

PLATTERS

SET MENU 1

Homemade Hummus, Cacik, Shakshuka, Tabbouleh, Falafel

Choice of main course (please choose one)

Veg. Mousakka (v) · TurluTava (v) (ve) · Adana Shish Kebab
Chicken Shish Kebab · Chicken Wings
Stuffed Aubergine (v) (ve) · Falafel (v) · Meatballs (Köfte)
served with grilled tomato and peppers

Choice of dessert

Baklava or Almond Pudding

£26

CAVE SPECIAL SHARING (FOR 2)

Homemade Hummus, Cacik, Shakshuka, Tabbouleh,
Babaganoush, Borek, Falafel, Mucver, Halloumi

Main course / Sharing

Adana kebab, chicken shish, lamb shish
served with grilled tomato and peppers

£59

CHICKEN PLATTERS (FOR 3)

Homemade Hummus, Cacik, Shakshuka, Tabbouleh,
Babaganoush, Beetroot tarator

Main course / Sharing

Chicken shish, chicken chops, chicken wings
served with grilled tomato and peppers

£55

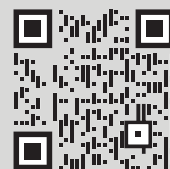
FAMILY PLATTER (FOR 4)

Homemade Hummus, Cacik, Shaksuka, Tabbouleh,
Babaganoush, Beetroot tarator

Main course / Sharing

Lamb shish, Adana kebab, chicken shish, lamb ribs,
lamb kofte, chicken wings
served with grilled tomato and peppers

£99

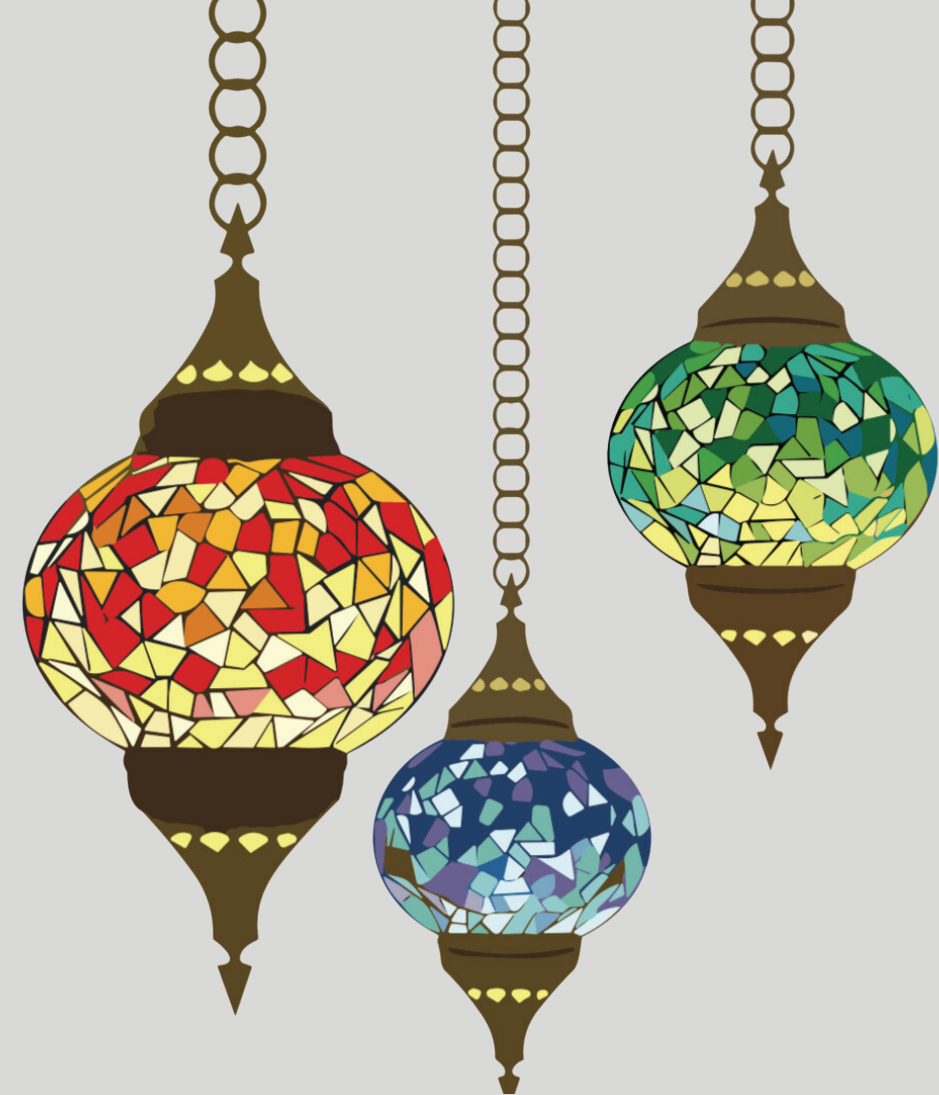


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STONECAVE

Al La Carte Menu

Welcome to Stone Cave Restaurant & Bar

Discover the authentic flavors of Turkey in our cave, where we craft each dish with love and tradition. Our commitment to quality begins with locally sourced ingredients, supporting local suppliers and enhancing a sense of community. We also select spices and essentials from around the world to ensure our dishes delight your senses with genuine taste.

