KYSERI

KYSERI MENU :: 45 pp
to be taken by the whole table

House-Cured Kyseri Pastirma :: 8
Seeded Sumac Bread & Muhammara (each) :: 1.5
Cypriot Hellim Loaf & Black Sea Fondue :: 6
Sheep's Milk Feta, Green Chilli Ezme & Candied Watermelon :: 5

Erişte, Walnuts, Lemon Braised Greens, Sage, Egg Yolk & Tulum Cheese :: 12
Beef & Sour Cherry Manti, Yoghurt Sauce, Tomato-Chilli Butter & Pine Nuts :: 16

Tomatoes, Crispy Lamb Bacon, Semiz Otu & Sherry Vinegar Caramel :: 10
Grilled Octopus, Wild Oregano, Borlotti Piyaz & Spiced Mayo :: 19
Çiçek Dolmasi – Rice Stuffed Courgette Flowers & Marinated Peppers :: 12
Veal Sweetbreads, Braised Garlic, Hazelnut Yoghurt & Brown Butter :: 19.5
Red Mullet, Aubergine Puree, Tomatoes, Smoked Anchovy & Garlic Toast :: 17
Lamb Cutlets, Pistachio Crumb, Candied Lemon & Kohlrabi :: 22

Kyseri Salad :: 6.5
Cyprus Potato & Pastirma Gratin, Confit Garlic Mayo :: 6.5

@KYSERI_LDN

All our dishes may contain allergens, please advise a member of staff if you have any dietary requirements. All our meats are free-range. Fish & meat sustainably sourced. 12.5% optional service will be added to all bills this is distributed amongst staff with no deductions made aside from those charged by our credit card provider to handle the transaction. More information is available on our tipping policy from a member of staff .