

Starters

All starters are served with homemade Anatolian bread

Soup

MERCIMEK CORBASI  8.25
Red lentil soup

Cold Meze

HUMUS  8.45
Pureed chickpeas with tahini, garlic, olive oil and lemon juice

MAYDANOZ SALATASI  8.45
Chopped parsley salad of tomatoes, onions, cracked wheat, olive oil, lemon juice and pomegranate sauce

CACIK  8.45
Yogurt with cucumber, dry mint and garlic

PIYAZ  8.45
White bean and red onion salad dressed with pomegranate sauce

BABA GANOUSH  9.25
Grilled aubergine puree with tahini, olive oil, yogurt and garlic

ZEYTINYAGLI PATLICAN  9.45
Aubergine cooked in olive oil with chickpeas, garlic, tomatoes, garlic and peppers

KISIR   9.45
Bulgur wheat mixed with crushed walnuts and hazelnuts, spring onions and tomato sauce

DOLMA  9.45
Homemade stuffed vine leaves with rice, sultanas and fresh herbs

ENGINAR  9.45
Artichoke hearts cooked in olive oil with carrots, potatoes, tomatoes and garlic

Hot Meze

HUMUS KAVURMA 9.75
Houmous topped with sauteed lamb and paprika

FALAFEL  9.45
Ground chickpeas and broad beans tossed in spices, deep-fried, served with houmous and tabbouleh

BOREK  9.75
Filo pastry filled with feta cheese and spinach, served with salad

HELLIM  9.75
Grilled Cypriot halloumi cheese, served with salad

SUCUK IZGARA 9.75
Grilled beef garlic sausages, served with salad

DOMATES SOSLU KOFTE 9.95
Lamb meatballs cooked with fresh tomatoes, banana peppers and onions

KALAMAR 9.75
Deep fried squids, served with sweet-sour sauce

GUMUS TAVA 9.75
Deep fried whitebaits, served with fry sauce

KARIDES TAVA 9.75
Deep fried prawns, served with garlic sauce

SOMON TAVA 9.95
Fried salmon cubes on skewer, served with sweet-sour sauce

SARIMSAKLI KARIDES 9.95
King prawns cooked with fresh tomatoes, banana peppers, onions, double cream and garlic

Main Dishes

Meat Dishes

TAVUK KOFTE 21.45
Grilled minced chicken patties, served with bulgur wheat and salad

KUZU KOFTE 21.95
Grilled minced lamb patties, served with bulgur wheat and salad

TAVUK SIS 21.45
Grilled skewers of marinated chicken cubes, served with bulgur wheat and salad

TAVUK KULBASTI 21.95
Grilled marinated chicken fillet, served with bulgur wheat and salad

MUSAKKA 24.55
Layers of minced lamb, aubergines, potatoes and peppers topped with bechamel sauce

KUZU SIS 24.55
Grilled skewers of marinated lamb cubes, served with bulgur wheat and salad

KEKIKLI KULBASTI 25.55
Grilled lamb fillet sprinkled with oregano, served with pureed potatoes

KARISIK IZGARA 25.55
Mixed grill of chicken köfte, lamb köfte, chicken fillet and lamb fillet, served with bulgur wheat and salad

EV ISKENDER 25.55
Grilled lamb on a bed of cubed homemade bread, rich tomato sauce and creamy yogurt

INCIK 26.45
Lamb shank cooked in the oven with onions and fresh tomato sauce, seasoned with rosemary, served with puréed potatoes

Pasta Dishes

MANTARLI DOMATES SOSLU  18.85
Pasta tossed with mushrooms, green peppers and fresh tomatoes

TAVUKLU 19.45
Pasta with chicken, fresh tomatoes, double cream and spring onions

SOMONLU 20.75
Pasta mixed with salmon, fresh tomatoes and spring onions

KARISIK DENIZ URUNLERI 20.75
Seafood pasta with prawns, squid and salmon in a creamy sauce

