



Allergens:

- g Gluten
- c Celery
- e Eggs
- e Eggs optional
- so Soya
- s Sesame
- d Dairy
- f Fish
- i Dairy optional
- g\* Gluten optional
- m Mustard
- n Nuts
- v vegetarian
- su Sulphite
- n\* Nuts optional

Food allergies and intolerance:

Before ordering your food and drinks, please speak to a member of staff if you have allergies or want to know more about the ingredients. The majority of our dishes contain bones and the bread has contact with cooked meat. Children should be supervised when eating. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. Some items may contain gluten. All menu items are subject to availability.

*modern*  
**TURKISH  
CUISINE**



# Main Menu



*modern*  
**TURKISH  
CUISINE**



## COLD STARTERS

<b>ZEYTIN</b> <b>V</b>	4.70
Green, marinated Turkish olives from Antakya region	
<b>MUHAMMARA</b> <b>n s V</b>	6.50
Toasted walnuts, sun dried pepper and tomato, pomegranate syrup, tahini, garlic, extra virgin olive oil	
<b>BABAGHANOUSH</b> <b>V</b>	7.50
Aubergine, pepper and tomato, grilled over open fire, blended with extra virgin olive oil, garlic and pomegranate molasses	
<b>PATLICAN SOGURME</b> <b>d</b>	7.20
Charcoal grilled aubergine mixed with garlic and creamy yogurt	
<b>HUMUS</b> <b>s V</b>	6.50
Purèed chickpeas, blended with tahini extra virgin olive oil, garlic and lemon juice	
<b>ZEYTIN SALATASI</b> <b>V</b>	6.20
Green pitted olives from Antakya region, wild thyme, tomato, pepper, parsley, spring onion, extra virgin olive oil-pomegranate molasses dressing	
<b>TABULEH</b> <b>g V</b>	6.00
Freshly chopped parsley, spring onion, cherry tomatoes, cucumber with fresh lemon juice, extra virgin olive oil, cracked wheat and pomegranate	
<b>CACIK</b> <b>d V</b>	6.00
Creamy yogurt, with cucumber, garlic, dry mint, dill	
<b>KISIR</b> <b>g c n V</b>	6.50
Cracked wheat (couscous) with walnuts, spring onions, red pepper, celery, fresh herbs and extra virgin olive oil	
<b>SHAKSHUKA</b> <b>V</b>	7.90
Fried aubergine, pepper and tomato marinated in extra virgin olive oil, garlic and charred tomato sauce	
<b>COLD STARTER PLATE (FOR TWO)</b> <b>g c n d s V</b>	17.50
A selection of the cold starters, including : Humus, Kisir, Cacik, Babaghannoush, Muhammara and Patlican Sogurme	

