

PASTAS

All our pastas have a gluten-free option

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| ARRABIATA (V) Pasta in a rich spicy tomato, red peppers and parmesan shavings | 16.00 |
| LINGUINE BOLOGNESE (GF) Linguine in a rich bolognese sauce with beef mince parmesan shavings | 18.50 |
| CHICKEN TAGLIATELLE Fresh tagliatelle cooked with chicken, mushroom and cream sauce | 18.50 |
| PENNE PESTO Penne with chicken, mushrooms, creamy sauce and pesto sauce | 17.00 |
| SEA FOOD LINGUINE Mixed seafood with linguine and creamy tomatoes sauce, parmesan shavings | 19.00 |

HOMEMADE BURGERS

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| HOUSE BURGER (HOMEMADE ANGUS BURGER) Cheddar cheese, lettuce, tomato, red onion, burger sauce. Served with chips | 16.00 |
| PERI PERI CHICKEN BURGER Chicken breast, lettuce, tomato, red onions, mayonnaise. Served with chips | 14.00 |
| FALAFEL HALLOUMI BURGER (V) Falafel, halloumi cheese, lettuce, tomato, cucumber, mayonnaise. Served with chips | 14.00 |

SALADS

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| CAESAR SALAD Cos lettuce and croutons, home made Caesar dressing, parmesan shavings and grilled chicken pieces | 14.90 |
| SEASON SALAD (V) (GF) Feta cheese, cherry tomato, green peppers, red onions, parsley, cucumber, lettuce, olive oil, lemon juice | 9.00 |
| SALMON & AVOCADO (GF) Mixed leaf salad with green olives, avocado, sun-dried, tomatoes, smoked salmon and mustard dressing | 14.90 |
| OCTOPUS SALAD (GF) Mixed leaf salad with green olives, avocado, sun-dried tomatoes, red onion, marinated octopus and mustard dressing | 14.90 |

KIDS

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| BURGER For Kids Burger topped with lettuce, cheese and a tomato slice. Served with chips and drink | 10.50 |
| CHICKEN NUGGETS Served with chips and drink | 10.50 |
| CHICKEN SHISH For Kids (GF) Cubes of chicken shish. Served with chips and drink | 10.50 |
| LAMB KOFTE For Kids Lamb cubes marinated in pepper paste, garlic, oil and spices. Served with chips and drink | 10.50 |
| LINGUINE BOLOGNESE For Kids (GF) Linguine in a rich bolognese sauce with beef mince, on top parmesan shavings | 10.50 |
| MACARONI CHEESE Served with chips, salad and drink | 10.50 |

(V) Vegetarian. (GF) Gluten Free.

FOOD ALLERGIES & INTOLERANCES:

Traces of nuts may be found in all of our dishes. Should you have any special dietary requirements, please inform our staff.
A 12% Service Charge will be added to groups of 6 people or more.

BOTTOMLESS BRUNCH

Monday - Saturday

UNLIMITED PROSECCO, APEROL SPRITZ OR BELLINIS

£32.00
Per person

HOT MIX MEZE PLATTER

Calamari, Spicy beef sausage (Sucuk) Falafel, Halloumi fries, Börek

COLD MIX MEZE PLATTER

Humus, Cicik, Tarama salad, Kisir, Saksuka, Babagannus

MUSSELS

Fresh mussels cooked in a white wine cream sauce or tomato sauce

ADANA KEBAB

Charcoal grilled minced lamb on skewer

CHICKEN WINGS

Marinated charcoal grilled chicken wings served with rice and garnish

FALAFEL

Deep-fried falafel served with humus and salad

CHICKEN TAGLIATELLE

Tagliatelle, diced chicken breast cooked with mushroom and cream sauce

Unlimited Drinks for an hour and a half from 12.00 noon to 16.00pm

EARLY BIRD MENU

Monday - Thursday from 16.00 - 18.00

£22.00

2 Course

STARTERS

HUMMUS

Puree of chickpeas, tahini, lemon juice and a hint of garlic

CACIK

Strained yoghurt mixed with diced cucumber, garlic and herbs.

SAKSUKA

Aubergines, peppers, potatoes cooked in a special tomato sauce with fresh herbs, garlic and olive oil

HALLOUMI FRIES

Breadcrumbs coated deepfried Halloumi fries

TURKISH SUCUK

Grilled spicy beef sausage

FALAFEL

Deepfried falafel served with humus

CALAMARI

Deepfried coated Calamari served with tartar sauce

MAINS

LAMB SHISH

Charcoal grilled marinated Lamb cubes served with rice and garnish

CHICKEN SHISH

Charcoal grilled dices chicken breast served with rice and garnish

MIX SHISH

Charcoal grilled lamb and chicken cubes served with rice and garnish

ADANA KEBAB

Charcoal grilled minced lamb on skewer

SEABASS FILLET

Panfried Seabass fillet served with mash potato and fresh vegetables

SALMON FILLET

Panfried Salmon, served with mash potato and fresh vegetables

CHICKEN TAGLIATELLE

Tagliatelle cooked with chicken, mushrooms and cream sauce.

