

GREEN OLIVES (V)(Vg)(GF) selection of finest green olives in a pool of olive oil mixed with lemon juice and herbs |5.50

HUMMUS (V)(Vg)(GF) finely blended chick peas, tahini (sesame seed oil), mixed with fresh garlic & lemon juice, topped with olive oil |5.50

CACIK (V)(GF) fresh turkish yogurt, finely grated cucumber & mint, with a touch of garlic & olive oil |5.50|

KISIR (V) (Vg) finely chopped parsley, spring onions, peppers, garlic & tomato paste mixed together with cracked durum wheat and spices, served with dressing 5.50

BEETROOT & FETA (V)(GF) beetroot, dill, garlic & feta cheese, dressed with vinegar, lemon juice & olive oil |5.50

NEW ATOM (V)(GF) Creamy yogurt topped with fiery chilli oil & sundried chillies | 5.50

EZME (V)(Vg)(G) finely chopped tomatoes, cucumber, peppers, chillies, parsley, onions & garlic mixed with spices, dressed with pomegranate sauce & sumac |5.50

PATLICANLI YOGURT (V)(GF) deep fried aubergines in turkish yoghurt, with a hint of garlic, topped with fried peppers |5.50|

BABA GHANOUSH (V)(GF) chargrilled aubergines and peppers in yoghurt with a hint of garlic, dressed with lemon juice & olive oil |5.50

TARAMASALATA salted & cured roe of cod, mixed with garlic, paprika & olive oil |5.45

GRILLED ONION SALAD (V)(Vg)(GF) chargeilled onions in pomegranate and turnip sauce, dressed with olive oil, sum ac and pepper flakes |5.50

AVOCADO & PRAWN COCKTAIL(GF) avacado and prawn in creamy ketchup, mayo, brandy, lemon juice, worchestershire and tobasco sauce | 7.95

PRAWN COCKTAIL(GF) prawn in creamy ketchup, mayo, brandy, lemon juice, worchestershire and tobasco sauce | 7.95









PRAWN COCKTAII



## ALIM-ET ALTI EZMELI



Smoked tomatoes sauteed on charcoal with spicy peppers & hint of garlic accompanied with your choice of lamb kofte (highly recommended) or chicken kofte or chicken shish or chicken kofte served with bread or rice | 24.95



SOUP OF THE DAY please ask a member of staff |7

LAHMACUN turkish minced meat stone oven spiced pizza served with salad | 6.45

LAMB LIVER pan fried lambs liver with spices, onions, parsley & a touch of lemon |7.45

CALAMARI (GF) tender squid in light batter, served with homemade tartar sauce |8.45

FALAFEL (V) (Vg) (GF) deep fried vegetarian patties with chickpeas, broad & butter beans, parsley, pinch of coriander & spices, served with hummus |6.45

GRILLED HALLOUMI (V) (GF) grilled Turkish halloumi cheese |7.45

SUCUK (GF) chunks of spicy turkish sausage, served with garnish salad | 6.95

BÖREK (V) fried filo pastry stuffed with fresh dill, spinach & feta cheese | 6.45

DOLMA (GF) grape vine leaves stuffed with minced lamb, seasoned rice, herbs & spices | 6.95

HUMMUS KAVURMA (GF) hummus topped with stir fried lamb | 7.95

**NEW** CREAMY GARLIC MUSHROOM (V)(GF) sauteed mushroom in garlic creamy sauce served with dill | 7.45

SPICY MEATBALLS(GF) minced lamb seasoned with herbs & spices, served with spicy sauce 7.95

CHICKEN WINGS (GF) mild marinated tender wings, served with garnish salad |6.95 BUCKET OF PRAWNS (GF) sautéed shell-on prawns, butter, garlic, mild chilli, parsley & lemon juice and white wine | 8.95

KING PRAWNS (GF) pan cooked king prawns, garlic, tomato, white wine & parsley | 8.95 GARLIC BREAD (V) homemade oven baked garlic bread | 5.45 Cheese | 6.45 WHITEBAIT golden fried whitebait in breadcrumbs, served with tartar sauce | 7.45



LAHMACUN



NEW CREAMY GARLIC MUSHROOM



BOREK



## MEZE PLATTER

SERVED WITH FRESH HOMEMADE BREAD (MINIMUMORDER FOR 2 PEOPLE)

