

COLD MEZE

Mediterranean Olives v	4
Green and black olives marinated in olive oil & lemon zest.	
Feta Cheese v D	5
Sliced feta cheese served on a bed of mixed leaves.	
Beetroot & Feta v D	5
Cubes of beetroot & feta cheese served on a bed of mixed leaves.	
Taramasalata G	6
Homemade fish pate with cod roe, garlic & caviar.	
Kisir v N G	6
Crushed wheat with an array of fresh vegetables, fresh herbs, walnuts and herbs dressed in pomegranate sauce.	
Hummus v	6.5
Pureed chickpeas with tahini, garlic, lemon & olive oil.	
Cacik v D	6.5
Yoghurt, cucumber, dill & fresh mint with a hint of garlic.	
Pink Lady v D	6.5
Grated beetroot and green apple with olive oil, lemon juice & crushed walnuts.	
Soslu Patlican v	7
Roasted aubergine, onions & mixed peppers fried and served in a tomato sauce with a hint of garlic.	
Avocado, Feta & Tomato v D	7.5
Platter of sliced Avocado, Tomato & Feta Cheese.	
Avocado & Prawn Cocktail D	8.5
Served on a bed of mixed leaves and topped with homemade cocktail sauce.	
Cold Mixed Meze	For two 18 For four 32
Hummus, Cacik, Taramasalata, Kisir, Soslu Patlican.	

HOT MEZE

Soup of the Day	5
Please ask waiter for soup of the day.	
Meatballs <i>(may contain small bones)</i>	5
Tender lamb meatballs served with homemade tomato sauce.	
Sucuk	6
Grilled Turkish spicy sausage.	
Cheesy Mushroom V D	6
Portobello mushroom with garlic butter loaded with melted cheese.	
Halloumi & Mushroom Mix V D	6.5
Pan-fried sliced mushrooms with halloumi pieces.	
Boneless Wings G	6.5
Fried crispy boneless chicken wings.	
Falafel V N	6.5
Chickpea, broad bean & vegetable fritter served on a bed of hummus.	
Halloumi Fries V D G	6.5
Halloumi fried with a breadcrumb coating.	
Halloumi & Sucuk Mix D	7
Grilled halloumi & Turkish spicy sausage.	
Sigara Boregi V G D	7
Fried filo pastry rolls, filled with feta cheese, spinach and chopped mixed peppers.	
Creamy Garlic Mushrooms V D	7
Mushroom sautéed with mixed herbs in a white wine, garlic and double cream sauce.	
Halloumi V D	7
Grilled Halloumi cheese.	
Hummus Kavurma	7
Hummus topped with sautéed lamb & paprika.	
Goat Cheese V D N	8
Pan fried goat cheese served on a bed of mixed leaves topped with walnut and honey.	
Calamari G D	8
Fresh fried calamari served with homemade tartar sauce.	
Sautéed Prawns D	8
Tiger Prawns sautéed with garlic butter in a white wine sauce.	
Liver G	8
Pan fried liver with onion & mixed herbs.	

Hot Mixed Meze	For two	19
Halloumi, Sucuk, Falafel, Calamari, Sigara Boregi.	For four	38

BARBECUE GRILLS

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

For Gluten Free option, please ask for no tortilla and swap bulgur rice for plain rice or homemade chips

Chicken Wings D	16
Marinated chicken wings.	

Lamb Ribs	16
Seasoned signature lamb ribs.	

Chicken Adana	16
Minced chicken with garlic & mixed herbs.	

Lamb Adana <i>(may contain small bones)</i>	17
Minced lamb with mixed herbs.	

Sarma Beyti – <i>Lamb or Chicken</i> G D	19
Adana wrapped in tortilla bread covered in tomato sauce, served with yoghurt.	

Chicken Shish D	19
Marinated lean tender cubes of chicken.	

Chicken Plate D	19
Combination of Chicken Shish, Chicken Wings & Chicken Adana.	

Boneless Chicken Thighs D	19
Charcoal grilled, marinated boneless tender chicken thighs.	

Iskender – <i>Lamb Adana or Chicken Adana</i> G D	17
<i>(Lamb Shish or Chicken Shish + £3)</i>	
Tender cubes of meat served on top of diced bread and coated with homemade tomato sauce & yoghurt.	

