

COLD MEZZES

Served with homemade bread

HOUΜŪS - Hummus (V)	6.00
Crushed chickpeas, tahini, lemon juice, garlic and olive oil	
CUCUMBER YOGHURT DIP - Cacik (V)	6.00
Yoghurt with cucumber, garlic and mint	
BORANI	6.00
A smoked yoghurt mixed with red and green peppers, smoked paprika	
AVOCADO PRAWN COCKTAIL	8.00
Mixed green salad and rose maria sauce	
STUFFED VINE LEAVES - Yaprak Sarma (V) (N)	7.00
Rolled vine leaves filled with seasoned rice, pine kernels, sultanas	
SMOKED AUBERGINE - Kozde Patlican (V)	6.50
Grilled eggplant and red peppers, marinated with fresh parsley & garlic, balsamic vinegar, olive oil	
ATM - Avocado, Tomato, Mozzarella	7.50
Avocado, beef tomato, buffalo mozerella cheese	
FRIED AUBERGINE - Saksuka (V)	6.00
Pan fried aubergine, potatoes and peppers with special tomato sauce	
BEETROOT AND GOAT CHEESE	8.00
MIX MEZZE PLATTER (FOR 2) Selection of Chef's choice	16.00

HOT MEZZES

Served with homemade bread

SOUP - Corba Soup of the day	7.00
FALAFEL (V) Served with hummus	7.00
KIBBEH - <i>Icli Kofte</i>	8.50
Meatball covered with drummed wheat and stuffed with the finest herbs	
GRILLED HALLOUMI - Hellim (V)	7.00
Grilled halloumi cheese served with salad	
DEEP FRIED GOAT CHEESE (V)	7.50
Deep fried Panco goat cheese served with home made blueberry sauce	
SPICY TURKISH SAUSAGE - Sucuk	7.50
Grilled spicy beef sausage	
FETA CHEESE PASTRY - Sigara Boregi (V)	7.00
Light pastry filled with cheese and parsley	
CALAMARI - Kalamar	9.00
Fried calamari, squid with sweet chilli sauce	
KING PRAWNS - Karides	11.00
Pan fried king prawns with wine, tomato sauce & fresh garlic	
CHICKEN LIVER - Tavuk Ciger	7.00
Pan fried chicken liver served with onion and parsley	
MUSHROOMS - Taze Mantar	7.50
Creamy garlic button mushroom topped with cheese	
HUMMUS KAVURMA Pan fried lamb with hummus	8.50
CHICKEN WINGS - 4 Pieces	7.00
Marinated chicken wings cooked on the charcoal grill	
MIX MEZZE PLATTER (FOR 2)	19.00
Selection of hot mezese, sucuk, halloumi, falafel, sigara boregi and calamari	

MAINS

All served with rice or couscous and salad

CHICKEN SHISH - Tavuk Sis	19.00
Marinated chicken cubes grilled on the charcoal	
KOFTE KEBAB - Adana Kebab	18.00
Minced lamb with herbs and spices on skewer, grilled on the charcoal	
LAMB SHISH - Kuzu Sis	24.00
Marinated prime cut lamb cubes, grilled on the charcoal	
LAMB CHOPS - Pirzola	26.00
Grilled tender lamb chops seasoned with thyme	
CHICKEN WINGS - Tavuk Kanat	18.00
Marinated chicken wings cooked on the charcoal grill	
JUICY CHICKEN FILLET - Tavuk Izgara	17.00
Succulent chicken fillet cooked on the charcoal grill	
LAMB RIBS - Kuzu Kaburga	21.00
Succulent juicy lamb ribs served on the bone for full flavour	
MEDITERRANEAN KOFTE - Izgara Kofte	19.00
Minced lamb with herbs and spices grilled on the charcoal	
MIX SHISH - Karisik Sis	20.00
2 lamb cubes and 3 chicken cubes grilled on charcoal	

MIX GRILL	27.00
Lamb shish, chicken shish, kofte kebab and chicken wings	

STEAKS

Served with sautéed potatoes, mushroom and grilled tomato	
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GRILLED RIBEYE STEAK 250gr	32.00
YOGHURT DISHES	
All served on a bed of bread topped with yoghurt and homemade tomato sauce	
CHICKEN ISKENDER - Tavuk Iskender	21.00
KOFTE ISKENDER - <i>Kofte Iskender</i>	21.00
LAMB ISKENDER - Kuzu Iskender	24.00
LAMB SARMA BEYTI	21.00
Spicy minced lamb , wrapped in tortilla served with yoghurt and homemade tomato sauce	

FOOD ALLERGIES & INTOLERANCES:

Please speak to our staff about the ingredients in your meal when giving your order.

