

HOT STARTERS

SOUP	7.5
Choice of: Chicken Lentils	
LAMB LIVER GF	7.5
CHICKEN LIVER	7.5
GARLIC MUSHROOM D-GF	7.5
SIGARA BOREGI D-G-V	8
Filo pastry stuffed with halloumi, feta cheese and parsley.	
HUMMUS KAVURMA N-GF	8
Hummus topped with sautéed lamb and herbs.	
GRILLED HALLOUMI D-GF-V	7
HALLOUMI FRIES V-D-G	7
Fried halloumi covered in breadcrumbs.	
GRILLED SPICY SAUSAGE GF	7
FALAFEL V-N-G	7
Chickpeas, vegetable fritters served with hummus.	
LAHMACUN G	6
Turkish thin pizza.	
IZGARA KOFTE D NEW	8
Charcoal grilled seasoned lamb meatballs 3pcs.	
BEEF SLIDERS D NEW	9.5
Tender seasoned beef patties layered with melted cheddar, crisp pickles, caramelized onions, and house sauce in fluffy toasted mini buns.	
GOAT'S CHEESE D-GF-V NEW	8
Grilled goat's cheese served with fig jam.	
BONELESS CHICKEN WINGS D-G NEW	8
Deep fried breaded chicken wings served with sweet chilli or BBQ sauce.	

FISH STARTERS

AVOCADO PRAWN COCKTAIL D-G	8
Juicy prawns and ripe avocado with crisp lettuce, served with classic Marie Rose sauce and lemon.	
CRISPY CALAMARI G-D	8.5
PAN FRIED PRAWNS GF-D	9.5
King prawns pan fried in a rich tomato sauce.	
CHEDDAR PRAWNS D NEW	9.5
Served with double cream, garlic, herbs and cheddar cheese.	
GRILLED OCTOPUS GF NEW	9.5

HOT MEZE PLATTER

Calamari, falafel, onion rings, grilled halloumi, grilled sucuk, sigara boregi, served with tartare sauce and sweet chilli sauce

20

COLD STARTERS

FAVA (BROAD BEAN PURÉE) NEW	6
Traditional Mediterranean broad bean purée with olive oil, potato, carrot and celery, topped with red onion and fresh dill.	
FETA CHEESE D	6
SAKSUKA V-VG-GF	6
Aubergine, mixed peppers, home-made tomato sauce with garlic and onion.	
TZATZIKI V-D	6
Finely chopped cucumbers, dried mint and hint of garlic in a creamy yoghurt sauce.	
TARAMA G-D	6
A creamy Greek dip made with fish roe, lemon, olive oil.	
HUMMUS V-VG	6
SMOKED AUBERGINE D	6
Grilled and mashed aubergine, tahini, garlic, olive oil and yoghurt.	
MIXED OLIVE SALAD V-VG	6
VEGGIE STICKS V-VG	3.5



SIDE ORDERS

TOMATOES & MUSHROOMS V-VG NEW	5.5
SEASONAL VEGETABLES V-VG NEW	5.5
CHIPS V	3
RICE V-G-D	3
BULGUR V-G	3
ONION RINGS V-VG	3.5
MASH POTATOES V	3.5
GRILLED ONIONS V-VG	4.5
SAUTEED POTATOES V-D	5.5
SEASONED BREAD	1.5

COLD MEZE PLATTER

Hummus, Smoked Aubergine, Saksuka, Tarama, Tzatziki

18

OVER CHARCOAL

SERVED WITH RICE, BULGUR AND SALAD

CHICKEN THIGH D <small>NEW</small>	19
IZGARA KOFTE 6PCS D <small>NEW</small> Charcoal-grilled seasoned lamb meatballs 6pcs.	18
LAMB KULBASTI D <small>NEW</small> Lean lamb steaks.	23
MANGAL PISTACHIO KEBAB N-D <small>NEW</small> 380g of premium Adana-style minced lamb, blended with pistachios from our own gardens and grilled over charcoal for a rich, smoky flavour.	23
LAMB DONER D	18
CHICKEN DONER D	17
MIXED DONER D	19
LAMB SHISH D	22
CHICKEN SHISH D	20
ADANA KEBAB	19
CHICKEN BEYTI D	19
LAMB CHOPS D	26
LAMB RIBS D	24
CHICKEN WINGS D	18
MIXED RIBS D 4pcs Lamb ribs and 2 pcs Lamb chops.	26
MIXED KEBAB D FOR 1 PERSON 2pcs lamb shish, 2pcs chicken shish, 2pcs chicken wings, 2pcs lamb ribs, 1pcs lamb chop and adana kebab.	28
ANY 2 COMBINATION D <small>CHOICE OF:</small> Lamb Shish, Chicken Shish, Adana Kebab, Chicken Beyti, Lamb Doner or Chicken Doner.	23