Lamb Shish D	21
Marinated succulent and tender cubes of lamb.	

Lamb Chops	23
Grilled seasoned succulent and tender lamb chops.	

Mixed Kebab D	24
2 Cubes of Lamb, 2 Cubes of Chicken, Lamb Adana, 3pcs Wings & 1pc Lamb Chop.	

Mixed Grill for 2 D	52
2 Cubes of Lamb, 4 Cubes of Chicken, Lamb Adana, Chicken Adana, 4pcs Lamb Ribs, 6pcs Wings & 2pcs Lamb Chops.	

STEAKS

COOKED ON AN OPEN BARBECUE

Sirloin Steak 10oz 24
Served with homemade chips, mushrooms, mixed peppers & grilled tomato.

Fillet Steak 10oz 26
Served with homemade chips, mushrooms, mixed peppers & grilled tomato.

COMBINATIONS

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

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Mixed Adana 17
Combination of Lamb Adana & Chicken Adana.

Chicken Shish & Lamb Adana D 19
Combination of Chicken Shish & Lamb Adana.

Lamb Shish & Chicken Shish D 20
Combination of Lamb Shish & Chicken Shish.

Lamb Shish & Lamb Chops D 23
A tender combination of Lamb shish & 2pcs Lamb Chops.

Make your own... 20
Grilled any 2 of your own choice
(£2 surcharge for Lamb Chops)

OVEN BAKED DISHES

SERVED WITH BULGUR RICE & SALAD

For Gluten Free option, please swap bulgur rice for plain rice or homemade chips

Chicken Guvec (*Chicken Casserole*) 16
Diced tender chicken slow cooked in a clay pot with mixed peppers, onions, potato, aubergine & garlic.

Lamb Guvec (*Lamb Casserole*) 17
Diced tender lamb slow cooked in a clay pot with mixed peppers, onions, potato, aubergine & garlic.

Lamb Mousakka G D 17
Minced lamb cooked with layers of potato, aubergine, mixed peppers, courgette, cheddar cheese & béchamel sauce.

Chicken Islim 17
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 18
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 (*Lamb Shank*) 19
Tender slow roasted lamb shank served with carrots, potato, onion, celery & mixed peppers.

CHEF SPECIALS

For Gluten Free option, please swap bulgur rice for plain rice or homemade chips

The Bank Special D 19

Sliced chicken breasts rolled up with halloumi, asparagus, and carrot. Served with mixed vegetables, mashed potato & topped with a mushroom, double cream and white wine sauce.

Chicken Fantasy D 18

Chicken fillet strips and tiger prawns cooked with garlic, mushrooms, mixed vegetables in a double cream & white wine sauce. Served with bulgur rice.

Chicken A' la Bora D 18

Chicken fillet strips and tiger prawns cooked with garlic, mushrooms, mixed vegetables in a lightly spiced tomato sauce with a touch of white wine and double cream. Served with bulgur rice.

Liver main course D 18

Liver pan fried with butter, served with boiled mixed veg, mash potato or chips.

Chicken Sultan D 18

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 18

Marinated tender lamb or chicken sautéed with mixed peppers, onions, fresh tomato & garlic. Served with bulgur rice.

Kuzu Tandir 19

Lamb slow cooked and intensified with flavours through hours of cooking, so fragrant and tender it melts in your mouth. Served with bulgur rice.

FISH *some fillet dishes may contain small bones*

Calamari Main Course G D 16

Served with homemade chips.

Seabass Fillet D 18

Pan fried, on a bed of sautéed spinach, onions & peppers, served with mashed potato. Topped with a double cream, mushroom & white wine sauce.

Grilled Salmon Shish D 19

Barbeque grilled with onions & peppers, served with homemade chips & lemon butter white wine sauce.

Salmon Fillet D 19

On a bed of sautéed spinach, onions & peppers served with mashed potato and lemon butter white wine sauce.

Swordfish Fillet D 19

On a bed of sautéed spinach, onions & peppers, served with mashed potato & lemon butter white wine sauce.

Grilled Tiger Prawns D 19

Grilled with onions & peppers, served with homemade chips & lemon butter white wine sauce.

Tava Tiger Prawns D 19

Pan fried, Served with boiled mixed veg, mashed potato & lemon butter white wine sauce.

