



Come hungry,
Leave connected!



MAIN MENU





3. TARAMA



7. PATLICAN SOSLU



9. KISIR

COLD STARTERS

- 1 YOĞURTLU PATLICAN**    **7.50**
A combination of aubergine, red peppers, green peppers, and mixed herbs with crushed garlic in a creamy yoghurt sauce.
- 2 HUMUS**    **6.50**
A combination of aubergine, red peppers, green peppers, and mixed herbs with crushed garlic in a creamy yoghurt sauce.
- 3 TARAMA**    **6.50**
Freshly prepared whipped cod roe (fish roe pâté).
- 4 CACIK**    **6.50**
A traditional Turkish dip made with cucumber, mint, and crushed garlic in creamy yoghurt.
- 5 ISPANAK TARATOR**    **6.50**
Fresh spinach bathed in a creamy yoghurt sauce with a hint of crushed garlic.
- 6 BABAÇANUŞ**    **7.50**
A smoky-flavoured purée of aubergine, garlic, yoghurt, dill, tahini, and olive oil.
- 7 PATLICAN SOSLU**    **6.50**
A mixture of aubergine and green pepper simmered in a special tomato sauce.
- 8 BAKLA**    **6.50**
Broad beans and mixed peppers with crushed garlic, topped with a creamy yoghurt sauce.
- 9 KISIR**    **6.50**
A traditional bulgur wheat salad - one of the most recognisable dishes in Turkish cuisine. A delicious and healthy vegan option.
- 10 BEETROOT TARATOR**    **6.50**
Beetroot mixed with a hint of garlic, mayonnaise, yoghurt, and olive oil.
- 11 YAPRAK SARMA**     **6.00**
Rice, mint, parsley, and onions with pine kernels, wrapped in vine leaves and gently stewed.
- 12 BEYAZ PEYNİR**    **6.00**
Turkish feta cheese.
- 13 YOĞURT**    **3.50**
Strained, pure natural creamy Turkish yoghurt.
- 14 ZEYTİN**     **5.50**
A combination of olives with thyme and lemon juice, dressed in pure olive oil.
- 15 İMAM BAYILDI**     **8.50**
A combination of olives with thyme and lemon juice, dressed in pure olive oil.

 Vegan  Vegetarian  Nut Free  Gluten Free

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4. CACIK



8. BAKLA

5. ISPANAKLI TARATOR





19 PURO BÖREĞİ



Deep-fried, cigar-shaped pastry pockets filled with Turkish feta cheese and parsley.

21 FALAFEL



Mashed chickpeas, broad beans, celery, coriander, onions, garlic, peppers, carrots, and herbs, shaped and fried. Three pieces per serving, topped with hummus.



22 KARİDES TAVA

Tiger prawns sautéed in butter with garlic, mixed herbs, and a special tomato sauce.



23 KALAMAR TAVA

Tender calamari rings, seasoned and golden-fried the Mediterranean way.



HOT STARTERS

- 16 LAHMACUN (1 piece)** 5.00
Thin flat bread with a mixture of minced lamb, mixed peppers, tomatoes, parsley, onions and some herbs.
- 17 ARNAVUT CİĞERİ** 8.50
Sautéed strips of lamb liver cooked in butter with caramelised onions, mixed herbs, spices, chilli, and lemon juice.
- 18 HELLİM (HALLOUMI)** 8.00   
Fresh Cyprus cheese, grilled and served hot.
- 19 PURO BÖREĞİ** 7.50   
Deep-fried, cigar-shaped pastry pockets filled with Turkish feta cheese and parsley.
- 20 GARLIC MUSHROOMS** 7.50   
Sliced mushrooms sautéed in butter with garlic, parsley, and lemon juice, topped with melted cheddar cheese.
- 21 FALAFEL** 7.50   
Mashed chickpeas, broad beans, celery, coriander, onions, garlic, peppers, carrots, and herbs, shaped and fried. Three pieces per serving, topped with hummus.
- 22 KARİDES TAVA** 7.50
Tiger prawns sautéed in butter with garlic, mixed herbs, and a special tomato sauce.
- 23 KALAMAR TAVA** 8.50
Tender calamari rings, seasoned and golden-fried the Mediterranean way.
- 24 SEBZELLİ MUSAKKA** 8.50
A combination of aubergine, potatoes, mixed peppers, and courgettes in a tomato and cheese sauce.
- 25 MÜCVER** 7.50  
Courgette patties made from shredded courgette, egg, dill, garlic, and herbs, lightly fried.
- 26 SUCUK** 6.50
Fried Turkish beef sausage.
- 27 POTATO PATTIES WITH CHEESE BALLS** 7.00  
Boiled potatoes mixed with vegg, mozzarella cheese, blend of spices shaped into small round balls and deep-fried until golden.
- 28 PORTION OF CHIPS** 4.00

