

## MEZE

Served with warm homemade bread.

**Olives (V / VG / GF)** 6.90

**Humus (V)** 6.90

Chickpeas, tahini and hint of garlic

**Tarama** 6.90

Smooth creamy texture of smoked cod roe

**Cacik (V / GF)** 6.90

Cucumber, garlic and fresh dill in a creamy yoghurt, topped with chickpeas

**Fatoush (V / VG)** 8.50

Tomato, cucumber, radish, pickles, olives, cos lettuce, rocket, pomegranate, zesty sumac dressing and crispy bread

**Beetroot Salad (Contains Nuts) (V / GF)** 8.50

Beetroot, feta cheese, rocket, cucumber pickles, pomegranate seeds, carrot, sun-dried tomato and walnut with pomegranate dressing

**Tabbouleh (V / VG)** 7.90

Barley, parsley, pepper, cucumber pickle, spring onions, sun-dried tomato, mint and pomegranate with zesty lime dressing

**Babaganoush (V / GF)** 7.90

A smoky flavoured puree of aubergine, garlic, yoghurt, tahini and sharpened with lemon

**Buratta** 8.90

Buratta cheese, rocket, avocado, sun-dried tomato and pomegranate seeds with balsamic vinaigrette

**Beetroot Kısır (V / VG)** 7.90

Crushed wheat, beetroot, gherkins, parsley, dill and pomegranate sauce

**Cold Meze Platter (For 2 People)** 18.90

Olives, humus, cacik, babaganoush and beetroot kisir

## FAVORITES

**Iskender (Spicy Option Available)** 22.90

Choice of chicken or lamb shish, herby bread, homemade tomato sauce, yoghurt and melted butter. Served with rice

**Kleftiko** 22.90

Slow roasted tender lamb braised on the bone, onion, celery, carrot and potato in an authentic sauce. Served with rice

**Beyti Sarma** 22.90

Chicken kofte, wrapped in Turkish thin bread, yoghurt, melted butter and homemade tomato sauce. Served with pan fried vegetables

**Chicken Asparagus (GF)** 20.90

Grilled chicken fillet, light creamy mushroom saffron sauce, asparagus, spinach and cherry tomatoes. Served with rice

**Spicy Lamb Sauté** 21.90

Spicy diced lamb sautéed with mushrooms, onions, peppers and cooked in a homemade tomato and herb sauce. Served with rice

## VEGGIES

**Vegetarian Moussaka (V)** 18.90

Layers of aubergine, courgette, potato, carrots, peas, tomato, onion, spices, bechamel sauce and cheese. Served with rice

**Vegetable & Hellim Shish (V / GF)** 19.90  
(Vegan Option Available)

Char-grilled aubergine, mushrooms, courgette, asparagus, onions, peppers, cherry tomatoes and halloumi cheese with pomegranate dressing. Served with rice

**Mantar Dolma (V / GF)** 19.90

Oven cooked flat mushrooms, filled with baby spinach, peas, corn, chickpeas, onions and peppers. Topped with cheddar cheese. Served with rice

**Vegetable Iskender (V)** 18.90  
(Spicy Option Available)

Coal fired courgette, mushrooms, aubergine, halloumi cheese, peppers, cherry tomatoes, asparagus, onions on herby bread, topped with tomato sauce, creamy yogurt and drizzled with a melted herb butter sauce. Served with rice

**Falafel (V / VG)** 18.90

Falafel with humus, fatoush salad and crispy bread

**Spicy Arrabiata (V)** 16.90

Penne pasta with a rich tomato sauce, mushrooms, olives, onion, chillies, garlic and grated parmesan cheese

## HOT MEZE

Served with warm homemade bread.

**Hellim Tricolor (V / GF)** 8.90

Halloumi, avocado, tomato and balsamic vinaigrette

**Falafel (V / VG)** 7.50

Chickpeas, onion, parsley, coriander, spices sesame seeds and humus

**Sucuk** 8.90

Char-grilled turkish beef sausage

**Chilli Squid** 9.50

Crispy fried squid with spicy tartar sauce

**Fried Brie (V)** 8.90

Deep-fried brie cheese in panko crumbs with mango sauce

**Mushroom & Halloumi (V / GF)** 8.90

Sautéed mushroom, halloumi with garlic and spices

**Spicy Meat Balls (GF)** 8.90

Spicy minced lamb, onion, garlic and herbs in a rich tomato sauce

**Chicken Liver (Spicy Option Available)** 8.90

Sautéed chicken liver, onion and spices

**Spicy King Prawns (GF)** 10.90

Cherry tomatoes, spring onion, leek, chillies, garlic and butter

**Sigara Borek (V)** 8.00

Filo pastry filled with halloumi, feta cheese spinach and fresh herbs. Served with sweet chilli dip

**Courgette Fritters (Contains Egg & Flour) (V)** 8.00

Grated courgette, mixed with spring onion, dill, parsley and mint. Served with yoghurt

**Spicy Wings** 8.90

Marinated char-grilled spicy chicken wings

**Hot Meze Platter (For 2 People)** 19.90

Hellim, falafel, sucuk, sigara borek and courgette fritters

## SEAFOOD

**Salmon (GF)** 22.50

Served with sautéed baby potato, asparagus, cherry tomato and salad

**Sea Bass Fillet** 22.50

Served with sautéed baby potato, asparagus, cherry tomato and salad

**Sea Food Grill (GF)** 25.90

Salmon, king prawn and octopus. Served with baby potatoes, cherry tomatoes, asparagus and rocket salad

**Salmon Penne** 24.90

Salmon fillet on a bed of creamy penne pasta tossed with spinach, asparagus and sun-dried tomato

## SIDES

**Rice (V)** 4.90

**Bulgur Pilav (V)** 4.90

**French Fries (V)** 4.90

**Coal Fire Chillies (V / VG / GF)** 5.50

**Char-Grilled Vegetable (V)** 6.90

**Sweet Potato Fries (V)** 5.90

**Truffle Chips (V)** (Parmesan & Spices) 6.90

## ON FIRE

All dishes are served with a mixed salad.

**Adana Kofte (GF)** 19.90

Ground lamb seasoned with bell pepper, chilli, onion and char-grilled on skewers

**Lamb Shish (GF)** 22.90

Prime cuts of lamb, marinated and char-grilled on skewers

**Chicken Shish (GF)** 21.50

Prime cuts of chicken breast, marinated and char-grilled on skewers

**Mixed Shish (GF)** 22.90

Mix of lamb and chicken shish

**Beyti (GF)** 19.90

Hand chopped ground chicken seasoned with garlic, parsley, bell pepper and char-grilled on skewers

**Mixed Kofte** 19.90

Mix of adana and chicken beyti

**Lamb Cutlets (GF)** 25.90

Char-grilled lamb cutlets

**Mixed Grill (GF)** 27.90

Lamb shish, chicken shish, adana kofte and lamb cutlets

**Spicy Chicken Wings** 19.50

Char-grilled chicken wings

## IZGARA PLATTER

(For 3-4 People)

Humus | Tarama | Babaganoush

Falafel | Sigara Borek | Hellim

**Lamb Shish | Chicken Shish | Adana Kofte**  
**Beyti Kofte | Chicken Wings | Lamb Cutlets**

Served with Rice, Bulgur, Salad and Chips

125.90