



COUNTRIES AND REGIONS

- 1 TURKEY
- 2 SYRIA
- 3 EGYPT
- 4 LEBANON
- 5 JORDAN

“I always admire people who can deeply feel and understand different cultures and traditions, which for thousands of years have talked to each other in magical ways”

The Levant (from the French lever, “to rise,” as in sunrise, meaning the East was first used in English language in 1479, and initially implied the East or “Mediterranean terrains East of Italy”. The Levant is a surmised chronicled, geological term alluding to a vast territory in the Eastern Mediterranean area of Western Asia. The Levant has been depicted as the “intersection of Asia, the Eastern Mediterranean, upper east Africa”, and the “northwest of the Arabian Plate”. The Levant population share the same geographic position; cuisine, a few traditions, and history. They are frequently alluded to as Levantines.

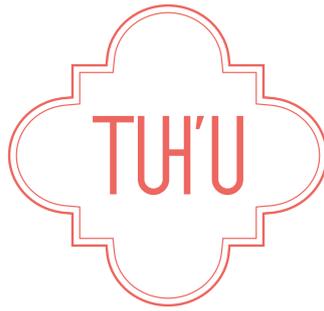
“ Each part of the world has its unique culture awaiting discovery. Knowledge, inspiration, tastes and textures that create history, that make you feel more alive, that make you want to explore more.”

No doubt at all, the culinary world is one of the most essential components of the every culture. “What makes Levant Cuisine so fascinating is the passion that the people have for it.”

TUH’U as a word comes from the one of the worlds oldest recipes found in Mesopotamian region dating back to 3000 BC and is today modern Western Asia as parts of Iraq, Syria and Turkey. Incredibly, all of the ingredients used in this recipe are the same today. The authentic taste of this ancient dish will reveal a wonderful explosion of flavours. It is an inspiring experience which will take you on a savory journey back in time and fuel your passion to discover more.



Although all due care is taken,
some allergens may still be present
in the dishes. Please inform our hosts
if you have any severe allergies or intolerances
before placing orders. Kindly note
that any bespoke orders cannot be guaranteed as
entirely allergen free.



COLD SOUPS

Cold cacik garden soup (Turkey) 22  

fennel, cucumber, wheat, red radish, fresh
mint, garlic aromatic green oil, dill, aparagus, yoghurt

Fresh zucchini almond leek soup (Turkey) 22   

creamy zucchini, lemon zested

CHILLED SWEET FRUIT COMPOTES

Island breeze mango and plum compote (Syria) 22  

cinnamon flavored, icy fruit compote, chunky fruits,
Aperol, mint

Triple passion compote – papaya, pear and passion fruit (Syria) 22 

cardamom, cloves

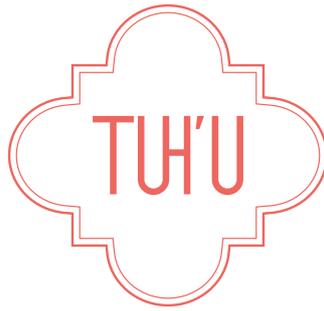
PLATTERS

Mediterranean cheese platter (Turkey) 54   

imported unique cheeses, condiments

Levantine cold cuts (Turkey) 60  

pastrami, smoked entrecote, lamb cotto,
smoked tongue, condiments



SALADS

Spoonful tabbouleh (*Lebanon*) 31

parsley, tomato, frik rice, spring onion, finger lime, seeds, pomegranate, cucumber, farm olive oil

Essence of Mediterranean (*Turkey*) 33

grilled eggplant and zucchini, orange and grapefruit segments, rocket, parsley, dill, mint, kaymak, pistachio

Beirut night fattoush (*Lebanon*) 29

spiced pita crunches, baby romaine, bell peppers, cucumber, cherry tomatoes, roasted silver onions, mint, sumac, citrus dressing

The fisherman (*Aegean of Turkey*) 35

tomato, cucumber, red onion, green pepper, homemade smoked fish, black olives, basil, optional ricotta cheese

Crunchy cucumber and zucchini (*Turkey*) 31

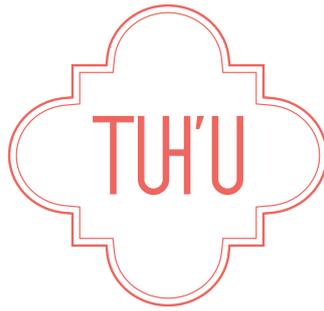
sliced cucumber, zucchini, bulgur, dill, raisins, walnut, yoghurt dressing, fresh coriander, sesame mix

Wild purslane pear (*Lebanon*) 29

lentil, pear, rocket, pine nuts, walnut, angel white cheese paste, mixed seeds

Lentil bulgur salad (*Syria*) 31

green lentil, tomato, cucumber, gherkins, bulgur



MEZZES AND SHARINGS

Eggplant mucver bowl (Turkey) 24    

strained yoghurt mix topping

Green hummus plate (Egypt) 24  

pea and chickpeas, Madagascar pepper,
cucumber, asparagus, radish, celery sticks

Baba ghanoush bowl (Lebanon) 24    

eggplant, crunchy pita, ricotta cheese, pine nuts,
grilled peppers, dried tomatoes, coriander