27. PATTIES WITH CHEESE BALLS



17. ARNAVUT CİĞERİ

18. HELLİM (HALLOUMI)

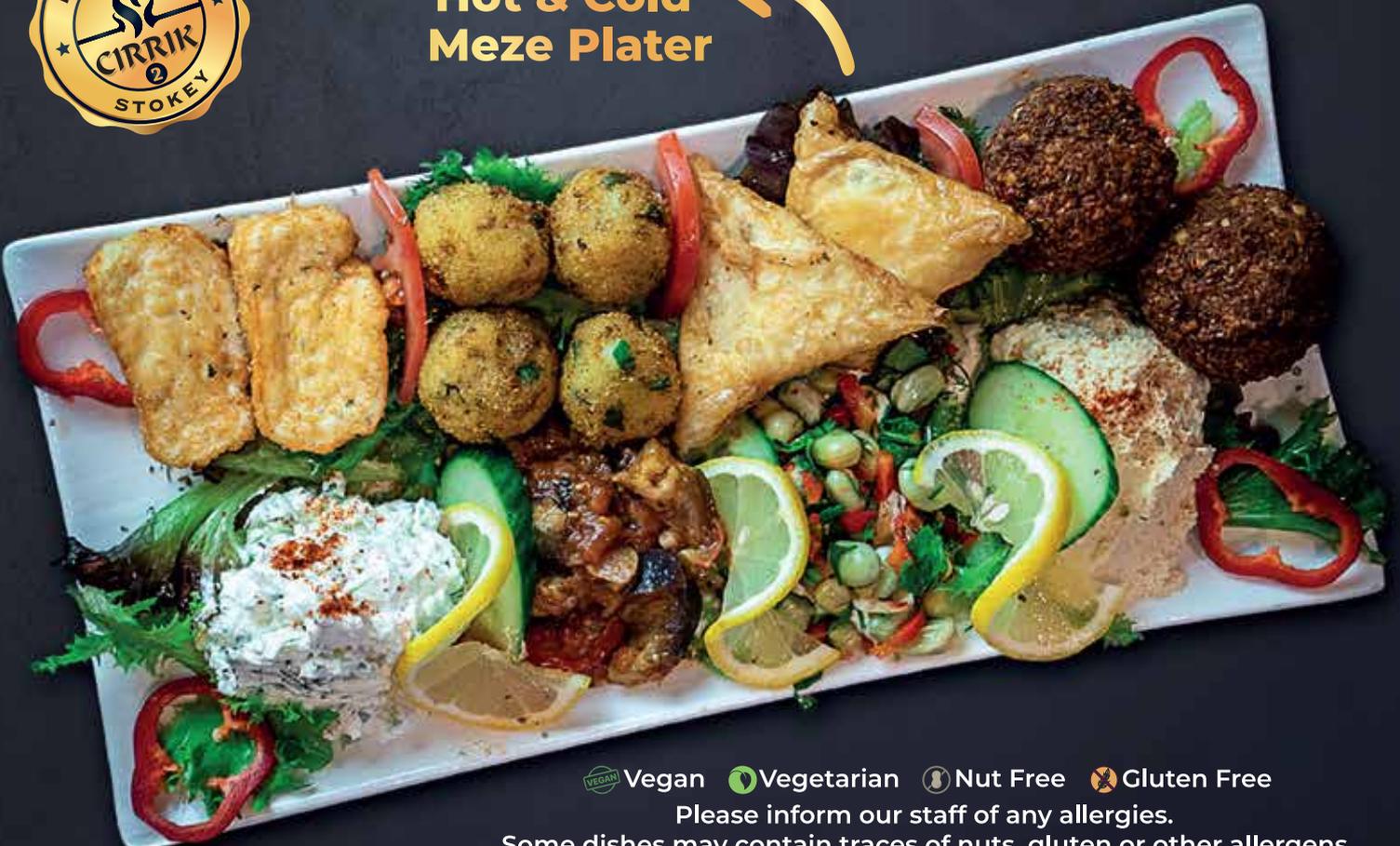


MEZE SHARING PLATTERS

- 29 MIXED COLD MEZE PLATTER** (Minimum two people) **22.50**
Chef's tantalising selection of seven cold starters.
- 30 SERPME SICAK VE SOÇUK MEZELER** (Minimum three people) **29.50**
Selection of nine cold and two hot starters.
Hot Mezes: Falafel (2), Feta Cheese Pastry (2)
Cold Mezes: Chef's selection of nine cold starters.
- 31 MIXED HOT & COLD MEZE PLATTER** (Minimum three people) **34.50**
Cold (6) & Hot (4) Starters:
Hot: Halloumi (2), Falafel (2), Feta Cheese Pastry (2), Courgette Patties (4)
Cold: Hummus, Cacik, Aubergine Napolitana, Kısır, Broad Bean Dip, Vine Leaf Rolls
- 32 MIXED HOT MEZE PLATTER** (Minimum two people) **24.50**
Halloumi (2), Falafel (2), Feta Cheese Pastry (2),
Courgette Patties (2), Potato & Cheese Patties (4)
- 33 SOUP OF THE DAY** **8.00**
Fresh daily soup served with bread.



31. Mixed Hot & Cold Meze Plater



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29. Mixed Cold Meze Platter



33. Soup of the Day



SALADS

- 34 EZME**     **6.50**
Finely chopped tomatoes, onions, green peppers, and parsley, finished with herbs, spices, pomegranate sauce, lemon juice, and olive oil.
- 35 SHEPHERD'S SALAD**     **6.50**
Diced tomatoes, onions, cucumber, and parsley, mixed with herbs, olive oil, lemon juice, and mild spices.
- 36 FETA CHEESE SALAD**    **8.50**
Tomatoes, onions, cucumber, green peppers, feta cheese, parsley, lemon juice, mixed herbs, olive oil, and pomegranate sauce.
- 37 HALLOUMI SALAD**    **9.50**
Lettuce, tomatoes, wild rocket, red cabbage, dill, olive oil, and lemon juice with fried halloumi.
- 38 CHICKEN SALAD** **14.50**
