BRUNCH MENU

Served between 11:00am - 16:00pm

BULGUR CHIPS

HOMEMADE YOGHURT GRILLED ONIONS

BKEAKFAS I	
MEDITERRANEAN BREAKFAST	12
Free range fried eggs, olives, feta cheese, grilled Turki	ish
sausage, mucver, rocket salad, sliced tomatoes,	
cucumbers, butter, jam, honey, homemade yoghurt & za'atar spiced Turkish bread	
HEALTHY LUNCH (MEZE FOR 1)	12
Hummus, cacik, shakshuka, falafel, borek, mucver,	
tabbouleh, halloumi served with Turkish bread	
MENEMEN	9
Served with Turkish bread & rocket salad	
Add Toppings (£2 per topping) Baby spinach, mushrooms, cheddar cheese, halloumi,	
Turkish beef sausage	
SOUPS	
LENTIL SOUP	8
Homemade lentil soup, served with olives, pickles &	O
Turkish Bread	
CHICKEN SOUP	8
Homemade chicken and vegetable soup, served with	
olives, pickles & Turkish bread	
OPEN WRAPS	
LAMB KOFTE	13
Za'atar spiced lamb kofte on skewer, homemade cacik,	
pickled chillies & house slaw served on a flatbread	
CHICKEN SHISH	13
Marinated chicken cubes on skewer, hummus, pickled chillies, house slaw, garlic mayo & sumac served on	
flatbread	
GRILLED SEA BASS	14
Homemade cacik, tabbouleh, house slaw & lemon serve	ed
on a flatbread	10
HUMMUS & FALAFEL	12
Homemade falafel, hummus, house slaw, pickles & tahi cream served on a flatbread	ni
HALLOUMI SALAD	12
Grilled halloumi, hummus, house slaw, pickles & tahini	
cream served on a flatbread	
PASTA	
LAMB MANTI	13
Crispy Turkish dumplings in warm yoghurt sauce, parsley	
smoked oil	
PENNE ARRABBIATA	12
Penne in fresh tomato sauce with garlic, fresh red chillies	. &
fresh basil topped with parmesan	10
PENNE POLLO Penne in a creamy sauce with parmesan cheese, chicken,	13
mushroom, garlic & pesto	
CHILLI SEAFOOD TAGLIATELLE	15
Fresh pasta with mixed seafood, chilli Aleppo pepper & b	utter
sauce, herbs & spices, garlic, olive oil & parmesan	
SIDES	
TENDERSTEM BROCCOLI	6
RICE	6 15

LUNCH MENU

STARTER

HUMMUS (Ve)

Creamy chickpeas, tahini, lemon juice and garlic

CACIK (V)

Cucumber, fresh mint, dill, garlic in creamy yogurt

SHAKSHOUKA (Ve)

Aubergine, tomato, potato, red & green peppers with tomato sauce

BABAGANOUSH (V)

Grilled aubergine, garlic yogurt, tahini, dill, lemon and olive oil

TABBOULEH (Ve)

A refreshing parsley salad with mint, bulgur, tomato, and spring onions

FALAFEL (Ve)

With tahini cream and pickled red onions

SUCUK

Grilled Turkish sausage (beef)

BOREK (V)

Spinach and feta cheese filo parcels, sweet chilli sauce

SOUPS (Chicken or Lentil)

Homemade soups, served with olives, pickes & Turkish bread

MAIN COURSES

Choose 1 option below

LAMB KOFTE

Skewer of chargrilled spicy minced lamb served with rice & salad

CHICKEN SHISH

Skewer of chargrilled chicken cubes served with rice & salad

CHICKEN CHOPS

Chargrilled spicy chicken thigh served with rice & salad

GRILLED MEATBALLS

Minced lamb with onions, parsley and bread, with rice & salad

CHICKEN WINGS

Chargrilled chicken wings served with rice & salad

SALMON

Chargrilled salmon Served with rice and salad

SEABASS FILLET

Chargrilled sea bass fillet served with rice and salad

MOUSSAKKA (Veggie)

Grandma's recipe with veggies, topped with bechamel sauce served with rice & salad

TURLU TAVA (V)

Aubergine, tomato, potato, red & green peppers with tomato sauce served with homemade yoghurt & rice

FALAFFI

Falafel served with humus and mixed salad

PENNE ARRABBIATA

Penne in fresh tomato sauce with garlic, fresh red chillies & fresh basil topped with parmesan

HOMEMADE DESSERTS

BAKLAVA SUTLAC CHOCOLATE BROWNIE

2 Course £12.95pp / 3 Course £14.95pp