COLD STARTERS

MIXED OLIVES (V) (VG) (GF) Green and black olives marinated with oregano, pepper flakes and zesty citrus	£4.00
HUMMUS (V)(VG)(GF) Creamy chickpeas, tahini, a hint of garlic and lemon	£6.00
CACIK (V) (GF) Finely chopped cucumber, fresh dill, mint, creamy yoshurt with a hint of garlic	£6.00
KISIR (V) Crushed bulgur wheat salad finely chopped fresh tomato, onion and pomegranate molasses	£6.00
BABA GANOUSH (V) (GF) Chargrilled chopped aubergine, tahini, yoghurt, olive oil, lemon and garlic	£6.00
STUFFED VINE LEAVES (V)(GF) Vine leaves stuffed with rice, mixed herbs, lemon and pomegranate molasses and served with creamy yogurt	£6.00
BEETROOT TARATOR (V) (GF) Oven roasted beetroot, creamy yoghurt, a hint of garlic topped with extra virgin olive oil	£6.50
SHAKSHUKA (V)(VG)(GF) Fried aubergine, mixed peppers, onions and fresh garlic mixed with a rich homemade	£6.50
tomato sauce PRAWN COCKTAIL (GF) Fresh cold water baby prawns, gem lettuce,	£7.00

COLD STARTERS MIXED PLATTER

avocado and Marie rose sauce

Mixed Olives, Hummus, Cacik, Shakshuka, Stuffed Vine Leaves, Beetroot Tarator

£15.50

SEAFOOD DISHES

KING CASSEROLE Peeled king prawns cooked with shallots, mixed peppers, garlic, white wine and a rich tomato sauc	£21.00
Served with rice and salad	J.
SEA BASS FILLET	£22.00
Pan fried sea bass fillet served with mash potato finished with turmeric beurre blanc sauce	
GRILLED SALMON FILLET	£24.00
Marinated fillet of salmon cooked over charcoal served with dill infused salsa verde, rice and salad	
TIGER PRAWNS	£26.00
Marinated tiger prawns grilled over charcoal Served with dill infused salsa verde, rice and salad	
MIXED SEAFOOD SKEWER	£26.00
Marinated tiger prawns, salmon, monk fish, peppers and mushroom grilled over charcoal.	
Served with dill infused salsa verde sauce, rice and salad	

SIDE ORDERS

CHIPS	£4.00	FETA CHEESE	£5.00
YOGHURT	£3.00	MASHED POTATO	£4.00
RICE	£3.50	MIXED VEGETABLES	£5.00
COUSCOUS	£3.50	MUSHROOMS	£5.00
		ASPARAGUS	£6.00

HOT STARTERS

HALLOUMI (V) (GF) Grilled Cypriot halloumi cheese	£7.00
	£7.00
Lightly grilled spicy Turkish beef sausage	21.00
FALAFEL (V)	£6.50
Deep fried chickpeas mixed with broad beans,	20.00
coriander, parsley and fresh herbs on a bed of hummus	
MEATBALLS (GF)	£8.00
Succulent lamb meatballs served in a hearty tomato	
sauce simmered with herbs and traditional Turkish spices	
SIGARA BOREGI (V)	£6.50
Deep fried pastry cigars filled with feta, mozzarella, parsley	
and caramelized shallots, served with Thai sweet chilli sauce	07.00
CRISPY CALAMARI	£7.00
Lightly fried tender squid rings, served with tartar sauce 8 lime	00.00
BUTTERFLY PRAWNS	£8.00
Sautéed in butter, garlic, white wine and herbs	C7 F0
HUMMUS KAVURMA (N) Pan fried diced lamb, pine nuts, oregano	£7.50
and paprika served on a bed of hummus	
· ·	£8.00
Sautéed lamb liver with onion, paprika and cumin	20.00
CREAMY GARLIC MUSHROOM (V) (GF)	£7.50
Baby mushrooms sautéed with shallots in a creamy garlic cheese sauce	21.00
WHITEBAIT	£7.45
Crispy whole whitebait served with lime mayonnaise	
SAUCY PRAWNS (GF)	£8.00
Sautéed king prawns cooked with garlic, cherry tomatoes and white wine	
Special tomato sauce	

