COLD STARTERS

Olives [vg][gf] 4.5

Humus [vg][gf] 7
Pureed chickpeas with tahini (sesame seed oil), garlic, lemon juice and olive oil

Tzatziki [v][gf][d] 7
Creamy yoghurt with finely diced cucumbers, garlic purée, olive oil and fresh herbs

Stuffed Vine Leaves [vg][gf] 7
Vine leaves wrapped with steamed rice, dill, cinnamon and black currants

Tarama Salata [n] 7
Smoked cod roe with a smooth creamy texture

Shakshuka [vg] 7
Deep fried cubes of aubergines and peppers in a rich tomato sauce

Baba Ghanoush [v][d] 7
Charred aubergines skinned and blended with tahini(sesame seed oil), creamy yoghurt, lemon, garlic and olive oil

Avocado Prawn Cocktail [gf][f][d] 8
Baby prawns served on a bed of shredded lettuce and avocado topped with cocktail sauce

Cold Mix Meze 19
Selection of six meze's chosen by chef

HOT STARTERS

Halloumi [v][gf][d] 8
Halloumi cheese grilled to perfection and drizzled with pomegranate glaze

Beef Sausage [gf] 8
Spicy Turkish sausage grilled to perfection

Stuffed Filo Pastry [v][d] 8
Tubes of pastry filled with feta cheese and mint, deep fried with a crispy outside & creamy inside. Served with sweet chilli dip

Falafel [vg] 8
Little balls of grounded chickpeas and broad beans with fresh herbs and vegetables. Served on a bed of hummus

Courgette Fritters [v][d] 8
Deep fried mini courgette balls with carrots, feta cheese, mozzarella topped with creamy yoghurt and a drizzle of tomato sauce

Calamari [f] 9
Deep fried squid rings covered in breadcrumbs. Served with tangy tartar sauce

King Prawns [gf][f][d] 9
Pan fried king prawns cooked with double cream, white wine and garlic. Served with chef's special sauce

Chicken Liver 9
Pan fried chicken liver cooked with oregano, red wine, paprika, cumin and salt. Served with red onions

Creamy Garlic Mushroom [gf][d] 9
Sautéed wild and salted mushrooms with garlic and cream

Hummus Kavurma [n] 9
Pan seared lamb with herbs and pine nuts, served on a bed of hummus

Whitebait [f] 8
Deep fried whitebait, served with tartar sauce

Mix Hot Meze 21
Selection of five meze's chosen by chef

Vegetarian

Vegetarian Moussaka [v][d] 17
Layers of aubergine, courgettes, potatoes with bechamel sauce and cheese

Falafel & Hummus [vg][gf] 17
Little balls of grounded chickpeas and broad beans with fresh herbs and vegetables. Served on a bed of humus.

Vegetarian Casserole [v][vg][gf] 18
Pan cooked tomatoes, peppers, onions, courgettes and aubergine in chefs special

Imam Bayildi [vg][gf] 17
Aubergines, green and red peppers, onions, tomatoes, mixed with chef's special sauce and garlic

Courgette Fritters [v][d] 17
Deep fried courgette patties, with carrots, fetta cheese and mozzarella. topped with creamy yoghurt and a drizzle of tomato sauce

Mediterranean Kebab [vg][gf] 19
Onions, courgettes, aubergines, mushrooms and mix peppers, skewered and grilled over the mangal, seasoned in our house dry rub and topped with tomato sauce

Pastas

Penne Arrabbiata [v][vg] 15
Penne pasta tossed in a fiery tomato sauce with garlic, olive oil, and red chili, finished with fresh parsley

Chicken Alfredo [d] 17
Juicy grilled chicken served over penne pasta cooked with mushrooms, coated in creamy sauce with hints of garlic and butter

Prawn Spaghetti [f][d] 18
Prawns sautéed with garlic, olive oil, and white wine, tossed with spaghetti in a light tomato sauce mixed with double cream sauce