Zabadi trio (Egypt) 24    

green yoghurt, seed yoghurt, mutabal

Bodrum melon, cheese and mint (Turkey) 24  

mint, melon, black sesame seeds, Turkish cheese

Golden mussel (Turkey) 34    

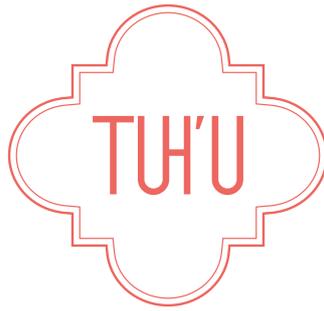
turmeric iç pilaf, lemon, mussels

Beetroot mutabal (Lebanon / Syria) 24  

beetroot, walnut, yoghurt, tahini, sesame

Anchovies (Turkey) 32 

fennel, asparagus blade, olive, dill leaves



Bosphorus fried calamari (Turkey) 26    

tarator sauce, lemon, parsley

Antakya kibbeh frits (Turkey) 26  

hummus, coriander salad

Muravandhoo falafel (Egypt) 24    

chickpea fritters, lavash bread, red onion, coriander, labneh tahini sauce. cherry tomato

Circassian chicken (Turkey) 26  

chicken, walnut, mizuna, crispy chickpea

Chili shrimp feta (Turkey) 32  

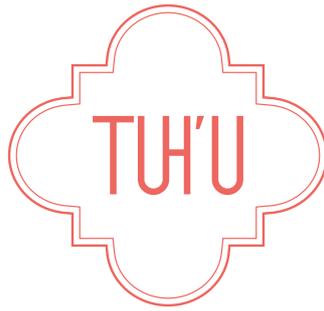
tomato sauce, herbs, black sesame, feta cheese

Diyarbakir cig kofte (Turkey) 34  

Turkish style steak tartare, bulghur and marinated beef cut mix

Red sea octopus (Turkey) 58   

grilled octopus, lentil onion salad, labneh, tahini, sourdough bread, lime



MAIN COURSES

Garden tajine (*Jordan*) 32  

chickpeas, Jospers root vegetables, spiced tomato sauce, coriander salad, pita bread

Kayseri manti (*Turkey*) 38  

Turkish style lamb ravioli, yoghurt, and butter sauce

Cumin lemon chicken (*Syria*) 34   

lentil and wild black rice mix, grilled zucchini, eggplant, herb salad

Two-colored grilled sea bass (*Turkey*) 52     

sea bass from Jospers grill, poppy seed sautéed vegetables, black cous cous, arugula salad

Syrian tandir (*Syria*) 48   

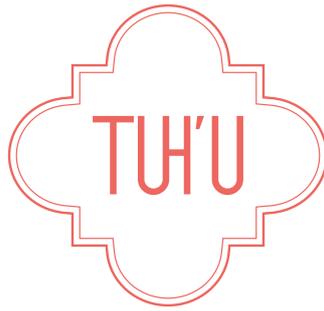
slowly cooked lamb leg, frik rice, dried prunes, apricot, fresh mint

TUH'U beet broth (*Syria*) 44   

4000 years old recipe from Babylon, Mesopotamia

Jospers-grilled Arabic style seafood (*Jordan*) 64     

mixed seafood from Jospers oven, iç pilaf, fennel salad



KEBAB STATION

All kebabs comes with mix onion salad and Meyhane Pilaf

Jordan chicken kebab (Jordan) 38   

spiced marinated kebab on charcoal grill

Kilis eggplant kebab (Turkey) 38  

eggplant meatball kebab

Special levant roll kebab (Turkey) 42   

lamb, pistachio, yoghurt, butter sauce

Adana kebab (Turkey) 48  

Turkish style spicy kebab, roughly chopped
lamb on a skewer

Juicy lamb skewer (Turkey) 48   

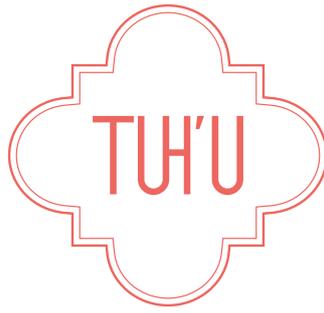
lamb cubes on charcoal grill

Marinated kebab (Jordan) 58  

chef's special marination

Mixed kebab platter for two 145   

Adana kebab, chicken kebab, lamb skewers,
Moroccan marinated kebab



DESSERTS

Peynir tatlısı (Turkey) I8   

Sesame cake, cream cheese, orange ice cream

Balah el sham (Syria) I8   

Arabic churros, chocolate dip, lemon zest

Muhallabia (Lebanon) I8   

Chilled milk pudding, strawberry, orange, pistachio

Homemade baklava (Turkey) I8   

Hot baklava, pistachio kaymak cream, pistachio ice cream

Kastamonu waffle ice cream sandwich (Turkey) I8   

Wafers, vanilla and chocolate ice cream, coconut flakes

