

## MAIN MENU

AVAILABLE DURING ALL OPENING HOURS

### COLD STARTERS

**1. HUMMUS DIP (v)(vg)**

Rich chickpea puree flavoured with cumin, garlic, tahini, olive oil and lemon juice | **£6.90**

**2. TZATZIKI (v)**

Yoghurt with mint, olive oil and finely chopped cucumber and garlic | **£6.90**

**3. EZME (SPICY TURKISH SALAD) (v)(vg)**

Spicy crushed tomatoes with onion, garlic, parsley and pomegranate molasses | **£6.90**

**4. ŞAKSUKA (v)(vg)**

Aubergine, mixed sweet peppers, tomatoes, onion with fresh tomato and garlic sauce and tomato paste | **£6.90**

**5. VINE LEAVES (STUFFED VINE LEAVES) (v)(vg)**

Vine leaves stuffed with rice, onion, dill with olive oil | **£6.90**

**6. LAVAŞ BREAD (TURKISH HOMEMADE BREAD) (v)**

Served with hummus and tzatziki | **£5.90**

**7. MOZZARELLA CAPRESE (v)**

Sliced fresh mozzarella served with tomato, basil dressing | **£6.90**

**8. TRADITIONAL GREEK SALAD (v)**

Tomato, cucumber, green bell pepper, feta cheese, onion, parsley, oregano, marinated olives with dressing | **£6.90**

**9. OLIVES (v)(vg)**

Mixed marinated Mediterranean olives | **£4.90**

**10. BRUSCHETTA ROMANA (v)(vg)**

Toasted medallions of crusty bread with fresh chopped tomatoes, basil and garlic | **£6.90**

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A discretionary service charge of 10% will be added to each table.

## HOT STARTERS

### 11. MEDITERRANEAN GRILLED PRAWNS

Marinated in olive oil with a pinch of chilli flakes, served with mixed leaves salad and garlic & lemon dressing | **£13.90**

### 12. SIGARA BOREGI (v)

Freshly fried filo pastry rolls with feta cheese, parsley and dill  
Served with tzatziki and hummus | **£6.90**

### 13. CALAMARI

Panko coated squid rings served with homemade tartare sauce | **£8.90**

### 14. FALAFEL (v)(vg)

Chickpea and vegetable fritter | **£7.40**

### 15. SUCUK IZGARA

Spicy Turkish beef sausage cooked over charcoal  
served with Turkish salad | **£6.90**

### 16. GRILLED HALLOUMI WITH SUNDRIED TOMATO SALAD (v)

Served with mixed leaves salad | **£6.90**

### 17. LAHMACUN

Thin Turkish pizza topped with seasoned minced lamb, onion,  
tomatoes, parsley and red peppers | **£6.20**

## PLATTERS TO SHARE

### 18. MIXED COLD MEZE PLATTER (v)

Hummus, tzatziki, ezme and şaksuka | **£14.50**

### 19. HOT MEZE PLATTER

Sucuk, falafel, calamari, sigara borek | **£15.90**

### 20. MUSHROOMS WITH GARLIC AND BUTTER(v)

For 2 people .Whole mushrooms, onion, butter, garlic, parsley, sweet ground red peppers,  
thyme, salt and pepper, and decorated with pomegranate  
and served with pitta bread | **£14.90**

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## GRILLS & KEBABS

### 21. MIXED KEBAB

Marinated cubes of chicken and lamb, adana kebab and lamb cutlet  
served with rice and salad | **£21.90**

MIXED KEBAB FOR 2 | **£39.90**    MIXED KEBAB FOR 3 | **£59.90**    MIXED KEBAB FOR 4 | **£79.90**

### 22. LAMB SHIS

Lamb on skewers served with rice and salad | **£18.50**

### 23. CHICKEN SHIS

Cubes of chicken breast on skewers served with rice and salad | **£16.90**

### 24. ADANA KEBAB

Grilled minced lamb with herbs on skewers served with rice and salad | **£16.90**

