

— COLD STARTERS —

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| MIXED OLIVES VE Marinated with herbs | 5.9 |
| BABAGANOUSH V Smoked aubergine puree, garlic, yoghurt and tahini topped with olive oil and black sesame seeds | 6.9 |
| HUMMUS VE Chickpeas, tahini and a hint of garlic, olive oil and sumac | 6.5 |
| CACIK V Diced cucumber in creamy yoghurt with a hint of garlic and fresh dill, drizzled with olive oil and dried mint | 6.9 |
| BEETROOT DELIGHT V Cooked beetroot, feta cheese drizzled with vinaigrette dressing | 6.9 |
| SHAKSHUKA VE Cooked aubergine diced with tomato, mixed peppers, onions and basil | 6.9 |
| MEZE COMBO TO SHARE V Hummus, olives, cacik, babaganoush, shakshuka, beetroot | 16.9 |
| ARTICHOKE BURRATA V Burrata served with grilled artichoke hearts, cherry tomatoes and finished with an olive balsamic dressing | 7.9 |

— HOT STARTERS —

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| MOZZARELLA STICKS V Mozzarella coated in golden bread-crumbs served with sweet chilli dip | 7.5 | SUJUK Slightly spicy grilled Turkish beef sausage skewers | 7.9 |
| BOREK V Cigar shaped crispy filo pastry filled with feta, halloumi, spinach and fresh herbs, served with sweet chilli dip | 7.9 | SPICY KING PRAWNS Spicy sautéed king prawns in a tomato and garlic herb butter sauce, with cherry tomatoes, mixed peppers and chives | 10.5 |
| HALLOUMI V Fried Cypriot halloumi cheese | 8.5 | CALAMARI Fresh salt and pepper squid bites, served with homemade tartar sauce | 8.5 |
| MUSHROOM & HALLOUMI V Sautéed mushroom and halloumi with garlic and spices | 7.9 | GRILLED OCTOPUS Grilled octopus served with broccoli tenders, paprika puree and drizzled with oil balsamic dressing | 12.5 |
| PADRON PEPPERS VE Topped with maldon sea salt | 7.5 | OPUZ COMBO - 2 TO SHARE Borek, halloumi, falafel, calamari, sujuk | 17.9 |
| FALAFEL VE Chickpeas, broad beans, coriander, parsley, hummus, sesame seeds, garlic and fresh herbs | 7.5 | OPUZ COMBO - 3 TO SHARE Borek, halloumi, falafel, calamari, sujuk | 24.9 |

— LAMB —

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| LAMB SHISH Prime cuts of marinated lamb cubes, served with salad | 20.5 |
| SPICY LAMB SKEWER Spicy prime lamb kofta, finely chopped and mixed with peppers, chillies and fresh herbs, served with salad | 18.5 |
| LAMB RIBS Char-grilled lamb ribs seasoned with a blend of spices, served with salad | 18.9 |
| LAMB CUTLETS Char-grilled tender lamb cutlets, served with salad and seasoned with a blend of spices | 21.9 |

— CHICKEN —

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| CHICKEN SHISH Marinated cubes of chicken breast, served with salad | 18.9 |
| SPICY CHICKEN SKEWER Spicy prime chicken kofta, finely minced and mixed with peppers, garlic, chillies and fresh herbs, served with salad | 18.9 |
| MEDITERRANEAN WINGS Chicken wings seasoned with a blend of spices, served with salad | 17.5 |
| BONELESS CHICKEN Boneless chicken thighs marinated with saffron, Mediterranean herbs lemon zest, served with salad | 18.9 |

— COMBINATION —

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| MIXED GRILL A combination of lamb cubes, lamb rib, chicken wings, chicken thigh, spicy lamb skewer and a lamb cutlet, served with salad | 24.9 |
| MIXED SHISH Marinated cubes of chicken and lamb shish, served with salad | 19.9 |
| MIXED SPICY SKEWER Spicy chicken and lamb kofta skewer, served with salad | 18.9 |

— STEAK —

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| SIRLOIN STEAK 10oz Served with grilled oyster mushrooms and cherry vine tomatoes | 28.9 |
| RIB-EYE STEAK 10oz Served with grilled oyster mushrooms and cherry vine tomatoes | 30.9 |
| FILLET STEAK 8oz Served with grilled oyster mushrooms and cherry vine tomatoes | 34.9 |
| CAFE DE PARIS STEAK Served with chips in a Cafe de Paris butter sauce | 24.9 |
| ADD HOMEMADE SAUCES Choose: Peppercorn Blue cheese Cafe de paris | +1.9 |

