

## ❑❑ COLD APPETIZERS

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|---|----------|--|------------|
| <b>MIXED OLIVES</b><br><i>Marinated Mediterranean Mixed Olives</i>  | <b>4</b> | <b>TARAMA</b><br><i>Creamy Smoked Cod Roe Dip with Garlic, Paprika &amp; Olive Oil</i>   | <b>5</b>   |
| <b>HUMMUS</b> 🌿 ☒<br><i>Crushed Chickpeas and Sesame Seeds, Infused with Garlic, Olive Oil &amp; Lemon Juice</i>                              | <b>5</b> | <b>BABA GHANOUSH</b> 🌿 ☒<br><i>Made with Smoked Aubergine, Tahini, Yogurt, Garlic, Lemon Juice &amp; Extra Virgin Olive Oil</i>            | <b>6</b>   |
| <b>KISIR</b> 🌿<br><i>Steamed Wheat, Parsley, Onions, Mixed with Lemon Juice, Tomato Sauce &amp; Olive Oil</i>                                 | <b>5</b> | <b>BEETROOT &amp; FETA</b> 🌿 ☒<br><i>Beetroot and Coriander, Red Cabbage with Garlic, Olive Oil, Lemon &amp; Feta Cheese Topping</i>       | <b>5.5</b> |
| <b>AVOCADO &amp; PRAWN COCKTAIL</b> ☒<br><i>Served On a Bed Of Shredded Lettuce &amp; Avocado Topped with Home Made Creamy Cocktail Sauce</i> | <b>8</b> | <b>STUFFED VINE LEAVES</b> 🌿 ☒<br><i>Vine Leaves Stuffed with a Delicious Mixture of Rice, Onions, Pine Nuts Seasons &amp; Mixed Herbs</i> | <b>6</b>   |
| <b>CACIK</b> 🌿 ☒<br><i>Fresh Yogurt and Cucumber Dip with Garlic, Olive Oil &amp; Fresh Mint</i>  | <b>5</b> |  |            |

## ❑❑ WARM APPETIZERS

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| <b>GRILLED HALLOUMI</b> 🌿 ☒<br><i>Grilled Halloumi Cheese served with Fresh Tomato &amp; Salad Garnish</i> | <b>7</b>   | <b>PANKO COATED KING PRAWN</b><br><i>Buttered, Crispy Tempura King Prawn ( Japanese Style ) Served with Sweet Chilly</i>                                      | <b>7.5</b> |
| <b>GRILLED SAUSAGE</b> ☒<br><i>Sliced Grilled Turkish Beef Sausage with Spices &amp; Salad Garnish</i>     | <b>6.5</b> | <b>MEDITERRANEAN KING PRAWNS</b> ☒<br><i>Pan Cooked King Prawns in Garlic, Tomato Sauce, White Wine &amp; Parsley</i>   | <b>8</b>   |
| <b>MUSHROOM &amp; HALLOUMI</b> 🌿 ☒<br><i>Pan Fried Halloumi &amp; Mushroom in Garlic Butter</i>            | <b>7.5</b> | <b>FALAFEL</b> 🌿<br><i>Golden Fried Vegetarian Patties with Chickpeas, Sesame Seeds, Flat Leaf Parsley and Spices. Served with Hummus &amp; Tahini Sauce.</i> | <b>6.5</b> |
| <b>FILO PASTRY</b> 🌿<br><i>Golden Fried Filo Pastry Rolls Stuffed with Feta Cheese &amp; Fresh Dill</i>    | <b>6.5</b> | <b>LAMB'S LIVER</b><br><i>Traditional Albanian Liver with Chilli, Red Onion, Parsley &amp; Lemon</i>  | <b>7</b>   |
| <b>CALAMARI</b> ☒<br><i>Golden Fried Squid Rings, Fresh Lemon and Homemade Tartar Sauce</i>                | <b>7</b>   | <b>GARLIC BREAD WITH CHEESE</b>   | <b>5.5</b> |
| <b>HUMMUS KAVURMA</b> ☒<br><i>Freshly Made Hummus, Topped with Pan Fried Chopped Lamb</i>                  | <b>7</b>   |   |            |

