

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.

Dolma (Stuffed Vine Leaves) V N 5.5

Vine leaves stuffed with cooked rice, pine nuts, currants, caramelised onions, dill, mint and cinnamon

Cold Mixed Meze For 2 12

Hummus, Cacik, Taramasalata, Kisir For 4 24

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

Sigara Boregi V G 5.5

Fried, filled with feta cheese, spinach, diced mixed peppers & parsley

Cheesy Mushroom v 5.5

Portobello mushroom with garlic butter loaded with melted cheese.

Calamari G	6.5
Fresh Calamari served with homemade tartar sauce	
Halloumi & Sucuk Mix	6
Grilled halloumi & Turkish spicy sausage	
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	
Liver G	7
Pan fried liver topped with red onions, parsley & mixed herbs	
Goat Cheese v	7
Pan fried goat cheese served on a bed of mixed leaves topped with walnut and honey	
Hot Mixed Meze	For 2 15
Sucuk, Falafel, Calamari, Halloumi, Sigara Boregi	For 4 30

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	15
Grilled marinated tender cubes of chicken	
Lamb Shish	16
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	18
Grilled seasoned succulent and tender lamb chops	
Mixed Kebab	18
2 Cubes of Lamb, 2 Cubes of Chicken, Lamb Adana, 2pcs Wings & 1pcs Lamb Chop	
Mixed Grill for 2	36
4 Cubes of Lamb, 4 Cubes of Chicken, Lamb Adana, 4pcs Wings & 2pcs 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	18
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

Kleftiko

15

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

CHEF SPECIALS

SERVED WITH BULGUR RICE & SALAD

Chicken Fantasy

16

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

Chicken A' la Bora

16

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

Chicken Sultan

16

Chicken fillet strips with mushrooms cooked with garlic, mixed peppers and topped with a double cream, mustard, white wine and turmeric sauce.
Served with bulgur rice

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

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

Calamari Main Course	13
Served with homemade chips and Salad	
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	
Grilled Tiger Prawns	16
Grilled with peppers and onions, served with homemade chips & salad	
Tiger Prawns	16
Served with mashed potato & lemon butter white wine sauce & salad	
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 bulgur rice & salad	

BANK SHARING PLATTER

COLD STARTERS

Hummus, Cacik, Taramasalata, Kisir

HOT STARTERS

Halloumi, Sucuk, Falafel, Sigara Boregi

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 14

Hummus, Cacik, Kisir, 2pcs Sigara Boregi, 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

SALADS

Feta Cheese Salad v 8

Halloumi Salad v 9

Chicken Caesar Salad 11

Salmon Salad 11

SIDES

Bread v G 1.5

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

Calamari G 7

Fried crispy calamari

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

