

## STARTER

Small plates to stimulate the appetite - also great for sharing

### COLD

|                                            |            |
|--------------------------------------------|------------|
| <b>Olives</b> <b>V VG GF</b>               | <b>6.5</b> |
| <b>Hummus</b> <b>V VG GF</b>               | <b>7</b>   |
| Chickpea puree and tahini                  |            |
| <b>Soslu Patlican</b> <b>V VG GF</b>       | <b>7</b>   |
| Fried aubergines, onions, tomato sauce     |            |
| <b>Baba Ganoush</b> <b>V GF</b>            | <b>7</b>   |
| Grilled aubergines, garlic, tahini, yogurt |            |
| <b>Tarama</b>                              | <b>7</b>   |
| Cured roe of cod                           |            |
| <b>Haydari</b> <b>V GF</b>                 | <b>7</b>   |
| Strained yogurt, dill, feta                |            |
| <b>Beetroot Tarator</b> <b>V GF</b>        | <b>7</b>   |
| Fresh beetroot, garlic, yogurt             |            |

NEW

|                                                                                |          |
|--------------------------------------------------------------------------------|----------|
| <b>Vine Leaves</b> <b>V</b>                                                    | <b>7</b> |
| Tender grape leaves wrapped around a delicate blend of rice, herbs, and spices |          |



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### HOT

|                                                                                               |             |
|-----------------------------------------------------------------------------------------------|-------------|
| <b>Hellim</b> <b>V GF</b>                                                                     | <b>8.5</b>  |
| Grilled halloumi cheese                                                                       |             |
| <b>Fried Calamari</b>                                                                         | <b>9.5</b>  |
| Coated with breadcrumbs, cream, egg, flour                                                    |             |
| <b>Sigara Böreği</b> <b>V</b>                                                                 | <b>8.5</b>  |
| Cigarette-shaped filo pastry filled with feta, mozzarella, parsley, Comes with Beetroot Sauce |             |
| <b>Garlic Prawns</b> <b>GF</b>                                                                | <b>11.5</b> |
| Pan-fried prawns, peppers, tomatoes                                                           |             |
| <b>Lamb Liver</b>                                                                             | <b>9</b>    |
| Pan-fried liver coated in flour with onions, parsley                                          |             |
| <b>Falafel</b> <b>V VG</b>                                                                    | <b>9</b>    |
| Homemade falafel with hummus                                                                  |             |
| <b>Hummus Kavurma</b> <b>N GF</b>                                                             | <b>10.5</b> |
| Hummus with pan fried tiny lamb cutlets, pine nuts                                            |             |
| <b>Beef Sausage</b> <b>GF</b>                                                                 | <b>8.5</b>  |
| Pan-fried Turkish beef sausage, Served with Hummus                                            |             |
| <b>Mantarli Hellim</b> <b>V GF</b>                                                            | <b>8.5</b>  |
| Pan-fried mushrooms, halloumi cheese, parsley                                                 |             |
| <b>Garlic Mushroom</b> <b>GF</b>                                                              | <b>8.5</b>  |
| Pan-fried mushroom with garlic and cheese                                                     |             |



2



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## FISH DISHES

All served with baby potatoes, salad & broccoli

|                                          |           |
|------------------------------------------|-----------|
| <b>Chargrilled Sea Bass</b> <b>GF</b>    | <b>25</b> |
| <b>Chargrilled King Prawns</b> <b>GF</b> | <b>27</b> |
| <b>Chargrilled Salmon</b> <b>GF</b>      | <b>26</b> |