VEGETARIAN MOUSAKKA

Oven cooked layer of aubergine, potato, courgette topped with bechamel sauce, morello cheese and cheddar cheese served with rice

TURKUAZ

ALA CARTE MENU

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COLD STARTERS

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| MIX OLIVES (V) (GF) Marinated mix olives with herb and spices | 5.50 |
| CACIK (TZATZIKI) (V) (GF) Strained yoghurt mixed with diced cucumber, garlic and herbs. Served with pita bread | 5.50 |
| HUMMUS (V) (GF) Puree of chickpeas, tahini, lemon juice and a hint of garlic | 6.80 |
| TARAMA SALAD Smoked cod roe pate, onion, fresh garlic and olive oil | 6.00 |
| SAKSUKA (V) Aubergines, peppers, potatoes cooked in a special tomato sauce with fresh herbs, garlic and olive oil | 6.90 |
| KISIR (V) Bulgur wheat, spring onions, tomato puree, pickled cucumber, fresh onion, mixed herbs, walnut and pomegranate molasses | 6.00 |
| BABA GANOUSH (V) (GF) A puree of charcoal grilled aubergine, a hint of garlic, red pepper, tahini, lemon juice, olive oil and yoghurt | 6.90 |
| AVOCADO PRAWNS COCKTAIL (GF) Marinated prawns and avocado, cocktail sauce. Served with salad | 8.90 |
| COLD MEZE PLATTER Hummus, Cacik, Tarama Salad, Kisir, Saksuka, Baba ganoush | For 2 17.50 For 4 22.00 |

HOT STARTERS

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| SAINT-JACQUES SCALLOPS (GF) Pan seared scallops served with peas paste and lemon glazed sauce | 10.90 |
| HUMMUS KAVURMA (GF) Hummus sprinkled with crispy lamb and pine nuts | 8.50 |
| KING PRAWNS (GF) Marinated prawns and mix pepper, garlic butter sauce served with lemon | 10.90 |
| CALAMARI Coated and deep fried fresh squid served with tartar sauce | 9.90 |
| LAMB LIVER Pan fried lambs liver served with red onion salad | 8.50 |
| SUCUK & HALLOUMI FRIES Pan fried halloumi cheese and spicy beef sausage | 7.90 |
| SPINACH & CHEESE PASTRY BOREK (V) Filo pastry parcels with spinach and feta cheese. Served salad leaves and sweet chilli sauce | 7.50 |
| GRILLED OCTOPUS (GF) Marinated cooked with olive oil with oregano, garlic and soya sauce. Served with roasted pepper sauce | 9.50 |
| BONELESS CHICKEN WINGS Deep fired boneless chicken wings with sweet chilli and sesame seed | 7.50 |
| CREAMY GARLIC MUSHROOMS (V) (GF) Wild mushrooms with mustard garlic and cheese cream sauce | 7.90 |
| HALLOUMI FRIES Pan fried halloumi cheese | 7.50 |
| TURKISH SUCUK (GF) Grilled spicy garlic Turkish beef sausages | 7.50 |
| FALAFEL (V) (GF) Deep fried Mediterranean style chickpea and broad beans patties | 7.90 |
| MUSSEL (GF) Steamed and cooked with white wine, mix peppers, onions, garlic. Served with tomato or cream sauce | 8.90 |

FROM THE CHARCOAL GRILL

All served with rice and salad

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| LAMB SHISH Lamb cubes marinated in pepper paste, garlic, oil and spices | 21.50 |
| CHICKEN SHISH Cubes of chicken breast marinated in pepper paste, garlic, oil and spices | 19.50 |
| LAMB RIBS Lamb spare ribs seasoned with oregano | 21.00 |
| LAMB CHOPS Tender lamb chops, seasoned with oregano and olive oil | 22.50 |
| CHOPS & RIBS Grilled lamb chops (2pcs), grilled lamb ribs (3pcs) | 21.00 |
| CHICKEN & VEG SHISH Marinated breast of chicken cubes with mushrooms, peppers and onion. | 20.00 |
| CHICKEN WINGS Chicken wings marinated in pepper paste, garlic, oil & spices | 17.50 |
| ADANA KEBAB Charcoal grilled minced lamb on skewer | 18.50 |
| MIX SHISH Chicken shish and lamb shish | 19.50 |
| MIX GRILL Adana kebab, chicken shish, lamb shish | 22.00 |

