

MEZE PLATE

MIXED MEZE FOR 2 (HOT & COLD) (V) 29
Hummus, Babaganoush, Cacik, Beetroot tarator, Shakshouka, Tabbouleh, Borek, Falafel, Halloumi & Mucver

COLD STARTERS

MIXED COLD MEZE 16
Hummus, Cacik, Shakshouka, Tabbouleh, Babaganoush, Beetroot tarator

GREEN OLIVES (Ve) 6,5
Marinated green olives

HUMMUS (Ve) 7
Creamy chickpea puree, tahini, lemon juice and garlic

CACIK (V) 7
Cucumber, fresh mint, dill, garlic in a creamy yogurt sauce

BEETROOT TARATOR 7,5
Grated beetroots, yoghurt, mayonnaise & garlic topped walnuts with olive oil

SHAKSHOUKA (Ve) 8
Aubergines, tomatoes, potatoes, red & green peppers with tomato sauce

BABAGANOUSH (V) 8
Grilled aubergines, garlic yogurt, tahini, dill, lemon juice

TABBOULEH (Ve) 8
A refreshing parsley salad with, bulgur, tomato, spring&red onions, pomegranate topped with olive oil

TARAMA 7
Freshly prepared whipped cod roe

HOT STARTERS

MIXED HOT MEZE 18
Halloumi, Borek, Falafel, Sucuk, Mucver

BOREK (V) 9
Spinach, feta cheese, filo pastry, served with sweet chill

HOMEMAMDE SOUPS (Chicken or Lentil) 8
Homemade soups, served with olives

TURKISH SAUSAGE (SUCUK) 9
Grilled Turkish sausage (beef)

CRISPY CALAMARI 10
Freshly prepared Crispy squid served with tartare sauce

WHITE BAIT 9
Deep fried flour coated white bait served with tartare sauce

PAN FRIED CHICKEN LIVER 9
Served with sumac & onion salad

SPICY CHICKEN WINGS 9
Chargrilled marinated spicy chicken wings

FALAFEL (Ve) 9
Homemade Falafel served with hummus

MUCVER (V) 9
Crispy courgette fritters served with yoghurt labneh

ROASTING HUMMUS with LAMB 10
Roasted diced lamb with herbs & spices served on hummus with pine nuts

PAN FRIED KING PRAWNS 10
Pan fried with tomato, white wine, garlic, lemon juice & butter

GRILLED PRAWNS 12
Miso, Aleppo chilli & lime butter served with sweet chilli

CHEESE SELECTIONS

HALLOUMI 8
Grilled halloumi steak, za'atar & honey dressing

HALLOUMI WITH MUSHROOM 10
Pan fried mushrooms and halloumi cooked with garlic & herbs

HONEY GOAT CHEESE (V)(N) 9
Oven roasted beetroots, balsamic honey&walnut

CRISPY PEYNIR & HONEY 9
Crispy Turkish feta cheese, sweet chilli & honey dressing

FROM THE GRILL

All the kebab dishes served with bread, grilled tomato, peppers, onions and mixed salad & rice

SPECIAL MIXED KEBAB 32
Chargrilled lamb, chicken, Adana kofte, chicken wings & lamb ribs

MIXED KEBAB 27
Chargrilled lamb, chicken and adana kofte

MIXED SHISH 24
Choice of two skewers, lamb shish, chicken shish or adana

CHICKEN KOFTE 18
Chargrilled minced chicken, red peppers, parsley & garlic

CHICKEN WINGS 19
Chargrilled chicken wings

GRILLED MEATBALLS 19
Minced lamb with onions, parsley and bread

CHICKEN SHISH KEBAB 20
Chargrilled chicken cubes

CHICKEN CHOPS 20
Marinated spicy Chargrilled chicken thighs

ADANA (KOFTE) KEBAB 20
Chargrilled minced lamb herbs & spice

LAMB RIBS 24
Chargrilled tender lamb ribs

LAMB SHISH KEBAB 25
Chargrilled lamb middle neck cubes

LAMB CHOPS 26
Chargrilled tender lamb chops

VEGGIE SHAWARMA (V) 21
Mushrooms, aubergines, beetroots, onions shawarma with aleppo sauce