Lettuce, carrots, black olives, tomatoes, cucumber, rocket, corn, mixed peppers, shredded mozzarella, and grilled chicken, dressed with olive oil and pomegranate sauce.
- 39 MEDITERRANEAN SALAD**    **10.50**
Lettuce, tomatoes, cucumber, sweet red and green peppers, corn, rocket, olives, Turkish white cheese, and olive oil.
- 40 SEASONAL SALAD**     **6.50**
Lettuce, carrots, red cabbage, parsley, tomatoes, cucumber or pickled cucumber, lemon, and olive oil.

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KIDS MENU

Served with fresh bread and your choice of rice or chips.

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|--------------------------------|-------|
| 41. LAMB SHISH | 12.50 |
| 42. CHICKEN SHISH | 12.50 |
| 43. ADANA KEBAB | 12.50 |
| 44. CHICKEN BEYTI | 12.50 |
| 45. LAMB SHISH & CHICKEN SHISH | 14.00 |

VEGETARIAN & VEGAN

(When you order more than one main dish, shared salads will be served)

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|--|-------|
| 46 VEGETABLE CASSEROLE | 17.50 |
| Oven-baked aubergine, courgettes, red and green peppers, onions, and tomatoes with tomato sauce, topped with mozzarella and herbs. Served with rice and salad. | |
| 47 VEGETABLE MUSSAKKA V,GF,NF | 17.50 |
| A combination of aubergine, potatoes, mixed peppers, courgettes, tomatoes, and mozzarella cheese sauce. Served with rice. | |
| 48 COURGETTE PATTIES (MÜCVER) V,NF | 17.50 |
| Shredded courgettes, eggs, dill, garlic, and herbs, fried and served with rice and salad. | |
| 49 FALAFEL V,VG,GF,NF | 16.50 |
| Five pieces of falafel topped with hummus, served with rice and salad. | |
| 50 IMAM BAYILDI V,VG,GF,NF | 18.50 |
| Fried aubergine stuffed with mixed peppers, garlic, and tomatoes, baked in the oven. Served with rice and salad. | |
| 51 FALAFEL & MÜCVER V,NF | 18.50 |
| Three pieces falafel & three pieces mücver, served with rice and salad. | |