HOUSE SPECIALS

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| LAMB SHANK (GF) Lamb shank a house speciality, on the bone lamb is slow cooked in the oven with mix vegetables and herb. Served with mash potato | 18.90 |
| LAMB SARMA BEYTI Charcoal grilled minced lamb kebab, wrapped in a tortilla bread. Served with bed of yoghurt, homemade special sauce, melted butter, salad and rice | 21.50 |
| CHICKEN SARMA BEYTI Charcoal grilled minced chicken kebab, wrapped in a tortilla bread. Served with bed of yoghurt, homemade special sauce, melted butter, salad and rice | 21.50 |
| CHICKEN SUPREME Diced chicken breast cooked with mushrooms, asparagus, cheddar cheese and cream sauce. Served with rice | 21.00 |
| HOME MADE MEAT MOUSSAKA Layers of aubergine, potato, courgette, and minced lamb topped with bechamel sauce, mix pepper, mozzarella and cheddar cheese. Served with mixed leaf salad and rice | 17.50 |
| ADANA WITH YOGHURT Minced lamb mixed with hand pick herbs and grilled on skewers. Served with yoghurt | 19.50 |
| CHICKEN SHISH WITH YOGHURT Cubes of chicken breast marinated in pepper paste, garlic, oil and spices. Served with yoghurt | 19.50 |
| LAMB SHISH WITH YOGHURT Lamb cubes marinated in pepper paste, garlic, oil and spices. Served with yoghurt | 21.50 |
| SULTAN'S DELIGHT (Chicken or Lamb) Charcoal grilled chicken or lamb, fried crispy potato, yoghurt, melted butter with herbs | 19.50 |

STEAKS

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| SIRLOIN STEAK (GF) Grilled sirloin steak (10oz) served with grilled Portobello mushrooms, chips, grilled tomatoes, asparagus, garlic butter | 29.00 |
| RIB EYE STEAK (GF) Grilled rib eye steak (10oz) served with grilled Portobello mushrooms, chips, grilled tomatoes, asparagus, garlic butter <i>Peppercorn sauce 3.50 Diane sauce 4.00</i> | 32.00 |

JUMBO PLATTER

(FOR 3-4)

Lamb shish, chicken shish, adana, chicken beyti, lamb ribs (4pcs),
Chicken wings (8pcs), lamb chops (4pcs) served with rice & salad

104.00

FULL PLATTER

(FOR 3)

Lamb shish, chicken shish, adana, chicken beyti, lamb ribs (4pcs),
Chicken wings (8pcs) served with rice & salad

88.00

SEA FOODS

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| FILLET SALMON (GF) Grilled salmon, mash potato, vegetable served with fish sauce | 21.90 |
| SEA BASS FILLET (GF) Grilled sea bass, mash potato, vegetable served with fish sauce | 19.90 |
| MUSSEL (GF) Steamed and cooked with white wine, mix peppers, onions, garlic. Served with tomato or creamy sauce and chips | 17.90 |
| GRILLED OCTOPUS (GF) Marinated Octopus cooked with olive oil, oregano, garlic and soya sauce. Served with sautéed vegetable, mash potato, pomegranate and a side of garlic lemon butter cream sauce | 24.00 |
| TIGER PRAWN (GF) Tiger prawn, garlic, red pepper, green pepper, fresh cherry tomato, white wine and fresh herbs. Served with rice | 22.00 |

VEGETARIAN FOODS

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| HOMEMADE VEGETARIAN MOUSSAKA (V) Layers of aubergine, potato, courgette, topped with bechamel sauce, mozzarella and cheddar cheese, mixed leaf salad, mix pepper. Served with rice | 17.00 |
| STUFFED AUBERGINE (V) (GF) Fried aubergine, mix pepper, onion, tomatoes, garlic, olive oil with tomato sauce. Served with rice and salad | 17.00 |
| FALAFEL (V) (GF) Deep fried Mediterranean style chickpea and broad bean patties. Served with hummus and salad | 16.00 |

SIDES

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| RICE | 4.50 | ROASTED VEGETABLES | 6.90 |
| CHIPS | 4.50 | ASPARAGUS | 5.50 |
| SAUTÉED BABY POTATOES | 5.50 | MACARONI CHEESE | 7.50 |
| MASH POTATOES | 4.90 | | |

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| HOT MEZE PLATTER Calamari, Sucuk, Falafel, Halloumi Fries, Borek | For 2 19.50 For 2 24.00 |
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