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## TURKISH PIZZA

|                                                                     |           |
|---------------------------------------------------------------------|-----------|
| <b>Kasarli</b> <b>V</b>                                             | <b>17</b> |
| Tomato, pepper, mozzarella                                          |           |
| <b>Kusbasi</b>                                                      | <b>17</b> |
| Diced lamb, red and green peppers, mozzarella                       |           |
| <b>Kiy mali</b>                                                     | <b>17</b> |
| Seasoned minced lamb, tomato, green peppers, mozzarella             |           |
| <b>Sucuk</b>                                                        | <b>17</b> |
| Spicy beef sausage, red and green pepper, tomato, mozzarella        |           |
| <b>Vegetarian</b> <b>V</b>                                          | <b>17</b> |
| Mushroom, tomato, red and green peppers, onions, olives, mozzarella |           |
| <b>Hellim</b> <b>V</b>                                              | <b>17</b> |
| Halloumi, tomato, green pepper, olives, mozzarella                  |           |
| <b>Tavuk</b>                                                        | <b>17</b> |
| Chicken, red and green peppers, mozzarella                          |           |
| <b>Kavurmali</b>                                                    | <b>17</b> |
| Lamb cutlets, mozzarella                                            |           |
| <b>Ispanakli</b> <b>V</b>                                           | <b>17</b> |
| Spinach, feta, red peppers, onions, mozzarella                      |           |
| <b>Mixed</b>                                                        | <b>18</b> |
| Lamb, chicken, sucuk, green pepper, mozzarella                      |           |
| ADD EGG TO ANY PIDE 0.5                                             |           |



## FAMILY SHARING

### FAMILY BUNDLES

|                                                  |            |
|--------------------------------------------------|------------|
| • <b>Platter For Two + Cold Small Mixed Meze</b> | <b>58</b>  |
| • <b>Full Platter + Cold Small Mixed Meze</b>    | <b>95</b>  |
| • <b>Jumbo Platter + Cold Large Mixed Meze</b>   | <b>119</b> |

### 4 HOT MIXED MEZE 26

For 2-3 people to share

|                                |                                 |
|--------------------------------|---------------------------------|
| • <b>Hellim</b> <b>V GF</b>    | • <b>Beef Sausage</b> <b>GF</b> |
| • <b>Falafel</b> <b>V VG</b>   | • <b>Fried Calamari</b>         |
| • <b>Hummus</b> <b>V GF VG</b> | • <b>Sigara Böreği</b> <b>V</b> |

### COLD STARTER

**SMALL MIXED MEZE** 17.5

For 2-3 people to share

|                                        |                                   |
|----------------------------------------|-----------------------------------|
| • <b>Beetroot Tarator</b> <b>V GF</b>  | • <b>Haydari</b> <b>V GF</b>      |
| • <b>Soslu Patlican</b> <b>V GF VG</b> | • <b>Hummus</b> <b>V GF VG</b>    |
| • <b>Beetroot Tarator</b> <b>V GF</b>  | • <b>Baba Ganoush</b> <b>V GF</b> |

**LARGE MIXED MEZE** 21.5

For 4-5 people to share

|                                        |                                   |
|----------------------------------------|-----------------------------------|
| • <b>Tarama</b>                        | • <b>Haydari</b> <b>V GF</b>      |
| • <b>Soslu Patlican</b> <b>V GF VG</b> | • <b>Hummus</b> <b>V GF VG</b>    |
| • <b>Beetroot Tarator</b> <b>V GF</b>  | • <b>Baba Ganoush</b> <b>V GF</b> |

### FAMILY PLATTER

All served with rice & bulgur

|                                          |                        |
|------------------------------------------|------------------------|
| <b>PLATTER FOR 2</b> 46                  |                        |
| 2 people                                 |                        |
| • <b>Lamb Shish</b>                      | • <b>Chicken Shish</b> |
| • <b>2 Lamb Ribs and 2 Chicken Wings</b> | • <b>Adana Kebab</b>   |

|                          |                              |
|--------------------------|------------------------------|
| <b>FULL PLATTER</b> 83   |                              |
| 3-4 people               |                              |
| • <b>Lamb Shish</b>      | • <b>Chicken Shish</b>       |
| • <b>Adana Kebab</b>     | • <b>4 Lamb Ribs</b>         |
| • <b>8 Chicken Wings</b> | • <b>3 Izgara Lamb Köfte</b> |
| • <b>Chicken Köfte</b>   |                              |

