

STARTERS COLD MEZE

- HUMUS

Chickpeas puree with tahini, lemon juice, olive oil & Garlic

CACIK (TZATZIKI)

diced cucumber with creamy yoghurt, mint and a hint of garlic

SHAKSUKA

Diced aubergine cooked with onion, garlic, peppers and tomatoes, marinated with spices and herbs

PRAWN COCTAIL

classic prawn coctail, in a marie rose sauce with salad

ISPANAK (SPINACH) TARRATOR

spinach with creamy yoghurt, olive oil & garlic

RUSSIAN SALAD

potatoes, carrot, green peas, mayonnaise, gherkins and olive oil

BABA GANOUSH

Aubergine, Yoghurt, Tahini, Garlic & Herbs

MIX OLIVES

Black Olives & Green Olives with herbs

ANTEP EZME

Chopped tomatoes, Parsley, Onions, Chilli Pepper Salad & Herbs

MIXED COLD MEZE

Chef's recommendation of humus, cacik, saksuka, russian salad, antep ezme & Baba Ganoush

WHITE FETA CHEESE

Feta Cheese with olive oil and herbs

SMOKED SALMON FUME

Served with almond tarator & pickled cucumber

TABULE

Finely chopped parsley, mint, crushed wheat, tomatoes, Onions & Lemon oil
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STARTERS HOT MEZE

- HALLOUMI

Chargrilled traditional Turkish Cypriot cheese slices and olive oil server with salad

CHEESE SIGARA BOREGI

deep fried filo pastry filled with feta cheese and mint served with salad

MEATY SIGARA BOREGI

deep fried filo pastry filled with minced meat and mint served with salad

FALAFEL

Broad beans, cheakpeas, fresh vegetables, garlic, carrot, onions, fried with sesame seed served with salad

SUCUK

special spicy Turkish Sausage & garnished with salad

CALAMARI

Battered squid fish rings, deep fried with tartar sauce

KING PRAWNS

King prawns in garlic, chilli & butter served with salad

BBQ RIBS

Oak smoked lamb ribs, slow cooked with chef's special sticky honey BBQ glaze dripping, topped with sesame seeds

SALTED EDAMAME

Sea Salt and Special herbs

PATRON PEPPERS

Sea Salt and Special herbs

GARLIC MUSHROOMS

pan fried creamy mushrooms cooked with garlic, butter, seasonal herb
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GRILLED MENU

- CHICKEN WINGS

Marinated chicken wings with spicy cooked on charcoal grill served with rice & salad

CHICKEN SHISH

Tender marinated chicken cubes skewered cook on charcoal grill, served with rice & salad

CHICKEN THIGHS

Marinated chicken boneless thighs cooked on charcoal grill served with rice & salad

ADANA KOFTE

Tender marinated minced lamb meat skewered cook on charcoal grill,served with rice & salad

LAMB SHISH KEBAB

Tender marinated lamb cubes skewered cook on charcoal grill, served with rice & salad

LAMB SARMA BEYTI

Marinated Minced lamb seasoned tomato sauce charcoal grill, served with Yoghurt & Salad

LAMB CHOPS

Marinated in herbs and spices cooked on charcoal grill, served with rice & salad

RIB EYE STEAK

Our prime steaks are up to 21 days matured to perfection served with pan fried mixed vegetables & chips with peppercon sauce

SIRLOIN STEAK

Our prime steaks are up to 21 days matured to perfection served with pan fried mixed vegetables & chips with peppercon sauce
-

SOUP OF THE DAY

SOUP SERVED WITH BREAD

£7.00



BURGER MENU

- HOME MADE BURGER served with Chips & Salad

CHICKEN BURGER served with Chips & Salad

VEGI BURGER served with Chips & Salad
- £14.00

£13.00

£10.00

TAVA (PAN) MENU

- MEAT SAUTE (ET SOTE)

lamb cooked with onion, green mediterranean peppers, fresh tomatoes, cream, mushroom, garlic with special herbs, served with rice & salad

CHICKEN SAUTE (TAVUK SOTE)

chicken cooked with onion, green mediterranean peppers, fresh tomatoes, cream, mushroom, garlic with special herbs, served with rice & salad