42. Chicken Shish

47. Vegetable Musakka

51. Falafel and Mücver

KEBABABS

(When you order more than main dish, shared salads will be served
All dishes are accompanied with grilled peppers, tomatoes and rice)

	<u>SMALL</u>	<u>LARGE</u>
52 LAMB SHISH Small cubes of marinated lamb, skewered and cooked on a charcoal served with salad.	16.95	22.00
53 ADANA KEBAB Spicy minced lamb shish, cooked on a charcoal grill, serve with salad.	16.95	19.95
54 ET BEYTI Spicy minced lamb shish, prepared with garlic & parsley, cooked on a charcoal grill, served with salad.	16.95	19.95
55 CHICKEN SHISH Tender chicken breast shish, cooked on a charcoal grill, served with salad.	16.95	19.95
56 CHICKEN BEYTI Spicy minced chicken breast, prepared with garlic & parsley, cooked on a charcoal, served with salad.	16.95	19.95
57 LAMB SHISH & CHICKEN SHISH Small cubes of marinated lamb and tender chicken breast shish, cooked on a charcoal serve with salad. SMALL: LAMB SHISH - 1 skewer CHICKEN SHISH - 1 skewer LARGE: LAMB SHISH - 2 skewer CHICKEN SHISH - 1 skewer	16.95	23.50
58 LAMB SHISH & ADANA Small cubes of marinated lamb and spicy minced lamb shish, cooked on a charcoal serve with salad. SMALL: LAMB SHISH - 1 skewer ADANA SHISH - 1 skewer LARGE: LAMB SHISH - 2 skewer ADANA SHISH - 1 skewer	16.95	23.50



60 LAMB RIBS





61. Chicken Wings



52. Lamb Shish



52. Aubergine Kebab

KEBABS

- | | | |
|-----------|---|-------|
| 59 | LAMB CHOPS | 26.50 |
| | Seasoned, tender lamb chops, cooked on a charcoal grill served with salad. | |
| 60 | LAMB RIBS | 23.50 |
| | Seasoned, tender lamb spare ribs, cooked on a charcoal grill, served with salad. | |
| 61 | CHICKEN WINGS | 18.50 |
| | Marinated chicken wings, cooked on a charcoal grill, served with salad. | |
| 62 | AUBERGINE KEBAB | 22.50 |
| | Sliced aubergine with minced lamb, grilled on a charcoal, served with salad. | |
| 63 | LAMB LIVER SHISH | 18.50 |
| | Lamb Liver Shish, seasoned and cooked on a charcoal grill, served with salad. | |
| 64 | CHICKEN SHISH & ADANA | 19.50 |
| | One skewer chicken shish and one skewer Adana served with salad and rice. | |
| 65 | KEBAB PARTY FOR ONE | 26.50 |
| | One skewer Lamb Shish, one skewer Adana, one skewer Chicken Shish, served with salad. | |



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72 ANATOLIAN MIXED BBQ



SHARING PLATTER KEBABS

(When you order more than main dish, shared salads will be served
All dishes are accompanied with grilled peppers, tomatoes and rice)

FOR 2 PEOPLE

- 66 MIXED LAMB KEBAB 48.50**
LAMB SHISH: 1 skewer ADANA: 1 skewer
LAMB CHOPS: 2 pieces LAMB RIBS: 1 portion
- 67 CHEF'S SELECTION 47.50**
LAMB SHISH: 1 skewer ADANA: 1 skewer
CHICKEN SHISH: 1 skewer LAMB RIBS: 1 portion
- 68 SMOKEY STOKEY 44.50**
LAMB SHISH: 1 skewer ADANA: 1 skewer
CHICKEN SHISH: 1 skewer CHICKEN WINGS: 1 portion

FOR 3-4 PEOPLE

- 69 SULTAN'S FEAST 64.50**
LAMB SHISH: 1 skewer ADANA: 1 skewer
CHICKEN SHISH: 1 skewer CHICKEN WINGS: 1 portion
LAMB RIBS: 1 portion
- 70 GOVERNOR'S KEBAB 68.50**
LAMB SHISH: 1 skewer ADANA: 1 skewer
CHICKEN SHISH: 1 skewer CHICKEN WINGS: 1 portion
LAMB CHOPS: 1 portion
- 71 FRIENDS' TABLE 72.50**
LAMB SHISH: 1 skewer ADANA: 1 skewer
CHICKEN SHISH: One skewer LAMB RIBS: 1 portion
LAMB CHOPS: 1 portion
- 72 ANATOLIAN MIXED BBQ 59.00**
LAMB SHISH: 1 skewer ADANA: 1 skewer
CHICKEN SHISH: 1 skewer LAMB RIBS: 1 portion
LAMB CHOPS: 2 pieces

