

COLD MEZE

Beetroot & Feta v 4
Cubes of beetroot & feta cheese

Hummus v 5
Pureed chickpeas with tahini, garlic, lemon & olive oil

Cacik v 5
Yoghurt, cucumber, dill & fresh mint with a hint of garlic

Taramasalata G 5
Homemade fish pate with cod roe & caviar

Kisir v N G 5
Crushed wheat with an array of fresh vegetables, fresh herbs, walnuts and spices dressed in pomegranate sauce.

Cold Mixed Meze 5 Per Person (Minimum for 2)
Hummus, Cacik, Taramasalata, Kisir

HOT MEZE

Falafel v N 5
Chickpea, broad bean & vegetable fritter served with hummus

Meatballs G 5
Tender lamb meatballs served in a tomato sauce

Sucuk 5.5
Grilled Turkish spicy sausage

Halloumi v 5.5
Grilled Halloumi cheese

Creamy Garlic Mushrooms v 5.5
Mushroom sautéed in double cream with garlic & mixed herbs

Filo Pastry Rolls v G 5.5
Fried, filled with feta cheese, spinach, diced mixed peppers & parsley

Calamari G 6
Fresh Calamari served with homemade tartar sauce

Halloumi & Sucuk Mix 6
Grilled halloumi & Turkish spicy sausage

Liver G 6
Pan fried liver topped with red onions, parsley & mixed herbs

Hummus Kavurma	6
Hummus topped with sautéed lamb & paprika	
Boneless Chicken Wings <small>G</small>	6
Fried crispy boneless chicken wings, served with sweet chilli sauce	
Sautéed Prawns	6.5
Tiger Prawns sautéed with garlic butter in a white wine sauce	
Hot Mixed Meze	7.5 Per Person (Minimum for 2)
Sucuk, Falafel, Calamari, Halloumi, Filo Pastry Rolls	

GRILLS

COOKED ON AN OPEN BARBECUE GRILL, SERVED ON A BED OF TORTILLA WITH BULGUR RICE & SALAD

Chicken Wings	12
Grilled marinated chicken wings	
Lamb Ribs	13
Grilled seasoned signature lamb ribs	
Chicken Adana	13
Grilled minced chicken with garlic & mixed herbs	
Lamb Adana	13
Grilled minced lamb with mixed herbs	
Sarma Beyti – Lamb or Chicken <small>G</small>	14
Adana wrapped in tortilla bread covered in tomato sauce, served with yoghurt	
Chicken Shish	14
Grilled marinated tender cubes of chicken	
Lamb Shish	15
Grilled marinated succulent and tender cubes of lamb	
Chicken Plate	16
Combination of Chicken Shish, Chicken Wings & Chicken Adana	
Iskender – Lamb, Chicken or Adana <small>G</small>	16
Tender cubes of meat served on top of diced bread and coated with homemade tomato sauce & yoghurt	
Lamb Chops	17
Grilled seasoned succulent and tender lamb chops	
Mixed Kebab	17
2 Cubes of Lamb, 2 Cubes of Chicken, Lamb Adana, 2pcs Wings & 1pcs Lamb Chop	

COMBINATIONS

COOKED ON AN OPEN BARBECUE GRILL, SERVED ON A BED OF TORTILLA WITH BULGUR RICE & SALAD

Mixed Adana 14

Lamb Adana & Chicken Adana

Chicken Shish & Lamb Adana 15

Grilled combination of Chicken Shish and Lamb Adana

Lamb Shish & Chicken Shish 16

Grilled combination of Lamb Shish & Chicken Shish

Lamb Shish & Lamb Chops 17

A tender combination of Lamb shish & 2pcs Lamb Chops

OVEN BAKED DISHES

SERVED WITH BULGUR RICE & SALAD

Chicken Guvec 12

Diced chicken slow cooked in a clay pot with mixed peppers, onions, potato, aubergine & garlic

Lamb Guvec 13

Diced lamb slow cooked in a clay pot with mixed peppers, onions, potato, aubergine & garlic

Lamb Mousakka 13

Minced lamb cooked with layers of potato, aubergine, mixed peppers, courgette, cheddar cheese, béchamel sauce and a drizzle of homemade tomato sauce

Chicken Islim 14

Diced chicken cubes with mixed peppers, onions, potato, aubergine & garlic wrapped in slices of aubergine and cooked in the oven. Topped with homemade tomato sauce