HOT STARTERS MIXED PLATTER

Halloumi, Sucuk, Sigara Boregi Falafel, Calamari, Whitebait

£16.00 OR 4 PEOPLE

VEGETERIAN

MOUSSAKA (V)

All served with Rice & Salad

£17.70

£45.00

£95.00

£42.00

Layers of potato, aubergine, courgette, peppers, carrots topped with bechamel, and tomato sauce.	
Served with rice and salad	
VEGETARIAN KEBAB (V)(VG)(GF)	£17.70
Chargrilled aubergines, peppers, mushrooms, onion,	
topped with tomato sauce. Served with rice and salad	
HALLOUMI CASSEROLE (V)	£18.50
Grilled halloumi, mixed peppers, baby mushrooms, hint of garlic,	
shallots and broccoli cooked ina rich tomato sauce. Served with rice and	salad
AUBERGINE NAPOLITANA (V)	£18.50

AUBERGINE NAPOLITANA (V) Fried aubergine, mixed peppers, onion and fresh garlic with riche homemade tomato sauce, served with rice

PLATTERS

All platters served with Rice, couscous, salad 8 bread

PLATTER 1 (FOR 2 PEOPLE)

Adana Kofte, lamb shish, chicken shish, chicken kofte, lamb chops (2 pcs)

PLATTER 2 (FOR 4 PEOPLE)

Chicken shish, lamb shish, lamb ribs, chicken wings, Adana Kofte, Chicken Beyti, grilled peppers & onions

2 IN 1 FEAST (FOR 2 PEOPLE)

Lamb ribs (6ps), Chicken wings (8 pcs), lamb chops (2 pcs)

MAIN COURSE

CHICKEN WINGS Marinated chicken wings grilled over charcoal	£17.00
ADANA KOFTE Seasoned minced lamb mixed with capia peppers and onions, grilled over charcoal	£18.00
HALEP KEBAB Minced lamb mixed with capia peppers, parsley and onions, grilled over charcoal served in a rich tomato sauce	£18.50
CHICKEN SHISH Loan chunks of skewered chicken breast grilled over chard	£18.00
CHICKEN SPECIAL Lean chunks of chicken breast with mixed peppers and mushrooms grilled over charcoal	£18.50
LAMB RIBS Seasoned lamb ribs grilled over charcoal	£20.00
LAMB SHISH Marinated tender cubes of lamb fillet grilled over charcoal	£21.00
MIXED CHOPS Marinated tender lamb chops and lamb ribs grilled over charcoal	£23.00
LAMB CHOPS Tender lamb chops seasoned and grilled over charcoal	£23.00
MIXED GRILL A combination of lamb shish, chicken shish and adana grilled over charcoal	£23.00
MEDITERRANO Large cube chunks of lamb, special marinated, oven cooked with mix peppers, onions, gravy sauce 6 mash pota	£23.00 ato

COMBINATION KEBABS

All served with rice & salad

LAMB SHISH AND CHICKEN SHISH	£19.95
CHICKEN SHISH & ADANA KEBAB	£19.95
LAMB SHISH AND ADANA KEBAB	£19.95

HOUSE SPECIALS

LAMB MOUSSAKA Minced lamb, layers of potato, aubergine, courgette, peppers and carrots topped with bechamel and tomato sauce. Served with rice and salad	£18.00
KLEFTIKO Slow roasted lamb shank cooked in a rich tomato sauce with fresh thyme, celery, onionsand carrots. Served on a bed of creamy mashed potato	£19.00

SAÇ KAVURMA £20.50 Sizzling diced lamb, onion, mixed peppers, tomato and a touch of garlic. Served with rice and salad