FOR 5+ PEOPLE

- 73 OCAKBAŞI LEGEND 97.50**
LAMB SHISH: 1 portion ADANA: 1 portion
CHICKEN SHISH: 1 portion CHICKEN WINGS: 1 portion
LAMB RIBS: 1 portion

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ALI NAZİK

When more than one main dish is ordered, you will get shared salads.
Charcoal-grilled kebab, served on smoked aubergine with garlicky yogurt,
finished with tomato sauce and melted butter.

- 74 LAMB SHISH ALİ NAZİK 24.50
- 75 ADANA ALİ NAZİK 24.50
- 76 CHICKEN SHISH ALİ NAZİK 24.50
- 77 CHICKEN BEYTİ ALİ NAZİK 24.50



KEBAB DISHES

WITH YOGHURT AND SPECIAL SAUCE

(When you order more than main dish, shared salads will be served
All dishes are accompanied with grilled peppers, tomatoes and rice)

- 78 LAMB SHISH with Yoghurt & Sauce 23.50
- 79 LAMB BEYTİ with Yoghurt & Sauce 23.50
- 80 ADANA with Yoghurt & Sauce 23.60
- 81 CHICKEN SHISH with Yoghurt & Sauce 23.50
- 82 CHICKEN BEYTİ with Yoghurt & Sauce 23.50
- 83 LAMB/CHICKEN SHISH with Yoghurt & Sauce 23.50
- 84 LAMB SHISH/ADANA with Yoghurt & Sauce 23.50
- 85 ADANA/CHICKEN SHISH with Yoghurt & Sauce 23.50
- 86 MIXED KEBAB with Yoghurt & Sauce 27.50

(One skewer each of Lamb Shish, Adana, and Chicken Shish)

77. ADANA ALİ NAZİK





91 WRAPS LAMB BEYTI with Yoghurt & Sauce



HALEP KEBAB WITH SPECIAL SAUCE

"Salads are served to share at the table, regardless of the number of main courses or guests."
Charcoal-grilled kebab, served on Croutons Bread finished with tomato sauce and melted butter.

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|------------------------|--------------------|-------|
| 87 ADANA HALEP | with Special Sauce | 22.50 |
| 88 LAMB SHISH HALEP | with Special Sauce | 22.50 |
| 89 CHICKEN SHISH HALEP | with Special Sauce | 22.50 |
| 90 CHICKEN BEYTI HALEP | with Special Sauce | 22.50 |



WRAPS KEBAB WITH YOGHURT & SPECIAL SAUCE

"Salads are served to share at the table, regardless of the number of main courses or guests."
Charcoal-grilled kebab, (Lamb or chicken beyti) wrapped in lavash bread, served with our special tomato sauce, yoghurt & rice.

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|------------------------|----------------------|-------|
| 91 WRAPS LAMB BEYTI | with Yoghurt & Sauce | 24.50 |
| 92 WRAPS CHICKEN BEYTI | with Yoghurt & Sauce | 24.50 |

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OVEN & CASSEROLE DISHES

When you order more than main dish, shared salads will be served.

- 93 LAMB CASSEROLE** 19.50
Cubed lamb, mushrooms, mixed peppers, tomato pure, herbs, and butter. Served with rice and salad.
- 94 CHICKEN CASSEROLE** 19.50
Cubed chicken breast, tomatoes, tomato purée, mixed herbs, mixed peppers, and butter. Served with rice and salad.
- 95 SHEPHERD FRY UP** 19.50
Cubed lamb, chunky mushrooms, onions, mixed peppers, tomatoes, tomato purée, and garlic, cooked with herbs. Served with rice and salad.

BBQ GRILLED FISH

Salads are served to share at the table, regardless of the number of main courses or guests.