HOUSE SPECIAL

WAGYU BEEF BURGER <small>NEW</small> Melted cheddar cheese, caramelised onions, gherkins, lettuce and tomato.	16
BBQ CHICKEN BURGER <small>NEW</small> Melted cheddar cheese, caramelised onions, gherkins, lettuce and tomato.	15
ALI NAZIK <small>NEW</small> Tender chargrilled lamb laid over silky smoked aubergine blended with garlic yoghurt, drizzled with aromatic butter. Served with rice and salad. A classic Anatolian speciality.	22
DONER ISKENDER D-G <small>Choice of: Chicken Doner Lamb doner</small> Tender doner on top of toasted bread with chef's special sauce, yoghurt with melted butter on top. Served with rice and salad.	22
YOGHURT KEBAB D-G <small>Choice of: Chicken Lamb Adana</small> Tender marinated skewers grilled to perfection, served on whipped yoghurt and drizzled with tomato butter with rice and salad.	23
SARMA BEYTI D-G <small>Choice of: Chicken Lamb</small> Seasoned minced chicken or lamb grilled and wrapped in soft flatbread, topped with tomato sauce and creamy yogurt. Served with rice and salad.	23
CASSEROLE GF <small>Choice of: Chicken Lamb</small> Slow-cooked chicken or Lamb with vegetables in a rich, flavourful sauce. Served with rice and salad.	22
GRILLED CHICKEN BREAST D-GF Grilled chicken breast served with seasonal vegetables and mash potato.	22
LAMB SHANK Slow-braised lamb shank in a rich herb jus, served with creamy mashed potatoes and seasonal vegetables.	22
MEAT MOUSSAKA D-GF Minced beef cooked with aubergine, potatoes, courgette, milk and béchamel sauce. Served with rice and salad.	20
CHICKEN PRINCESS D Fine sliced chicken breast a creamy garlic sauce with mixed mushrooms and parmesan on top. Served with rice and salad.	23



Rice & bulgur can be swapped with chips for an additional £1

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | G - GLUTEN | D - DAIRY | N - NUTS

PLATTERS

FAMILY SPECIAL PLATTER 1

2-3 PEOPLE

STARTERS

Hummus, Tzatziki, Smoked Aubergine tarama and Saksuka

MAIN COURSE

Chicken doner, lamb shish, chicken shish, adana kofte, chicken wings served with mixed rice & salad

79

FAMILY SPECIAL PLATTER 2

4-5 PEOPLE

STARTERS

Hummus, Tzatziki, Saksuka tarama and Smoked Aubergine

MAIN COURSE

Chicken doner, lamb shish, chicken shish, adana kofte, chicken beyti, chicken wings, lamb chops, lamb ribs served with mixed rice & salad

119

SEAFOOD PLATTER

4-5 PEOPLE

STARTERS

Calamari, Onion Rings, Sigara Borek, Tarama

MAIN COURSE

Whole sea bass, filleted sea bass, salmon, king prawns served with mixed rice and salad

119

VEGETARIAN DISHES

ALL SERVED WITH RICE, BULGUR AND SALAD

VEGETARIAN KEBAB V-VG 16

Marinated vegetables cooked over charcoal and served with chef's special sauce.

VEGETARIAN CASSEROLE V-GF-D 16

A hearty medley of seasonal vegetables slow baked in a rich tomato and herb sauce.

VEGGIE & HALLOUMI KEBAB V-GF-D 16

Grilled mushrooms, peppers, onions, aubergine, courgette, home-made tomato sauce and grill halloumi.

VEGETARIAN MOUSSAKA V-GF-D 16

A classic Greek bake of aubergine, potatoes and vegetables layered with tomato sauce and finished with a creamy béchamel topping.

FALAFEL V-VG 16

Deep fried falafel balls layered on hummus.

SEAFOOD DISHES

SERVED WITH RICE, BULGUR AND SALAD

PRAWN CASSEROLE GF **NEW** 22

Tender prawns simmered in a rich tomato garlic sauce and finished with fresh herbs.

GRILLED SEA BASS GF 23

Marinated whole sea bass grilled over charcoal.

GRILLED SALMON GF 23

Marinated salmon fillet grilled over charcoal.

GARLIC KING PRAWNS GF 23

Jumbo king prawns cooked in butter with garlic and herbs.

MIXED SEAFOOD GF 28

Marinated skewers of salmon, sea bass fillet, jumbo shelled prawns with mushrooms and peppers cooked over charcoal.

