

COLD STARTERS

<b>VEGGIE STICK</b> (V) (DF) (GF)	3.5
Carrot and cucumber (good for dipping)	
<b>HUMMUS</b> (V) (DF) (GF)	6.5
Puree of chickpeas, tahini, lemon juice and a hint of garlic	
<b>CACIK (TZATZIKI)</b> (V) (GF)	6.5
Classic dip of creamy yoghurt, cucumber, mint, a hint of garlic and a touch of olive oil	
<b>KISIR</b> (V) (DF)	6.5
A salad of crushed wheat with an array of fresh vegetables, pomegranate sauce and spices	
<b>BABA GANOUSH</b> (V) (GF)	6.9
A puree of charcoal grilled aubergine, a hint of garlic, red pepper, tahini, lemon juice, olive oil and yoghurt	
<b>YAPRAK SARMA</b> (V) (N)	5.9
Vine leaves filled with rice, pine kernels, onions, herbs. Served with yoghurt on the side	
<b>PRAWN COCKTAIL</b> (GF)	7.5
Prawns and crisp lettuce with a homemade cocktail sauce	
<b>TARAMA SALAD</b>	6.5
Freshly prepared whipped cod roe	
<b>BEETROOT TARATOR</b> (V) (GF)	6.5
Oven roasted beetroot, yoghurt, hint of garlic with olive oil	

MIXED COLD PLATTER

small (2ppl) <b>18.5</b>	large (4 ppl) <b>28.5</b>
Cacik, Yaprak Sarma, Beetroot Tarator, Hummus, Kisir, Tarama Salad	

MIXED HOT PLATTER

small (2ppl) <b>19.5</b>	large (4 ppl) <b>31.9</b>
Falafel, Calamari, Sigara Boregi, Sucuk, Halloumi Cheese	

VEGETARIAN DISHES

<b>FALAFEL</b> (V) (GF) (DF)	19.5
Chickpeas, broad beans, green and red pepper, carrot, onion, garlic, parsley, vegetable fritters and hummus. Served with salad	
<b>VEGETARIAN KEBAB</b> (V) (GF)	21.9
Grilled aubergine, mushroom, courgette, onion, red pepper, halloumi cheese with mixed herbs, touch of olive oil and homemade sauce. Served with rice	
<b>VEGETARIAN MOUSSAKA</b> (V)	19.5
Layers of aubergine, potatoes, courgettes, peas, peppers, béchamel sauce and topped with mozzarella cheese and homemade sauce, served with rice	
<b>HALLOUMI KEBAB</b> (V) (GF)	19.9
Halloumi cheese, mushroom, green and red pepper cooked over charcoal grill. Served with rice and salad	

HOT STARTERS

<b>AYO'S KOFTE</b> (DF) (GF)	8.5
Grilled lamb meatballs, onion and peppers, served with onion	
<b>HALLOUMI CHEESE</b> (V) (GF)	7.5
Grilled halloumi cheese	
<b>SUCHUK</b> (DF) (GF)	6.9
Grilled Turkish beef spicy sausage	
<b>CALAMARI</b>	7.9
Marinated fresh squid served with homemade tartare sauce	
<b>LAMB LIVER</b> (GF)	7.5
Lightly pan fried diced lamb liver served with onion and parsley	
<b>GRILLED OCTOPUS</b> (GF)	10.5
Marinated grilled octopus tentacles Served with sweet chilli sauce	
<b>PAN FRIED PRAWNS</b> (GF)	7.9
Shell off seasoned king prawns with lemon juice, butter, homemade sauce and a hint of garlic	
<b>FALAFEL</b> (V) (GF) (DF)	6.9
Chickpeas, broad beans, green and red pepper, carrot, onion, garlic, parsley, vegetables fritters	
<b>WHITEBAIT</b> (DF)	6.9
Deep fried whitebait served with tartare sauce	
<b>HUMUS KAVURMA</b> (N) (GF)	7.5
Pan fried lamb pieces with pine kernel served on a bed of hummus	
<b>MUSHROOM &amp; HALLOUMI</b> (V) (GF)	7.5
Pan fried mushroom and halloumi cheese with garlic and spices	
<b>GARLIC MUSHROOM</b> (V) (GF)	7.5
Pan fried sliced mushrooms with butter, mozzarella, double cream and herbs	
<b>SIGARA BOREGI</b> (V)	6.9
Rollled pastry filled with feta cheese, parsley and dill. Served with sweet chilli sauce	
<b>MUSKA BOREK</b> (V)	6.9
Pastry filled with feta cheese and spinach Served with sweet chilli sauce	
<b>CHICKEN WINGS</b>	7.9
Served with sweet chilli sauce	