|                              |                        |
|------------------------------|------------------------|
| <b>JUMBO PLATTER</b> 101     |                        |
| 4-5 people                   |                        |
| • <b>Lamb Shish</b>          | • <b>Chicken Shish</b> |
| • <b>Adana Kebab</b>         | • <b>7 Lamb Ribs</b>   |
| • <b>8 Chicken Wings</b>     | • <b>4 Lamb Chops</b>  |
| • <b>3 Izgara Lamb Kofte</b> | • <b>Chicken Köfte</b> |

|                           |                         |
|---------------------------|-------------------------|
| <b>CHICKEN PLATTER</b> 60 |                         |
| 3 people                  |                         |
| • <b>Chicken Wings</b>    | • <b>Chicken Shish</b>  |
| • <b>Chicken Köfte</b>    | • <b>Chicken Thighs</b> |



**Lahmacun 7.5**

Very thin traditional Turkish pizza covered with seasoned minced lamb and vegetables

## CHARCOAL

All served with rice  
Gluten free option available

|                                                                                                                      |
|----------------------------------------------------------------------------------------------------------------------|
| <b>9 Lamb Kleftiko</b> <b>***CHEF'S FAVOURITE***</b> <b>23</b>                                                       |
| Slow-cooked lamb shank marinated in Mediterranean herbs until tender, served with mashed potato, carrots, and celery |

|                                                                       |
|-----------------------------------------------------------------------|
| <b>Izgara Lamb Kofte</b> <b>4pcs</b> <b>20</b>                        |
| Fresh prime lamb, finely chopped and mixed with peppers & fresh herbs |

|                                                                |
|----------------------------------------------------------------|
| <b>Lamb Shish</b> <b>23</b>                                    |
| Lean and tender cubes of lamb skewered & grilled over charcoal |

|                                                           |
|-----------------------------------------------------------|
| <b>Chicken Shish</b> <b>20</b>                            |
| Lean chunks of chicken skewered and grilled over charcoal |

|                                                                |
|----------------------------------------------------------------|
| <b>11 Mixed Shish</b> <b>26</b>                                |
| A combination of 2:<br>Lamb shish, chicken shish, Adana Kofteh |

|                                                         |
|---------------------------------------------------------|
| <b>Adana Kebab</b> <b>20</b>                            |
| Seasoned minced lamb skewered and grilled over charcoal |

|                                                      |
|------------------------------------------------------|
| <b>Lamb Chops</b> <b>4pcs</b> <b>30</b>              |
| Tender lamb chops seasoned and grilled over charcoal |

|                                                                                                           |
|-----------------------------------------------------------------------------------------------------------|
| <b>Vegetarian Kebab</b> <b>V</b> <b>20</b>                                                                |
| Char-grilled aubergines, peppers, mushrooms, onion, courgette, tomato sauce, served with hummus or yogurt |

|                                        |
|----------------------------------------|
| <b>Vegan Kebab</b> <b>VG</b> <b>20</b> |
| As above. Served with hummus and salad |

|                                               |
|-----------------------------------------------|
| <b>Chicken Wings</b> <b>8pcs</b> <b>19</b>    |
| Marinated chicken wings grilled over charcoal |

|                                                |
|------------------------------------------------|
| <b>Chicken Thighs</b> <b>20</b>                |
| Marinated chicken thighs grilled over charcoal |

|                                          |
|------------------------------------------|
| <b>Lamb Ribs</b> <b>7pcs</b> <b>25</b>   |
| Seasoned lamb ribs grilled over charcoal |

|                                                            |
|------------------------------------------------------------|
| <b>NEW Chicken kofteh</b> <b>19</b>                        |
| Seasoned minced Chicken skewered and Grilled over charcoal |

|                                                     |
|-----------------------------------------------------|
| <b>NEW Mixed Chops</b> <b>29</b>                    |
| 4pcs Lamb ribs, 2pcs lamb chops grilled on charcoal |



