### **Starters**

All starters are served with homemade Anatolian bread	
Soup	
MERCIMEK ÇORBASI (V)	7.25
Cold Meze	
<b>HUMUS (V)</b> Pureed chickpeas with tahini, garlic, olive oil and lemon juice	7.25
MAYDANOZ SALATASI V	d d
CACIK (V)	7.25
PİYAZ V	7.25
BABA GANOUSH   Grilled aubergine puree with tahini, olive oil, yogurt and garlic	7.75
ZEYTİNYAĞLI PATLICAN V	7.95
KISIR (VN)  Bulgur wheat mixed with crushed walnuts and hazelnuts, spring onions and tomato sauce	7.95
DOLMA V  Homemade stuffed vine leaves with rice, sultanas and fresh herbs	7.95
ENGINAR ① Artichoke hearts cooked in olive oil with carrots, potatoes, tomatoes and garlic	7.95
Hot Meze	
HUMUS KAVURMA Houmous topped with sauteed lamb and paprika	8.75
FALAFEL V Ground chickpeas and broad beans tossed in spices deep fried, served with salad	7.75
BÖREK (V) Filo pastry filled with feta cheese and spinach, served with salad	7.75
<b>HELLİM (</b> ) Grilled Cypriot halloumi cheese, served with salad	8.50
SUCUK IZGARA Grilled beef garlic sausages, served with salad	8.50
DOMATES SOSLU KÖFTELamb meatballs cooked with fresh tomatoes, banar peppers and onions	8.95 na
KALAMAR  Deep fried squids, served with sweet-sour sauce	8.95
GÜMÜŞ TAVA  Deep fried whitebaits, served with fry sauce	7.75
KARİDES TAVA	8.25
SOMON TAVA  Fried salmon cubes on skewer, served with sweet- sour sauce	8.95
SARIMSAKLI KARİDES  King prawns cooked with fresh tomatoes, banana peppers, onions, double cream and garlic	8.95

## **Main Dishes**

Meat Dishes
TAVUK KÖFTE
<b>KUZU KÖFTE</b> 17.95 Grilled minced lamb patties, served with bulgur wheat and salad
TAVUK ŞİŞ 17.95 Grilled skewers of marinated chicken cubes, served with bulgur wheat and salad
TAVUK KÜLBASTI 18.95 Grilled marinated chicken fillet, served with bulgur wheat and salad
MUSAKKA 20.50 Layers of minced lamb, aubergines, potatoes and peppers topped with béchamel sauce
<b>KUZU ŞİŞ</b> 20.95 Grilled skewers of marinated lamb cubes, served with bulgur wheat and salad
KEKİKLİ KÜLBASTI 21.95 Grilled lamb fillet sprinkled with oregano, served with pureed potatoes
KARIŞIK IZGARA 22.50 Mixed grill of chicken köfte, lamb köfte, chicken fillet and lamb fillet, served with bulgur wheat and salad
EV ISKENDER 22.75 Grilled lamb on a bed of cubed homemade bread, rich tomato sauce and creamy yogurt
iNCiK 22.95 Lamb shank cooked in the oven with onions and fresh tomato sauce, seasoned with rosemary
Pasta Dishes
MANTARLI DOMATES SOSLU V
<b>TAVUKLU</b> 15.45 Pasta with chicken, fresh tomatoes, double cream and spring onions
SOMONLU 16.95 Pasta mixed with salmon, fresh tomatoes and spring onions
KARIŞIK DENİZ ÜRÜNLERİ 16.95 Seafood pasta with prawns, squid and salmon in a creamy sauce
Salads ————
<b>ZEYTINLI SALATA VN</b> 5.75 Lettuce tossed with olives, goat's cheese and roasted almonds dressed with pomegranate sauce
PEYNIRLI SALATA W
AVOKADOLU ISPANAK SALATASI V 6.95 Fresh spinach leaves mixed with avocado, melon and

sun-dried tomatoes in balsamic and olive oil dressing

## **Set Menus**

16.95

18.95

20.95

20.95

20.95

16.95

16.95

16.95

17.45

# Vegan Meze Menu

19.50

#### SELECTION OF HOT & COLD MEZE

HUMUS V · ZEYTİNYAĞLI PATLICAN V

MAYDANOZ SALATASI V · ENGINAR V

KISIR VN · FALAFEL V · DOLMA V · PİYAZ V

served with homemade Anatolian bread

### Ev Meze Menu

20.50 per person

(minimum of 2 people)