SEA FOOD

<b>SEA BASS</b> (GF)	23.9
Whole sea bass seasoned and marinated with rock salt, olive oil, lemon, grilled over charcoal. Served with roasted baby potato, salad and tartare sauce	
<b>SALMON</b> (GF)	21.9
Seasoned and marinated salmon, grilled over charcoal. Served with roasted baby potato, salad and homemade tartare sauce	
<b>GRILLED KING PRAWN</b> (GF)	22.9
Shell on marinated king prawns, seasoned with oregano, olive oil and dressed with lemon. Grilled over charcoal. Served with roasted baby potato, salad and sweet chilli sauce	
<b>CALAMARI</b>	21.9
Marinated fried fresh calamari. Served homemade tartare sauce with chips and salad	
<b>GRILLED OCTOPUS</b> (GF)	25.9
Marinated octopus tentacles grilled over charcoal, seasoned with oregano, olive oil and dressed with lemon. Served with roasted baby potato, salad and sweet chilli sauce	
<b>PRAWN CASSEROLE</b> (GF)	22.5
Pan fried prawns, mushrooms, mixed peppers, garlic and onions topped with homemade sauce. Served with rice.	
<b>PAN FRIED SEA BASS</b> (GF)	23.9
Pan fried fillet sea bass marinated with lemon, olive oil and herbs. Served with roasted potatoes, salad and tartare sauce	

KEBABS All kebabs cooked over charcoal grill

Gluten free options available, please ask	
<b>ADANA KOFTE</b> (DF)	19.9
Lean and tender minced lamb seasoned with spices and red pepper. Served with rice and salad	
<b>CHICKEN KOFTE</b> (DF)	18.5
Grill minced chicken meat balls, prepared with onions, garlic, red pepper and herbs. Served with rice and salad	
<b>LAMB SHISH</b>	23.5
Special marinated lean and tender cubes of lamb. Served with rice and salad	
<b>CHICKEN SHISH</b>	19.9
Special marinated tender cubes of chicken. Served with rice and salad	
<b>MIXED SHISH</b>	22.5
Special marinated combination of both lamb and chicken shish. Served with rice and salad	
<b>MIXED KEBAB</b>	25.9
A selection of lamb shish, chicken shish and adana kofte. Served with rice and salad	
<b>SPECIAL CHICKEN</b>	21.5
Special marinated tender chicken cubes with mixed peppers and mushroom. Served with rice and salad	
<b>LAMB CHOPS</b> (DF)	23.9
Tender lean lamb cutlets, seasoned with herbs. Served with rice and salad	
<b>CHICKEN WINGS</b>	18.5
Special marinated chicken wings. Served with rice and salad	

TRADITIONAL ANATOLIAN DISHES

<b>ADANA CHOKERTME</b> (GF)	22.5
Bed of garlic yoghurt, topped with Adana kofte, homemade sauce, finished with grated fried potato strips. Served with salad.	
<b>CHICKEN CHOKERTME</b> (GF)	21.9
Bed of garlic yoghurt, topped with chicken shish, homemade sauce, finished with grated fried potato strips. Served with salad.	
<b>CHICKEN KOFTE CHOKERTME</b> (GF)	21.9
Bed of garlic yoghurt, topped with chicken kofte, homemade sauce, finished with grated fried potato strips. Served with salad.	
<b>LAMB CHOKERTME</b> (GF)	24.9
Bed of garlic yoghurt, topped with lamb shish, homemade sauce, finished with grated fried potato strips. Served with salad.	
<b>EZMELI KEBAB LAMB</b> (GF)	24.9
Grilled lamb cubes on bed of grilled tomato, red onion, green pepper, parsley and butter sauce on top. Served with rice.	
<b>EZMELI KEBAB CHICKEN</b> (GF)	21.9
Grilled chicken cubes on bed of grilled tomato, red onion, green pepper, parsley and butter sauce on top. Served with rice.	
<b>MEAT MOUSSAKA</b>	21.5
Meat layers of aubergine, potatoes, courgettes, peas, peppers, béchamel sauce topped with mozzarella cheese and homemade sauce. Served with rice.	
<b>KOTOPOULO CORFU</b>	21.9
Chicken breast stuffed with feta cheese, garlic, onion, parsley and peppers, topped with a homemade creamy white wine tomato sauce. Served with rice.	