HALLOUMI KEBAB (V) 23
Chargrilled mixed vegetables, Aleppo sauce topped with halloumi

YOGHURT DISHES

ISKENDER KEBAB (Chicken or Adana Kofte) 22/23
Chargrilled chicken cubes or adana lamb kofte, garlic yoghurt with bread, tomato & butter sauce

SARMA BEYTI (Choice of Chicken or Lamb) 23/24
Chargrilled spicy minced chicken or lamb, red peppers, parsley, garlic, wrapped in lawash bread & tomato sauce served with yoghurt & bulgur

CHICKEN SHISH WITH YOGHURT 24
Chicken shish placed on diced bread with yoghurt, topped with tomato sauce & melted butter

LAMB SHISH WITH YOGHURT 27
Chargrilled lamb middle neck cubes placed on diced bread with yoghurt, topped with tomato sauce & melted butter

MIXED KEBAB WITH YOGURT 27
Lamb, chicken shish & Adana kofte placed on diced bread with yoghurt, topped with tomato sauce & melted butter

MEDITERRANEAN PLATES

LAMB MUSAKKA 21
Grandma's recipe with minced lamb or veggies, topped with bechamel sauce served with rice

HUNKAR BEGENDI 22
Traditional Ottoman dish of gently stewed spiced lamb, presented on a bed of smoked smashed aubergine served with rice

SAC TAVA (Choice of Chicken or Lamb) 22/24
Small cubes of chicken or lamb stir fried in spicy tomato sauce, green peppers, onions, herbs, garlic served in a traditional pan with rice

LAMB TAGINE (N) 24
Slow cooked lamb neck fillet, onions, cinnamon, plum, apricot, almond served with bulgur

LAMB SHANK (KLEFTIKO) 22
Slow cooked lamb shoulder, tomatoes, onions, oregano juice & roasted potatoes, carrots & mushroom served with bulgur

VEGETERIAN

VEGIE MUSAKKA 19
Grandma's recipe with mixed veggies, topped with bechamel sauce served with rice

TURLU TAVA (V) (Ve) 18
Aubergines, potatoes, garlic, red & green peppers, in tomato sauce topped with yoghurt served with rice

STUFFED AUBERGINES (V) 18
Aubergine delicately fried and stuffed with peppers, mushrooms, onions served with yoghurt and rice

FALAFEL (Ve) 18
Homemade Falafel served with hummus and salad

MUCVER (V) 18
Crispy courgette fritters served with yoghurt labneh and salad

SEAFOOD

GRILLED SALMON 24
2 pieces grilled salmon, Sautéed spinach, grilled tenderstem broccoli, lemon beurre blanc & parsley oil served with basmati rice & mixed salad

SEA BASS FILLET 25
Confit garlic labneh with sumac & onion salad, burnt lime & parsley oil served with basmati rice & mixed salad

GRILLED KING PRAWNS 25
King prawn, Miso, aleppo chilli & lime butter with sweet chilli served with basmati rice & mixed salad

GRILLED FISH KEBAB 27
Salmon, sea bass fillet & king prawns, served with burntlime, grilled tenderstem broccoli, sautéed spinach with lemon beurre blanc & parsley oil served with basmati rice & mixed salad

CRISPY CALAMARI 22
Freshly prepared Crispy squid served with tartare sauce, chips and salad

SALAD

HOUSE SALAD 6
Carrots, red cabbage, lettuce & leaves

SHEPHERD'S SALAD 8
Tomatoes, cucumber, onions, green peppers, greek & fresh mint

GREEK SALAD 9
Tomatoes, cucumbers, onions, mixed peppers, parsley, fresh mint with feta cheese & olives

