



MEZZE

Mediterranean Delicacy



COLD APPETIZERS

MIXED OLIVES    	5	MUHAMMARA 	8
Marinated mediterranean mixed olives		Traditional spicy dip made with grilled red peppers, walnuts, bread crumbs, garlic & olive oil	
HUMMUS    	6	TARAMA	6
Crushed chickpeas and sesame seeds, infused with garlic, olive oil & lemon juice		Creamy smoked cod roe dip with garlic, paprika & olive oil	
KISIR   	6	BABA GHANOUSH  	7
Steamed wheat, parsley, onions, mixed with lemon juice, tomato sauce & olive oil		Made with smoked aubergine, tahini, yogurt, garlic, lemon juice & extra virgin olive oil	
AVOCADO & PRAWN COCKTAIL	10	BEETROOT & FETA  	6
Served on a bed of shredded lettuce & avocado topped with home made creamy cocktail sauce		Beetroot and coriander, red cabbage with garlic, olive oil, lemon & feta cheese topping	
CACIK  	6	STUFFED VINE LEAVES   	6
Fresh yogurt and cucumber dip with garlic, olive oil & fresh mint		Vine leaves stuffed with a delicious mixture of rice, onions, pine nuts seasons & mixed herbs	

WARM APPETIZERS

GRILLED HALLOUMI  	8	ICLI KOFTE / 3 pcs - Turkish Stuffed Meatball 	9
Grilled halloumi cheese served with fresh tomato & salad garnish		Crispy bulgur shells filled with spiced minced meat, onions, wallnuts, deep fried to golden perfection	
GRILLED SAUSAGE	7	PANKO COATED KING PRAWN 	8
Sliced grilled turkish beef sausage with spices & salad garnish		Buttered, crispy tempura king prawn (Japanese Style) served with sweet chilly	
MUSHROOM & HALLOUMI  	8	MEDITERRANEAN KING PRAWNS  	9
Pan fried halloumi & mushroom in garlic butter		Pan cooked king prawns in garlic, tomato sauce, white wine & parsley	
FILO PASTRY 	7	FALAFEL  	7
Pan fried halloumi & mushroom in garlic butter with feta cheese & fresh dill		Golden fried vegetarian patties with chickpeas, sesame seeds, flat leaf parsley and spices. Served with hummus & tahini sauce.	
CALAMARI 	8	LAMB'S LIVER	9
Golden fried squid rings, fresh lemon and homemade tartar sauce		Traditional albanian liver with chilli, red onion, parsley & lemon	
HUMMUS KAVURMA  	8	GARLIC BREAD WITH CHEESE 	7
Freshly made hummus, topped with pan fried chopped lamb			

COLD MEZZE PLATTER RECOMMENDED FOR 2

ADD £9 FOR EXTRA PERSON

£18

Baba Ghanoush, Hummus, Cacik, Stuffed Vine Leaves, Kisir and Beetroot Salad

WARM MEZZE PLATTER RECOMMENDED FOR 2

ADD £10 FOR EXTRA PERSON

£20

Calamari, Butterfly King Prawn, Grilled Sausage, Falafel, Grilled Halloumi and Filo Pastry

MIX MEZZE PLATTER RECOMMENDED FOR 2

ADD £11 FOR EXTRA PERSON

£22

Hummus, Cacik, Baba Ghanoush, Muhammara, Falafel, Grilled Sausage and Filo Pastry

PASTAS

(All pasta dishes are freshly prepared to order)

MEDITERRANEAN GARDEN	18
Penne pasta with mushrooms, peppers and courgettes in your choice of spicy tomato or creamy sauce, finished with fresh parsley and extra virgin olive oil	
ANATOLIAN SAUSAGE	20
Penne pasta in a rich spicy tomato and garlic sauce with Turkish sausage, finished with fresh parsley and extra virgin olive oil	
CREAMY GARLIC PRAWN	22
Penne pasta with baby prawns and mushrooms in a creamy garlic sauce, finished with fresh parsley and extra virgin olive oil	