CHICKEN CASSEROLE £17.00 Tender lamb pieces, mushroom, pepper, tomato, onion

topped with chef's special tomato sauce, served with rice LAMB CASSEROLE £18.50

Tender chicken pieces, mushroom, pepper, tomato, onion

topped with chef's special tomato sauce, served with rice CHICKEN LA CRÈME

£18.00 pan fried chicken breast with caramelized shallots, asparagus and mushrooms cooked in a creamy garlic sauce. served with rice and salad

(V) Vegeterian (VG) Vegan (N) Nuts (GF) Gluten Free

YOGHURT DISHES

All served with rice and salad			
EN WINGS ed chicken wings grilled over charcoal	£17.00	ADANA WITH YOGHURT Seasoned minced lamb mixed with capia peppers and onions, topped with tomato sauce, garlic infused yoghurt and melterd hutter	£21.00
A KOFTE ed minced lamb mixed with capia peppers ons, grilled over charcoal	£18.00	CHICKEN SHISH WITH YOGHURT Lean chunks of chicken breast grilled over charcoal topped with tomato sauce, garlic infused yoghurt and	£20.00
KEBAB lamb mixed with capia peppers, parsley and grilled over charcoal served in a rich tomato sauce		melted butter SARMA CHICKEN BEYTI Seasoned minced chicken mixed with garlic,	£21.50
EN SHISH unks of skewered chicken breast grilled over chard EN SPECIAL	£18.00 coal £18.50	capia peppers, onions and mozzarella wrapped in tortilla bread, topped with tomato sauce and melted butter, served with creamy garlic infused yoghurt	
unks of chicken breast with mixed peppers shrooms grilled over charcoal RIBS	£20.00	SARMA LAMB BEYTI Seasoned minced lamb fillet mixed with garlic, capia peppers, onions and mozzarella wrapped in tortilla bread, topped with tomato sauce and	£22.00
ed lamb ribs grilled over charcoal SHISH ed tender cubes of lamb fillet grilled over charcoal		melted butter served with creamy garlic infused yoghurt LAMB SHISH WITH YOGHURT Marinated tender cubes of lamb fillet grilled over	£21.00
CHOPS ed tender lamb chops and lamb ribs ver charcoal	£23.00	charcoal, topped with tomato sauce, garlic infused yoghurt and melted butter	£22.00
CHOPS amb chops seasoned and grilled over charcoal GRILL	£23.00	Diced lamb or chicken fillet on a bed of smoked aubergine and garlic infused yoghurt with tahini	<i>LLL</i> .00
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SALADS

A PARTY AND	
COBAN SALAD (V)(GF) Diced tomatoes, cucumbers, parsley and onions seasoned with sumac, drizzled with olive oil and pomegranate dressing	£7.00
SPICY EZME SALAD (V)(VG)(GF) Finely chopped tomatoes, red onion, peppers parsley, mixed herbs, olive oil, fresh lemon juice and pomegranate dressing	£6.00
GREEK SALAD (V) (GF) Feta cheese, tomato, cucumber, red onion, red pepper, green pepper, olive oil, dried oregano and pomegranate dressing	£7.00
AVOCADO SALAD (V) (GF) Halloumi, avocado, tomato, cucumber, red onion, red pepper, green pepper, olive oil, dried oregano and	£8.00

SOFT DRINKS

COKE	£3.50	APPLE JUICE	£3.50
DIET COKE	£3.50	ORANGE JUICE	£3.50
COKE ZERO	£3.50	CRANBERRY JUICE	£3.50
SPRITE	£3.50	PINEAPPLE JÚICE	£3.50
FANTA	£3.50	MANGO JUIĆE	£3.50
TONIC WATER	£3.00	120	£3.50
SODA WATER	£3.00	Apple & Raspberry Orange & Passion Fruit	
		Urange & Passion Fluit	

STILL WATER SMALL £3.50 LARGE £4.50 SPARKLING WATER SMALL £3.50 LARGE £4.50

pomegranate dressing

For children 12 years or younge All served with chips OR Rice.

CHICKEN WINGS CHICKEN SHISH **CHICKEN NUGGETS** CHEESE BURGER

£8.00