STUFFED MUSHROOM

Mushroom cooked with onion, green mediterranean peppers, fresh tomatoes, cream, garlic with special herbs, topped mozzarella cheese served with rice & salad

KARNIYARIK

Fried Aubergine stuffed with minced lamb topped with onion, tomatoes, mix peppers, Garlic sauce, served with rice & salad

IMAM BAYILDI

fried aubergine, onion, fresh tomato, garlic, parsley, served with rice and salad

LAMB MOUSAKKA

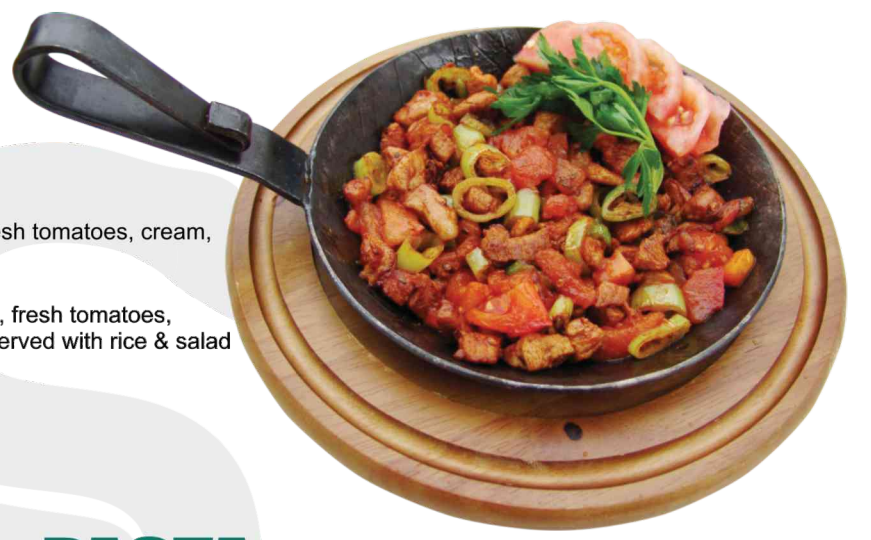
Lamb meat with potato, carrot, courgette, aubergine, bechamel sauce, mozzarella cheese, served with rice & salad

VEGETARIAN MOUSAKKA

potato, carrot, courgette, aubergine,bechamel sauce, mozzarella cheese, served with rice & salad

LAMB SHANK (INCIK)

Juicy lamb shank roasted with softene potato, celery, onion, tomato, carrot, peppers in a heady garlic & tomato sauce
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PASTA

- SEAFOOD LIENGUENE

Calamari, Salmon, Prawn, Tomato Sauce, Onion, Garlic & Herbs
- PENNE ARABIATA

Tomatoe Sauce, Onion, Garlic, Permasen Cheese & Herbs



SALAD

- SALMON SALAD

Olive oil poached salmon, chopped avocado, hentage tomato salad & toasted walnuts
- AVOCADO HALLOUMI SALAD

Halloumi cheese, avocado, olive oil & mix salad
- CHICKEN SALAD

Served with fire roasted peppers and selection of green leaved dressed with cucumber & yoghurt sauce
- BLUEBERRY & GOAT CHEESE SALAD

Toasted walnuts, avacado, chicory and a selection of green leaved, dressed with blueberries, dried apricot and olive oil
- GREEK CHEESE SALAD

Red onions, Cucumber, Tomato, Parsley, Feta Cheese & Green Olives

SIDE ORDERS

- TURKISH FLAT BREAD

RICE

HOME MADE CHIPS

SWEET POTATO

YOGHURT

MUSH POTATO

SPINACH SAUTE

BABY POTATO SAUTE

BABY MIX VEGETABLE

MAC CHEESE

MUSHROOM SAUCE

PEPPERCON SAUCE

GRAVY SAUCE
- £2.50

£3.50

£4.00

£5.00

£3.50

£4.50

£5.00

£6.00

£7.00

£8.00

£3.50

£3.50

£3.00



SEAFOOD

- SEA BASS (LEVREK)

Fresh sea bass cooked on a charcoal grill, served with rice and salad & wedge of lemon
- SEA BREAM (CUPRA)

Fresh sea bream cooked on a charcoal grill, served with rice and salad & wedge of lemon
- GRILLED SALMON

