

# NAVAH

at Soho House Istanbul

## DIPS

<b>LAVASH BREAD</b> pb	20
dukkah, olive oil	
<b>LABNEH</b> v	25
cucumber, mint	
<b>HUMMUS</b> pb	25
sesame tahini, cumin	
<b>SPICY FETA</b> v	25
harissa, sun dried tomato, thyme	
<b>EGGPLANT DIP</b> pb	25
sesame tahini, lemon, pomegranate	
<b>TARAMASALATA</b>	30
fish roe, chives	
<b>DATE TAPENADE</b> v	30
date, olives, zhough	
<b>SMALL DIP PLATTER</b>	70
three dips as of your choice	
<b>NAVAH DIP PLATTER</b>	140
all dips	

## SMALLS

<b>HOUSE PICKLES</b> pb	30
<b>KIBBEH</b>	40
minced beef, yogurt, harissa	
<b>SQUASH BLOSSOM</b> v	45
goat cheese, sumac, tomato, honey	

## STARTERS

<b>BAKED FETA</b> v	40
tomato garlic sauce, peppers, thyme, honey	
<b>SHISK BARAK</b>	40
minced lamb, yoghurt, sesame tahini	
<b>SWEET POTATO DUMPLINGS</b> v	50
raw tomato sauce, labneh	

## PLANT BASED

<b>CHARRED EGGPLANT</b> pb	35
sesame tahini, fresh herbs	
<b>FALAFEL</b> pb	40
chick pea fritters, herbed yoghurt	
<b>TABBOULEH</b> pb	40
bulgur, parsley, tomato, sunflower seeds	
<b>ROASTED CAULIFLOWER</b> pb	40
tomato, pomegranate, turmeric, sesame tahini	
<b>TOMATO &amp; CUCUMBER</b> v	40
red onion, olives, croutons, sumac	
<b>HERB SALAD</b> pb	40
sumac, red onion, pomegranate	

## FLAT BREAD

<b>LAHMACUN</b>	35
minced beef, parsley, red onion	
<b>EGGPLANT PIDE</b> v	40
goats cheese, mint	
<b>CHEESE PIDE</b> v	40
string cheese, goat cheese, zaatar	
<b>PASTRAMI PIDE</b>	50
beef pastrami, string cheese	

## SIDES

<b>RICE PILAF</b>	25
orzo	
<b>BATATA HARRA</b> pb	25
smoked potatoes, sumac, coriander, red onion	
<b>ROASTED VEGETABLES</b> pb	25
zataar, olive oil	

## FISH

<b>FRIED CALAMARI</b>	60
harissa, ras el hanout	
<b>CHILLI SHRIMP</b>	90
mushroom, coriander, pickled onion, harissa	
<b>OCTOPUS</b>	125
smoked potatoes, harissa aioli	
<b>WHOLE ROAST SEA BREAM</b>	150
smoked potato, fresh herbs	

## MEAT

<b>SHISH TAVOUK</b>	65
sumac, red onions, parsley, tzatziki	
<b>KOFTE</b>	65
sumac, red onions, parsley, tzatziki	
<b>SHASLIK</b>	75
sumac, red onions, parsley, tzatziki	
<b>FLAT BEEF</b>	80
sumac, red onions, parsley	
<b>LAMB CHOPS</b>	95
pickles, radish, zhough	

Please let us know if you have any allergies or dietary requirements. Our dishes are made here and may contain trace ingredients.

v - vegetarian pb - plant based

# N A A V A H

at Soho House Istanbul

## ROSE

GLASS / BOTTLE

<b>PINOT GRIGIO BLUSH</b>	<b>45 / 200</b>
Lamberti, Blush, Kavaklıdere, TR 16	
<b>WHISPERING ANGEL</b>	<b>480</b>
Chateau d'Esclans, Cotes de Provence, FR 15	
<b>DOMAINES OTT</b>	<b>850</b>
Chateau de Selle, Cotes de Provence, FR 14	

## CHAMPAGNE & SPARKLING

GLASS / BOTTLE

<b>RUFFINO PROSECCO</b>	<b>90 / 450</b>
DOC, IT	
<b>MOËT &amp; CHANDON</b>	<b>850</b>
Brut Imperial, FR NV	
<b>MOËT &amp; CHANDON</b>	<b>950</b>
Rose Imperial, FR NV	
<b>LOUIS ROEDERER</b>	<b>1300</b>
Brut, FR	
<b>DOM PERIGNON</b>	<b>2500</b>
FR 05	
<b>KRUG</b>	<b>2650</b>
Grande Cuvee, FR NV	