— SAUTTÉES —

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| LAMB SAUTÉ Diced lamb with mushrooms, onions, peppers and fresh tomato sauce, served with rice - <i>Spicy hot option available</i> | 18.5 |
| CHICKEN SAUTÉ Diced chicken with mushrooms, onions, peppers and fresh tomato sauce, served with rice - <i>Spicy hot option available</i> | 18.5 |
| SEAFOOD SAUTÉ Tuna, salmon, sword fish, octopus, prawns sauteed with peppers, onions and fresh tomato sauce, served with rice - <i>Spicy hot option available</i> | 20.9 |
| CRÈME CHICKEN Chicken fillet in a light creamy mushroom sauce with cherry tomatoes, asparagus and spinach, served with rice - <i>Spicy hot option available</i> | 18.5 |

— FISH —

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| MIXED SEAFOOD SKEWER Two skewers of fresh tuna, salmon, tiger prawn and swordfish, cooked with onions and peppers. Served with salad, mashed potato and Béarnaise sauce | 22.5 |
| TIGER PRAWNS SKEWER Two skewers of tiger prawns marinated with ginger, garlic and turmeric, cooked with onions and peppers, served with mash potato and salad | 22.9 |
| SEA BASS FILLETS Two grilled sea bass fillets served with salad, mashed potato and Béarnaise sauce | 20.5 |
| SALMON FILLET Served with salad, mashed potato and Béarnaise sauce | 20.5 |

— VEGETARIAN VEGAN —

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| VEGETABLE MOUSAKKA V Layers of aubergine, potatoes, carrots, courgette, peas, chickpeas, mixed peppers and minced garlic topped with a bechamel sauce and melted cheese, served with bulgur | 17.5 |
| IMAM BAYILDI V or VE optional Casserole aubergine filled with tomatoes, peppers, chickpeas and mozzarella with fresh tomato sauce | 17.5 |
| VEGETABLE SAUTE V or VE optional Sautéed asparagus, mushrooms, courgette, onions, peppers and aubergine in tomato sauce and garlic butter, served with bulgur - <i>Spicy hot option available</i> | 17.9 |
| FALAFEL VE Chickpeas, broad beans, coriander, parsley, sesame seeds, garlic and fresh herbs, served with humus and salad | 17.5 |
| MANTAR DOLMA V Oven baked portobello mushroom, filled with spinach, leek, halloumi, tomatoes, onions, mixed peppers and mozzarella, served with bulgur | 17.9 |

— SIGNATURE DISHES —

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| BEEF CHEEKS 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 | 23.9 |
| SARMA BEYTI Seasoned hand minced chicken, mozzarella cheese and peppers in a fresh baked flat bread, dressed with creamy butter and tomato sauce, served with yoghurt and bulgur | 19.5 |
| LAMB SHANK A traditional slow roasted tender lamb shank. Braised on the bone and cooked in a vegetable sauce, served with pureed potato | 20.9 |

— BURGERS —

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| THE WAGYU BURGER Made from hand selected cuts of the finest British wagyu beef finished with our house seasoning. Chargrilled 6oz wagyu burger, English cheddar, beef tomato, gem lettuce, red onion and cornishon pickle in a glazed brioche bun, served with side of crispy golden fries. Add an extra patty +5.90 | 19.9 |
| THE CHICKEN BURGER Grilled chicken breast finished with our house seasoning. Gem lettuce, cornishon pickle and mayonnaise in a glazed brioche bun, served with side of crispy golden chips | 18.9 |

— SIDES —

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| RICE V Plain white basmati rice | 4.9 | CHIPS VE Topped with sea salt | 4.9 |
| BULGUR WHEAT VE Classic Turkish wheat rice (contains gluten) | 4.9 | TENDERS BROCCOLI V Fresh broccoli sauteed in garlic butter and sea salt | 4.9 |
| MIXED SALAD VE Lettuce, grated carrot, red cabbage, rocket and pomegranated dressing | 4.9 | MASHED POTATO V Fresh creamy butter mashed potatoes | 4.9 |

Please always inform your server of any allergies or intolerances before placing your order. Always Ask staff about allergens before tasting dishes you have not ordered. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Prices includes 20% vat. A discretionary optional gratuity of 12.5% will be added to your bill.