

COLD MEZZES

Served with homemade bread		
HOUMMUS - <i>Hummus (V)</i>	5.50	Crushed chickpeas, tahini, lemon juice, garlic and olive oil
CUCUMBER YOGHURT DIP - <i>Cacik (V)</i>	5.50	Yoghurt with cucumber, garlic and mint
BORANI	5.50	A smoked yoghurt mixed with red and green peppers, smoked paprika
AVOCADO PRAWN COCKTAIL	7.50	Mixed green salad and rose maria sauce
STUFFED VINE LEAVES - <i>Yaprak Sarma (V) (N)</i>	5.50	Rolled vine leaves filled with seasoned rice, pine kernels, sultanas
ATM - <i>Avocado, Tomato, Mozzarella</i>	5.50	Avocado, beef tomato, buffalo mozerella cheese
FRIED AUBERGINE - <i>Saksuka (V)</i>	5.00	Pan fried aubergine, potatoes and peppers with special tomato sauce
BEETROOT AND GOAT CHEESE	7.00	
MIX MEZZE PLATTER (FOR 2)	13.00	Selection of Chef's choice

HOT MEZZES

Served with homemade bread		
SOUP - <i>Corba</i>	Soup of the day	6.50
FALAFEL <i>(V)</i>	Served with hummus	6.50
KIBBEH - <i>Icli Kofte</i>	Meatball covered with drummed wheat and stuffed with the finest herbs	7.50
GRILLED HALLOUMI - <i>Hellim (V)</i>	Grilled halloumi cheese served with salad	6.00
DEEP FRIED GOAT CHEESE <i>(V)</i>	Deep fried Panco goat cheese served with home made blueberry sauce	6.50
SPICY TURKISH SAUSAGE - <i>Sucuk</i>	Grilled spicy beef sausage	6.50
FETA CHEESE PASTRY - <i>Sigara Boregi (V)</i>	Light pastry filled with cheese and parsley	6.00

CALAMARI - <i>Kalamar</i>	8.00	Fried calamari, squid with tartar sauce
KING PRAWNS - <i>Karides</i>	10.00	Pan fried king prawns with wine, tomato sauce & fresh garlic
CHICKEN LIVER - <i>Tavuk Ciger</i>	7.00	Pan fried chicken liver served with onion and parsley
MUSHROOMS - <i>Taze Mantar</i>	7.00	Creamy garlic button mushroom topped with cheese
HUMMUS KAVURMA	8.50	Pan fried lamb with hummus
CHICKEN WINGS - <i>4 Pieces</i>	6.50	Marinated chicken wings cooked on the charcoal grill
MIX MEZE PLATE (FOR 2)	16.50	Selection of hot mezese; sucuk, halloumi, falafel, sigara boregi and calamari

MAINS

All served with rice or couscous and salad		
CHICKEN SHISH - <i>Tavuk Sis</i>	17.00	Marinated chicken cubes grilled on the charcoal
KOFTE KEBAB - <i>Adana Kebab</i>	16.00	Minced lamb with herbs and spices on skewer, grilled on the charcoal
LAMB SHISH - <i>Kuzu Sis</i>	19.00	Marinated prime cut lamb cubes, grilled on the charcoal
LAMB CHOPS - <i>Pirzola</i>	22.50	Grilled tender lamb chops seasoned with thyme
CHICKEN WINGS - <i>Tavuk Kanat</i>	15.00	Marinated chicken wings cooked on the charcoal grill
LAMB RIBS - <i>Kuzu Kaburga</i>	17.50	Succulent juicy lamb ribs served on the bone for full flavour
MEDITERRANEAN KOFTE - <i>Izgara Kofte</i>	17.00	Minced lamb with herbs and spices grilled on the charcoal
MIX SHISH - <i>Karisik Sis</i>	18.00	2 lamb cubes and 3 chicken cubes grilled on charcoal

MIX GRILL	19.00	Lamb shish, chicken shish, kofte kebab and chicken wings
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STEAKS

