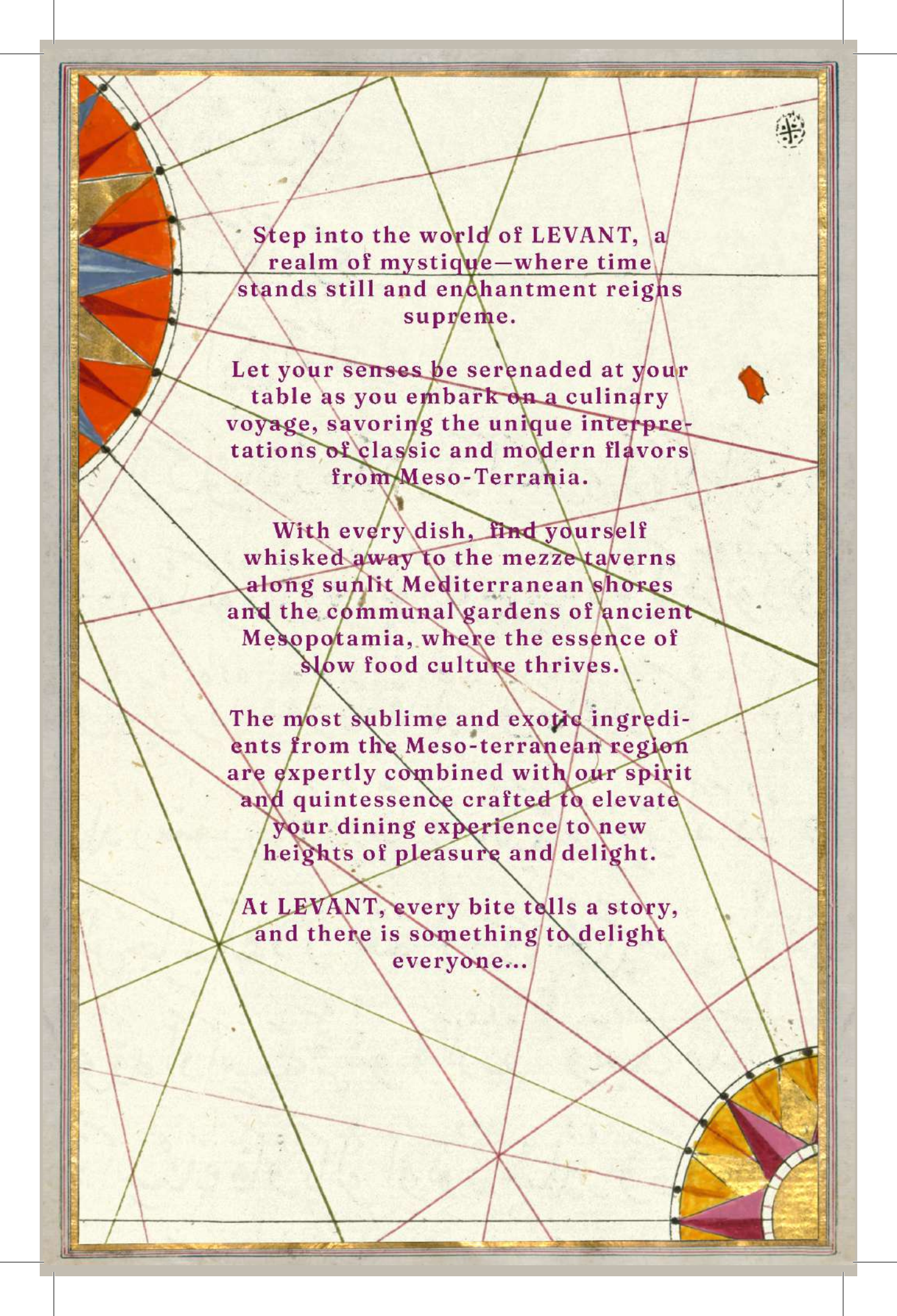


LEVANT

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

HODGE-PODGE 10

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

ÖCCE 8.5

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

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, oyster sauce & chestnut paste

TOPIK 9.5

Chickpea & tahini crust stuffed with caramelised onions, pinenuts, dried sour cherries & figs, Anatolian spices (VG)

SHAK-SHOO-KAH 9.5

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

TOURTE SARMA 9.5

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

MESO-TERRANEAN ARTICHOKE 8.5

Stuffed artichoke, fermented plum & baby shallot, carrot, blood orange & lemon jus (GF/VG)

PATÉ CUPCAKE 12.5

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

MESO-TERRANEAN CEVICHE 13.5

Passion fruit cured sea bass, tiger's milk, pickles, pomegranate jewels, baby capers & cayenne peppers

OCTOPUS CARPACCIO 13.5

Octopus, baby rockets, onions & homemade Ponzu sauce

SIDES

Spiced Potato Wheels (V) **4.20**

Whipped Mash Potato (V) **3.95**

Bread Basket (VG) **2.95**



Meat & Veg 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 STEW 16

Meso-terranean style tomato sauce, veal stew cooked in a copper pot, Anatolian spices, whipped mash potato

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, pistachio crumbles

LOLLIPOP 11.5

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

MAJESTIC WRAPPED KEBAB 15

Vegan meatballs wrapped in smoked aubergine, sun-kissed tomato & melt cheese, oven-sealed under Anatolian ember traditions (GF/VG)

