



## A LA CARTE MENU

## COLD STARTERS

<b>MIXED OLIVES (VE)</b> Mixed green and black olives marinated with herbs	4.90
<b>BABAGANOUSH (V) (GF)</b> Grilled aubergine pâté with a hint of garlic, blended with creamy yogurt, olive oil and lemon juice	6.90
<b>KISIR (VE)</b> Bulgur salad with fresh herbs, spring onions, peppers, celery, crushed and toasted walnuts, all drizzled with a hazelnut dressing	7.50
<b>TABBOULEH (VE)</b> Freshly chopped parsley combined with bulgur (cracked wheat), tomato and spring onion, tossed with pomegranate seeds and pomegranate molasses dressing	7.50
<b>TZATZIKI (V) (GF)</b> A refreshing cucumber dip made with creamy yogurt, garlic, fresh dill, mint and a drizzle of olive oil	6.90
<b>HUMMUS (VE) (GF)</b> Chickpeas blended with creamy tahini, garlic, lemon juice and a touch of olive oil	6.90
<b>SHAKSUKA (VE) (GF)</b> Pan-fried aubergine marinated in extra virgin olive oil, fresh garlic and topped with a classic tomato basil sauce	6.90
<b>BURRATA (GF)</b> Buratta cheese served over a bed of plum tomatoes marinated in virgin olive oil with red onions, fresh parsley, fresh basil, salt and black pepper	9.90
<b>ATOM (V) (GF)</b> A creamy Turkish yogurt dip, garlic and spicy chilli, topped with olive oil	6.90
<b>RED PEPPER &amp; WALNUT PATE (MUHAMMARA) (V)</b> Roasted red peppers blended with walnuts	6.90
<b>STUFFED VINE LEAVES (SARMA) (VE) (GF)</b> Vine leaves stuffed with a flavourful mixture of rice, herbs and spices served with lemon	7.50
<b>EZME (VE) (GF)</b> A traditional Turkish spicy meze salad made with finely diced tomatoes, red peppers, green chillies, onion combined with parsley and mint	6.90

## HOT STARTERS

<b>LENTIL SOUP (VE)</b> Homemade Turkish red lentil soup	6.90
<b>LAHMACUN</b> Thin Turkish pizza, homemade dough topped with seasoned minced lamb, mixed with fresh herbs, garlic, tomatoes, peppers, onions and parsley	6.50
<b>GRILLED HALLOUMI (V)</b> Grilled Cypriot halloumi cheese. Served with grilled tomatoes and basil sauce	7.50
<b>GARLIC BREAD CHEESE (V)</b> Freshly baked from our oven thin crust mozzarella/cheddar mixed cheese garlic bread	7.90
<b>SUCUK</b> Grilled spicy Turkish beef sausage served with grilled tomatoes	7.70
<b>HUMMUS KAVURMA</b> Hummus topped with finely diced tender sautéed lamb	8.50
<b>CHICKEN WINGS</b> Marinated and charcoal-grilled served with a fresh salad garnish	7.50
<b>LAMB LIVER</b> Sautéed with fresh herbs lamb's liver. Served with sweet red onions, fresh parsley and sumac	8.00
<b>TIGER PRAWNS</b> Tiger prawns delicately sautéed in white wine sauce and herbs	9.90
<b>FALAFEL (VE)</b> Mixture of crushed chickpeas, leek, papers, carrot, seasoned with fresh herbs and served with cacik	6.90
<b>FILO PASTRY (SIGARA BOREGI) (V)</b> Filo pastry rolled and filled with a savoury blend of feta cheese and fresh baby spinach	6.90
<b>FELIBE KOFTE</b> Lamb & beef kofte mix, seasoned with a blend of spices and herbs, then grilled to perfection	7.90
<b>CALAMARI</b> Fried calamari served with garlic-mayo sauce	8.90
<b>HALLOUMI FRIES WITH SWEET CHILLI SAUCE</b>	7.50
<b>MUSSELS</b> Slow-cooked mussels in a white wine sauce (optional), garlic, spices and fresh herbs.	9.90
<b>GOAT CHEESE (V)</b> Grilled goat cheese. Served with beetroot, honey and pistachio	8.90
<b>OCTOPUS</b> Slow-cooked octopus served with sliced mashed potatoes, garlic, fresh herbs and blend of aromatic	9.90

