

# safran

## VEGAN A LA CARTE MENU

MEZE	House made fermented potato bread, w hummus, & sumac, sesame, herb oil <b>GFA</b>	10
	Mercimek Kofte: Antep capsicum lentil & bulgur kofte, sumac, cibes leaf	each 4
	Falafels, tahini lemon dressing, petite leaves	two 8
MEALS	Antep style eggplant dolma: eggplant shells filled w rice & herbs, roasted pumpkin tahini puree <b>GFA</b>	26
	Nohut: traditional chickpeas & vegetables braised w capsicum salca, truffled potato galette <b>GFA</b>	24
SIDES	Charred broccolini, toasted almonds <b>GFA</b>	14
	Potatoes, pickled onion, & tomatoes <b>GFA</b>	14
DESSERT	House made sorbets w helva <b>GFA</b>	16
	Lokum: rose Turkish delight	three 10

*Afiyet olsun!*

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## VEGETARIAN A LA CARTE MENU

MEZE	House made fermented potato bread, w hummus, & sumac, sesame, herb oil <b>GFA</b>	10
	Mercimek Kofte: Antep capsicum lentil & bulgur kofte, sumac, cibes leaf	each 4
	Zucchini flower, fried, w goats cheese and turlu vegetables, charred tomato	each 8
ENTREE	Gul Boregi: filo pastry spiral borek filled w potato, spinach, haloumi, feta, & mozzarella, w roasted capsicum & walnut muhammara	24
LARGER	Antep style eggplant dolma: eggplant shells filled w rice & herbs, roasted pumpkin tahini puree <b>GFA</b>	26
	Eriste: traditional house made Turkish pasta, cherry tomato, mushroom puree, kes cheese, champagne foam	28
SIDES	Charred broccolini, almonds, Kars style gruyere cheese <b>GFA</b>	14
	Potatoes, pickled onion, tomatoes, garlic yoghurt <b>GFA</b>	14
DESSERT	Please see our regular menu for dessert options	

*Afiyet olsun!*