COLD MEZE PLATTER | 9.95 PER PERSON HUMMUS, CACIK, KISIR, TARAMA, BABA GHANOUSH & EZME

HOT MEZE PLATTER | 11.95 PER PERSON
CALAMARI, HALLOUMI, SPICY MEATBALLS, FALAFEL, DOLMA & BOREK

ALIM-ET MEZE PLATTER (HOT & COLD) | 11.95 PER PERSON HUMMUS, CACIK, KISIR, GRILLED HALLOUMI, DOLMA & BOREK







## **APPETIZERS**

Carrot & cucumber stick | 3.95

Feta cheese (V) | 3.45

Turkish flat bread | 3.45



REG SML LAMB DONER made inhouse, fresh daily, master-fully crafted using prime cuts 16.95 19.45 of minced lamb combined with herbs and spices cooked on an upright rotisserie LAMB LIVER pan fried lambs liver with spices, onions, parsley 16.95 19.45 & a touch of lemon SUCUK & HALLOUMI SHISH Spicy turkish sausage and 19.95 halloumi on the skewers cooked on the Barbeque LAMB SHISH marinated tender cubes of lamb cooked on the barbeque 16.95 21.95 CHICKEN SHISH marinated tender cubes of chicken cooked on the barbeque 16.95 21.95 HALLOUMI SHISH (V) skewer of halloumi cheese with courgettes, 21.95

mushrooms, tomatoes, peppers and onions cooked on the barbeque

LAMB KÖFTE spiced minced lamb, mixed with onions, peppers, parsley and 16.95 21.95

herbs cooked on the barbeque

CHICKEN KÖFTE spiced minced chicken, mixed with onions, peppers, 16.95 21.95

parsley and herbs cooked on the barbeque

MIXED GRILL selection of two pieces of lamb shish, lamb kofte, chicken

shish, chicken wings, and a lamb chop cooked on the barbeque



NEW SUCUK & HALLOUMI SHISH



**MIXED GRILL** 

LAMB DONER



26.95

**NEW** LIVER



CHARCOAL GRILLED KEBABS SERVED WITH RICE OR BULGUR & EXTRA 50p FOR SALAD (SUBSTITUTE
BULGUR OR RICE TO CHIPS FOR ONLY £1.00)

CHICKEN WINGS marinated chicken wings cooked on the barbeque

16.95

LAMB BEYTİ spiced minced lamb in a tortilla wrap with garlic and parsley,

covered with yoghurt and drizzled with pepper flakes and herbs butter

CHICKEN BEYTİ spiced minced chicken in a tortilla wrap with garlic and

21.95

parsley, covered with yoghurt and drizzled with pepper flakes and herbs butter

# COMBO GRILLS CHARCOAL GRILLED KEBABS SERVED WITH RICE OR BULGUR & EXTRA 50p FOR SALAD

(SUBSTITUTE BULGUR OR RICE TO CHIPS FOR ONLY £1.00)

CHICKEN SHISH & DONER	21.95
CHICKEN SHISH & LAMB KOFTE	21.95
CHICKEN SHISH & LAMB SHISH	21.95
CHICKEN SHISH & CHICKEN KOFTE	21.95
CHICKEN KOFTE & LAMB KOFTE	21.95
CHICKEN KOFTE & DONER	21.95
CHICKEN KOFTE & LAMB SHISH	21.95
LAMB SHISH & DONER	21.95





**BEYTI** 





LAMB KOFTE & CHICKEN KOFTE COMBO



#### SHARING PLATTER (MINIMUM ORDER FOR 2 PEOPLE)

SET MENU 1 | 32pp (MEAT FEAST, 3 COURSE) **COLD MEZE** 

HUMMUS, CACIK, & EZME

HOT MEZE

FALAFEL, BOREK & SUCUK

#### **MAIN**

MIXED GRILL WITH 2 CUBES OF LAMB, 2 CUBES OF CHICKEN, 2 KOFTE, 2 CHICKEN WINGS ACCOMPANIED WITH BULGUR & MIXED SALAD

> SET MENU 2 | 38pp (SEAFOOD FEAST, 3 COURSE) **COLD MEZE**

TARAMASALATA, HUMMUS, BEETROOT & FETA

HOT MEZE

CALAMARI, KING PRAWNS, WHITEBAIT

MAIN

MIXED SEAFOOD GRILL WITH SALMON & SEA BASS ACCOMPANIED WITH BABY POTATOES & STEAMED VEGETABLES

> SET MENU 3 | 32pp (VEGGIE FEAST, 3 COURSE) **COLD MEZE** CACIK, KISIR & EZME

HOT MEZE

BOREK, FALAFEL, GRILLED HALLOUMI

MAIN

MIXED CHARCOAL GRILLED MUSHROOMS, COURGETTES, MIXED PEPPERS, ONIONS, TOMATOES, HALLOUMI SKEWER ACCOMPANIED WITH BULGUR & MIXED SALAD



LAMB OR CHICKEN GÜVEÇ clay pot cooked lamb or chicken casserole with vegetables, herbs, spices & olive oil, served with bulgur |21.95

KING PRAWN GÜVEÇ clay pot cooked king prawn casserole with vegetables, herbs, spices & olive oil, served with bulgur |21.95

VEGETARIAN GÜVEÇ (V)(Vg) clay pot roasted vegetable casserole, served with bulgur | 19.95

MEAT MOUSSAKA minced lamb and roasted seasonal vegetables, covered with cheese & béchamel sauce, served with mixed salad |21.95

VEGETARIAN MOUSSAKA (V) roasted seasonal vegetables covered with cheese & béchamel sauce, served with mixed salad | 19.95

IMAM BAYILDI (V)(Vg)(GF) fried aurbegine stuffed with onion, peppers, garlic and tomatoes, dressed with olive oil, served with rice | 19.95

