

Your first serving of bread, chili, and garlic is complimentary. Additional portions will be charged at the prices listed on the menu.

COLD MEZZES

Served with homemade bread

MARINATED OLIVES 6.50

HALLOUMI WITH SUNDRIED TOMATO AND WALNUT (V) (D) (N) 9.50  
Golden pan-seared halloumi combined with sundried tomatoes and toasted walnuts, set on a delicate garlic and dill yoghurt

GREEN APPLE AND CAPER POTATOE SALAD (VE) (V) (GF) (MU) 8.50  
Tender baby potatoes tossed with crisp green apple, capers, fresh dill, lightly dressed in a Dijon mustard & lemon vinaigrette

HOUMUS - Hummus (VE) (SE) (GF) 7.00  
Crushed chickpeas, tahini, lemon juice, garlic and olive oil

SHEPPEY MARINA (GF) (F) 11.50  
Line-caught sea bass gently cured with yuzu citrus and olive oil, complemented by red onion, fresh herbs and finished with aromatic basil oil

QUINOA BEETROOT TARTARE (V) (D) (GF) 10.50  
Stacked with diced roast beetroot, quinoa, red onion, feta cheese, parsley seasoned delicately It makes for a colourful & satisfying dish

CUCUMBER YOGHURT DIP - Cacik (V) (D) (GF) 6.50  
Yoghurt with cucumber, garlic and mint

MEXICAN TARATOR (V) (D) (GF) 7.50  
A smoked yoghurt mixed with red & green peppers, smoked paprika

AVOCADO SALSA PRAWN COCKTAIL (V) (D) (GF) 10.50  
Succulent king prawns layered over fresh lime avocado salsa, baby leaves and our signature lightly smoked cocktail sauce. A modern twist on the classic prawn cocktail.

STUFFED VINE LEAVES - Yaprak Sarma (VE) (V) (N) (DR) 7.00  
Rolled vine leaves filled with seasoned rice, pine kernels, sultanas

ATM - Avocado, Tomato, Mozarella (V) (GF) 9.50  
Avocado, beef tomato, buffalo mozerella cheese

AUBERGINE RATATULE - Saksuka (V) (VE) (GF) (DF) 7.00  
Pan fried aubergine, potatoes & peppers with special tomato sauce

MIX GOLD MEZZE PLATTER (FOR 2) 19.50  
Selection of Chef's choice

HOT MEZZES

Served with homemade bread

SOUP - Corba Soup of the day 8.50

MEM'S SIGNATURE KING PRAWNS - Karides (CR) (D) 13.00  
Hand-selected king prawns gently baked in a vibrant tomato, garlic and chilli sauce, crowned with crumbled feta & aromatic herbs

CREAMED MARLBOROUGH MUSSELS (M) (D) 11.00  
Premium Marlborough mussels poached in aromatic white wine, enriched with silky garlic cream and brightened with fresh dill

BETROOT AND MANGO KING PRAWN DUO (C) (R) 12.50  
Two contrasting king prawn creations — crispy beetroot crust and sweet mango chilli glaze, served with sweet lime chilli sauce

GRILLED HALLOUMI - Hellim (V) (D) 8.50  
Grilled halloumi cheese served with salad

DEEP FRIED GOAT CHEESE (V) (G) 9.50  
Deep fried Panco goat cheese served with home made blueberry sauce

SPICY TURKISH SAUSAGE - Sucuk (SU) 8.50  
Grilled spicy beef sausage

FETA CHEESE PASTRY - Sigara Boregi (V) (G) (D) 8.50  
Light pastry filled with cheese and parsley

CALAMARI - Kalamar (G) (MO) 11.50  
Fried calamari, squid with sweet chilli sauce

MUSHROOMS - Taze Mantar (V) (D) 9.50  
Creamy garlic button mushroom topped with cheese

HUMMUS KAVURMA (SE) 9.50  
Pan fried lamb with hummus

CHICKEN WINGS - 4 Pieces (D) (GF) 8.50  
Marinated chicken wings cooked on the charcoal grill

MIX HOT MEZZE PLATTER (FOR 2) 25.50  
Selection of hot mezes; sucuk, halloumi, betroot prawn, sigara boregi & calamari

