

## COLD STARTERS

- VG MIXED OLIVES:** Mixture of the variety of Mediterranean olive selections 4.00
- S HUMUS:** Blend of chick peas, tahini and hint of garlic, drizzled with olive oil **VG** 5.00
- VG SAKSUKA:** Fried mini Aubergine cubes, green & red peppers, & tomato sauce 6.00
- V TZATZIKI:** Grated cucumber mixed with thick yogurt, mint, dill and hint of garlic drizzled with olive oil 5.00
- VG QUINOA TABBOULEH:** Quinoa with chopped fresh mint, parsley, red onion, tomatoes and lemon juice 6.00
- VG SMOKY AUBERGINE:** Roasted Aubergines, garlic, yogurt, tahini lemon juice **d** 6.00
- V PINK LADY:** Finely chopped beetroot with yogurt, lemon juice and olive oil **d** 5.50
- V MEDITERRANEAN BREEZE:** Whole fresh mozzarella with slices of avocado & tomatoes **d** 7.00
- f SMOKED SALMON** Smoked salmon with tartar sauce & cucumber slices, dill and olive oil dressing 7.00
- COLD MEZE PLATER (for two)** Humus, Saksuka, Tzatziki, Smoky Aubergine and Pink Lady, Quinoa Tabbouleh 14.00

## HOT STARTER

- S HUMUS KAVURMA:** Pan fried cubes of lamb served over humus topped with, spices. **n** 8.00
- VG FALAFEL:** Freshly prepared falafel served with humus **S** 6.00
- d CHEESY ROLLS (Feta cheese Pastry):** Fried pastry, filled with feta cheese and spinach **V** 6.00
- d GRILLED HALLOUMI:** Grilled halloumi cheese served with garnish **V** 6.50
- SUCUK:** Spicy Turkish beef sausage grilled on charcoal 6.00
- d HALLOUMI & SUCUK:** Grilled halloumi cheese & sucuk served with garnish 7.00
- f CALAMARI:** Specially marinated fried lightly battered calamari served with tartar sauce and rocket 8.00
- f WHITEBAIT:** Deep fried whitebait's served with tartar sauce and rocket 6.00
- f KING PRAWN:** Pan fried king prawns with garlic, butter, tomatoes and white wine. 8.00
- LAMB LIVER:** Sauted cubes of lamb liver, with garlic, onions, mixed herbs & spices 7.50
- V CREAMY MUSHROOM** Spiced & sauted with onion, garlic, butter 6.00
- V CHEESY AUBERGINE:** Roasted Aubergine mash with garlic and herbs topped with melted cheddar cheese and yogurt 6.00
- HOT MEZE PLATTER (for two)** Falafel, borek, grilled halloumi, sucuk, cheesy aubergine and calamari, 16.00

## CHARCOAL GRILL

- LAMB SHISH:** Marinated cubes of lamb grilled on skewer served with bulgur rice & salad 18.00
- CHICKEN SHISH:** Marinated cubes of chicken grilled on skewer served with bulgur rice & salad 16.00
- MIXED SHISH:** Lamb and Chicken Shish served with bulgur rice & salad 17.00
- ADANA KEBAB:** Spicy lamb minced meat shish flavored with capia pepper served bulgur rice & salad 16.00
- LAMB CUTLETS:** Marinated lamb cutlets served with bulgur rice & salad 19.00
- CHICKEN WINGS:** Specially marinated chicken wings cooked on a charcoal served with bulgur rice & salad 15.00
- MIXED GRILL:** Lamb shish, chicken shish, chicken wings, Adana kebab served with bulgur rice & salad 20.00
- VG VEGETARIAN KEBAB:** All char grilled aubergine, courgette, mushroom, onion, pepper, served with bulgur rice & salad topped with special tomato sauce 15.00
- V GRILLED HALLOUMI:** Grilled halloumi mushroom and capya pepper on skewers, served with Avocado Salad 16.00

## STEAKS

- All steaks served with Chips and Garnish
- SIRLOIN STEAK 225gr** 20.00
  - FILLET STEAK 170gr** 22.00
  - RIB EYE STEAK 285 gr** 24.00
  - STEAK BURGER:** 170 gr Fillet steak in a burger bun, red onion, melted cheese, special burger sauce, served with chips 20.00

## HOUSE SPECIAL

- LAMB SHANK:** Slowly Owen cooked with root vegetables, served with potatoes 19.00
- LAMB CASSEROLE :** Lamb cubes, shallots, peppers, tomatoes, garlic cooked in oven served with bulgur rice 18.00
- BEYTI SARMA :** Minced lamb meat on skewer, wrapped in flat lavas bread, served with yogurt, topped with tomato sauce and served with bulgur rice 17.00
- LAMB ISKENDER:** Diced lamb meat cooked on charcoal on a bed of bread with special iskender sauce and yogurt 19.00
- CHICKEN ISKENDER:** Diced Chicken breast cooked on charcoal on a bed of bread with special iskender sauce and yogurt 17.00
- LAMB ALI NAZIK:** Char grilled cubes of Lamb, mashed aubergine, yogurt, garlic & butter sauce 19.00
- MOUSSAKA** Minced lamb, aubergine, potatoes and Béchamel sauce served with salad 17.00

## SEAFOOD

- f GRILLED SALMON:** Specially marinated salmon grilled on charcoal served with sauté baby potato and salad 17.00
- f SEA BASS:** Marinated sea bass grilled on charcoal served with sauté baby potato and salad 17.00
- f KING PRAWNS:** Specially marinated king prawn served with sauté baby potato and salad 17.00

## PASTA

- f SEAFOOD SPAGHETTI:** Mixed seafood cooked in white wine, tomatoes, garlic & herbs 14.00
- CREAMY CHICKEN PESTO:** Creamy penne chicken pesto pasta with parmezan and basil 15.00
- PENNE ARABIATTA WITH FRESH MOZZARELLA (Hot):** Penne pasta cook in tomato sauce with fresh mozzarella cheese and basil 14.00

## SALAD

- VG CHUNKY SALAD:** Tomato, cucumber, pepper, fresh mint, parsley, red onions, dressed with olive oil and pomegranate sauce 6.00
- V GREEK SALAD:** Tomatoes, cucumber, pepper, red onion, feta cheese, olives and dressed with olive oil 10.00
- d HALLOUMI SALAD:** Seasonal green leaves, cherry tomato, with avocado & grilled halloumi **V** 12.00
- CHICKEN CAESAR SALAD:** Mini lettuce pieces, grilled chicken, parmesan cheese, crouton and Caesar sauce 12.00

## SIDE ORDERS

- V CHIPS** 3.50
- V POTATO WEDGES** 4.00
- V SWEET POTATO CHIPS** 3.50
- g WHITE RICE** 3.50
- VG BULGUR RICE:** Bulgur, cracked wheat rice is hearty alternative to the white rice 3.50
- d YOGURT:** Strained yogurt 3.50
- VG SALAD:** Seasonal mixed salad with olive oil and pomegranate sauce 3.50
- g BREAD** 2.00

### FOOD ALLERGIES and INTOLERANCES

Please speak to our staff about the ingredients in your meal when making your order. Thank you