The Mantl, Number One Rated
‘Best Turkish Restaurant’ in London by Time Out.

Time Out
RANKED NUMBER 1

BEST TURKISH
RESTAURANT IN LONDON
RECOGNISED BY
2024

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.

Travellers' Choice
2025

THE MANTL
LONDON + TÜRKIYE

BRITISH KEBAB AWARDS
JUST EAT
BRITISH KEBAB AWARDS 2020
FINE DINING RESTAURANT
WINNER

BRITISH KEBAB AWARDS
JUST EAT
BRITISH KEBAB AWARDS 2021
FINE DINING RESTAURANT
WINNER

TURTA
Turkish Restaurant & Takeaway Awards
2ND TURKISH RESTAURANT AND TAKEAWAY AWARDS 2023
FINE DINING RESTAURANT
WINNER

BRITISH KEBAB AWARDS
JUST EAT
BRITISH KEBAB AWARDS 2024
FINE DINING RESTAURANT
WINNER

BRITISH KEBAB AWARDS
JUST EAT
BRITISH KEBAB AWARDS 2026
FINE DINING RESTAURANT
WINNER

TO START

BREAD (vegan)	zaatar, olive oil	3.9
OLIVES (vegan)	lemon, herbs	5.9
HERITAGE CARROTS (vegan)		5.9

START COLD

HUMMUS (vegan) (n)	chickpeas, tahini, pickle, dukkah	9.9
CACIK (v) (gf)	cucumber, mint, garlic, strained yoghurt, cucumber pearls	8.9
MUHAMMARA (vegan) (n)	crispy simit, pepper paste, walnuts, olive oil	10.9
TABBOULEH (v)	fine wheat, dill, chives, parsley, mint, kapia peppers, tulum cheese	10.9
CRANBERRY KISIR (vegan)	bulgur, beetroot, celery, peppers, pomegranate molasses	10.9
CHARRED AUBERGINE (v) (n)	kapia peppers, walnuts, garlic, honey, tarhana crisps	13.9
CIG KOFTE ROLL (vegan)	black wheat, tomato paste, sumac, mix herbs, vine leaves	14.9
CHEFS SELECTION (v)	hummus, cacik, kisir, zaatar bread	24.9
MIX MEZE (v) (n)	hummus, cacik, tabbouleh, cranberry kisir, smoked eggplant, carrots, zaatar bread	34.9

START HOT

FERAYE	crispy lamb and beef dumplings, tomato sauce, smoked yoghurt, mint butter	17.9
MANTI	lamb and beef dumplings, garlic yoghurt, pepper oil	17.9
HALLOUMI (v) (gf)	grilled cypriot cheese, chilli pear chutney	14.9
SUJUK (gf)	spicy beef sausage, padrón peppers	13.9
CALAMARI	smoked paprika squid, sweet chilli sauce	19.9
CHARGRILLED PRAWNS (gf)	cardamon, garlic, chilli	22.9
PULLED LAMB HUMMUS (n)	chickpeas, tahini, crispy onion, dukkah	19.9
WINGS (gf)	bbq chicken wings, date molasses glaze, sesame	14.9
CHARGRILLED OCTOPUS	freekeh salad, balsamic	19.9
DOLMA (v) (gf)	stuffed aubergine and peppers, smoked yoghurt, halep	17.9
KURU CACIK (v)	cucumber, mint, strained yoghurt, eggplant and zucchini crisps, tomato jam	14.9
ICLI KOFTE (n)	bulgur, mince meat, walnut, cumin, onion, smoked garlic yoghurt, available fried or boiled	16.9

SPECIALITY DISHES

PISTACHIO LAMB CUTLETS (n) (gf)	pomme purée, asparagus, honey pomegranate molasses	44.9
SARMA BEYTI	hand minced lamb, lavash, halep sauce	29.9
GENTLE ALI (gf)	smoked aubergine, kapia peppers, yoghurt, chopped lamb fillet	34.9
GENTLE VELI (gf)	smoked aubergine, kapia peppers, yoghurt, chopped chicken	29.9
ISKENDER (dry aged 220g)	rapid charred tenderloin slices, buttered pide, tomato sauce, brown butter	49.9

FROM THE MANTL

All our dishes are cooked over sustainable British woodlands charcoal served with salad.

CHICKEN SKEWER	herb maranatined chicken cubes	22.9
LAMB FILLET SKEWER (300g)	freekeh, baba ganoush, mint yoghurt	32.9
MIX SKEWER	chicken and lamb fillet	29.9
ADANA	seasoned hand minced lamb	24.9
LAMB RIBS	eight pieces	26.9
LAMB CUTLETS	four pieces	44.9
SEA BASS (gf)	filleted, samphire salsa, hand cut chips	32.9
VEG SKEWER (vegan)	pomegranate molasses, turnip juice, olive oil, sumac, pomegranate seeds	21.9
MIXED GRILL	chicken skewer, lamb fillet skewer, adana, lamb ribs, lamb cutlet	64.9

STEAKS

WAGYU RIBEYE (250g)	rib eye, triple cooked hand cut chips	69.9
BEEF FILLET (250g)	dry aged fillet, triple cooked hand cut chips	49.9

+ add peppercorn sauce	3.9
+ add mushroom sauce	3.9

SALADS

SHEPHERD'S SALAD (vegan) (gf)	chopped vegetables, pomegranate dressing + add feta cheese 4.9	14.9
MANTL SALAD (v) (gf) (n)	salad leaves, mixed dry berries, walnuts, tulum cheese, caramelised plum	19.9
GAVURDAGI SALAD (v) (n)	tomato, cucumber, walnuts, onion, green peppers, pomegranate molasses, olive oil	17.9

SIDES

PILAV (v)	baldo noodle rice	6.9
PERDE PILAV (v) (n)	oriental rice, blackcurrant, filo pastry, sliced almond, pine nuts	11.9
HAND CUT CHIPS (vegan)	triple cooked, rosemary, rock salt	7.9
POTATO CRISPS (v) (gf)	garlic yoghurt, tomato sauce, parsley	9.9
MASHED POTATO (v)	creamy mashed potato	7.9
MAC 'N' CHEESE (v)	creamy and rich flavored mac and cheese	12.9
PADRÓN PEPPERS (vegan) (gf)	chargrilled small peppers	7.9
BARBECUE VEG (vegan)	turnip juice, pomegranate molasses, olive oil, sumac	9.9
FREEKEH PILAV (v)	carrot, onion, red pepper	8.9

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.

(vegan) (v) vegetarian (gf) gluten free (n) contains nuts

The bill will be subject to a discretionary 13.5% service charge and it is mandatory for groups of 7 or more.