#### SELECTION OF HOT & COLD MEZE

HUMUS V · ZEYTİNYAĞLI PATLICAN V MAYDANOZ SALATASI V · CACIK V

KISIR VN · FALAFEL V · DOLMA V

BÖREK V · HELLİM V · PİYAZ V

served with homemade Anatolian bread

### **Deniz Meze Menu**

21.50 per person

(minimum of 2 people)

#### SELECTION OF HOT & COLD MEZE

HUMUS V · ZEYTİNYAĞLI PATLICAN V

MAYDANOZ SALATASI V · CACIK V · PİYAZ V

KISIR VN · FALAFEL V · BÖREK V HELLIM W · KALAMAR · KARIDES TAVA · SUCUK

served with homemade Anatolian bread

### **Sides**

Fish & Seafood Dishes

Deep fried squids, served with mixed salad, garlic

Prawn casserole, mushrooms, peppers, tomatoes,

Pan fried salmon, cooked with potatoes, carrots

Grilled salmon steak, served with mixed vegetables

Grilled sea bass fillet, served with sautéed spinach.

Aubergines cooked with potatoes, red and green peppers, red onions in fresh tomatoes and garlic

Mix vegetables sauté of aubergines, courgettes,

Spinach sautéed with chickpeas, halloumi cheese, fresh tomatoes, onions and banana peppers

Layers of aubergines, potatoes, carrots, onions,

fresh tomatoes, topped with béchamel sauce

mushrooms, tomatoes, green and red peppers,

KALAMAR TAVA

KARİDES GÜVEC

double cream and garlic

**PORTAKALLI SOMON** 

ISPANAKLI LEVREK

tomatoes and baby potatoes

Vegetarian Dishes

PATATESLİ PATLICAN V

KARIŞIK SEBZE SOTESİ 🔍

VEGETARIAN MUSAKKA V

sauce, served with yoghurt

onions, celery and garlic

HELLİMLİ ISPANAK (V)

and spinach with fresh orange

SEBZELİ SOMON IZGARA

sauces and sweet -sour sauce

FRENCH FRIES <b>V</b>	3.75
YOGURT ① Turkish yoghurt	3.95
SADE PİLAV 🔍 Basmati rice	3.95
NOHUTLU BULGUR PİLAVI 🕡	3.95
MANTARLI PİLAV ①  Mushroom sauteed with rice	4.25
BROKOLLİ HAVUÇ 🕠 Broccoli, carrots and onions stir-fried in soy sauce	4.75
MANTARLI ISPANAK V	4.75

## Sahan Menu

20.50

2 Course Menu (maximum of 6 people)

#### **CHOICE OF STARTER**

MERCİMEK ÇORBASI V

**HUMUS V** 

CACIK **V** 

**KALAMAR** 

#### **CHOICE OF MAIN COURSE**

TAVUK KÖFTE KUZU KÖFTE **KALAMAR TAVA** 

ISPANAKLI PATATES **V** 

served with homemade Anatolian bread

**♥** Suitable for Vegetarians **№** Contains Nuts

All our food is prepared in a kitchen where nuts, gluten and other allergens may be present and our menu descriptions do not include all ingredients. Please inform your server if you have any allergies or special dietary requirements. All prices in pound sterling. A discretionary service charge of 12,5% will be added to your bill. VAT included.