

COLD STARTERS

MIXED OLIVES VE	6.5
Marinated with herbs	
BABAGANOUSH V	7.5
Smoked aubergine puree, garlic, yoghurt and tahini topped with olive oil	
HUMMUS VE	7.5
Chickpeas, tahini and a hint of garlic, olive oil and sumac	
CACIK V	7.5
Diced cucumber in Greek yoghurt with a hint of garlic and fresh dill, drizzled with olive oil and dried mint	
BEETROOT DELIGHT V	7.5
Cooked beetroot, feta cheese drizzled with vinaigrette dressing	
GREEN POTATO SALAD V	7.5
Boiled baby potatoes, broccoli, corn, basil pesto, mustard and mayo	
MEZE COMBO TO SHARE V	19.9
Hummus, olives, cacik, babaganoush, green potato salad, beetroot delight	

CHICKEN

CHICKEN SHISH	22.5
Marinated cubes of chicken breast, served with salad	
SPICY CHICKEN SKEWER	19.9
Spicy prime chicken kofta, finely minced and mixed with peppers, garlic, chillies and fresh herbs, served with salad	
MEDITERRANEAN WINGS	19.5
Chicken wings seasoned with a blend of spices, served with salad	
BONELESS CHICKEN	20.9
Boneless chicken thighs marinated with saffron, Mediterranean herbs lemon zest, served with salad	

40 DAY AGED STEAK

CAFÉ DE PARIS STEAK	29.9
Served with chips in a Café de Paris butter sauce	
SIRLOIN STEAK 12oz	32.9
Served with grilled oyster mushrooms and cherry vine tomatoes	
RIB-EYE STEAK 12oz	33.9
Served with grilled oyster mushrooms and cherry vine tomatoes	
FILLET STEAK 10oz	36.9
Served with grilled oyster mushrooms and cherry vine tomatoes	
T-BONE STEAK 16oz	44
Served with grilled oyster mushrooms and cherry vine tomatoes	
ADD HOMEMADE SAUCES	+1.9
Choose: Peppercorn Blue cheese Café de Paris	

BURGERS

THE WAGYU BURGER	21
Made from hand selected cuts of the finest British wagyu beef finished with our house seasoning. Chargrilled 6oz wagyu burger, cheddar, beef tomato, gem lettuce, red onion and cornichon pickle in a glazed sesame brioche bun, served with side of crispy golden fries	
SPICY BEEF BURGER	21
Made from hand selected cuts of the finest British wagyu beef finished with our house seasoning. Chargrilled 6oz wagyu burger, cheddar, rocket, red onion, house spicy sauce, rocket and cornichon pickle in a glazed sesame brioche bun, served with side of crispy golden fries	
THE CHICKEN BURGER	19.9
Deep fried chicken breast finished with our house seasoning. Gem lettuce, cornichon pickle and mayonnaise in a glazed sesame brioche bun, served with side of crispy golden chips	
FALAFEL BURGER V	18
Falafel patty with cornichon pickle, tomato, vegan mayo and rocket in a sesame brioche bun served with crispy golden chips	

HOT STARTERS

MOZZARELLA STICKS V	7.9
Mozzarella coated in golden bread-crumbs served with sweet chilli dip	
BOREK V	8.6
Cigar shaped crispy filo pastry filled with feta, halloumi, spinach and fresh herbs, served with sweet chilli dip	
HALLOUMI V	8.5
Fried Cypriot halloumi cheese	
MUSHROOM & HALLOUMI V	8.9
Sautéed mushroom and halloumi with garlic and spices	
PADRON PEPPERS VE	8.3
Topped with maldon sea salt	
FALAFEL VE	8.3
Chickpeas, broad beans, coriander, parsley, hummus, sesame seeds, garlic and fresh herbs	

SUJUK	8.6
Slightly spicy Turkish beef sausage skewers	
SPICY KING PRAWNS	12.5
Spicy sautéed king prawns in a tomato and garlic herb butter sauce, with cherry tomatoes, mixed peppers and chives	
CALAMARI	9.9
Buttered salt and pepper squid bites, served with homemade tartar sauce	
OCTOPUS	15
Octopus served with broccoli tenders, paprika puree and drizzled with oil balsamic dressing	
OPUZ COMBO – 2 TO SHARE	19.5
Borek, halloumi, falafel, calamari, sujuk and hummus	
OPUZ COMBO – 3 TO SHARE	25
Borek, halloumi, falafel, calamari, sujuk and hummus	