YOGHURT DISHES

Served on a bed of bread topped with yoghurt & homemade tomato sauce

CHICKEN ISKENDER - Tavuk Iskender 22.50

LAMB ISKENDER - Kuzu Iskender 25.50

KOFTE ISKENDER 22.50

LAMB SARMA BEYTI 22.50  
Spicy minced lamb , wrapped in tortilla served with rice, yoghurt and tomato sauce

MAINS

Served with rice or couscous and salad

CHICKEN WINGS - Tavuk Kanat (D) 18.90  
Marinated chicken wings cooked on the charcoal grill

KOFTE KEBAB - Adana Kebab 18.90  
Minced lamb with herbs and spices on skewer, grilled on the charcoal

CHICKEN THIGH - Tavuk Pirzola 19.50  
Succulent chicken fillet cooked on the charcoal grill

MEDITERRANEAN KOFTE - Izgara Kofte 19.90  
Seasoned meatballs with onion, garlic, peppers, and herbs

CHICKEN SHISH - Tavuk Sis 20.90  
Marinated chicken cubes grilled on the charcoal

MIX SHISH - Karisik Sis (D) 22.00  
2 lamb cubes and 3 chicken cubes grilled on charcoal

LAMB RIBS - Kuzu Kaburga 22.50  
Succulent juicy lamb ribs served on the bone for full flavour

LAMB SHISH - Kuzu Sis 25.90  
Lamb skewers grilled over charcoal, rich in natural marbling, allowing the meat to slowly baste in its own rendered fat for exceptional flavour and tenderness

PREMIUM LAMB SHISH - Kuzu Sis (D) 27.90  
Marinated prime cut lamb cubes, grilled on the charcoal

LAMB CHOPS - Kuzu Pirzola 28.50  
Grilled tender lamb chops seasoned with thyme

MIX GRILL (D) 29.90  
Lamb shish, chicken shish, kofte kebab and chicken wings

STEAKS AND BURGERS

Served with sautéed potatoes, mushroom and grilled tomato

GRILLED RIBEYE STEAK 250gr 36.00

THE WAGYU AND ANGUS SIGNATURE BURGER (D) (G) 19.50  
Two prime Wagyu & Angus beef patties in a buttered brioche bun, with melted cheese, jalapeno & house sauce, served with crispy skin-on chips

MEMS SIGNATURE HALLOUMI BURGER (D) (G) 17.50  
Grilled halloumi cheese, roasted peppers, rocket leaves, light harissa mayo, served in a toasted brioche bun

ADD SWEET POTATO FRIES 3.00

ADD AVOCADO 1.50

ADD SUNDRY TOMATOES 1.50

ADD SAUCE Mustard, Oyster Mushroom Cream / Demi Glass 2.00

CHEF'S SPECIAL

ANATOLIAN BAKED CHICKEN (GF) (DF) 23.00  
Slow-cooked chicken in a rich tomato & herb sauce with Mediterranean vegetables, oven-finished under the grill and topped with roasted charleston peppers

BUTTER FLAME / CHEF'S SIGNATURE (D) (MU) 26.00  
Perfectly seared lamb fillet, butter-basted and finished with red wine, served over caramelised onions and roasted sweet potato with Mediterranean vegetables, accompanied by a rich mustard oyster mushroom cream on the side

BEEF GOULASH (G) (DF) 22.00  
Slow cooked tender beef with mushrooms, baby onions, carrots and gravy sauce served with mashed potatoes

KLEFTIKO (GF) (DF) 23.00  
Slow cooked lamb shank served with mashed potatoes & vegetables

CREAMY CHICKEN - Kremali Tavuk (GF) (D) 20.00  
Pan fried chicken breast with mushroom, mixed pepper, fresh garlic, white wine and cream sauce, served with rice or couscous

MEAT MUSSAKA (G) (D) 20.00  
Layered casserole dish made with minced meat & vegetables topped with béchamel sauce, served with rice or couscous

PASTAS (G) (DF)

KING PRAWN LINGUINE 23.00  
Cherry tomatoes, garlic, fresh tomato sauce, spring onion, parsley and lemon zest

SEAFOOD LINGUINE WITH CHILLI AND GARLIC 21.90  
Sea bass, salmon, tiger prawn, Shetland mussels, tomato sauce and Milano shaved parmesan

