

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 6 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 G 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 G 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 G 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

Mixed Grill for 2 36
Lamb Shish, Chicken Shish, Lamb Adana, Chicken Adana, Chicken Wings, Lamb Ribs & Lamb Chops



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 & Chicken Wings 15

Grilled combination of Chicken Shish & Chicken Wings

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

Make your own... 16

Grilled any 2 skewers of your own choice



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

Lamb Shank 15

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

CHEF SPECIALS *Recommended by The Bank*

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

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)

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

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| 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 | |

VEGETARIAN *SERVED WITH BULGUR RICE & SALAD*

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| Veg Meze Platter v | 12 |
| Hummus, Cacik, 2pcs Filo Pastry Rolls, 2pcs Halloumi & 2pcs Falafel, Served with bulgur rice & salad | |
| Vegetable Kebab v | 12 |
| Skewer of aubergine, courgettes, peppers, mushrooms & onions with a drizzle of tomato sauce. | |
| Vegetarian Casserole v | 13 |
| Potato, aubergine, courgette, carrots, baby corn & mixed peppers slow baked in a clay pot in a homemade tomato sauce. | |
| 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. | |
| Mushroom Casserole v | 13 |
| Mushrooms slow cooked in a clay pot with onions & garlic, topped with cheddar cheese. | |

V – SUITABLE FOR VEGETARIANS

N – CONTAINS NUTS

G – CONTAINS GLUTEN

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	