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 TIMEOUT
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.

the MANTL

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
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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, pepper paste, walnuts, olive oil	9
TABBOULEH (v)	fine wheat, dill, chives, parsley, mint, kapia peppers, tulum cheese	9
CRANBERRY KISIR (vegan)	bulgur, beetroot, celery, 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	16
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, smoked garlic yoghurt, 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 (gf)	smoked aubergine, kapia peppers, yoghurt, chopped lamb fillet	29
GENTLE VELI (gf)	smoked aubergine, kapia peppers, yoghurt, chopped chicken	27
ISKENDER (dry aged 220g)	rapid charred tenderloin slices, buttered pide, tomato sauce, brown butter	38

Mantlknightsbridge

The bill will be subject to a discretionary 12.5% service charge. 12.5% service charge is mandatory for groups of 8 or more.

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

FROM THE MANTL

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

CHICKEN SKEWER		20
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 (gf)	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 3 + add mushroom sauce 3	

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 4	
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, rosemary, rock salt	7
POTATO CRISPS (v) (gf)	garlic yoghurt, tomato sauce, parsley	9
MASHED POTATO (v)	creamy mashed potato	7
MAC 'N' CHEESE (v)	creamy and rich flavored mac and cheese	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.

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