

## CHEESE SELECTIONS

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

## SOUPS

- LENTIL SOUP** 8  
Homemade lentil soup, served with olives
- CHICKEN SOUP** 8  
Homemade chicken and vegetable soup, served with olives

## WRAPS

	<u>SML</u>	<u>LRG</u>
<b>HALLOUMI</b>	10	12
<b>FALAFEL</b>	10	12
<b>CHICKEN SHISH</b>	12	14
<b>CHICKEN KOFTE</b>	12	14
<b>LAMB KOFTE</b>	12	14
<b>LAMB SHISH</b>	14	16

## SALAD

- HOUSE SALAD** 5  
Carrots, red cabbage, lettuce & leaves
- SHEPHERD'S SALAD** 7  
Tomatoes, cucumber, onions, green peppers, parsley & fresh mint
- GREEK SALAD** 8  
Tomatoes, cucumbers, onions, mixed peppers, parsley, fresh mint with feta cheese & olives

## SIDES

- RICE** 4
- BULGUR WHEAT** 4
- CHIPS** 4
- HOMEMADE YOGHURT** 4
- VEG STICKS** 4
- GRILLED ONIONS** 5
- TENDERSTEM BROCCOLI (N)** 5  
Chilli and pomegranate dressing & almond flakes

## KIDS MEAL

- KIDS CHICKEN SHISH** 11  
Grilled chicken shish served with chips
- KIDS CHICKEN WINGS** 11  
Grilled chicken wings served with chips
- GRILLED MEATBALLS (INEGOL KOFTE)** 10  
Minced lamb with onions, parsley and bread served with chips

## PLATTERS

- CHEFS SPECIAL FOR 2** 8
- Lamb shish, chicken shish, meat balls, lamb ribs, chicken wings, skewer lamb kofte, skewer chicken kofte, served with rice, bulgur & salad
- £47  
Additional £24 per person

- CHICKEN PLATTER FOR 2/3** 8
- Chicken shish, chicken kofte, chicken wings, spicy chicken chops, served with rice, bulgur & salad
- £57  
Additional £24 per person

- FAMILY PLATTER FOR 4** 5
- 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
- £105  
Additional £25 per person

## DESSERTS

- SUTLAC (N)** 5  
Homemade traditional rice pudding topped with Pistachio
- BAKLAVA (N)** 6  
Filo pastry layered with pistachio, syrup
- CHOCOLATE BROWNIE** 7  
Warm chocolate brownie served with vanilla ice cream



## TAKE AWAY MENU



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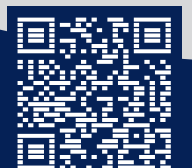
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## **SMALL PLATES / SHARINGS**

<b>MIXED MEZE FOR 2 (HOT &amp; COLD) (V)</b> Hummus, Babaganoush, Cacik, beetroot tarator, Shakshouka, Tabbouleh, Borek, Falafel, Halloumi & Mucver	<b>28</b>
<b>MIXED HOT MEZE</b> Halloumi, Borek, Falafel, Sucuk, Mucver	<b>17</b>
<b>MIXED COLD MEZE</b> Hummus, Cacik, Shakshouka, Tabbouleh, Babaganoush, Beetroot tarator	<b>15</b>
<b>GREEN OLIVES (Ve)</b> Marinated green olives	<b>6</b>
<b>HUMMUS (Ve)</b> Creamy chickpea puree, tahini, lemon juice and garlic	<b>6,5</b>
<b>CACIK (V)</b> Cucumber, fresh mint, dill, garlic in a creamy yogurt sauce	<b>6,5</b>
<b>SHAKSHOUKA (Ve)</b> Aubergines, tomatoes, potatoes, red & green peppers with tomato sauce	<b>7</b>
<b>BABAGANOUSH (V)</b> Grilled aubergines, garlic yogurt, tahini, dill, lemon & olive oil	<b>7</b>
<b>TABBOULEH (Ve)</b> A refreshing parsley salad with, bulgur, tomato, spring&red onions, pomegranate topped with olive oil	<b>7</b>
<b>TARAMA</b> Freshly prepared whipped cod roe	<b>7</b>
<b>BEETROOT TARATOR</b> Grated beetroots, yoghurt, mayonnaise & garlic topped with walnuts and olive oil	<b>7</b>
<b>GRILLED PRAWNS</b> Miso, Aleppo chilli & lime butter served with sweet chilli	<b>12</b>
<b>WHITE BAIT</b> Deep fried flour coated white bait served with tartare sauce	<b>9</b>
<b>CRISPY CALAMARI</b> Freshly prepared Crispy squid served with tartare sauce	<b>9</b>
<b>PAN FRIED KING PRAWNS</b> Pan fried with tomato, white wine, garlic, lemon juice & butter	<b>9</b>
<b>PAN FRIED CHICKEN LIVER</b> Served with sumac & onion salad	<b>8</b>
<b>SPICY CHICKEN WINGS</b> Chargrilled marinated spicy chicken wings	<b>8</b>
<b>ROASTING HUMMUS with LAMB</b> Roasted diced lamb with herbs & spices served on hummus with pine nuts	<b>9</b>
<b>TURKISH SAUSAGE (SUCUK)</b> Grilled Turkish sausage (beef)	<b>8</b>
<b>FALAFEL (Ve)</b> Homemade Falafel served with hummus	<b>8</b>
<b>MUCVER (V)</b> Crispy courgette fritters served with yoghurt labneh	<b>8</b>
<b>BOREK (V)</b> Spinach and feta cheese filo parcels, sweet chilli sauce	<b>8</b>