LAMB

LAMB SHISH	23.9
Prime cuts of marinated lamb cubes, served with salad	
SPICY LAMB SKEWER	20.9
Spicy prime lamb kofta, finely chopped and mixed with peppers, chillies and fresh herbs, served with salad	
LAMB RIBS	22.9
Char-grilled lamb ribs seasoned with a blend of spices, served with salad	
LAMB CUTLETS	24.9
Char-grilled tender lamb cutlets, served with salad and seasoned with a blend of spices	

COMBINATION

MIXED GRILL	27.5
A combination of lamb rib, diced lamb, chicken wings, chicken fillet, spicy lamb skewer and a lamb cutlet, served with salad	
MIXED SHISH	22.9
Marinated cubes of chicken and lamb shish, served with salad	
MIXED SPICY SKEWER	19.9
Spicy chicken and lamb kofta skewer, served with salad	
SURF AND TURF	48
10oz Fillet steak and lobster tail served with grilled oyster mushrooms and cherry vine tomatoes	

SAUTTÉES

LAMB SAUTÉ	19.5
Diced lamb with mushrooms, onions, peppers and fresh tomato sauce, served with rice – <i>Spicy hot option available</i>	
CHICKEN SAUTÉ	18.5
Diced chicken with mushrooms, onions, peppers and fresh tomato sauce, served with rice – <i>Spicy hot option available</i>	
SEAFOOD SAUTÉ	22.9
Tuna, salmon, prawns sautéed with peppers, onions and fresh tomato sauce, served with rice – <i>Spicy hot option available</i>	
CRÈME CHICKEN	19.5
Chicken fillet in a light creamy mushroom sauce with cherry tomatoes, asparagus and spinach, served with rice	

SIGNATURE DISHES

BEEF CHEEKS	29
Slow-cooked beef cheeks, simmered to perfection for five hours in a blend of Mediterranean herbs and spices. Served in a velvety shiitake mushroom gravy sauce and mashed potato	
SARMA BEYTI	21.5
Seasoned hand minced chicken and peppers in a fresh baked flat bread, dressed with creamy butter and tomato sauce, served with yoghurt and bulgur	
LAMB SHANK	22.9
A traditional slow roasted tender lamb shank. Braised on the bone and cooked in a vegetable sauce, served with mashed potato	

FISH

MIXED SEAFOOD SKEWER	24.9
Two skewers of fresh tuna, salmon, tiger prawn cooked with onions and peppers. Served with salad, mashed potato and Béarnaise sauce	
SEA BASS FILLETS	22.5
Sea bass fillets served with salad, mashed potato and Béarnaise sauce	
SALMON FILLET	22.5
Served with salad, mashed potato and Béarnaise sauce	
LOBSTER TAIL	28.5
Served with garlic herb butter and green baby potato salad	

VEGETARIAN VEGAN

IMAM BAYILDI V or VE optional	18.5
Casserole aubergine filled with tomatoes, peppers, chickpeas and mozzarella with fresh tomato sauce, served with bulgur	
VEGETABLE SAUTÉ V or VE optional	18.9
Sautéed asparagus, mushrooms, courgette, onions, peppers and aubergine in tomato sauce and garlic butter, served with bulgur - <i>Spicy hot option available</i>	
MANTAR DOLMA V	18.9
Oven baked portobello mushroom, filled with spinach, leek, halloumi, tomatoes, onions, mixed peppers and mozzarella, served with bulgur	

SIDES

RICE V	4.9
Plain white basmati rice	
BULGUR WHEAT VE	4.9
Classic Turkish wheat rice (contains gluten)	
CHIPS VE	4.9
Topped with sea salt	
MASHED POTATO V	4.9
Fresh creamy butter mashed potatoes	

MIXED SALAD VE	4.9
Lettuce, grated carrot, red cabbage, rocket and pomegranated dressing	
TENDERS BROCCOLI V	5.5
Fresh broccoli sauteed in garlic butter and sea salt	
OYSTER MUSHROOM SAUTÉ V	5.5
Pan-fried with garlic butter, thyme and chilli flakes	