### 25. TURKISH KOFTE

Lamb meat balls with herbs served with rice and salad | **£16.90**

### 26. PIRZOLA

Lamb cutlets served with rice and salad | **£21.90**

### 27. SHOARMA

Fried chicken or lamb marinated with authentic middle east spices, red and green sweet peppers,  
parsley, garlic, onion, decorated with pomegranate, served with rice, chips and salad

CHICKEN SHOARMA | **£18.90**    LAMB SHOARMA | **£20.90**

### 28. VEGETABLE SHOARMA (v)(vg)

Red and green sweet peppers, parsley, garlic, onion, mushrooms, chickpeas  
decorated with pomegranate, served with rice, chips and salad. | **£17.90**

## HOUSE SPECIALS

### 29. LAMB GUYEC

Diced lamb cooked in a clay pot with potatoes, tomatoes, mushrooms, peppers, aubergines, onion and garlic served with rice | **£21.90**

### 30. İZMİR KOFTE GUYEC

Casserole of meatballs (minced lamb, onion, garlic, cumin, mint, parsley, pepper, potatoes and bread crumbs) cooked in a clay pot served with rice | **£20.50**

### 31. VEGETABLE GUYEC (v)(vg)

Turkish style casserole with potatoes, tomatoes, mushrooms, peppers, aubergines, courgettes, green beans, onion and garlic cooked in a clay pot, served with rice | **£18.50**

### 32. FALAFEL BURGER (v)(vg)

Vegetable fritter with garlic, herbs and spices topped with hummus, sliced tomato and lettuce, served with chips | **£19.50**

### 33. MOUSSAKA (v)

Layers of grilled aubergine, courgette, potato, bell peppers, onions and lentils topped with bechamel sauce and cheese, served with rice and salad | **£18.50**

### 34. FALAFEL GUYEC (v)(vg)

Casserole of falafel balls, potatoes, courgette and aubergine cooked in a clay pot seasoned with garlic, cumin, mint, parsley and pepper served with rice | **£19.50**

### 35. OSMANISH LAMB SAUTE

Diced lamb fillet cooked with baby onions, mushrooms and mix peppers, garlic and tomato blended with herbs and finished in the oven topped with cheese and served with rice | **£21.90**

### 36. IMAM BAYILDI (STUFFED AUBERGINE) (v)(vg)

Aubergines stuffed with tomato, onion, peppers, herbs and a hint of garlic, served with rice | **£18.90**

### 37. HOMEMADE LAMB BURGER

Homemade burger in a bun with tomato, lettuce and roasted pepper with touch of garlic sauce and served with chips | **£19.90**

### 38. HALLOUMI BURGER WITH GARLIC MUSHROOMS (v)

Halloumi cheese in a bun with garlic marinated mushrooms, sliced tomato, green pepper, served with chips | **£18.50**

### 39. SPINACH FILLED CHICKEN

Half small chicken cooked in oven filled with spinach, mushrooms, onion and halloumi cheese topped with a creamy sauce, served with rice | **£18.90**

### 40. CHEF'S SPECIAL İNCİK (LAMB'S SHANK)

Lamb shank cooked slowly in the oven with shallots, onion and garlic, potatoes, celery and carrot, in a tomato sauce, served with rice | **£23.90**

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## FISH & SEA FOOD

### 41. GRILLED SEA BASS

Served with roasted baby potatoes and mixed vegetables | **£19.90**

### 42. GRILLED SALMON

Served with roasted baby potatoes and mixed vegetables with a creamy sauce | **£21.90**

### 43. PANKO FRIED CALAMARI

Marinated fresh fried calamari served with chips and tartare sauce | **£20.90**

### 44. KING PRAWNS

Pan fried king prawns cooked with garlic, onion, peppers, fresh tomato, dill, butter and parsley served with rice | **£21.90**

