID-i FISH 13.65

Fish & kashar cheese stuffed in sesame coated bagels, saffron-infused Hollandaise sauce & chives

KALAMAR DOLMA 15.5

Stuffed charred baby squid, home-made teriyaki glaze & sesame sprinkles

LEVANTINE Salads

MESO-TERRANEAN ROCKET SALAD 10

Baby rockets, pecans, sugar cherry tomatoes, golden berries, strawberries, shaved parma-cheese, Meso-terranean dressing (V/GF)

GAVURDAGI SALAD 11

Tomatoes, Çengelköy cucumbers, red onions, green peppers, parsley, pomegranate jewels, crushed nuts, sumac, ISOT (dried ground Urfa pepper), Ayintap Jewel dressing (V/GF)





Dessert Specialities

QUINCE of QUEENs 9.5

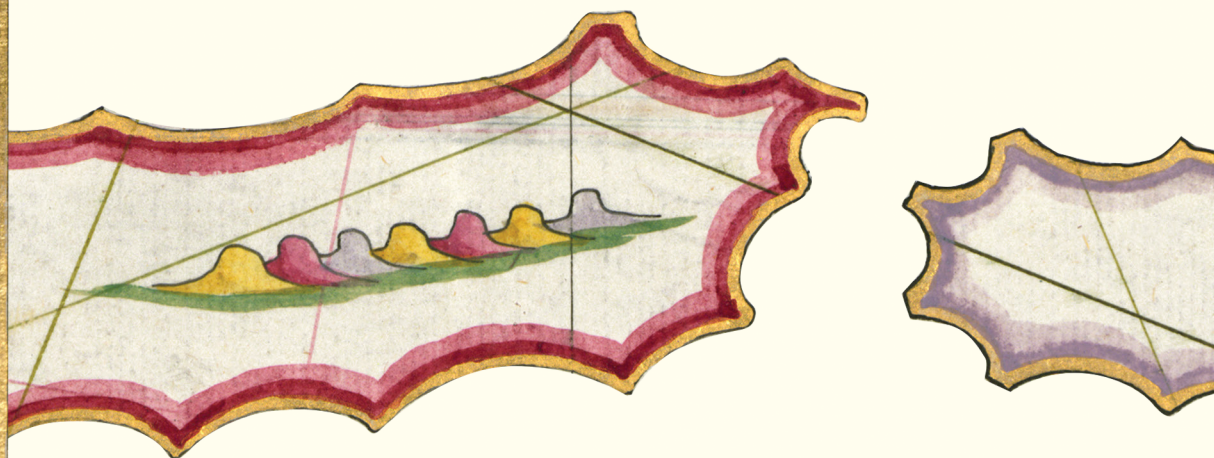
Hibiscus & almond liqueur infused poached quince, KAYMAK (curd cream & sea salt) & walnuts

PEARL of PEARs 8.5

Poached pear compote, KAYMAK (curd cream & sea salt) (V/GF)

KAZANDIBI 8.5

Milk based burnt mastic pudding, homemade salep infused blackcurrant ice cream (V)



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 used in our meals. We cannot guarantee that our dishes are completely 'free from' allergens.