## HOT STARTERS

<b>PADRON PEPPERS</b>	4.50
Grilled Padron peppers with sea salt	
<b>CHEESY GARLIC BREAD</b> <b>d g V</b>	4.70
Home made Turkish flat bread topped with mozzarella cheese, garlic and fresh herbs	
<b>BIBERLI EKMEK</b> <b>d g s V</b>	4.90
Savoury thin bread with feta cheese, sun-dried pepper paste, wild oregano, onion, sesame seeds	
<b>MERCIMEK CORBASI</b>	6.50
Turkish style, red lentil soup	
<b>PACA CORBASI</b> <b>d g</b>	7.50
Traditional Turkish lamb shank soup	
<b>LAHMACUN</b> <b>g</b>	5.90
Turkish thin pizza, topped with minced beef and lamb, onion, tomato, garlic, pepper and parsley	
<b>AHTAPOT</b> <b>d su</b>	9.50
Tender Octopus with jus and fennel salad	
<b>KALAMAR KIZARTMA</b> <b>g f s c</b>	7.80
Home prepared fried calamari chunks with garlic-mayo sauce	
<b>GARLIC MUSHROOMS</b> <b>d su s V</b>	5.60
Sauteed button mushrooms with butter, garlic, onion, tarragon	
<b>TAVUK KANAT (CHICKEN WINGS)</b> <b>d</b>	7.20
Charcoal grilled, marinated chicken wings	
<b>TAVUK CIGERI</b> <b>g d</b>	7.50
Chicken Livers sautéed in butter and touch of Port with caramelised pickled cherries, onions and spices	
<b>ARNAVUT CIGERI</b> <b>d g</b>	8.00
Lamb liver, sautéed with fresh herbs & spices, garnished with onion & sumac	
<b>HALLOUMI</b> <b>d V</b>	7.50
Grilled Cypriot goat cheese with vine tomatoes, basil sauce	
<b>KARIDES</b> <b>d f su</b>	9.20
Tiger Prawns sautéed in garlic butter, spices, fresh herbs & white Wine	
<b>FALAFEL</b> <b>g d s V</b>	6.80
Spiced courgette, chickpeas, carrot, leek, sesame and herb fritters, served with Cacik	
<b>SIGARA BOREGI</b> <b>d e g V</b>	6.50
Cigar shaped filo pastry filled with Feta cheese and fresh dill	
<b>FILIBE KOFTE</b> <b>e g</b>	7.50
Charcoal grilled lamb-beef blend kofte garnished with onion salad	
<b>KAVURMALI HUMUS</b> <b>s d</b>	8.20
Traditional humus, topped with finely diced tender sautéed lamb	
<b>SUCUK IZGARA</b>	7.80
Grilled spicy Turkish sausages with grilled tomatoes	
<b>ONION RINGS</b> <b>g m e</b>	5.60
Deep fried onion rings with garlic mayo sauce	
<b>HOT STARTER PLATE (FOR TWO)</b> <b>d g c e s</b>	19.50
A selection of the hot starters including: Halloumi, Falafel, Sigara Boregi, Mitite Kofte & Sucuk Izgara	

## SIDES

<b>CHUNKY CHIPS</b> <b>V</b>	4.20	<b>SIDE SALAD</b> <b>V</b>	7.50
<b>SEASONAL VEGETABLES</b> <b>V</b>	4.80	<b>FETA CHEESE</b> <b>V</b>	4.00
<b>SAUTÉED POTATO</b> <b>d V</b>	3.90	<b>YOGURT</b> <b>d V</b>	3.00
<b>SAUTÉED SPINACH</b> <b>d V</b>	4.20	<b>CHILLI SAUCE</b>	0.50
<b>BULGUR / RICE</b> <b>g V</b>	3.00	<b>GARLIC SAUCE</b>	0.50
<b>GRILLED ASPARAGUS</b> <b>d</b>	4.50		

## FROM THE SEA

<b>CIPURA</b> <b>d f g su</b>	21.50
Wild sea bream fillets, charcoal grilled, served with herby white wine and garlic butter sauce, sautéed spinach, samphire and sautéed herby potato	
<b>KELER BALIGI</b> <b>d f su</b>	21.50
Fillets of Monk fish braised in white wine and cherry tomato sauce with sautéed spinach and herby new potatoes	

## HOUSE SPECIALITIES

<b>ALI NAZIK</b> <b>d</b>	19.50
Sautéed small lamb best end cubes, with tomato, onion, pepper, onion & fresh herbs, on bed of patlican sogurme (aubergine puree)	
<b>DANA KABURGA</b> <b>d s</b>	23.50
Slow roasted beef ribs, with sautéed vegetable garnish, served with herby sautéed potato	
<b>KUZU INCIK</b> <b>d c su</b>	21.00
Slow cooked shank of lamb, with jus, aubergine, pepper and tomato, served on bed of potato purée	
<b>ZENCEFILLI TAVUK</b> <b>d</b>	17.00
Small chicken breast cubes, sautéed with fresh ginger, spices, garlic, light cream and herbs, served with rice	