We invite you to enjoy a culinary journey that blends the heart of Turkish cuisine with our dedication to quality and authenticity.
'Afiyet Olsun'

MEZE PLATE

MIXED MEZE FOR 2 (HOT & COLD) (V)	24
Hummus, Babaganoush, Cacik, Beetroot tarator, Shaksuka, Tabbouleh, Borek, Falafel, Halloumi & Mucver	

COLD STARTERS

MIXED COLD MEZE	15
Hummus, Cacik, Shaksuka, Tabbouleh, Babaganoush, Beetroot tarator	
MIX OLIVES (Ve)	6,5
Marinated mixed olives	
HUMMUS (Ve)	6.5
Creamy chickpea puree, tahini, lemon juice and garlic	
CACIK (V)	6.5
Cucumber, fresh mint, dill, garlic in a creamy yogurt sauce	
BEETROOT TARATOR	6,5
Grated beetroots, yoghurt, mayonnaise & garlic topped walnuts with olive oil	
TABBOULEH (Ve)	6.5
A refreshing parsley salad with, bulgur, tomato, spring&red onions, pomegranate topped with olive oil	
SHAKSHUKA (Ve)	7
Aubergines, tomatoes, potatoes, red & green peppers with tomato sauce	
BABAGANOUSH (V)	7
Grilled aubergines, garlic yogurt, tahini, dill, lemon juice	

HOT STARTERS

MIXED HOT MEZE	16
Halloumi, Borek, Falafel, Sucuk, Mucver	
BOREK (V)	7
Spinach, feta cheese, filo pastry, served with sweet chill	
FALAFEL (Ve)	7
Homemade Falafel served with tahini sauce and pickled onion	
MUCVER (V)	7
Crispy courgette fritters served with yoghurt labneh	
HOMEMADE LENTIL SOUP	7
Homemade soup served mixed olives, lemon, mixed pickles and bread	
TURKISH SAUSAGE (SUCUK)	7.5
Grilled Turkish sausage (beef)	
TURKISH SAUSAGE AND HALLOUMI	8.5
Grilled Turkish sausage (beef) and halloumi cheese	
FRIED MEATBALLS	8,5
Minced lamb with spicy tomato sauce topped with parsley	
CREAMY MUSHROOM	8
Pan fried mushrooms with garlic topped with mozzarella	
PAN FRIED CHICKEN LIVER	8
Served with sumac onion salad	
PAN FRIED LAMB LIVER	8
Served with sumac onion salad	
SPICY CHICKEN WINGS	8
Chargrilled marinated spicy chicken wings	
HUMMUS with LAMB	9
Roasted diced lamb with herbs & spices served on hummus	
CRISPY CALAMARI	9
Freshly prepared Crispy squid served with homemade tartare sauce	
WHITE BAIT	9
Deep fried flour coated white bait served with tartare sauce	
GRILLED PRAWNS	12
Miso, Aleppo chilli & lime butter served with sweet chilli	

CHEESE SELECTIONS

FETA & TOMATO	6
Feta cheese with seasoned cherry tomatoes and olive oil	
HALLOUMI	8
Grilled halloumi steak, za'atar & honey dressing	
HALLOUMI WITH MUSHROOM	9
Pan fried mushrooms and halloumi cooked with garlic & herbs	
HONEY GOAT CHEESE (V)(N)	9
Oven roasted beetroots,balsamic honey&walnut	
MOZZARELLA STICKS	8
Golden and crispy breaded mozzarella served with sweet chilli	
FROM THE GRILL	
All the kebab dishes served with bread, grilled tomato, peppers, sumac onions, mixed salad & rice	
SPECIAL MIXED KEBAB	26
Chargrilled Lamb, Chicken, Adana kebab, Chicken wings & Lamb chops	
MIXED KEBAB	22
Chargrilled lamb, chicken and adana kebab	
ÇÖP SHISH KEBAB	21
Chargrilled small cubes of marinated lamb	
CHICKEN WINGS	17
Chargrilled chicken wings	
INEGOL MEATBALLS	17
Traditional Turkish grilled meatballs made from freshly ground lamb, lightly seasoned with salt, parsley and onion.	
CHICKEN SHISH KEBAB	18
Chargrilled cubes of marinated chicken	
CHICKEN CHOPS	18
Marinated spicy Chargrilled chicken thighs	
ADANA KEBAB	18
Chargrilled minced lamb herbs & spice	
LAMB RIBS	22
Chargrilled tender lamb ribs	
LAMB SHISH KEBAB	24
Chargrilled lamb cubes	
LAMB CHOPS	25
Chargrilled tender lamb chops	
VEGGIE SHAWARMA (V)	19
Chargrilled mushroom, aubergine, mixed peppers, courgette, onion shawarma and tahini sauce.	
HALLOUMI KEBAB (V)	21
Chargrilled Halloumi, mushroom, mixed peppers, onions, chopped tomatoes, herbs and spices	