CHICKEN AND CHESTNUT MUSHROOM TAGLIATELLE 19.00  
Tagliatelle with tender chicken and caramelised chestnut mushrooms in a delicate basil cream sauce, finished with parmesan

BOLOGNESE LINGUINE 18.50  
Bolognese ragu with linguine pasta, garlic, parsley and Milano shaved parmesan

LINGUINE BURATTA 20.50  
Fresh linguine in a rich cherry tomato and basil sauce, topped with creamy burrata and extra virgin olive oil

SEAFOOD

All our fish is wild-caught and responsibly sourced & never farmed

SEA BASS FILLET - Levrek (F) 24.50  
Pan-seared sea bass, fresh citrus zest, served over golden Anatolian wheat, risotto-style, with asparagus and butter-sautéed oyster mushrooms.

CHEF'S SIGNATURE HALIBUT - Izgara Somon (F)(G) 29.50  
Pan-seared halibut, fresh citrus zest, served over golden Anatolian wheat, risotto-style, with asparagus and butter-sautéed oyster mushrooms.

TIGER PRAWN - Karides (F) 27.50  
Tiger jumbo prawn served with cherry tomatoes, garlic butter and served with rice

GRILLED SALMON (F) 22.95  
Fillet salmon seasoned, cooked on the grill and served with mixed vegetables

MIXED FISH GRILL - Karisik Izgara Balik (F) 28.50  
Salmon, fillet sea bass and king prawn with mixed vegetables

Order any fish dish and finish your dinner with our complementary warm oven-baked tahini helva & ice cream

VEGETARIAN DISHES

Served with rice or couscous

MEDITERRANEAN GOLDEN SPINACH AND CHICKPEAS 18.50  
Slow-cooked spinach with chickpeas , peppers, garlic & vine tomatoes, served with yoghurt, golden potatoes & Mediterranean spices

CHEF'S GARDEN PLATE 20.00  
Sautéed spinach & chickpeas with garlic and vine tomatoes, served with golden roasted potatoes, grilled oyster mushrooms, asparagus and fresh avocado salsa

IMAM BAYILDI 18.50  
Aubergines stuffed with tomato, peppers, mozzarella cheese and parsley

VEGETARIAN MUSSAKA - Sebzeli Musakka (D) (G) 19.50  
Layers of aubergines, courgette and potatoes topped with cheese

VEGETARIAN KEBAB - Sebzeli Kebab 19.50  
A medley of fresh vegetables cooked on the pan fried with homemade tomato sauce

SALADS

FATTOUSH SALAD (G) 16.50  
A vibrant Middle Eastern salad of crisp vegetables, fresh herbs and toasted pita, dressed with lemon, olive oil, sumac and pomegranate molasses

AVOCADO SALSA SALAD (G) 17.50  
A refreshing salad of ripe avocado, cherry tomatoes, cucumber and red onion with fresh herbs, dressed in a zesty citrus salsa and topped with crispy tortilla pieces

GRILLED CHICKEN SALAD (N) 18.50  
Rainbow sultana with wheat , walnuts, avocado, lettuce, cucumber and onion crutons

SALMON OR SEABASS SALAD 22.00  
Grilled salmon or seabass with rainbow sultanas, avocado, roasted red pepper, quinoa and crispy chickpeas

CHOIE SALAD (D) (N) 18.50  
Creamy feta, choie leaves, cherry tomato,roasted red peper, raisins, crunchy walnuts, malt balsamic

ADD EXTRA FLAVOUR TO ANY SALAD

GRILLED HALLOUMI 4.00

SUN-DRIED TOMATOS 1.50

MEDITERRANEAN OLIVES 2.50

BABY MOZZARELLA 2.00

SIDES

SHEPHERD'S SALAD 6.00  
Tomato, cucumber, parsley and onion salad, dressed with olive oil and sumac

RICE 4.00

COUSCOUS 4.00

CHIPS 6.00

SAUTEED NEW POTATOES 5.00

GRILLED ASPARAGUS 9.50

MASH POTATO 5.00

GARLIC MUSHROOM 5.00

CHARGRILLED ONION 3.50

MEM'S SALAD 6.00

HOME-MADE BREAD 2.00

CHILLI SAUCE / GARLIC SAUCE 1.50 / EACH