CHEF'S SPECIAL

<b>ADANA KOFTE WITH YOGHURT</b>	21.9
On a bed of bread covered with creamy garlic yoghurt and homemade sauce. Served with salad.	
<b>CHICKEN KEBAB WITH YOGHURT</b>	20.9
On a bed of bread covered with creamy garlic yoghurt and homemade sauce. Served with salad.	
<b>LAMB KEBAB WITH YOGHURT</b>	24.9
On a bed of bread covered with creamy garlic yoghurt and homemade sauce. Served with salad.	
<b>MIXED SHISH WITH YOGHURT</b>	24.9
Combination of both lamb and chicken shish on a bed of bread covered with creamy garlic yoghurt and homemade sauce. Served with salad.	
<b>LAMB CASSEROLE</b> (GF)	21.9
Pan fried tender lamb pieces with mushroom, onion, peppers, garlic with homemade sauce. Served with rice.	
<b>CHICKEN CASSEROLE</b> (GF)	20.5
Pan fried tender chicken pieces with mushroom, onion, peppers, garlic with homemade sauce. Served with rice.	
<b>KLEFTIKO (LAMB SHANK)</b> (GF)	22.9
Slowly roasted lamb shank, homemade sauce, on bed of mash potato with mix vegetable. Served with salad.	
<b>ADANA SARMA BEYTI</b>	22.9
Wrapped in homemade thin bread covered with mozzarella cheese and creamy garlic yoghurt with homemade sauce, flavoured with butter sauce. Served with rice.	
<b>CHICKEN SARMA BEYTI</b>	21.9
Wrapped in homemade thin bread covered with mozzarella cheese and creamy garlic yoghurt with homemade sauce, flavoured with butter sauce. Served with rice.	
<b>CHICKEN WITH CREAM</b> (GF)	19.9
Fillet chicken breast with double cream, onion, mushroom and garlic. Served with rice	

SALADS

<b>SHEPHERD'S SALAD</b> (V) (DF) (GF)	7.5
Tomato, cucumber, pepper, onion, parsley, lemon, olive oil and pomegranate sauce	
<b>EZME SALAD</b> (V) (DF) (GF)	8.5
Finely chopped tomatoes, onion, green peppers, parsley with lemon, olive oil dressing and pomegranate sauce.	
<b>GREEK SALAD</b> (V) (GF)	9.9
Mixed lettuce, tomato, cucumber, feta cheese, lemon, parsley, olive, pepper, olive oil, pomegranate sauce	
<b>FETA &amp; BEETROOT SALAD</b> (V) (GF)	10.5
Feta cheese with beetroot, lettuce, lemon, tomato, parsley, pepper, olive oil and pomegranate sauce	

SIDES

<b>CURLY FRIES</b> (V) (DF)	5.5	<b>RICE</b> (V)	3.5
<b>CHIPS</b> (V) (DF)	4.5	<b>MASH POTATO</b>	4.5
<b>ROASTED BABY POTATO</b> (V) (GF)	4.5	<b>COUS COUS</b> (V)	3.5
<b>GRILLED VEG</b>	4.5	<b>PLAIN YOGHURT</b> (V) (GF)	3.5

KIDS MENU

<b>CHICKEN NUGGETS</b>	Served with chips	8.5
<b>KIDS CHICKEN SHISH</b> (GF)	Served with chips	9.5
<b>KIDS CHICKEN WINGS</b> (GF)	Served with chips	8.5
<b>ADANA KOFTE</b> (GF)	Served with chips	9.5

(V) Vegetarian (N) Contains Nuts (GF) Gluten Free (DF) Dairy Free

Please speak to a member of staff if you have any food allergies

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We request all diners to have a minimum order of a main course each on Friday and Saturdays. 10% optional service charge will be added to your bill