

COLD MEZZES

Served with homemade bread

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

HOT MEZZES

Served with homemade bread

SOUP - Corba Soup of the day	6.50
FALAFEL (V) Served with hummus	6.50
KIBBEH - Icli Kofte Meatball covered with drummed wheat and stuffed with the finest herbs	7.50
GRILLED HALLOUMI - Hellim (V) Grilled halloumi cheese served with salad	6.00
DEEP FRIED GOAT CHEESE (V) Deep fried Panco goat cheese served with home made blueberry sauce	6.50
SPICY TURKISH SAUSAGE - Sucuk Grilled spicy beef sausage	6.50
FETA CHEESE PASTRY - Sigara Boregi (V) Light pastry filled with cheese and parsley	6.00
CALAMARI - Kalamar Fried calamari, squid with tartar sauce	8.00
KING PRAWNS - Karides Pan fried king prawns with wine, tomato sauce & fresh garlic	10.00
CHICKEN LIVER - Tavuk Ciger Pan fried chicken liver served with onion and parsley	7.00
MUSHROOMS - Taze Mantar Creamy garlic button mushroom topped with cheese	7.00
HUMMUS KAVURMA Pan fried lamb with hummus	8.50
CHICKEN WINGS - 4 Pieces Marinated chicken wings cooked on the charcoal grill	6.50
MIX MEZE PLATTER (FOR 2) Selection of hot mezses; sucuk, halloumi, falafel, sigara boregi and calamari	16.50

MAINS

All served with rice or couscous and salad

CHICKEN SHISH - Tavuk Sis Marinated chicken cubes grilled on the charcoal	17.00
KOFTE KEBAB - Adana Kebab Minced lamb with herbs and spices on skewer, grilled on the charcoal	16.00
LAMB SHISH - Kuzu Sis Marinated prime cut lamb cubes, grilled on the charcoal	19.00
LAMB CHOPS - Pirzola Grilled tender lamb chops seasoned with thyme	22.50
CHICKEN WINGS - Tavuk Kanat Marinated chicken wings cooked on the charcoal grill	15.00
LAMB RIBS - Kuzu Kaburga Succulent juicy lamb ribs served on the bone for full flavour	17.50
MEDITERRANEAN KOFTE - Izgara Kofte Minced lamb with herbs and spices grilled on the charcoal	17.00
MIX SHISH - Karisik Sis 2 lamb cubes and 3 chicken cubes grilled on charcoal	18.00
MIX GRILL Lamb shish, chicken shish, kofte kebab and chicken wings	23.00
STEAKS Served with sautéed potatoes, mushroom and grilled tomato	
GRILLED RIBEYE STEAK 250gr	29.00

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 Spiced lamb, aubergines, tahini, yoghurt and garlic. Home style Turkish dish, speciality of East Anatolia region	18.00
KLEFTIKO Slow cooked lamb shank served with mashed potatoes and vegetables	18.00
CHICKEN STEW - Tavuk Guvec Chicken cubes cooked with peppers and tomatoes, cooked in claypot, served with rice or couscous	17.00
LAMB CASSEROLE - Sac Kavurma 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	18.00
CREAMY CHICKEN - Kremali Tavuk Pan fried chicken breast with mushroom, mixed pepper, fresh garlic, white wine and cream sauce, served with rice or couscous	17.00
MEAT MUSSAKA Layered casserole dish made with minced meat & vegetables topped with béchamel sauce, served with rice or couscous	17.00
PASTAS	
SEAFOOD LINGUINE WITH CHILLI AND GARLIC Sea bass, salmon, tiger prawn, Shetland mussels, tomato sauce and Milano shaved parmesan	18.00
BOLOGNESE LINGUINE Bolognese ragu with linguine pasta, garlic, parsley and Milano shaved parmesan	16.00
CHICKEN LINGUINE Char-grilled chicken fillets with creamy sauce and Milano shaved parmesan	16.00
VEGETARIAN LINGUINE Linguine with mixed vegetable, homemade pesto, tomato sauce, grilled halloumi cheese with fresh basil leaves and Milano shaved parmesan	14.00
SEAFOOD	
SEA BASS - Levrek Fillet sea bass seasoned, cooked on the grill and served with mixed vegetables	20.00
TIGER PRAWN - Karides Tiger jumbo prawn served with cherry tomatoes, garlic butter and served with rice	22.00
GRILLED SALMON - Izgara Somon Fillet salmon seasoned, cooked on the grill and served with mixed vegetables	19.00
MIXED FISH GRILL - Karisik Izgara Balik Salmon, fillet sea bass and king prawn with mixed vegetables	25.00

VEGETARIAN DISHES

All served with rice or couscous

IMAM BAYILDI Aubergines stuffed with tomato, peppers, mozzarella cheese and parsley	14.00
VEGETARIAN MUSSAKA - Sebzeli Musakka Layers of aubergines, courgette and potatoes topped with cheese	16.00
VEGETARIAN KEBAB - Sebzeli Kebab A medley of fresh vegetables cooked on the charcoal grill	14.00
SALADS	
HALLOUMI & AVOCADO SALAD Mix leaf salad with cherry tomatoes and dressing	14.00
CHICKEN GRILLED SALAD Grilled chicken on a bed of seasonal leaves and dressing	14.00
SALMON SALAD Grilled salmon on a bed of seasonal salad leaves and dressing	16.00
FALAFEL & HALLOUMI SALAD Served with green leaf, hummus, avocado and dressing	11.00
SIDES	
SHEPHERD'S SALAD Tomato, cucumber, parsley and onion salad. Dressed with olive oil and sumac	5.00
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