

# the MANTL

We are humbled and honoured to announce that The Mantl has been recognized as the number 1 best Turkish restaurant in London by Time Out. Thank you to everyone who has supported us on this journey.



## TO START

BREAD (vegan)	zaatar, olive oil	3
OLIVES (vegan)	lemon, herbs	6
HERITAGE CARROTS (vegan)		5

## START COLD

HUMMUS (vegan) (n)	chickpeas, tahini, pickle, dukkah	9
CACIK (v) (gf)	cucumber, mint, garlic, strained yoghurt, cucumber pearls	8
MUHAMMARA (vegan) (n)	crispy simit, tomato paste, walnuts, olive oil	9
TABBOULEH (v)	fine wheat, dill, chives, parsley, mint, kapia peppers, tulum cheese	9
CRANBERRY KISIR (vegan)	bulgur, beetroot, celery, mixed peppers, pomegranate molasses	9
CHARRED AUBERGINE (v) (n)	kapia peppers, walnuts, garlic, honey, tarhana crisps	12
MIX MEZE (v) (n)	hummus, cacik, tabbouleh, cranberry kisir, smoked eggplant, carrots, zaatar bread	29
CHEFS SELECTION (v)	hummus, cacik, kisir, zaatar bread	19

## START HOT

FERAYE	crispy lamb and beef dumplings, tomato sauce, smoked yoghurt, mint butter	14
MANTI	lamb and beef dumplings, garlic yoghurt, pepper oil	14
HALLOUMI (v) (gf)	grilled cypriot cheese, chilli pear chutney	14
SUJUK (gf)	spicy beef sausage, padrón peppers	13
CALAMARI	smoked paprika squid, sweet chilli sauce	15
CHARGRILLED PRAWNS (gf)	cardamon, garlic, chilli	19
PULLED LAMB HUMMUS (n)	chickpeas, tahini, crispy onion, dukkah	16
WINGS (gf)	bbq chicken wings, date molasses glaze, sesame	13
CHARGRILLED OCTOPUS	freekeh salad balsamic	17
DOLMA (v) (gf)	stuffed aubergine and peppers, smoked yoghurt, halep	14
KURU CACIK (v)	cucumber, mint, strained yoghurt, eggplant and zucchini crisps, tomato jam	13
ICLI KOFTE (n)	bulgur, mince meat, walnut, cumin, onion, garlic yoghurt, tomato sauce available fried or boiled	14

## SPECIALITY DISHES

PISTACHIO LAMB CUTLETS (n) (gf)	pomme purée, asparagus, honey pomegranate molasses	35
SARMA BEYTI	hand minced lamb, lavash, halep sauce	29
GENTLE ALI	smoked aubergine, kapia peppers, yoghurt, chopped lamb fillet	29
GENTLE VELI	smoked aubergine, kapia peppers, yoghurt, chopped chicken	27
ISKENDER (dry aged 220g)	rapid charred tenderloin slices, buttered pide, tomato sauce, brown butter	38

## FROM THE MANTL

all dishes are cooked over glowing hot charcoal and served with salad

CHICKEN SKEWER		22
LAMB FILLET SKEWER (300g)	freekeh, baba ganoush, mint yoghurt	28
MIX SKEWER	chicken and lamb fillet	25
ADANA	seasoned hand minced lamb	22
LAMB RIBS	eight pieces	23
LAMB CUTLETS	four pieces	30
SEA BASS	filleted, samphire salsa, hand cut chips	29
VEG SKEWER (vegan)	pomegranate molasses, turnip juice, olive oil, sumac, pomegranate seeds	20
MIXED GRILL	chicken skewer, lamb fillet skewer, adana, lamb ribs, lamb cutlet	49

## STEAKS

RIB EYE (on the bone 450g)	dry aged rib eye triple cooked hand cut chips	49
FILLET (250g)	dry aged fillet, triple cooked hand cut chips	39
	+ add peppercorn sauce or + add mushroom sauce	2.5

## SALADS

SUMMER SALAD (v)	watermelon, cucumber, melon, feta, herbs, simit croutons, lime dressing	16
SHEPHERD'S SALAD (vegan) (gf)	chopped vegetables, pomegranate dressing	12
	+ add feta cheese	2.5
MANTL SALAD (v) (gf) (n)	salad leaves, mixed dry berries, walnuts, tulum cheese, caramelised plum	16

## SIDES

PILAV (v)	baldo noodle rice	6
PERDE PILAV (v) (n)	oriental rice, blackcurrant, filo pastry, sliced almond, pine nuts	10
HAND CUT CHIPS (vegan)	triple cooked, thyme, rock salt	7
POTATO CRISPS (v) (gf)	garlic yoghurt, tomato sauce, parsley	9
MASHED POTATO (v)		7
MAC 'N' CHEESE (v)		12
PADRÓN PEPPERS (vegan) (gf)	chargrilled small peppers	7
BARBECUE VEG (vegan)	turnip juice, pomegranate molasses, olive oil, sumac	9
FREEKEH PILAV (v)	carrot, onion, red pepper	8

## DIETARY & ALLERGENS

We may use nuts or derivatives of nuts in some of our dishes. If you suffer from allergies or intolerances to certain ingredients, please inform a member of The Mantl team.