## FROM THE GRILL

<b>LAMB SHISH</b> Marinated tender lamb cubes. Served on homemade flat bread, grilled tomato and pepper with salad and bulgur	20.90
<b>CHICKEN SHISH</b> Marinated tender chicken breast cubes. Served on homemade flat bread, grilled tomato, and pepper with salad and bulgur	19.90
<b>CHICKEN WINGS</b> Grilled chicken wings. Served with grilled tomato, pepper, salad and bulgur	18.90
<b>ADANA KOFTE</b> Minced lamb shoulder blended with spices and herbs. Served on flat bread, grilled tomato, pepper, salad and bulgur	18.90
<b>IZGARA KOFTE</b> Grilled Turkish meatballs made with a blend of seasoned minced beef and lamb. Served with grilled tomato, pepper, salad and rice	18.90
<b>LAMB CHOPS</b> 4 pieces of best end of lamb chops. Served with grilled tomato, pepper, salad and rice	22.90
<b>LAMB RIBS</b> Marinated tender lamb ribs. Served with grilled tomato, pepper, salad and rice	18.90
<b>MIX GRILL</b> Selection of lamb chops, chicken, lamb, adana kebab and chicken wings. Served on flat bread with grilled pepper, tomato, salad and bulgur	23.90
<b>RIB EYE STEAK</b> 10oz <b>PRIME RIB-EYE STEAK</b> Grilled prime cut Rib-Eye steak. Served with chunky chips and peppercorn sauce	26.90
<b>SIRLOIN STEAK</b> 10oz <b>PRIME SIRLOIN STEAK</b> Grilled prime cut Sirloin steak. Served with chunky chips and peppercorn sauce	25.90

## PASTA

<b>PASTA NAPOLETANA</b> (V) Tomato sauce and onion, garlic, fresh herbs and parmesan cheese on top	15.90
<b>SEA FOOD LINGUINE</b> A tender mix of prawns, mussels and squid are cooked with garlic, chilli, sweet tomatoes and parmesan cheese on top	17.90
<b>CHICKEN TAGLIATELLE</b> Super creamy chicken pasta, mushrooms and parmesan cheese	16.90
<b>CRAB TAGLIATELLE</b> Tagliatelle with crabs, garlic, tomato sauce, cherry tomato and white white sauce	16.90

## HOUSE SPECIALITIES

<b>LAMB SHANK</b> Slow cooked lamb shank with aubergine, pepper and tomato, served on bed of potato purée	20.90
<b>LAMB BEYTI</b> Lamb kofte wrapped in soft lavash bread, oven baked, creamy yogurt and sizzling butter. Served with bulgur and salad	19.90
<b>LAMB TANDIR</b> Slow cooked lamb shoulder on cheesy aubergine paste with garlic, herbs and touch of bechamel sauce. Served with salad garnish and rice	20.90
<b>LAMB CASSEROLE</b> Diced marinated lamb with peppers, mushroom, onion in a rich tomato sauce infused with garlic, herbs, and a hint of spice with cheddar/mozzarella cheese baked in clay pot. Served with side of rice	18.90
<b>CHICKEN CASSEROLE</b> Diced marinated chicken with peppers, mushroom, onion in a rich tomato sauce infused with garlic, herbs, and a hint of spice with cheddar/mozzarella cheese baked in clay pot. Served with side of rice	17.90
<b>GINGER CHICKEN (SARMA)</b> Succulent diced chicken breast sautéed with aromatic fresh ginger, herbs and garlic, finished with a touch of light cream for a smooth, flavourful richness. Served alongside fragrant rice, refreshing salad for a perfectly balanced and exquisite dish	19.90
<b>ALI NAZIK</b> Diced lamb fillet, paired with sweet pepper and ripe tomatoes, delicately placed on top of a velvety yoghurt aubergine puree slowly baked to perfection for a rich and harmonious blend of flavours	19.90
<b>VEGAN MOUSSAKA (VE)</b> Layers of aubergine, carrots, potatoes, courgette, mixed peppers and garlic topped with sauce and parmesan cheese. Served with rice	18.90
<b>VEGAN KARNIYARIK (VE)</b> Stuffed aubergine with mix of vegetables with carrots, onion, tomato, fresh beans. Served with rice and salad	17.90