## WHITE

GLASS / BOTTLE

<b>NARINCE</b>	<b>180</b>
Kav, Doluca, TR 16	
<b>SAUVIGNON BLANC</b>	<b>180</b>
Isabey, Sevilen, TR 16	
<b>SAUVIGNON BLANC</b>	<b>49 / 195</b>
Sarafin, Doluca, Saroz, TR 14	
<b>PINOT GRIGIO</b>	<b>200</b>
Veneto, IGT, IT Sartori	
<b>CHARDONNAY</b>	<b>210</b>
Sarafin, Doluca, Saroz, TR 14	
<b>FUME BLANC</b>	<b>53 / 210</b>
Sarafin, Doluca, Saroz, TR 14	
<b>SULTANIYE</b>	<b>210</b>
Büyülübağ, TR 16	
<b>CHARDONNAY NARINCE</b>	<b>63 / 250</b>
Côtes d'Avanos, Kavaklıdere, Kapadokya, TR 16	
<b>PINOT GRIGIO</b>	<b>270</b>
Lamberti, IT	
<b>PINOT GRIGIO</b>	<b>70 / 280</b>
Delle Venezie, DOC, IT 17	
<b>VIIGNER-CHARDONNAY</b>	<b>300</b>
Sarnıç, Selendi, TR 15	
<b>SAUVIGNON BLANC</b>	<b>300</b>
Côtes d'Avanos, Kavaklıdere, Kapadokya, TR 16	
<b>RIESLING</b>	<b>320</b>
Chamlıja, TR 15	
<b>CHARDONNAY</b>	<b>330</b>
Urla, TR 17	
<b>FUME BLANC</b>	<b>330</b>
900, Sevilen, TR 14	
<b>ETHERO ALBARINO</b>	<b>340</b>
Rias Baixas, ES	
<b>CHARDONNAY</b>	<b>350</b>
Vintage Barrel Fermented Sur Lie, Kayra, TR 16	
<b>GAVI DE GAVI</b>	<b>430</b>
La Meirana, DOCG, Bruno Broglia, IT 15	
<b>SANCERRE</b>	<b>750</b>
La Pierier Domaine Thomas et Fils, FR 16	
<b>CHABLIS</b>	<b>890</b>
Pascal Bouchard Le Classique, FR 16	

## RED

GLASS / BOTTLE

<b>ÖKÜZGÖZÜ-BOGAZKERE</b>	<b>180</b>
Büyülübağ, TR 15	
<b>CABERNET SAUVIGNON</b>	<b>50 / 200</b>
Sarafin, Doluca, Saroz, TR 13	
<b>MERLOT</b>	<b>200</b>
Sarafin, Doluca, Saroz, TR 14	
<b>ÖKÜZGÖZÜ</b>	<b>210</b>
Pendore, Kavaklıdere TR 15	
<b>SIGNIUM</b>	<b>210</b>
Doluca, Çerkezköy, TR 13	
<b>CHIANTI</b>	<b>60 / 240</b>
Piccini Sangiovese, IT 15	
<b>KALECIK KARASI</b>	<b>265</b>
Prestige Kavaklıdere, TR 13	
<b>BOGAZKERE</b>	<b>290</b>
Prestige, Kavaklıdere TR 13	
<b>VOURLA</b>	<b>74 / 295</b>
Urla, TR 14	
<b>ALAMOS MALBEC</b>	<b>75 / 300</b>
Mendoza, AR 17	
<b>CABERNET SAUVIGNON</b>	<b>300</b>
Alçitepe, Shiraz, Doluca, TR 16	
<b>LOUIS BERNARD COTES DU RHONE 300</b>	
AOC, FR 16	
<b>TEMPRANILLO</b>	<b>300</b>
Côtes d'Avanos, Kavaklıdere, Kapadokya, TR 14	
<b>PINOT NOIR</b>	<b>80 / 320</b>
Chamlıja, Kırklareli, TR 13	
<b>SYRAH-VIOGNIER</b>	<b>340</b>
Versus, Kayra, TR 15	
<b>CHIANTI</b>	<b>440</b>
Ruffino, IT 14	
<b>TEMPUS</b>	<b>445</b>
Urla, TR 14	
<b>MERLOT</b>	<b>490</b>
Sarnıç, Selendi, Akhisar, TR 12	
<b>BARBERA D'ALBA</b>	<b>710</b>
Prunotto, IT 17	
<b>CHATEANEUF DU PAPE</b>	<b>980</b>
Louis Bernaerd, FR 16	

Please note that vintage may vary