Seafood Specialities

MESO-TERRANEAN SHRIMP 14

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

KALAMAR DOLMA 15.5

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

LEVANTINE Salads

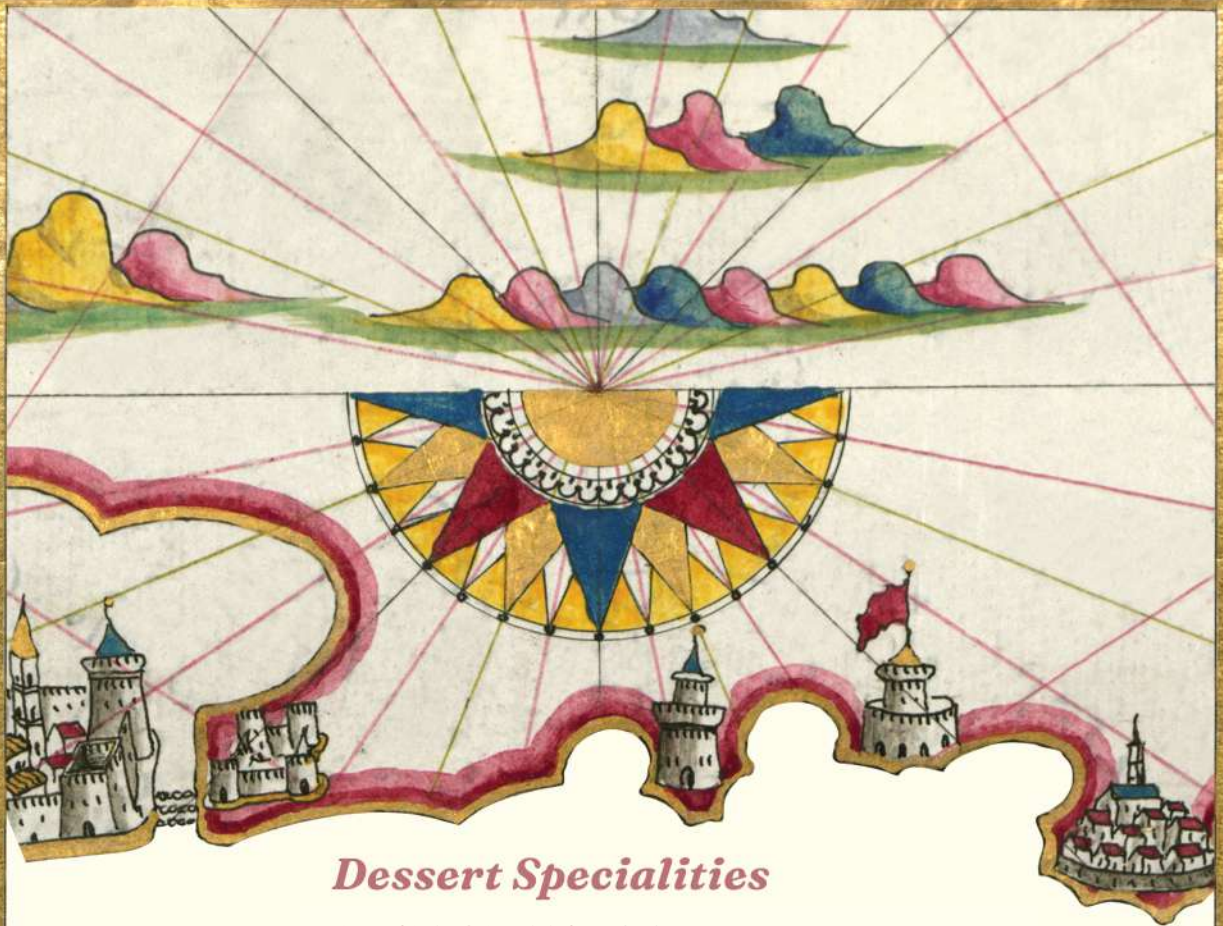
MESO-TERRANEAN ROCKET SALAD 10

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

GAVURDAGI SALAD 11

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





Dessert Specialities

QUINCE of QUEENS 9.5

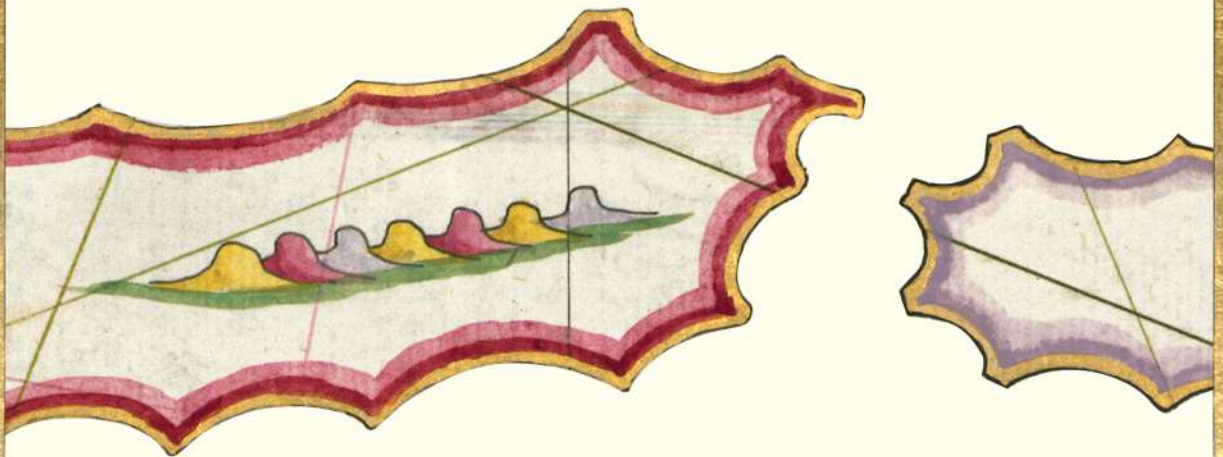
Hibiscus & almond liqueur infused poached quince, *KAYMAK* (curd cream & fine sea salt) (GF/V)

PEARL of PEARS 8.5

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

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.