Salads

ZEYTINLI SALATA   7.25
Lettuce tossed with olives, goat's cheese and roasted almonds dressed with pomegranate sauce

PEYNIRLI SALATA  7.25
Mixed salad topped with feta cheese

AVOKADOLU ISPANAK SALATASI  8.25
Fresh spinach leaves mixed with avocado, melon and sun-dried tomatoes in balsamic and olive oil dressing

Fish & Seafood Dishes

KALAMAR TAVA 21.25
Deep fried squids, served with mixed salad and tartar sauce

KARIDES GUVEC 23.95
Prawn casserole with mushrooms, peppers, tomatoes, double cream and garlic

PORTAKALLI SOMON 24.95
Pan fried salmon, cooked with potatoes, carrots and spinach with fresh orange

SEBZELI SOMON IZGARA 24.95
Grilled salmon steak, served with broccoli, carrots and potatoes

ISPANAKLI LEVREK 24.95
Grilled sea bass fillet, served with sauteed spinach, tomatoes and baby potatoes

Vegetarian Dishes

PATATESLI PATLICAN  20.95
Aubergines cooked with potatoes, red and green peppers, red onions in fresh tomatoes and garlic sauce, served with yoghurt

KARISIK SEBZE SOTESI  20.95
Mix vegetables saute of aubergines, courgettes, mushrooms, tomatoes, green and red peppers, onions, celery and garlic

HELLIMLI ISPANAK  20.95
Spinach sauteed with chickpeas, halloumi cheese, fresh tomatoes, onions and banana peppers

VEGETARIAN MUSAKKA  21.45
Layers of aubergines, potatoes, carrots, onions, fresh tomatoes, topped with béchamel sauce

Sides

FRENCH FRIES  4.65

YOGURT  4.95
Turkish yogurt

SADE PILAV  4.95
Basmati rice

NOHUTLU BULGUR PILAVI  4.95
Bulgur wheat with chickpeas and fresh tomatoes

MANTARLI PILAV  4.95
Mushroom sauteed with rice

BROKOLILI HAVUC  5.75
Broccoli, carrots and onions stir-fried in soy sauce

MANTARLI ISPANAK  5.75
Mushrooms sauteed, with spinach, onions and pepper

 Suitable for Vegetarians  Contains Nuts

All our food is prepared in a kitchen where nuts, gluten and other allergens may be present and our menu descriptions do not include all ingredients. Please inform your server if you have any allergies or special dietary requirements. All prices in pound sterling. A discretionary service charge of 13,5% will be added to your bill. VAT included.

Set Menus

Vegan Meze Menu 22.50
per person

SELECTION OF HOT & COLD MEZE

HUMUS  • ZEYTINYAGLI PATLICAN 
MAYDANOZ SALATASI  • ENGINAR 
KISIR   • FALAFEL  • DOLMA  • PIYAZ 

served with homemade Anatolian bread

EV Meze Menu 22.95
per person

(minimum of 2 people)

SELECTION OF HOT & COLD MEZE

HUMUS  • ZEYTINYAGLI PATLICAN 
MAYDANOZ SALATASI  • CACIK 
KISIR   • FALAFEL  • DOLMA 
BOREK  • HELLIM  • PIYAZ 

served with homemade Anatolian bread

Deniz Meze Menu 24.95
per person

(minimum of 2 people)

SELECTION OF HOT & COLD MEZE

HUMUS  • ZEYTINYAGLI PATLICAN 
MAYDANOZ SALATASI  • CACIK  • PIYAZ 
KISIR   • FALAFEL  • BOREK 
HELLIM  • KALAMAR • KARIDES TAVA • SUCUK

served with homemade Anatolian bread

Sahan Menu 24.95
per person

2 Course Menu
(maximum of 6 people)

CHOICE OF STARTER

MERCIMEK CORBASI 
HUMUS 
CACIK 
KALAMAR

CHOICE OF MAIN COURSE

TAVUK KOFTE
KUZU KOFTE
KALAMAR TAVA
ISPANAKLI PATATES 

served with homemade Anatolian bread