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## SPECIALS

**Ali Nazik** **GF** **25**

Char-grilled aubergines, garlic, tahini, yogurt, lamb shish

**Mozzarella Chicken** **GF** **23**

Chicken thigh cooked slowly and grilled to perfection, oven baked with mozzarella cheese and butter

**Kizartma** **V** **19**

Fried aubergine, courgette, red and green peppers, carrots, potatoes, mushrooms, onions, served with garlic yoghurt and rice

**Falafel Dish** **V VG** **19**

Homemade falafel, baby potatoes, rice, hummus & salad

**Iskender With Chicken Shish** **25**

Chicken Shish skewer chopped on a bed of bread topped with tomato sauce and yoghurt then drizzled with butter

**Iskender With Lamb Shish** **25**

Lamb Shish skewer chopped on a bed of bread topped with tomato sauce and yoghurt then drizzled with butter

**Iskender With Kofte** **25**

Adana kebab chopped on a bed of bread topped with tomato sauce and yoghurt then drizzled with butter

**8 Sarma Lamb Beyti** **25**

Seasoned mince kebab grilled over charcoal, wrapped in lavash bread and mozzarella, topped with tomato sauce and butter, served with yogurt and bulgur

**Sarma Chicken Beyti** **25**

Seasoned mince kebab grilled over charcoal, wrapped in lavash bread and mozzarella, topped with tomato sauce and butter, served with yogurt and bulgur



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## SIDES

|                           |          |
|---------------------------|----------|
| <b>Chips</b>              | <b>5</b> |
| <b>Bulgur</b>             | <b>5</b> |
| <b>Curly Fries</b>        | <b>5</b> |
| <b>Mashed Potatoes</b>    | <b>5</b> |
| <b>Rice</b>               | <b>5</b> |
| <b>Barbecued Onions</b>   | <b>5</b> |
| <b>Baby Potatoes</b>      | <b>5</b> |
| <b>Broccoli</b>           | <b>5</b> |
| <b>Barbecue Mushroom</b>  | <b>5</b> |
| <b>Sweet Potato Fries</b> | <b>5</b> |

## KIDS MENU

|                                  |              |
|----------------------------------|--------------|
| <b>Chicken Breast With Chips</b> | <b>11.99</b> |
| <b>Chicken Nugget With Chips</b> | <b>9.50</b>  |
| <b>Fish Finger &amp; Chips</b>   | <b>9.50</b>  |

|                           |          |
|---------------------------|----------|
| <b>DRINK</b>              |          |
| <b>Ribena</b>             | <b>3</b> |
| Strawberry, black currant |          |

## SALAD

|                                                                                                        |
|--------------------------------------------------------------------------------------------------------|
| <b>Greek Salad</b> <b>V GF</b> <b>8</b>                                                                |
| Feta cheese, tomato, cucumber, red onion, red and green pepper, olive oil and pomegranate dressing     |
| <b>6 Halloumi Salad</b> <b>V GF</b> <b>16</b>                                                          |
| Grilled halloumi, avocado, cherry tomatoes, mixed leaves, beetroot, olive oil and pomegranate dressing |
| <b>Chicken &amp; Avocado Salad</b> <b>20</b>                                                           |
| Chicken breast, green salad, avocado & season sauce                                                    |



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**V Vegetarian** **VG Vegan** **GF Gluten free** **N Contains nuts.** Please let your server know if you have any allergies. Whilst all care is taken we cannot guarantee that items on this menu do not contain nuts or that meat or fish do not contain bones. Please consult your server for any information concerning allergies. Subject to status all major credit cards are accepted. A discretionary 10% service charge will be added to your bill

All prices are inclusive of VAT.