Seabass Whole D	19
Grilled, served with homemade chips.	
Tava Seafood Mix D	19
Pan fried Seabass Fillet, Salmon Fillet, Tiger Prawns, Calamari, Served with boiled mixed veg. homemade chips & lemon butter white wine sauce.	
Prawn Casserole D	19
King prawn casserole with mixed veg, fresh tomato, asparagus, garlic & mushrooms topped with cheddar cheese. Served with bulgur rice.	
Seafood Casserole D	19
Salmon Fillet, Tiger Prawns, Calamari, Swordfish with mixed peppers, fresh tomato, onions, mushroom, garlic & white wine. Served with bulgur rice. Optional melted cheddar cheese.	
Grilled Seafood Mix D	20
Barbecue grilled skewer of Salmon Fillet, Tiger Prawns, Swordfish with onions & peppers. Served with homemade chips & lemon butter white wine sauce.	

VEGETARIAN

SERVED WITH BULGUR RICE & SALAD

For Gluten Free option, please swap bulgur rice for plain rice or homemade chips

Vegetarian Casserole v	15
Potato, aubergine, onions, courgette, carrots, baby corn, fresh tomato & mixed peppers slow baked in a clay pot in a homemade tomato sauce.	
Mushroom Casserole v D	16
Mushrooms slow cooked in a clay pot with fresh tomato, onions, mixed peppers, garlic & topped with cheddar cheese.	
Vegetarian Meze Platter v D N	17
Humus, Cacik, Kisir, 2pcs Sigara Boregi, 2pcs Halloumi, 2pcs Falafel.	
Mushroom Deluxe v D	17
Portobello mushrooms loaded with sautéed spinach, mixed peppers, onions, halloumi chunks and topped with melted cheese with a drizzle of homemade tomato sauce.	
Vegetable Mousakka v D	17
Layers of potato, aubergine, courgette, carrots & mixed peppers, topped with a béchamel sauce & cheddar cheese.	
Loaded Bells v D	18
Bell pepper semi fried, halved and loaded with sautéed spinach, mushrooms, fresh tomato, mixed peppers, onions, halloumi chunks and topped with melted cheese & homemade tomato sauce.	
Vegetable Kebab v D	19
Skewer of aubergine, courgettes, peppers, mushrooms & onions with a drizzle of tomato sauce & fried butter. Served with bulgur rice.	

SALADS

Feta Cheese Salad V D 10

Served on a bed of mixed leaves and Coban salad & dressing.

Halloumi Salad V D 12

Served on a bed of mixed leaves and Coban salad & dressing.

Avocado & Feta Salad V D 14

Served on a bed of mixed leaves and Coban salad & dressing.

Halloumi, Avocado & Falafel Salad V D N 16

Served on a bed of mixed leaves and Coban salad & dressing.

Chicken Caesar Salad D 18

Served on a bed of mixed leaves and Coban salad & topped with Caesar sauce.

Chicken & Avocado Salad D 19

Served on a bed of mixed leaves and Coban salad & dressing.

BANK SHARING PLATTER

STARTERS

Hummus, Cacik, Taramasalata, Kisir

MAIN COURSE

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

SERVED WITH BULGUR RICE & SALAD

29 Per Person (Minimum 2 people)

CHICKEN LOVERS PLATTER

STARTERS

Hummus, Cacik, Taramasalata, Kisir

MAIN COURSE

Chicken Shish, Chicken Adana, Chicken Wings & Boneless Thighs

SERVED WITH BULGUR RICE & SALAD

25 Per Person (Minimum 2 people)

SIDES

Basket of Bread	V G	2
Gluten Free Bread	V	2
White Rice	V	3
Bulgur Rice	V G	3
Yoghurt	V D	3
Boiled Mixed Vegetables	V	3
Homemade Fries	V	4

KIDS MENU

SERVED WITH HOMEMADE CHIPS. OPTIONAL BULGUR RICE OR WHITE RICE

Boneless Wings G 7
Fried crispy boneless wings.

Kofte Meatballs *(may contain small bones)* 7
Tender lamb meatballs in a tomato sauce.

Calamari G D 8
Fried crispy calamari.

Chicken Shish D 9
Tender chicken chunks.

Fillet Strips G D 8
Fried tender chicken fillet strips.