## FROM THE OVEN

<b>VEGAN LAHMACUN (VE) (3PCS)</b> Carrot, red pepper, onion, parsley, fresh herbs and spice	13.50
<b>VEGAN PIDE (VE)</b> Mushroom, carrot, red pepper, tomato, vegan cheese, onion and parsley	14.90
<b>MAIN LAHMACUN (3PCS)</b> 3pcs thin Turkish pizza, homemade dough topped with seasoned minced lamb, mixed with fresh herbs, garlic, tomatoes, peppers, onions, and parsley. Served with garnish salad	14.90
<b>LAMB PIDE</b> Turkish flat bread stuffed finely diced lamb marinated in fresh herbs and spices topped with mozzarella/cheddar cheese. Served with rocket and tomato	15.90
<b>SPINACH PIDE</b> Turkish flat bread stuffed with spinach, mozzarella/cheddar cheese. Served with rocket and tomato	14.90
<b>TURKISH BEEF SAUSAGE PIDE</b> Turkish flat bread stuffed with sucuk (Turkish beef Sausage) and mozzarella/cheddar cheese. Served with rocket and tomato	13.90
<b>CHICKEN PIDE</b> Turkish flat bread stuffed finely diced chicken marinated in fresh herbs and spices topped with mozzarella/cheddar cheese. Served with rocket and tomato	14.90
<b>MIXED PIDE (LAMB &amp; CHICKEN)</b> Turkish flat bread stuffed finely diced lamb and chicken marinated in fresh herbs and spices topped with mozzarella/cheddar cheese. Served with rocket and tomato	15.90

## SEA FOOD

<b>SEA BASS</b> Grilled Sea bass with garlic and lemon white wine sauce. Served with mashed potato, broccoli, baby carrot and green beans <i>White wine sauce optional</i>	21.90
<b>SALMON FILLET</b> Grilled salmon, infused with fresh herbs and topped with mashed potato, broccoli, baby carrot and green beans <i>White wine sauce optional</i>	22.90
<b>GIANT TIGER PRAWNS</b> Prawns sautéed in fresh garlic and white wine. Served with rice and mix green leaves	23.90
<b>PRAWN CASSEROLE</b> Tiger prawns with peppers, mushroom, onion in a rich tomato sauce infused with garlic, herbs, a hint of spice and with cheddar/mozzarella cheese baked in clay pot. Served with side of rice	18.90
<b>MIXED SEA FOOD CASSEROLE</b> Tiger prawns, calamari, salmon with peppers, mushroom, onion in a rich tomato sauce infused with garlic, herbs and a hint of spice with cheddar/mozzarella cheese baked in clay pot. Served with side of rice	21.90

## SALAD

<b>GAVURDAGI</b> Chopped tomato, onion, cucumber, green pepper, parsley, walnut with pomegranate molasses and extra virgin olive oil	12.90
<b>GREEK SALAD (V)</b> Feta cheese, mixed leaf, cherry tomato, cucumber, red onion, olives mixed with herb, olive oil and lemon dressing	13.90
<b>GRILLED CHICKEN</b> Grilled chicken with green leaves, red onion, cucumber, baby tomatoes with olive oil and lemon dressing	14.90
<b>AVOCADO &amp; HALLOUMI (V)</b> Green leaves, cherry tomatoes, cucumber with grilled halloumi cheese, avocado and lemon olive oil dressing	14.90
<b>FALAFEL &amp; AVOCADO (V) (VE)</b> Green leaves, cherry tomatoes, cucumber with home made falafel, avocado and lemon olive oil dressing	14.90
<b>GRILLED SALMON</b> Char-coal grilled salmon on bed of green leaves, tomato and cucumber with vinaigrette dressing	15.90

## SIDES

<b>CHUNKY CHIPS</b>	4.50
<b>THICK CUT CHIPS</b>	4.20
<b>SWEET POTATO FRIES</b>	4.50
<b>RICE</b>	3.90
<b>BULGUR</b>	3.90
<b>YOGHURT</b>	3.00
<b>SIDE SALAD</b> Mix of green leaves, tomato, cucumber and onion with olive oil dressing	4.90
<b>MIXED VEGGIES</b> Broccoli, baby carrots and green beans	6.90
<b>BALLOON BREAD</b>	3.90
<b>TURKISH BREAD</b>	3.90

(V) - VEGETARIAN. (VE) - VEGAN. (GF) - GLUTEN FREE. (N) - CONTAIN NUTS.

### Food allergies & intolerances

TRACES OF NUTS MAY BE FOUND IN ALL OF OUR DISHES.

SHOULD YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS PLEASE INFORM OUR STAFF.

SOME DISHES MAY CONTAINS GLUTEN PLEASE ASK STAFF. ALL PRICES INCLUDE VAT.

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