## FROM THE CHARCOAL GRILL

<b>IZGARA KOFTE</b> <b>g d</b>	17.50
Charcoal grilled, round shaped lamb kofte with grilled tomato and and pepper garnish, served with rice.	
<b>ADANA ISKENDER</b> <b>g d</b>	20.00
Layers of Adana kofte, Turkish flat bread croutons, charred tomato sauce and yoghurt, with sizzling butter	
<b>ADANA KOFTE</b> <b>g</b>	17.50
Skewered spicy lamb kofte served on homemade spicy lavas bread garnished with Zerzevat (traditional onion salad) grilled tomato and pepper, served with Bulgur rice	
<b>TAVUK SHEESH</b> <b>d g</b>	18.00
Marinated chicken breast cubes, on homemade seasoned flat bread, grilled tomato & pepper, Zerzevat (traditional onion salad), served with Bulgur rice	
<b>KUZU SHEESH</b> <b>g</b>	21.00
Grilled tender cubes of marinated lamb on homemade seasoned flat bread with grilled tomato, pepper and Zerzevat (traditional onion salad), served with Bulgur rice	
<b>PIRZOLA</b> <b>d</b>	21.50
Best end of lamb cutlets (4 pieces) garnished with tomato & pepper served with herby sautéed potato & Zerzevat (traditional onion salad)	
<b>KARISHIK IZGARA (MIXED GRILL)</b> <b>d g</b>	23.50
Grilled chicken, lamb, Adana, and a lamb chop on homemade seasoned flat bread with grilled tomato, pepper and Zerzevat (traditional onion salad), served with Bulgur rice	
<b>12 OZ ARGENTINEAN RIB-EYE STEAK</b> <b>d</b>	29.50
Finest 12 oz Argentinean Rib-Eye steak, charcoal grilled, garnished with grilled asparagus, tomato, pepper, onion, served with chunky chips <i>Add Peppercorn Sauce 2.00</i>	

## PIDE BOAT SHAPED TURKISH PIZZA

<b>SUCUK &amp; HELLIM PIDE</b> <b>d g</b>	17.00
With slightly spicy Turkish sausage, Halloumi cheese and egg on top	
<b>KUSBASILI PIDE</b> <b>d g</b>	16.50
With small cubes of lamb best end, onion, garlic pepper, mozzarella cheese, fresh herbs and spices	
<b>ISPANAKLI PIDE</b> <b>d g V</b>	15.50
With fresh spinach, Turkish feta cheese, onion, pepper, garlic, fresh herbs and spices	

## VEGETARIAN

<b>KARNIYARIK</b> <b>V g</b>	17.00
Aubergine, stuffed with broad beans, onions, carrots, tomato, pepper and herbs and roasted in the oven, served bulgur rice	
<b>VEGETARIAN MOUSSAKA</b> <b>g d c V</b>	17.50
Layered roasted aubergine, carrot, courgette, peppers, potatoes baked with béchamel sauce	
<b>VEGETARIAN MEZE PLATE</b> <b>V g d e s s c m</b>	17.90
Halloumi, sigara börek, garlic mushroom, onion rings, falafel and humus	

## SALADS

<b>GAVURDAGI</b> <b>n V</b>	11.00
Chopped tomato, onion, cucumber, green pepper, parsley, walnut with pomegranate molasses and extra virgin olive oil	
<b>FETA</b> <b>d g V</b>	13.50
Turkish feta cheese, cherry tomato, cucumber, pepper, onion, olives, with fennel and apricot flavoured sourdough bread	
<b>GRILLED CHICKEN SALAD</b> <b>d e</b>	14.50
Char-coal grilled breast of chicken, on bed of green leaves, tomato, cucumber with vinaigrette dressing	
<b>AVOCADO &amp; HALLOUMI</b> <b>d V</b>	14.50
Seasonal leaves with grilled Halloumi cheese, aubergine, courgette, beetroot cherry tomato & fresh avocado, Modena balsamic glaze, basil sauce	