

# Mezze

*TRIO DIPS AND HOT TURKISH BREAD 28*

*HAVUC (gf, v) Braised Carrots, Garlic, Dill, Yoghurt*

*PINK SULTAN (gf, v) Roast Beetroot Cannoli, Mint, Yoghurt*

*HUMMUS (gf, df, vg) Crunchy Chickpeas, Black Tabini and a Splash  
Of Olive Oil*

*ATOM (gf, v) Mild Chili Macaroons, Dried Turkish Peppers, Labne*

*CACIK (gf, v) Crisp Cucumber, Infused With Aromatic Garlic and a  
Hint Of Dry Mint*

# Entrée

*HELLIM Fried Halloumi , Honey Comb, Thyme and Rose Leaves 22  
(Gf,)*

*CIG BOREK Crispy Dough, Ground Beef , Smoked Yoghurt ,Paprika  
Oil 21*

*DENIZ TARAGI. Scallops Wrapped in Turkish Pastrami ,XO Butter,  
Pickled Daikon , Caviar and Black Tabini Hummus 27 (gf, df)*

*AHTAPOT Fremantle Octopus Skewer ,Tarama ,Ezme Salad, Salmon  
Roe, Bronze Fennel 27 (Gf,df)*

*BALIK EKMEK Kingfish Tartare ,Xo Mayo, Pickled Onion ,Crispy  
Cracker, Black Caviar 26*

*BAMYA Fried Okra ,Fava Bean Puree ,Crispy Chickpeas, Dill 23  
(gf vg,df)*

*PIYAZ Black Eyed Beans ,Grilled Asparagus ,Quail Eggs , Tabini Sauce  
23 (Gf,vg ,v,df)*

*KALAMAR Chargrilled Calamari , Walnut Tarator ,Isot Butter,  
Radish and Watercress Salad 25 (df)*

*RAKI MELON Whipped Ezine Feta , Raki, Piel de Sapo Melon,  
Tarragon and Honey Syrup, Pistachio 25 (V,gf)*

*MERCIMEK KOFTE Red Lentil , Bulgur , Mung Bean Sprouts ,  
Pomegranate, Pickled Chilli, Baby Cos 22 (v,vg,df)*

# Mains

*COKERTME KEBAB Hand made Wagyu Kofta , Smoked Yoghurt Iskender Sauce ,Potato Floss,Basil Foam 48*

*KARIDES Prawns In Turkish Earthenware Casserole Tangy Tomato Brown Mushrooms ,Olive Oil ,Fragrant Herbs , Mozzarella 48*

*ORDEK Chargrilled Confit Duck Legs , Sweet Potato and Sage Puree, Crispy Kale ,Date Jus, Sour Cherries 49*

*KARNIBAHAR Roasted Cauliflower, Green Harissa , Crispy Leaves ,Pomegranate, Pistachio 38 (gf, df, vg)*

*KUZU Chargrilled Lamb Backstrap, Smoked Eggplant Begendi, Red Wine Jus ,Apricot Marmalade 48*

*BALIK. Fish Of The Day Please Ask Staff Members For Further Information. M/P*

*PILIC Chargrilled No:6 Spatchcock ,Scorched Witlof , Chinese Broccoli , Burnt Lemon labneh 48 (gf)*

*SASLIK. 220gr Rangers Valley MS5+ Flakey Wagyu Rump Skewer , Porcini and Pearl Barley Keshkek , Red Wine Jus, Turkish Chilli 60*

# Sides

*CABBAGE Charred Cabbage , Sherry Dressing , Tulum Cheese ,  
Puffed rice 18*

*PATATES Crispy Chat potatoes , Raki Mayo , Tarhana Salt 18  
(vg,)*

*BOSTANA Tomato ,Cucumber , Turkish Chilli, Isot Pepper,  
Pomegranate Molasses 18 (gf, df, vg)*

*DOMATES Heirloom Tomatoes ,Roasted Walnut , Fig Glaze, Sumac  
Onions ,Feta ,Mint 18 (Gf,vg)*

# Dessert

*KAZANDIBI Caramelised Milk Pudding , Sour Cherry Compote ,  
Kataifi Crisps 18*

*REVANI Poppy seed Semolina Cake , Creme Diplomat , Strawberry  
Gum Tea 20*

*RAKKAS BAKLAVA Crispy layers ,Pistachio Creme ,Cardamom Ice  
cream, Rose Syrup 20*

# Rakkas To Share

7 Course 80\$ PP

TRIO DIPS with Warm Turkish Bread

HELLIM Fried Halloumi , Honey Comb, Thyme And Rose Leaves  
(Gf)

MERCIMEK KOFTE Red Lentil , Bulgur , Mung Bean Sprouts ,  
Pomegranate, Pickled Chilli, Baby Cos. (v,vg,df)

KALAMAR Chargrilled Calamari , Walnut Tarator ,Isot Butter Radish  
Watercress Salad (df)

PIYAZ Black Eyed Beans ,Grilled Asparagus ,Quail Eggs , Tahini Sauce  
(Gf ,df)

COKERTME KEBAB. Hand Made Wagyu Kofta, Smoked Yogurt  
Iskender Sauce ,Potato Floss , Basil Foam

KAZANDIBI Caramelised Milk Pudding , Sour Cherry Compote  
Kataifi Crisps

**\*For Groups consisting of 8 guests or more ,it is necessary to select one of the thoughtfully curated Set Menus offered by Rakkas.**

# Sound of Istanbul

9 Course 110\$ PP

TRIO DIPS with Warm Turkish Bread

RAKI MELON Whipped Ezine Feta , Raki, Piel Dasapo  
Melon, Taragon, Pistachio (V, gf)

BALIK EKMEK King Fish Tartare , Xo Mayo, Pickled Onion , Crispy  
Cracker Black Caviar

DENIZ TARAGI. Scallops Wrapped in Turkish Pastrami Pickled  
Daikon , Caviar With Black Tahini Hummus (gf, df)

BAMYA Fried Okra , Fava Bean Puree , Crispy Chickpeas, Dill. 23. ( gf ,  
vg, v, df)

ORDEK Chargrilled Confit Duck Legs , Sweet Potato and Sage Puree,  
Crispy Kale , Date Jus, Sour Cherries

KARNIBAHAR Roasted Cauliflower, Green Harissa , Crispy Leaves  
, Pomegranate, Pistachio (gf, df, vg)

SASLIK. 220gr Rangers Valley MS5+ Flakey Wagyu Rump Skewer ,  
Porcini and Pearl Barley Keshkek , Red Wine Jus

REVANI Poppy Seed Semolina Cake , Creme Diplomat , Strawberry  
Gum Tea

**\*For Groups consisting of 8 guests or more ,it is necessary to select one of the thoughtfully curated Set Menus offered by Rakkas.**