- 96 SEA BASS** 23.50
- 97 SEA BREAM** 23.50
- 98 SALMON** 23.50
- 99 BBQ KING PRAWN** 29.50



97 SEA BREAM

Vegan Vegetarian Nut Free Gluten Free

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100. BAKLAVA - TURKISH SWEET PASTRY



101. FIRIN SÜTLAÇ - TURKISH RICE PUDDING

DESSERT

100. BAKLAVA - TURKISH SWEET PASTRY	6.00
101. FIRIN SÜTLAÇ - TURKISH RICE PUDDING	5.00

SIDE ORDERS

102. BULGUR PILAVI	4.00
103. RICE	4.00
104. SOĞAN SALATASI (SPICY RAW ONION SALAD)	4.00
105. GRILLED ONIONS SALAD WITH POMEGRANATE SAUCE	6.50
106. CHIPS	4.00



106. CHIPS



104. SOĞAN SALATASI (SPICY RAW ONION SALAD)





WRAPS

Served with special Turkish bread and mixed salad, with or without onions.

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|----------|---|--------------|
| 1 | ADANA WRAP
Spicy minced lamb | 13.50 |
| 2 | LAMB SHISH WRAP
Lamb Cubes | 13.50 |
| 3 | CHICKEN SHISH WRAP
Chicken cubes | 13.50 |
| 4 | CHICKEN BEYTI WRAP
Minced chicken with lamb fat & garlic. | 13.50 |
| 5 | LAMB BEYTI WRAP
Spicy minced lamb with garlic. | 14.50 |
| 6 | LAMB LIVER WRAP
Lamb liver cubes with lamb fat | 12.50 |
| 7 | HELLIM CHEESE & SUCUK (LAMB SAUSAGE) WRAP
Halloumi cheese with lamb sausages. | 12.50 |
| 8 | LAHMACUN WRAP
Thin flat bread with a mixture of minced lamb, onions, mixed peppers, parsley and some herbs. Cooked in pizza oven. | 5.00 |

MIXED WRAPS

Served with special Turkish bread and mixed salad, with or without onions.

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|-----------|--|--------------|
| 9 | ADANA & LAMB SHISH WRAP | 13.50 |
| 10 | ADANA & CHICKEN SHISH WRAP | 16.00 |
| 11 | ADANA & CHICKEN BEYTI WRAP | 14.50 |
| 12 | LAMB SHISH & CHICKEN SHISH WRAP | 15.50 |



VEGETARIAN & VEGAN WRAPS

Served with special Turkish bread and mixed salad, with or without onions.

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|-----------|--|--------------|
| 13 | FALAFEL & HUMMUS WRAP    | 12.50 |
| 14 | HELLIM CHEESE WRAP   | 11.50 |
| 15 | FETA CHEESE WRAP   | 11.50 |
| 16 | FALAFEL & HELLIM CHEESE WRAP   | 12.50 |
| 17 | FALAFEL, HELLIM CHEESE & HUMMUS WRAP   | 14.00 |
| 18 | HUMMUS & SALAD WRAP    | 8.00 |
| 19 | SALAD WRAP    | 6.00 |

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DRINKS



SOFT DRINKS

COKE	3.00
DIET COKE	3.00
FANTA	3.00
SEVEN-UP	3.00
SPRITE	3.00
PERRIER BOTTEL (33cl)	3.50
PERRIER BOTTEL (70cl)	5.00
STILL WATER (500cl)	2.00
AYRAN	2.50
ŞALGAM	2.50
TONIC WATER	2.50
SODA WATER	2.50



GEORGEUS JUICES

APPLE JUICE	3.50
ORANGE JUICE	3.50
CRANBERRY JUICE	3.50
CHERRY JUICE	3.50
PINEAPPEL JUICE	3.50



HOT DRINKS

TURKISH TEA	2.00
ENGILSH TEA	3.00
MINT TEA	3.00
APPLE TEA	3.00
CAMOMILE TEA	3.00
ANY HERBEL TEA	3.00

COFFEE

TURKISH COFFEE	3.00
ESPRESSO(SINGLE)	3.00
ESPRESSO (DOUBLE)	3.50
CAPPUCCINO	4.00
LATTE	4.00
HOT CHOCOLATE	4.50





At 19 Numara Bos Cirrik 2 Stokey, we take pride in using only the finest ingredients to create truly exceptional dishes. Our meat and vegetables are carefully selected daily from a range of trusted fresh produce markets across London, ensuring quality, freshness, and flavour in every dish.

We also provide catering services for private events and celebrations, from relaxed garden BBQs and intimate dinners to elegant weddings. Whether your event is large or small, we give each one the same care and attention.

For further information, please contact us at
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