## ❑❑ FROM THE GRILL ( All Served with Mixed Leaf Salad & Couscous )

|   |             |   |             |
|---|-------------|---|-------------|
| <b>CHICKEN WINGS</b><br><i>Mouth Watering Marinated Chicken Wings, Golden Charcoal Grilled</i>                        | <b>14</b>   | <b>LAMB SHISH</b><br><i>Marinated Lamb Cubes, Charcoal Grilled on a Skewer</i>                    | <b>17</b>   |
| <b>CHICKEN SHISH</b><br><i>Marinated Chicken Cubes, Charcoal Grilled on a Skewer</i>                                  | <b>15</b>   | <b>MIXED SHISH</b><br><i>Combination of Marinated Cubes of Lamb &amp; Chicken</i>                 | <b>17</b>   |
| <b>ADANA KOFTE</b><br><i>Skewered, Spicy Minced Lamb with Red Peppers, Garlic, Onion, Parsley, Herbs &amp; Spices</i> | <b>15</b>   | <b>LAMB CUTLETS</b><br><i>Marinated Lamb Cutlets, Grilled to Your Likings</i>                     | <b>22</b>   |
| <b>LAMB RIBS</b><br><i>Marinated Lamb Ribs, Infused with Mixed Herbs</i>  | <b>17.5</b> | <b>MIXED GRILL</b><br><i>Selection of Lamb, Chicken, Kofte, Chicken Wings &amp; a Lamb Cutlet</i> | <b>19.5</b> |

### COLD MEZZE PLATTER

( For 2 People )

**£16**

Baba Ghanoush, Hummus, Cacik, Stuffed Vine Leaves, Kisir, Beetroot Salad, Served with Freshly Baked Homemade Bread



### WARM MEZZE PLATTER

( For 2 People )

**£18**

Calamari, Butterfly King Prawn, Grilled Sausage, Falafel, Grilled Halloumi and Filo Pastry Served with Freshly Baked Homemade Bread



### SHARING PLATTER FOR 2

( MEAT LOVER ) **£49.5**

**FIRST COURSE (Cold)**  
Hummus, Cacik, Baba Ghanoush & Beetroot Salad

**SECOND COURSE (Hot)**  
Grilled Sausage, Filo Pastry and Falafel

**THIRD COURSE (Main)**  
Meat Mixed Grill with 4 cubes of Lamb, 4 cubes of Chicken, 2 Adana Kofte, 2 Chicken Wing, 4 Ribs Served with Couscous & Salad



### SHARING PLATTER FOR 2

( FISH LOVER ) **£49.5**

**FIRST COURSE (Cold)**  
Tarama, Hummus, Kisir & Beetroot Salad

**SECOND COURSE (Hot)**  
Calamari and King Prawn

**THIRD COURSE (Main)**  
Fish Mixed Grill with Salmon, Sea Bass Fillet & Swordfish Fillet, Served with Steamed Veg & Salad

## ❑❑ STEAKS

( All Served with Mixed Leaf Salad & Chips )

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| <b>RIB EYE STEAK (16oz)</b> ☒<br><i>28 Days Aged Scottish Rib Eye Steak, Grilled to Your Liking Served with Grilled Beef Tomato, Pepper &amp; Mushroom</i> | <b>22</b> |
| <b>SIRLOIN STEAK (16oz)</b> ☒<br><i>28 Days Aged Scottish Sirloin Steak, Grilled to Your Liking Served with Grilled Beef Tomato, Pepper &amp; Mushroom</i> | <b>24</b> |
| <b>T - BONE STEAK (20oz)</b> ☒<br><i>28 Days Aged Scottish T-bone Steak, Grilled to Your Liking Served with Grilled Beef Tomato, Pepper &amp; Mushroom</i> | <b>28</b> |

## ❑❑ FISH

( All Served with Sauted Potatoes & Seasonal Vegetables )

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|---|-----------|
| <b>SEA BASS FILLETS</b> ☒<br><i>2 Boneless Fillets of Pan Fried Sea Bass</i>  | <b>18</b> |
| <b>SICILIAN SWORDFISH</b> ☒<br><i>Grilled Swordfish Steak with Capers, Garlic, Lemon Juice &amp; Extra Virgin Olive Oil</i>   | <b>18</b> |
| <b>GRILLED SALMON FILLET</b> ☒<br><i>Chargrilled Salmon fillet Marinated in Lemon, Butter &amp; Herbs</i>   | <b>18</b> |
| <b>SEAFOOD GALORE</b> ☒<br><i>Grilled Marinated King Prawn, Salmon, Sea Bass &amp; Swordfish Mixed Grill</i>  | <b>20</b> |
| <b>MEDITERRANEAN KING PRAWNS</b> ☒<br><i>Pan Fried 6 Large King Prawns in Garlic Butter, Fresh Herbs &amp; White Wine</i>   | <b>20</b> |
| <b>KING PRAWNS A LA CRÈME</b> ☒<br><i>Pan Fried King Prawns with White Wine, Garlic Butter, Mushrooms, Tomato &amp; Creamy Sauce, Finished with Parmesan Cheese, Served with Seasonal Vegetable</i> | <b>22</b> |