Lamb Islim 14

Diced lamb cubes with mixed peppers, onions, potato, aubergine & garlic wrapped in slices of aubergine and cooked in the oven. Topped with homemade tomato sauce

Lamb Shank 15

Tender slow roasted lamb shank served with carrots, potato, onion, celery & mixed peppers

V – SUITABLE FOR VEGETARIANS

N – CONTAINS NUTS

G – CONTAINS GLUTEN

CHEF SPECIALS

SERVED WITH BULGUR RICE & SALAD

Chicken Fantasy 15

Chicken fillet cubes & tiger prawns cooked in garlic, mushrooms, mixed vegetables, double cream & white wine sauce

Chicken A' la Bora 15

Chicken fillet cubes & tiger prawns cooked in garlic, mushrooms, mixed vegetables, spicy tomato & white wine sauce

Kavurma – Lamb or Chicken 16

Marinated tender lamb or chicken sautéed with mixed peppers, onions, mushrooms, fresh tomato & garlic

Kuzu Tandir 18

Lamb slow cooked and intensified with flavours through hours of cooking, so fragrant and tender it falls off the bone and melts in your mouth

Testi 19

A traditional dish from the Cappadocia region of Turkey, tender lamb stewed in a sealed clay jug with mixed peppers, garlic, onion & potato

FISH *Please note there may still be small bones in filleted fish dishes*

Seabass Fillet 15

Pan fried served with sautéed spinach, mashed potato served with a double cream, brandy & white wine sauce

Salmon Fillet 15

Grilled, served with sautéed spinach, mashed potato & lemon butter sauce

Tiger Prawns 16

Served with mashed potato & lemon butter white wine sauce

Seabass Whole 16

Grilled, served with homemade chips & salad

Seafood Mix 16

Seabass Fillet, Salmon Fillet, King Prawns, Calamari pan fried with mixed vegetables. Served with chips & salad

Prawn Casserole 16

King prawn casserole with mixed vegetables, asparagus, garlic & mushrooms topped with cheddar cheese. Served with salad & bulgur rice

BANK SHARING PLATTER

COLD STARTERS

Hummus, Cacik, Taramasalata, Kisir

HOT STARTERS

Halloumi, Sucuk, Falafel, Filo Pastry Rolls

MAIN COURSE

Lamb Shish, Chicken Shish, Lamb Adana, Chicken Adana,
Chicken Wings, Lamb Ribs, Lamb Chops

SERVED WITH BULGUR RICE & SALAD

26 Per Person (Minimum for 2)

VEGETARIAN

Veg Meze Platter v **12**
Hummus, Cacik, Kisir, 2pcs Filo Pastry Rolls, 2pcs Halloumi & 2pcs Falafel

Vegetable Kebab v **12**
Skewer of aubergine, courgettes, peppers, mushrooms & onions with a drizzle of tomato sauce.
Served with bulgur rice & salad

Vegetarian Casserole v **13**
Potato, aubergine, courgette, carrots, baby corn & mixed peppers slow baked
in a clay pot in a homemade tomato sauce. Served with bulgur rice & salad

Vegetable Mousakka v **13**
Layers of potato, aubergine, courgette, carrots & mixed peppers,
topped with a béchamel sauce, cheddar cheese and a drizzle of homemade tomato sauce.
Served with bulgur rice & salad

Mushroom Casserole v **13**
Mushrooms slow cooked in a clay pot with onions & garlic, topped with cheddar cheese.
Served with bulgur rice & salad

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SALADS

Feta Cheese Salad v	8
Halloumi Salad v	9
Chicken Caesar Salad	11
Salmon Salad	11
Seabass Salad	11

SIDES

Bread v G	1
White Rice v	2
Bulgur Rice v G	2
Mixed Vegetables v	2.5
Homemade Fries v G	3

KIDS MENU

SERVED WITH HOMEMADE CHIPS

Boneless Wings G	6
Fried crispy boneless wings	
Kofte Meatballs G	6
Tender lamb meatballs in a tomato sauce	
Chicken Shish	7
Tender chicken chunks	

DESSERTS

Baklava N G V	5.5
Traditional homemade Turkish Baklava	
White Chocolate & Strawberry Cheesecake v	5
White chocolate flavoured cream cheese set on an all butter biscuit base and topped with strawberries covered in strawberry glaze	
White Chocolate Brownie & Beyond v	5
Super rich white chocolate cheesecake topped with indulgent truffle white chocolate and fudge brownie	