IZMIR KOFTE (GF) seasoned minced lamb balls in a tomato sauce, slow cooked in the oven with peppers and potatoes served with rice |23.95



**VEGETARIAN GUVEC** 



**MEAT MOUSSAKA** 



IZMIR KOFTE



ISKENDER choice of lamb doner, or lamb shish, or chicken shish, or lamb kofte or chicken kofte served with yogurt on bed of bread, covered with smoky tomato & vegetable sauce, topped with melted homemade herb butter |21.95

LAMB CHOPS (GF) seasoned tender lamb chops sprinkled with oregano, served with grilled peppers, mushrooms, tomato & chips | 27.95

LAMB STEAK (GF) seasoned tender lamb fillets sprinkled with oregano, served with onion, mushrooms, tomato garlic & chips |27.95

RIBEYE STEAK (GF) premium aged ribeye steak served with black pepper sauce, grilled peppers, onion, mushrooms, tomato & chips |27.95

T-BONE STEAK (GF) premium aged t-bone steak served with Black pepper sauce, grilled peppers, mushrooms, onion, tomato & chips | 37.95

MUSHROOM CHICKEN(G) grilled chicken breast in mushroom & cream sauce, served with steamed vegetables & new potatoes |21.95

CHICKEN STEAK marinated chicken breast steak served with onion, mushrooms, tomato garlic & chips |21.95

FALAFEL & HUMMUS (V) fried homemade falafel on bed of hummus, served with mixed salad & bulgur | 19.95

SAC KAVURMA(GF) choice of chicken or lamb, sauteed with peppers, tomatoes and garlic, served on a sac (special iron plate) with rice | 21.95

OKERTME KEBAB (GF) choice of chicken or lamb sauteed with bell peppers served on a bed of chips with yogurt and tomota sauce & vegetable sauce topped with melted butter | 24.95





#### **SEAFOOD**

# SERVED WITH BABY POTATOES, MIXED SALAD AND LEMON

(ALL FISH MAY CONTAIN BONES AND ARE BUTTER, DILL AND PINCH OF GARLIC BASTED)

GRILLED SEA BASS (G) seasoned & marinated 2 Seabass fillets with rock salt, black pepper & olive oil |26.95

SALMON (G) seasoned & marinated salmon fillet with rock salt, black pepper & olive oil, grilled over charcoal |26.95

KING PRAWNS (G) pan fried king prawns with fresh herbs, tomato and vegetable sauce, white wine & garlic butter drizzle |26.95

SEAFOOD MIXED GRILL (G) grilled king prawns, salmon & sea bass drizzled with olive oil |29.95

FRESH CALAMARI (GF) deep fried calamari breaded with cornflour served with chips, mixed leaves salad and homemade tartar sauce |24.95

PRAWN SAUTEE(G) sauteed prawns with peppers, tomatoes and garlic, served on a sac (special iron plate) with rice | 26.95

SEAFOOD KAVURMA sauteed salmon, king prawn, calamari, mussels & fish, with peppers, tomatoes and garlic in clay pot served with rice |28.95

CREAMY SEAFOOD SAUTEE pan fried salmon, king prawn, calamari, mussels & fish in mushroom garlic & cream sauce, served with steamed vegetables & new potatoes | 28.95







**SALMON** 



KING PRAWN



CHICKEN (G) grilled chicken accompanied with mixed leaves, onions & peppers, dressed with extra virgin olive oil, pomegranate sauce & lemon |21.95

SALMON (G) grilled salmon accompanied with mixed leaves, onions & peppers, dressed with extra virgin olive oil, pomegranate sauce & lemon |26.95

 $\overline{HALLOUMI}$  (V)(G)grilled halloumi accompanied with mixed leaves, onions & peppers, dressed with extra virgin olive oil, pomegranate sauce & lemon 20.95

KING PRAWN(V)(G) pan fried king prawns accompanied with mixed leaves, onions & peppers, dressed with extra virgin olive oil, pomegranate sauce & lemon |26.95|

MEDITERRANEAN (V) (G) feta cheese & olives, served with chopped tomatoes, mixed leaves, onions & peppers, dressed with extra virgin olive oil, pomegranate sauce & lemon | 17.95

AVOCADO MOZARELLA (V) (G) avocado with mozarella cheese, mixed leaves, tomatoes, cucumber, onions, pesto sauce, dressed with extra virgin olive oil, pomegranate sauce & lemon |19.95| Extra Chicken £7.95



MEDITERRANEAN SALAD

AVOCADO MOZARELLA SALAD WITH EXTRA CHICKEN



AVOCADO MOZARELLA SALAD

HALLOUMI SALAD

#### SIDES

CHIPS   4.25	MIXED SALAD 4.9
CHEESY CHIPS 5.25	CABBAGE SALAD   4
NEW POTATOES   5.25	FETA CHEESE SALAD  4.
BULGUR/RICE   5.25	COBAN SALAD   5

DONER 8.95		
TURSU	3.25	
ONION RINGS	4.25	
YOGHURT	4 2	