### 45. EDI'S GRILLED PRAWNS

Marinated in olive oil with a pinch of chilli flakes, served with rice and salad | **£24.90**

## SALADS

### 46. AVOCADO AND CHICKPEA SALAD (v) | **£17.50**

Mixed lettuce, avocado, tomatoes, olives, cucumber, red pepper, chickpeas, parsley, feta cheese, walnuts, decorated with pomegranate

### 47. MEDITERRANEAN STYLE CHICKEN SALAD

Grilled chicken and avocado on seasonal mixed salad with Mediterranean dressing, decorated with pomegranate | **£17.50**

### 48. SALMON SALAD

Grilled salmon fillet, avocado on seasonal mixed salad with Mediterranean dressing decorated with pomegranate | **£19.90**

## PIDE (TURKISH PIZZA)

49. MOZZARELLA AND TOMATO (v) | £17.50

50. SPINACH AND CHEESE (v) | £17.50

51. MINCED LAMB, CHEESE AND SPINACH | £18.50

52. SPICY TURKISH BEEF SAUSAGES, PEPPERS AND CHEESE | £18.50

53. VEGETARIAN PIDE (v) | £17.50

Mushroom, tomato, red and green peppers, olives, onion and mozzarella

## PASTA

54. PENNE SPINACI (v)

Penne cooked with peppers, onions, fresh tomato and spinach sauce  
with garlic, sundried tomato and parmesan cheese | £16.50

55. SPAGHETTI BOLOGNESE

Minced lamb cooked in a traditional Italian bolognese sauce  
with garlic, onion, tomatoes, herbs, peppers and parmesan cheese | £16.50

56. CHICKEN PENNE

Onions, peppers, fresh tomato, garlic, herbs, baby spinach  
with creamy sauce and parmesan cheese | £16.50

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## SIDE ORDERS

CHIPS | £4.50

BABY POTATOES | £4.50

STEAMED SEASONAL VEGETABLES | £4.50

TURKISH RICE | £4.50

PITTA BREAD | £1.00

## KIDS MENU

AVAILABLE FOR CHILDREN UNDER 12 YEARS OLD

TOMATO PENNE (v) | £8.90

SPAGHETTI BOLOGNESE | £8.90

CHICKEN NUGGETS WITH CHIPS | £8.90

BREADED FISH WITH CHIPS | £8.90

GRILLED CHICKEN BREAST WITH CHIPS | £8.90

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## DESSERTS

### 1. HOMEMADE BAKLAVA (TRADITIONAL TURKISH DESSERT) (v)

Served with honey syrup and scattered with pistachios and delicate rose petals,  
decorated with pomegranate | **£7.50**

### 2. WHITE & DARK CHOCOLATE CHEESECAKE (v)

A double cheesecake of white and dark chocolate on a sweet biscuit base finished  
with chocolate glaze and a chocolate decoration, decorated with pomegranate | **£7.50**

### 3. SALTED CARAMEL CHEESECAKE (v)

Salted caramel cheesecake with caramel topping on a sweet biscuit,  
decorated with pomegranate | **£7.50**

### 4. APPLE & RASPBERRY CRUMBLE (v)

Apple and raspberries in sweet pastry, topped with a crumble topping, decorated with pomegranate  
Gluten-free | **£7.50**

### 5. CHOCOLATE TRUFFLE TORTE (v)

A rich chocolate torte finished with chocolate glaze and a chocolate truffle,  
decorated with pomegranate | **£7.50**

### ICE CREAM

Made with fresh milk from the Pyrenees  
(without preservatives, without colouring)

1 SCOOP | **£2.75**    2 SCOOPS | **£4.50**    3 SCOOPS | **£6.90**

Madagascar Vanilla (v)

Double Chocolate (v)

Salted Caramel (v)

Natural Vanilla Bean (vg)

**ADD A GLASS OF TURKISH PORT MAHLEP 50 ML | £7.90**