## **FROM THE GRILL**

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

<b>SPECIAL MIXED KEBAB</b> Chargrilled lamb, chicken, Adana kofte chicken wings & lamb ribs	<b>30</b>
<b>MIXED KEBAB</b> Chargrilled lamb, chicken and adana kofte	<b>25</b>
<b>MIXED SHISH</b> Choice of two skewers, lamb shish, chicken shish or adana	<b>23</b>
<b>CHICKEN KOFTE</b> Chargrilled minced chicken, red peppers, parsley & garlic	<b>17</b>
<b>CHICKEN WINGS</b> Chargrilled chicken wings	<b>17</b>
<b>GRILLED MEATBALLS</b> Minced lamb with onions, parsley and bread	<b>17</b>
<b>CHICKEN SHISH KEBAB</b> Chargrilled chicken cubes	<b>19</b>
<b>CHICKEN CHOPS</b> Chargrilled chicken thighs marinated with herbs and spices	<b>19</b>
<b>ADANA (KOFTE) KEBAB</b> Chargrilled spicy minced lamb	<b>19</b>
<b>LAMB RIBS</b> Chargrilled tender lamb ribs	<b>22</b>
<b>LAMB SHISH KEBAB</b> Chargrilled lamb middle neck cubes	<b>24</b>
<b>LAMB CHOPS</b> Chargrilled tender lamb chops	<b>24</b>
<b>VEGGIE SHAWARMA (V)</b> Mushrooms, aubergines, beetroots, onions shawarma with aleppo sauce	<b>19</b>
<b>HALLOUMI KEBAB (V)</b> Chargrilled mixed vegetables, Aleppo sauce topped with halloumi	<b>21</b>
<b>YOGHURT DISHES</b>	
<b>ISKENDER KEBAB (Chicken or Adana Kofte)</b>	<b>20/21</b>
Chargrilled chicken cubes or adana lamb kofte, garlic yoghurt with bread, tomato & butter sauce	
<b>SARMA BEYTI (Choice of Chicken or Lamb)</b>	<b>21/22</b>
Chargrilled spicy minced chicken or lamb, red peppers, parsley, garlic, wrapped in lawash bread & tomato sauce served with yoghurt & bulgur	
<b>CHICKEN SHISH WITH YOGHURT</b>	<b>22</b>
Chicken shish placed on diced bread with yoghurt, topped with tomato sauce & melted butter	
<b>LAMB SHISH WITH YOGHURT</b>	<b>25</b>
Chargrilled lamb middle neck cubes placed on diced bread with yoghurt, topped with tomato sauce & melted butter	
<b>MIXED KEBAB WITH YOGURT</b>	<b>25</b>
Lamb, chicken shish & Adana kofte placed on diced bread with yoghurt, topped with tomato sauce & melted butter	

## **MEDITERRANEAN PLATES**

<b>LAMB MUSAKKA</b> Grandma's recipe with minced lamb or veggies, topped with bechamel sauce served with rice	<b>19</b>
<b>HUNKAR BEGENDI</b> Traditional Ottoman dish of gently stewed spiced lamb, presented on a bed of smoked smashed aubergine served with rice	<b>19</b>
<b>SAC TAVA (Choice of Chicken or Lamb)</b>	<b>20/21</b>
Small cubes of chicken or lamb stir fried in spicy tomato sauce, green peppers, onions, herbs, garlic served in a traditional pan with rice	
<b>LAMB TAGINE (N)</b>	<b>22</b>
Slow cooked lamb neck fillet, onions, cinnamon, plum, apricot, almond served with bulgur	
<b>LAMB SHANK (KLEFTIKO)</b>	<b>20</b>
Slow cooked lamb shoulder, tomatoes, onions, oregano juice & roasted potatoes, carrots & mushroom served with bulgur	

## **VEGETERIAN**

<b>VEGIE MUSAKKA</b> Grandma's recipe with mixed veggies, topped with bechamel sauce served with rice	<b>18</b>
<b>TURLU TAVA (V) (Ve)</b> Aubergines, potatoes, garlic, red & green peppers, in tomato sauce topped with yoghurt served with rice	<b>17</b>
<b>STUFFED AUBERGINES (V)</b> Aubergine delicately fried and stuffed with peppers, mushrooms, onions served with yoghurt and rice	<b>17</b>
<b>FALAFEL (Ve)</b> Homemade Falafel served with hummus and salad	<b>17</b>
<b>MUCVER (V)</b> Crispy courgette fritters served with yoghurt labneh and salad	<b>17</b>

## **SEAFOOD**

All seafood dishes served with basmati rice & mixed salad

<b>GRILLED SALMON</b> 2 pieces grilled salmon, Sautéed spinach, grilled tenderstem broccoli, lemon beurre blanc & parsley oil	<b>22</b>
<b>SEA BASS FILLET</b> Confit garlic labneh with burnt lime & parsley oil	<b>23</b>
<b>GRILLED BUTTERFLY KING PRAWNS</b> King prawn, Miso, aleppo chilli & lime butter with sweet chilli	<b>23</b>
<b>GRILLED FISH KEBAB</b> Salmon, sea bass fillet & king prawns, served with burntlime, grilled tenderstem broccoli and sauteed spinach	<b>25</b>
<b>CRISPY CALAMARI WITH CHIPS</b> Freshly prepared Crispy squid served with tartare sauce, chips and salad	<b>20</b>