FROM THE GRILL

(All served with mixed leaf salad & bulgur wheat)

CHICKEN WINGS	18	LAMB SHISH	22
Mouth watering marinated chicken wings, golden charcoal grilled		Marinated lamb cubes, charcoal grilled on a skewer	
CHICKEN SHISH	20	MIX SHISH	22
Marinated chicken cubes, charcoal grilled on a skewer		Combination of marinated cubes of lamb & chicken	
ADANA KOFTE	20	MIX KEBAB	22
Skewered minced lamb with red peppers, garlic, onion, parsley, herbs & spices		Selection of lamb, chicken, kofte and chicken wing	
LAMB RIBS	22	LAMB CUTLETS	25
Marinated lamb ribs, infused with mixed herbs		Marinated lamb cutlets, grilled to your likings	
		MIXED GRILL	25
		Selection of lamb, chicken, kofte, chicken wing & a lamb cutlet	

If you or any of your guests have an allergy or dietary restriction, please inform your server & our chefs will be happy to accomodate your needs.



VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE

STEAKS

(All Served with Mixed Leaf Salad & Chips)

- RIB EYE STEAK

28 days aged Scottish rib eye steak, grilled to your liking served with grilled beef tomato, pepper & mushroom

26
- SIRLOIN STEAK

28 days aged Scottish sirloin steak, grilled to your liking served with grilled beef tomato, pepper & mushroom

26
- T-BONE STEAK

28 days aged Scottish t-bone steak, grilled to your liking served with grilled beef tomato, pepper & mushroom

35

FISH

(All Served with Sauted Potatoes & Seasonal Vegetables)

- SEA BASS FILLETS

2 boneless fillets of pan fried sea bass

24
- SICILIAN SWORDFISH

Grilled swordfish steak with capers, garlic, lemon juice & extra virgin olive oil

23
- GRILLED SALMON FILLET

Chargrilled salmon fillet marinated in lemon, butter & herbs

22
- SEAFOOD GALORE

Grilled marinated king prawn, salmon, sea bass & swordfish mixed grill

25
- MEDITERRANEAN KING PRAWNS

Pan fried large king prawns in garlic butter, tomato sauce, fresh herbs & white wine

23
- KING PRAWNS A LA CRÈME

Pan fried king prawns with white wine, garlic butter, mushrooms, tomato & creamy sauce, finished with parmesan cheese, served with seasonal vegetable

25

VEGETARIAN

- HALLOUMI SKEWERS

Charcoal grilled halloumi with courgettes, peppers, tomatoes & mushrooms, served with bulgur wheat & mixed leaf salad

20
- FALAFEL & HUMMUS

Homemade golden fried falafel on a bed of hummus & tahini sauce, served with bulgur wheat & mixed leaf salad

18
- VEGETARIAN MOUSSAKA

Homemade with Mediterranean vegetables, cheese & béchamel sauce, served with bulgur wheat

19
- VEGETARIAN CASSEROLE

Authentic Turkish vegetarian casserole, cooked in a clay pot, served with bulgur wheat

19
- HALLOUMI SALAD

Crispy grilled halloumi served with mixed salad, cherry tomatoes, croutons & pomegranate dressing

18

KIDS MENU

- PIZZA MARGHERITTA

9.95
- FISH FINGERS & CHIPS

9.95
- CHICKEN NUGGETS & CHIPS

9.95
- CHICKEN WINGS & CHIPS

10.95
- CHICKEN SHISH & CHIPS

11.95
- HOME-MADE BURGER & CHIPS

11.95

MEZZE SPECIALS

- MEAT MOUSSAKA

Homemade with minced lamb, aubergines, courgettes, potato, cheese, mixed peppers & béchamel sauce, served with bulgur wheat