Salads

Grilled Chicken Salad [d] 18
Grilled chicken, crisp romaine lettuce, croutons, parmesan and Caesar dressing

Halloumi & Avocado Salad [v][d] 18
Mixed greens topped with grilled halloumi, avocado, herbs and lemon dressing

CHEF SPECIALS

Chicken Delight [d] 20
Strips of chicken fillet cooked in rich creamy sauce with peppers and mushroom. Served with rice

Lamb Casserole [gf] 20
Cubes of tender lamb, onions, green peppers, tomatoes and chef's special sauce. Served with rice

Chicken Casserole [gf] 19
Cubes of chicken, onions, green peppers, garlic and chef's special sauce. Served with rice

Kleftiko [gf] 23
Lamb shank slowly roasted in the oven with carrots and onions in a demi glaze and tomato-based sauce served on mashed potato.

Moussaka [d] 20
Layers of potatoes, aubergines, courgettes with minced meat in the centre and topped with bechamel sauce and cheddar cheese. Served with rice

Izmir Kofte [gf] 19
Meat balls, peas, potatoes, onion, green and red peppers, reed wine, demi-glace. Served with rice

Ali Nazik [d] 22
LAMB, CHICKEN or KOFTE
Charcoal grilled on a bed of babaganoush, drizzled with butter sauce

GRILLS

Served with rice

Lamb Shish [d] 23
Tender marinated lamb grilled to perfection over charcoal

Chicken Shish [d] 21
Juicy marinated chicken skewers grilled over charcoal

Adana Kofte 20
Minced lamb skewers seasoned with herbs and spices grilled over charcoal

Combination Kebab 23
Choice of two : Lamb shish, Chicken shish, lamb kofte, chicken kofte

Lamb Chops 24
Succulent lamb chops seasoned and grilled to perfection

Mixed Kebab [d] 28
Adana kebab, lamb shish and chicken shish

Iskender [d] 23
LAMB, CHICKEN OR KOFTE
Turkish bread, tomato sauce, butter served with creamy yoghurt

Beyti (Lamb or Chicken) [d] 23
Ground meat with garlic peppers and parsley cooked over the mangal and served on a bed of yoghurt, tomato sauce and a drizzle of butter

Chicken Thighs
Marinated succulent chicken thighs off the bone

Shish Supreme [gf] 25
Lamb or Chicken
Slow cooked lamb skewer served with gravy and vegetables

All can be made gluten free upon request.

Steak

Sirloin Steak [gf] 28
28 days aged sirloin of beef served with asparagus, Portobello mushroom, cherry tomatoes, chips and peppercorn sauce

Seafood

Sea Bass Fillet [gf][f] 21
2 Fillet of sea bass seasoned and grilled on our mangal. Served with mixed salad and sautéed potatoes

Salmon Fillet [gf][f] 21
Salmon seasoned and grilled on our mangal. Served with asparagus, cherry tomatoes and mashed potatoes

Calamari [f][d] 20
Deep fried squid rings covered in breadcrumbs. Served with tangy tartar sauce and chips

King Prawns [gf][f] 21
Butterflied king prawns cooked in cream sauce with garlic.
Served with sautéed potatoes

Cream Poached [gf][f][d] 23
Pan cooked mixture of salmon, sea bass, mussels, prawn, asparagus, baby potatoes, cherry tomatoes poached in a rich cream sauce

Sides

Rice 4
Couscous 4
Chips 4
Curly Fries 4
Yoghurt 4
Mashed Potato 4
Sweet Potato Fries 4
Sauteed Potatoes 4
Mixed Veg 5
Greek Salad 9
Ezme Salad 5
Bullet Chillies 5

[vg] - Suitable Vegan, [v] - Suitable Vegetarian, [d] - Contains Dairy, [gf] - Gluten Free, [f] - Fish, [n] - Contains Nuts.

All products are homemade daily on sight. For food allergies and intolerances please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.
Please note fish may contain bones. All beef products are 100 day corn fed & 28 day matured.