V = Vegetarian • N = Nuts. Any changes are chargeable as extra.

CHEF'S SPECIAL

BEEF GOULASH	20.00
Slow cooked tender beef with mushrooms, baby onions, carrots and gravy sauce served with mashed potatoes	
KLEFTIKO	21.00
Slow cooked lamb shank served with mashed potatoes and vegetables	
CHICKEN STEW - Tavuk Guvec	18.00
Chicken cubes cooked with peppers and tomatoes, cooked in claypot, served with rice or couscous	
LAMB CASSEROLE - Sac Kavurma	21.00
Finely diced lamb in a smoky flavour cooked with peppers, tomatoes, garlic blended and served in a traditional pot. One of the specialties of South East region of Turkey, served with rice or couscous	
CREAMY CHICKEN - Kremali Tavuk	18.50
Pan fried chicken breast with mushroom, mixed pepper, fresh garlic, white wine and cream sauce, served with rice or couscous	
MEAT MUSSAKA	18.50
Layered casserole dish made with minced meat & vegetables topped with béchamel sauce, served with rice or couscous	

PASTAS

SEAFOOD LINGUINE WITH CHILLI AND GARLIC	19.00
Sea bass, salmon, tiger prawn, Shetland mussels, tomato sauce and Milano shaved parmesan	
BOLOGNESE LINGUINE	17.50
Bolognese ragu with linguine pasta, garlic, parsley and Milano shaved parmesan	
CHICKEN TAGLIATELLE	17.50
Char-grilled chicken fillets with creamy sauce and Milano shaved parmesan	
VEGETARIAN LINGUINE	16.00
Linguine with mixed vegetable, homemade pesto, tomato sauce, grilled halloumi cheese with fresh basil leaves and Milano shaved parmesan	

SEAFOOD

SEA BASS - Levrek	22.00
Fillet sea bass seasoned, cooked on the grill and served with mixed vegetables	
TIGER PRAWN - Karides	25.00
Tiger jumbo prawn served with cherry tomatoes, garlic butter and served with rice	
GRILLED SALMON - Izgara Somon	21.00
Fillet salmon seasoned, cooked on the grill and served with mixed vegetables	
MIXED FISH GRILL - Karisik Izgara Balik	26.50
Salmon, fillet sea bass and king prawn with mixed vegetables	

VEGETARIAN DISHES

All served with rice or couscous

IMAM BAYILDI	16.00
Aubergines stuffed with tomato, peppers, mozzarella cheese and parsley	
VEGETARIAN MUSSAKA - Sebzeli Musakka	17.00
Layers of aubergines, courgette and potatoes topped with cheese	
VEGETARIAN KEBAB - Sebzeli Kebab	16.00
A medley of fresh vegetables cooked on the pan fried with homemade tomato sauce	

SALADS

HALLOUMI & AVOCADO SALAD	16.00
Mix leaf salad with cherry tomatoes and dressing	
GRILLED CHICKEN SALAD	17.00
Rainbow sultana with wheat , walnuts, avocado, lettuce, cucumber and onion crutons	

SALMON OR SEABASS SALAD	20.00
Grilled salmon or seabass with rainbow sultanas, broccoli, avocado, roasted red pepper and crispy chickpeas	

FALAFEL & HALLOUMI SALAD	14.00
Served with green leaf, hummus, avocado and dressing	

SIDES

SHEPHERD'S SALAD	6.00
Tomato, cucumber, parsley and onion salad. Dressed with olive oil and sumac	
MARINATED OLIVES	6.00
RICE	4.50
COUSCOUS	4.50
CHIPS	5.00
SAUTEED NEW POTATOES	5.00
GRILLED ASPARAGUS	8.00
MASH POTATO	5.00
GARLIC MUSHROOM	5.00
CHARGRILLED ONION	3.50
MEM'S SALAD	6.00
HOME-MADE BREAD	2.00



BOOKINGS: £10 per person deposit is required and will be deducted from your bill