21
- LAMB KLEFTIKO

Very tender lamb shank slow oven cooked with potatoes & vegetables, coated in our special tomato-based sauce

25
- CASSEROLE

Clay pot cooked lamb or chicken with Mediterranean vegetables, herbs, spices & extra virgin olive oil, served with bulgur wheat

22
- LAMB BEYTI

Skewered minced lamb, wrapped in a lavash with cheese, coated with yoghurt & grilled over a charcoal fire served with bulgur wheat & mixed salad

22
- CHICKEN BEYTI

Skewered minced chicken, wrapped in a lavash with cheese, coated with yoghurt & grilled over a charcoal fire served with bulgur wheat & mixed salad

20
- ISKENDER - CHICKEN / LAMB KOFTE

Charcoal grilled cubed chicken fillet or lamb kofte on pita bread with house tomato sauce, yoghurt & oregano butter

22
- CHICKEN A LA CRÈME

Charcoal grilled chicken breast fillet, mushroom & cream sauce, finished with parmesan cheese, served with seasonal veg & sauted potato

24
- ICLI KOFTE / 5 pcs - Turkish Stuffed Meatball

Crispy bulgur shells filled with spiced minced meat, onions, walnuts, deep fried to golden perfection. served with lemon, rocket & greek yoghurt

20
- CHICKEN CAESAR SALAD

Grilled chicken breast served on a bed of mixed leaves & cruton topped with home made dressing

20
- ALI NAZIK

Smoky aubergine base, topped with light garlic yoghurt & served with buttery cooked lamb on top

23
- KUSLEME

Savour our perfectly grilled lamb, finished with sizzling butter right at your table. paired with a fresh salad, this dish delivers a delightful blend of flavours. Served with chips

25

SIDES

- FRENCH FRIES

4

STEAMED VEGETABLES

7
- MIXED LEAF SALAD

4

GREEK SALAD

7
- BULGUR WHEAT

4

TOMATO & RED ONION SALAD

6
- SAUTEED BABY POTATOES

4

BASKET OF BREAD

2.5
- FETA CHEESE

5

FIRE LOVER + KUSLEME

£75

RECOMMENDED FOR 2

ADD £35 FOR EXTRA PERSON

FIRST COURSE (COLD + HOT)

Hummus, Cacik, Baba Ghanoush & Beetroot Salad
Grilled Sausage, Filo Pastry and Falafel

SECOND COURSE (MAIN)

Meat Mixed Grill with 4 cubes of Lamb, 4 cubes of Chicken,
2 Adana Kofte, 2 Chicken Wings,
Served with Bulgur Wheat & Salad

MEAT LOVER

£64

RECOMMENDED FOR 2

ADD £32 FOR EXTRA PERSON

FIRST COURSE (COLD + HOT)

Hummus, Cacik, Baba Ghanoush
& Beetroot Salad
Grilled Sausage, Filo Pastry & Falafel

SECOND COURSE (MAIN)

Meat mixed grill with 4 cubes of
lamb, 4 cubes of chicken, 2 Adana
kofte, 2 chicken wing, 4 lamb ribs,
served with bulgur wheat & salad

FISH LOVER

£64

RECOMMENDED FOR 2

ADD £32 FOR EXTRA PERSON

FIRST COURSE (COLD + HOT)

Tarama, Hummus, Kisir &
Beetroot Salad
Calamari and Coated King Prawn

SECOND COURSE (MAIN)

Fish mixed grill with salmon,
sea bass fillet & swordfish fillet,
served with steamed veg & salad

VEGGIE LOVER

£49

RECOMMENDED FOR 2

ADD £24 FOR EXTRA PERSON

FIRST COURSE (COLD + HOT)

Hummus, Cacik, Kisir,
Stuffed Vine Leaves
Falafel, Filo Pastry

SECOND COURSE (MAIN)

Charcoal grilled mushrooms,
courgettes, mixed peppers, tomatoes
& halloumi skewers
served with bulgur wheat & salad