GRILLED KING PRAWNS D-GF 24

Marinated jumbo shelled king prawns cooked over charcoal.

GRILLED SEA BASS FILLET D-GF 23

Served with mash potatoes and seasonal vegetables.

MIXED SEAFOOD CASSEROLE GF 23

Mixed sea food cooked with mixed peppers, mushrooms, cherry tomatoes, onions, asparagus in a pan. Served with rice & salad

WRAPS

ALL SERVED WITH CHIPS

LAMB DONER WRAP G-D 14

CHICKEN DONER WRAP G-D 14

MIXED DONER WRAP G-D 14

LAMB SHISH WRAP G-D 14

CHICKEN SHISH WRAP G-D 14

ADANA KOFTE WRAP G-D 14

CHICKEN BEYTI WRAP G-D 14

FISH WRAP G-D 14

HALLOUMI WRAP G-D 13

FALAFEL AND HUMMUS WRAP G-D 13

Rice & bulgur can be swapped with chips for an additional £1

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SALADS

GRILLED HALLOUMI SALAD **V-D** 12

Cherry tomatoes, onions, cucumber, lettuce, avocado, green apples, pesto, croutons, vegetable crisps finished with olive oil sauce.

CHICKEN CAESAR SALAD **D** 16

Iceberg lettuce, croutons, grilled chicken breast, cherry tomatoes, parmesan cheese and Caesar sauce.

GREEK SALAD **V-D** 12

Diced and chopped onions, tomatoes, cucumber, sumac, vegetable crisps, black olives and feta cheese.

PASTAS

SPAGHETTI NEAPOLITAN **G** 14

Spaghetti with chef's special Neapolitan sauce topped with parmesan cheese.

SPAGHETTI BOLOGNESE **G** 14

Spaghetti with chef's special Bolognese sauce parmesan on the side.

CHICKEN TAGLIATELLE **G-D** 14

Tagliatelle pasta with chicken, mushroom, fresh basil, double cream topped with parmesan cheese.

SEA FOOD TAGLIATELLE **G-D** 17

Mixed seafood in tomato sauce and double cream.

KIDS MEALS

FOR KIDS UNDER 12 YEARS

CHICKEN DONER WITH CHIPS	8.5	CHICKEN BURGER WITH CHIPS	8.5
TAGLIATELLE WITH TOMATO SAUCE	8.5	CHICKEN NUGGETS WITH CHIPS	8.5
SPAGHETTI COOKED IN BUTTER	8.5	CHICKEN WINGS WITH CHIPS	8.5
CHEESE BURGER WITH CHIPS	8.5	IZGARA KOFTE WITH CHIPS	8.5



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SOFT DRINKS

FRESH LEMONADE NEW	4.5
FRESH SQUEEZED ORANGE JUICE NEW	4.5
COKE	4
COKE ZERO	4
FANTA	4
SPRITE	4
ORANGE JUICE	4
APPLE JUICE	4
LYCHEE JUICE	4
PINEAPPLE JUICE	4
CRANBERRY JUICE	4
PASSION FRUIT JUICE	4
AYRAN	3.5
TONIC WATER	3.5
SODA WATER	3.5
STILL WATER	3.5
SPARKLING WATER	3.5

ICED COFFEES

ICED AMERICANO	4.5
ICED LATTE	4.5
ICED CAPPUCINO	4.5
ICED MOCHA	4.5
SYRUP	50P
Vanilla, caramel, hazelnut	

LIQUEUR COFFEE

FLOATER COFFEE (ALCOHOL FREE)	6
BAILEYS COFFEE	7
TIA MARIA COFFEE	7
IRISH COFFEE	7
BRANDY COFFEE	7

HOT DRINKS

ESPRESSO	SNGL 2.5 DBL 3
MACCHIATO	SNGL 2.5 DBL 3
LATTE	4
AMERICANO	4
CAPPUCINO	4
FLAT WHITE	4
HOT CHOCOLATE	4
ENGLISH TEA	3
TURKISH TEA	2
FRESH MINT TEA	3.5
CHAMOMILE TEA	3.5
PEPPERMINT TEA	3.5
GREEN TEA	3.5

SMOOTHIES


PINEAPPLE SURPRISE	6.5
Pineapple, mango and pear	
BLUEBERRY BLISS	6.5
Blueberry, raspberry, mango papaya	
STRAWBERRY DELIGHT	6.5
Strawberry, banana, peach	

MILKSHAKES

VANILLA	7
CHOCOLATE	7
STRAWBERRY	7
OREO COOKIES	7.5
KINDER BUENO	7.5
MANGAL SHAKE SPECIAL	8



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