Bolognese salmon fillet, steadily cooked on grill, topped with king prawn, mushroom, tarragon sauce, served with rice & salad

KIDS MENU

CHICKEN NUGGETS WITH CHIPS

BURGER WITH CHIPS

FISH FINGER WITH CHIPS

MAC CHEESE

10 Years or under only

£8.00

£8.00

£8.00

£8.00

DRAUGHT BEERS

	1/2 Pint	Pint
CARLING EXTRA COLD	£2.30	£4.50
STELLA	£2.50	£4.90
GUINNESS EXTRA COLD	£2.50	£4.90
STRONGBOW	£2.30	£4.50
WORTHINGTON	£2.30	£4.00
ATLANTIC PALE ALE	£2.50	£4.50
COUNTREAU	£3.90	-
CARLING DARK FRUITS	£2.50	£4.90
GORDON'S GIN	£3.30	-
PREMIERE GIN	£3.90	-



BEERS/ALCO-POPS

	Per Bottle
BUDWEISER	£4.00
BULMER'S/MAGNERS	£4.50
HOLSTEN PILLS	£3.70
REKORDELIG	£4.90
WKD (Various Flavours)	£3.50
COOR LIGHT	£4.00
BAVARIA (Alcohol Free)	£3.00
ASAHI BEER	£3.80
EFES DRAFT	£4.50



SHOTS

	25ml
TIA MARIA	£3.50
BAILEYS	£3.00
BACARDI	£3.00
BELLS	£3.00
COURVOISIER	£3.50
CAPTAIN MORGAN	£3.00
FAMOUS GROUSE	£3.00
LIQUEURS	£5.95
JACK DANIELS	£3.50
JAMESON'S	£3.50
MALIBU	£3.00
SMIRNOFF	£3.00
SOUTHERN COMFORT	£3.50
SOURZ	£2.50
JAGER	£2.10
JAGER BOMBS	£3.50



HOT DRINKS

• TURKISH TEA	£1.50
• ENGLISH TEA	£2.00
• GREEN TEA	£2.00
• PEPPER MINT TEA	£2.00
• AMERICANO	£2.75
• SINGLE ESPRESSO	£2.50
• TURKISH COFFEE	£2.50
• CAPPUCINO	£2.75
• FLAT WHITE	£2.75
• LATTE	£2.75
• VANILLA LATTE	£2.75
• CARAMEL LATTE	£2.75
• HOT CHOCOLATE	£2.75

SHOTS

	50ml
MARTINI (Various)	£3.00
PORT	£3.00
MIXER	£1.80

WINES

	Small	Large
CHARDONNAY	£4.10	£5.10
MERLOT	£4.10	£5.10
WHITE ZINFANDEL	£4.10	£5.10

TURKISH BEVERAGES

YAKUT WINES	£23.90
CANKAYA WINES	£23.90
DOLUCA RED WINES	£23.90
DOLUCA WHITE	£23.90
TURKISH RAKI 350ml	£29.90
TURKISH RAKI 700ml	£57.90
TURKISH RAKI 25cl	£4.90



SAKE (Served Hot or Cold)

JAPANESE SAKE 270ml	13.00
BOTTLED SAKE 750ml	25.00

SOFT DRINKS

	1/2 Pint	Pint		Per Bottle
PEPSI	£2.00	£3.50	J20	£2.50
DIET PEPSI	£2.00	£3.50	BRITVIC 55	£2.50
R WHITES LEMONADE	£2.00	£3.50	COKE BOTTLES	£2.50
ORANGE / LIME LEMONADE	£2.00	£3.50	WATER	£2.00
CORDIAL (Various Flavours)	£1.00	-		
TANGO	£2.00	£3.50		
7UP	£2.00	£3.50		

DESSERTS

EACH DESSERT £6.00

- KADAYIF
- BAKLAVA
- KUNEF
- CHOCOLATE CHEESE CAKE
- APPLE CRUMBLE CUSTARD & ICE CREAM
- LEMON MERINGUE
- CHOCOLATE FUDGE CAKE
- GREEN TEA ICE CREAM
- MOCHI
- FRESH FRUIT MERINGUE NEST
- HOME MADE RICE PUDDING



Menu