Served with sautéed potatoes, mushroom and grilled tomato		
GRILLED RIBEYE STEAK <i>250gr</i>	29.00	

YOGHURT DISHES

All served on a bed of bread topped with yoghurt and homemade tomato sauce		
CHICKEN ISKENDER - <i>Tavuk Iskender</i>	19.00	
KOFTE ISKENDER - <i>Kofte Iskender</i>	19.00	
LAMB ISKENDER - <i>Kuzu Iskender</i>	22.00	
LAMB SARMA BEYTI	19.00	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

ALI NAZIK	18.00	Spiced lamb, aubergines, tahini, yoghurt and garlic. Home style Turkish dish, speciality of East Anatolia region
KLEFTIKO	18.00	Slow cooked lamb shank served with mashed potatoes and vegetables
CHICKEN STEW - <i>Tavuk Guvec</i>	17.00	Chicken cubes cooked with peppers and tomatoes, cooked in claypot, served with rice or couscous
LAMB CASSEROLE - <i>Sac Kavurma</i>	18.00	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 - <i>Kremali Tavuk</i>	17.00	Pan fried chicken breast with mushroom, mixed pepper, fresh garlic, white wine and cream sauce, served with rice or couscous
MEAT MUSSAKA	17.00	Layered casserole dish made with minced meat & vegetables topped with béchamel sauce, served with rice or couscous

PASTAS

SEAFOOD LINGUINE WITH CHILLI AND GARLIC	18.00	Sea bass, salmon, tiger prawn, Shetland mussels, tomato sauce and Milano shaved parmesan
BOLOGNESE LINGUINE	16.00	Bolognese ragu with linguine pasta, garlic, parsley and Milano shaved parmesan
CHICKEN LINGUINE	16.00	Char-grilled chicken fillets with creamy sauce and Milano shaved parmesan
VEGETARIAN LINGUINE	14.00	Linguine with mixed vegetable, homemade pesto, tomato sauce, grilled halloumi cheese with fresh basil leaves and Milano shaved parmesan

SEAFOOD

SEA BASS - <i>Levrek</i>	20.00	Fillet sea bass seasoned, cooked on the grill and served with mixed vegetables
TIGER PRAWN - <i>Karides</i>	22.00	Tiger jumbo prawn served with cherry tomatoes, garlic butter and served with rice
GRILLED SALMON - <i>Izgara Somon</i>	19.00	Fillet salmon seasoned, cooked on the grill and served with mixed vegetables
MIXED FISH GRILL - <i>Karisik Izgara Balik</i>	25.00	Salmon, fillet sea bass and king prawn with mixed vegetables

VEGETARIAN DISHES

All served with rice or couscous		
IMAM BAYILDI	14.00	Aubergines stuffed with tomato, peppers, mozzarella cheese and parsley
VEGETARIAN MUSSAKA - <i>Sebzeli Musakka</i>	16.00	Layers of aubergines, courgette and potatoes topped with cheese
VEGETARIAN KEBAB - <i>Sebzeli Kebab</i>	14.00	A medley of fresh vegetables cooked on the charcoal grill

SALADS

HALLOUMI & AVOCADO SALAD	14.00	Mix leaf salad with cherry tomatoes and dressing
CHICKEN GRILLED SALAD	14.00	Grilled chicken on a bed of seasonal leaves and dressing
SALMON SALAD	16.00	Grilled salmon on a bed of seasonal salad leaves and dressing
FALAFEL & HALLOUMI SALAD	11.00	Served with green leaf, hummus, avocado and dressing

SIDES

SHEPHERD'S SALAD	5.00	Tomato, cucumber, parsley and onion salad. Dressed with olive oil and sumac
MARINATED OLIVES	3.00	
RICE	3.50	
COUSCOUS	3.50	
CHIPS	3.00	
SAUTEED NEW POTATOES	4.00	
GRILLED ASPARAGUS	5.00	
MASH POTATO	4.00	
GARLIC MUSHROOM	4.00	
CHARGRILLED ONION	2.50	
MEM'S SALAD	4.50	



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