SIDES

VEG STICKS 4

CHIPS 4,5

HOMEMADE YOGHURT 4,5

RICE 5

BULGUR WHEAT 5

TENDERSTEM BROCCOLI (N) 6

GRILLED ONIONS 6

KIDS MEAL

KIDS CHICKEN SHISH 12
Grilled chicken shish served with chips

KIDS CHICKEN WINGS 12
Grilled chicken wings served with chips

GRILLED MEATBALLS (INEGOL KOFTE) 11
Minced lamb with onions, parsley and bread served with chips

PLATTERS

CHEFS SPECIAL FOR 2

Lamb shish, chicken shish, meat balls, lamb ribs, chicken wings, skewer lamb kofte, skewer chicken kofte, served with rice, bulgur & salad

£52
Additional £24 per person

FAMILY PLATTER FOR 4

Mixed cold meze (hummus, cacik, shakshouka, tabbouleh, beetroot tarator & babaganoush) Lamb shish, chicken shish, lamb kofte, chicken kofte, chicken wings, chicken chops, lamb ribs, meat balls served with rice, bulgur & salad

£110
Additional £25 per person

CHICKEN PLATTER FOR 3

Chicken shish, chicken kofte, chicken wings, spicy chicken chops, served with rice, bulgur & salad

£62
Additional £19 per person

BRUNCH MENU

Served between 11:00am - 16:00pm

BREAKFAST

MEDITERRANEAN BREAKFAST 14
Free range fried eggs, olives, feta cheese, grilled Turkish sausage, grilled Halloumi, mucver, rocket salad, sliced tomatoes, cucumbers, butter, jam, honey, homemade yoghurt & Turkish bread

HEALTHY LUNCH (MEZE FOR 1) 14
Hummus, cacik, shakshuka, tabbouleh, falafel, borek, mucver, halloumi

MENEMEN 10
Traditional Turkish dish with eggs, tomatoes and green peppers.

Add Toppings (£2 per topping) : Baby spinach, mushroom, hellumi, cheddar cheese, Turkish beef sausage

SOUPS

LENTIL SOUP 8
Homemade lentil soup, served with olives

CHICKEN SOUP 8
Homemade chicken and vegetable soup, served with olives

WRAPS

Served with choice of salad and chips

CHICKEN SHISH 12
Chargrilled chicken cubes

LAMB KOFTE 12
Chargrilled spicy minced lamb

HALLOUMI 11
Greek Style Grilled halloumi

FALAFEL 11
Homemade Falafel served with hummus

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LUNCH MENU

STARTER

Choose 1 option below

HUMMUS (Ve)
Creamy chickpeas pure, 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 and lemon juice

TABBOULEH (Ve)
A refreshing parsley salad, bulgur, tomato, spring and red onions, pomegranate topped with olive oil

FALAFEL (Ve)
Homemade Falafel served with hummus

SUCUK
Grilled Turkish sausage (beef)

BOREK (V)
Spinach, feta cheese filo pastry, served with sweet chilli

SOUPS (Chicken or Lentil)
Homemade soups, served with olives and pickled peppers

MAIN COURSES

Choose 1 option below

LAMB KOFTE
Skewer of chargrilled 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

FALAFEL
Falafel served with humus and mixed salad

HOMEMADE DESERTS

Choose 1 option below

BAKLAVA
SUTLAC
CHOCOLATE BROWNIE

2 COURSE £14.95PP
3 COURSE £16.95PP

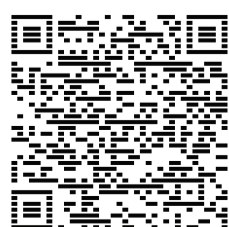
WEEKEND SPECIAL TRADITIONAL TURKISH BREAKFAST SPREAD

Scramble egg, halloumi, turkish spicy sausages(sucuk), poultry sausage, homemade yogurt, chesse platter, tomato, cucumber, honey, tahini & grape molasses, jam, nutella, homamade butter, chips, green and black olives, filo pastry, mixed fried plate, homamade cream, simit, mucver, served with Turkish Tea

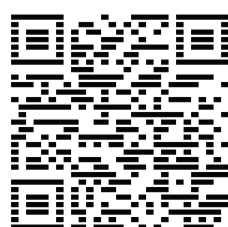
£39 FOR 2

Additional person £19.50

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