## ❑❑ VEGETARIAN

|   |           |
|---|-----------|
| <b>HALLOUMI SKEWERS</b> ☒<br><i>Charcoal Grilled Halloumi with Courgettes, Peppers, Tomatoes &amp; Mushrooms, Served with Couscous &amp; Mixed Leaf Salad</i> | <b>15</b> |
| <b>FALAFEL &amp; HUMMUS</b><br><i>Homemade Golden Fried Falafel on a Bed of Hummus &amp; Tahini Sauce, Served with Couscous &amp; Mixed Leaf Salad</i>        | <b>14</b> |
| <b>VEGETARIAN MOUSSAKA</b><br><i>Homemade with Mediterranean Vegetables, Cheese &amp; Béchamel Sauce, Served with Couscous</i>                                | <b>14</b> |
| <b>VEGETARIAN CASSEROLE</b> ☒<br><i>Authentic Turkish Vegetarian Casserole, Cooked in a Clay Pot, Served with Couscous</i>                                    | <b>14</b> |
| <b>HALLOUMI SALAD</b><br><i>Crispy Grilled Halloumi Served with Mixed Salad, Cherry Tomatoes, Croutons &amp; Pomegranate Dressing</i>                         | <b>14</b> |

## ❑❑ MEZZE SPECIALS

|  |            |
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| <b>MEAT MOUSSAKA</b><br><i>Homemade with Minced Lamb, Aubergines, Courgettes, Potato, Cheese, Mixed Peppers &amp; Béchamel Sauce, Served with Couscous</i>                             | <b>15</b>  |
| <b>LAMB KLEFTIKO</b><br><i>Very Tender Lamb Shank Slow Oven Cooked with Potatoes &amp; Vegetables, Coated in Our Special Tomato-Based Sauce</i>  | <b>18</b>  |
| <b>CASSEROLE</b> ☒<br><i>Clay Pot Cooked Lamb or Chicken with Mediterranean Vegetables, Herbs, Spices &amp; Extra Virgin Olive Oil, Served with Couscous</i>                           | <b>15</b>  |
| <b>LAMB BEYTI</b><br><i>Skewered Minced Lamb, Wrapped in a Lavash with Cheese, Coated with Yoghurt &amp; Grilled Over a Charcoal Fire Served with Couscous &amp; Mixed Salad</i>       | <b>16</b>  |
| <b>CHICKEN BEYTI</b><br><i>Skewered Minced Chicken, Wrapped in a Lavash with Cheese, Coated with Yoghurt &amp; Grilled Over a Charcoal Fire Served with Couscous &amp; Mixed Salad</i> | <b>16</b>  |
| <b>ISKENDER - LAMB</b><br><i>Charcoal Grilled Cubed Lamb Fillet on Pita Bread with House Tomato Sauce, Yoghurt &amp; Oregano Butter</i>  | <b>18</b>  |
| <b>ISKENDER - CHICKEN</b><br><i>Charcoal Grilled Cubed Chicken Fillet on Pita Bread with House Tomato Sauce, Yoghurt &amp; Oregano Butter</i>  | <b>18</b>  |
| <b>CHICKEN A LA CRÈME</b> ☒<br><i>Charcoal Grilled Chicken Breast Fillet, Mushroom &amp; Cream Sauce, Finished with Parmesan Cheese, Served with Seasonal Veg &amp; Sauted Potato</i>  | <b>17</b>  |
| <b>CHICKEN CAESAR SALAD</b> ☒<br><i>Grilled Chicken Breast Served on a Bed of Mixed Leaves &amp; Cruton Topped with Home Made Dressing</i>   | <b>15</b>  |
| <b>❑❑ SIDE</b>   |            |
| French Fries   | <b>3</b>   |
| Mixed Leaf Salad   | <b>3.5</b> |
| Asparagus  | <b>5</b>   |
| Couscous   | <b>3</b>   |
| Baby New Potatoes (Boiled or Sautéed)  | <b>3.5</b> |
| Steamed Vegetables   | <b>4.5</b> |
| Coban Salad  | <b>5</b>   |
| Tomato & Red Onion Salad   | <b>4.5</b> |
| Basket of Bread  | <b>2.5</b> |