WANT TO HEAR THE LATEST UPDATES
FROM STONECAVE RESTAURANT
WHY NOT FOLLOW US ON INSTAGRAM



YOGHURT DISHES

All dishes served with rice & mixed salad

ISKENDER KEBAB (Chicken)	21
Chargrilled chicken cubes, garlic yoghurt with bread, tomato & butter sauce	
ISKENDER KEBAB (Adana)	21
Chargrilled adana kebab, garlic yoghurt with bread, tomato & butter sauce	
ISKENDER KEBAB (Lamb)	23
Lamb shish placed on diced bread with yoghurt, topped with tomato sauce & melted butter	
ISKENDER KEBAB (Mixed)	25
Lamb, chicken shish & Adana kebab placed on diced bread with yoghurt, topped with tomato sauce & melted butter	

MEDITERRANEAN PLATES

All dishes served with rice & mixed salad

LAMB MUSAKKA	18
Grandma's recipe with minced lamb or veggies, topped with bechamel sauce.	
HUNKAR BEGENDI	19
Traditional Ottoman dish of gently stewed spiced lamb, presented on a bed of smoked smashed aubergine.	
SAC TAVA (Choice of Chicken or Lamb)	20/21
Small cubes of chicken or lamb stir fried in spicy tomato sauce, green peppers, onions, herbs, garlic served in a traditional pan.	
CHICKEN A'LA CREAM	20
Chicken fillets with mushrooms and onions cooked in creamy sauce topped with parmesan.	
LAMB SHANK (KLEFTIKO)	21
Slow cooked lamb shoulder, tomatoes, onions, oregano juice & roasted potatoes, carrots & mushroom.	
LAMB TAGINE (N)	24
Slow cooked lamb neck fillet, onions, cinnamon, plum, apricot, almond.	

VEGETERIAN

All dishes served with rice & mixed salad

GRILLED AUBERGINE (VE)	17
Tahini cream, pickled red onions and crispy chickpeas	
VEGGIE MUSAKKA	17
Grandma's recipe with mixed veggies, topped with bechamel sauce	
TURLU TAVA (VE)	16
Aubergines, potatoes, garlic, red & green peppers, peas in tomato sauce topped with yoghurt	
STUFFED AUBERGINE (VE)	17
Aubergine delicately fried and stuffed with peppers, mushrooms, onions served with yoghurt	
FALAFEL (VE)	16
Homemade Falafel served with tahini, pesto sauce, salad and mixed olives	

PASTA

LAMB MANTI	14
Turkish ravioli served with garlic yoghurt, chilli flakes and mint butter sauce	
TAGLETELLI CHILLY(V)	12
Pasta with chilly, herbs,tomato sauce, basil & olives served with parmesan & salad	
TAGLETELLI POLLO	14
Pasta with chilly, herbs, tomato sauce, basil served with parmesan & salad	
TAGLETELLI SALMON	15
Salmon, mushrooms, basil and cream sauce served with parmesan & salad.	

SEAFOOD

All seafood dishes served with basmati rice & mixed salad

FISH KEBAB	25
Salmon, sea bass & king prawns, champagne sauce and tenderstem brocoli	
SPICED SALMON	22
Garlic, spinach, sautéed potatoes, rocket, olive oil coriander, lemon capper sauce.	
GRILLED WHOLE SEA BREAM	21
Served with sautéed potatoes and shepherd's salad, burned lime.	
BAKED SEA BASS	20
Spinach, sautéed potatoes, rocket,olive oil and coriander lemon capper sauce	
GRILLED BUTTERFLY KING PRAWN	22
Miso, aleppo chilli & lime butter with tenderstem brocoli and mix pepper	

SALAD

HOUSE SALAD	6
Carrots, red cabbage, lettuce & leaves	
SHEPHERD'S SALAD	7.5
Tomato, cucumber, onion, green pepper, parsley. Add feta cheese for £1.5.	
GREEK SALAD	9
Tomatoes, cucumbers, onions, mixed peppers, parsley, fresh mint with feta cheese & olives	
AVOCADO & MOZZARELLA	10
served mixed leafs, tomato, olives	
CHICKEN CEASER SALAD	11
Lettuce & leaves, parmesan cheese, ceasar dressing and homamade crutons	

SIDES

TENDERSTEM BROCCOLI (N)	5
Chilli and pomegranate dressing & almond flakes	
RICE	4
BULGUR	4
CHIPS	4
HOMEMADE YOGHURT	4
ONION SALAD	4
GRILLED ONIONS	4
SAUTEED MUSHROOMS	4
SPICY SAUTEED POTATOES	5

“Please let us know if you have any Allergy or Dietary requirements. However we are unable to guarantee no cross contamination.”
“An optional gratuity 12.5% will be added to the total bill and shared by the whole team”

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Loving Flavors,
STONECAVE
Mediterranean Feeling