

meze

Served with home made bread

OLIVES (V-VG-GF) £6.90

HUMMUS (V) £6.90

Chick peas, tahini, and hint of garlic.

TARAMA £6.90

Smooth creamy texture of smoked cod roe.

CACIK (V-GF) £6.90

Cucumber, garlic, fresh dill in a creamy yogurt, topped with chick peas.

BABAGANOUSH (V-GF) £7.50

A smoky flavored puree of aubergine, garlic, yogurt and sharpened with lemon.

FATTOUSH (V-VG) £7.90

Tomato, cucumber, radish, pickles, olives, parsley, spring onion, rocket, pomegranate, zesty sumak dressing and crispy bread.

BEETROOT & FETA SALAD (V-GF) £7.90

Beetroot, feta cheese, fresh herbs, pickles, apple, spring onion, pomegranate and honey and mustard dressing.

BURATTA £8.90

Buratta cheese, baby spinach, roasted cherry tomato, basil pesto & truffle oil dressing, served with sourdough bread.

BARLEY TABBOULEH (V-VG) £7.90

Barley, parsley, pepper, cucumber pickle, spring onions, tomato, mint, pomegranate with zesty lime dressing.

SMOKY MASH £7.90

Char-grilled chopped aubergine, mixed peppers, tomato, garlic, topped with yogurt and tomato sauce.

hot meze

Served with home made bread

HELLIM (V-GF) £7.90

Char-grilled halloumi cheese with a honey and mustard sauce.

FALAFEL (V-VG) £7.00

Chick peas, onion, parsley, coriander, sesame seeds and tahini.

CHILLI SQUID £9.00

Crispy fried squid with a honey and mustard sauce.

PANKO BRIE (V) £7.50

Brie cheese in panko crumbs with cranberry sauce.

MUSHROOM & HELLIM (V-GF) £8.50

Sauteed mushrooms and halloumi cheese, garlic and spices.

SPICY MEAT BALLS (GF) £8.50

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

HUMMUS KAVURMA £9.50

Hummus topped with sauteed diced lamb.

SIGARA BOREK (V) £7.50

Filo pastry filled with halloumi & feta cheese, spinach, with a honey and mustard sauce.

SPICY KING PRAWNS (GF) £10.50

Cherry tomato, onion, leek, chillies, garlic and butter.

COURGETTE FRITTERS (CONTAINS EGG AND FLOUR) (V) £7.50

Grated courgette & cheese, mixed with spring onion, dill, parsley served with yoghurt.

CHICKEN LIVER WANT TO MAKE IT SPICY! JUST ASK! £8.90

Sauteed chicken liver, onion and spices.

CHILLI WINGS £8.90

Marinated char-grilled spicy chicken wings.

OCTOPUS £11.50

Grilled octopus with tenderstem broccoli and a honey and mustard sauce.

on fire

All dishes are served with salad

ADANA KOFTE (GF) £18.90

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

LAMB SHISH (GF) £21.50

Prime cuts of lamb, marinated & char-grilled.

CHICKEN SHISH (GF) £19.90

Prime cuts of chicken breast, marinated & char-grilled.

MIXED SHISH (GF) £20.90

Combination of lamb shish and chicken shish.

BEYTI (GF) £18.90

Hand-chopped ground chicken seasoned with garlic, parsley, bell pepper, chilli char-grilled on a skewer.

MIXED KOFTE £18.90

Combination of adana kofte and chicken beyti.

LAMB CUTLETS (GF) £24.90

Char-grilled Lamb cutlets

MIXED KEBAB (GF) £25.90

An Izgara favorite. Lamb shish, chicken shish, adana kofte, lamb cutlets.

SPICY CHICKEN WINGS £17.90

Char-grilled spicy chicken wings.

sea food

SALMON (GF) £20.50

Served with pureed potato and sauteed creamy spinach.

SEA BASS FILLET £20.50

Served with pureed potato and salad.

SEA FOOD GRILL (GF) £24.50

Salmon, cod and octopus served with, oyster mushroom, tenderstem broccoli and asparagus.

TIGER PRAWNS £23.50

In a butter & garlic sauce with cherry tomato, fennel, green chilli, cumin and ginger served with crispy sourdough bread.

on the side

RICE (V) £4.90

BULGUR PILAV (V) £4.90

FRENCH FRIES (V) £4.50

COAL FIRE CHILLIES (V-VG-GF) £5.50

PUREED POTATO (V) £4.90

COAL FIRES VEGETABLE £6.90

TENDERSTEM BROCCOLI £5.90

CREAMY SPINACH £5.90

Cream, spinach and onion

TRUFFLE CHIPS £5.90

(parmesan & spices)

favorites

ISKENDER £21.50

WANT TO MAKE IT SPICY! JUST ASK!

Choice of grilled chicken or lamb shish, on a bed of herby bread, topped with a rich tomato sauce, creamy yogurt, and drizzled with a melted herb butter sauce. Served with rice.

KLEFTIKO £21.90

Slow roasted tender lamb shank, braised on the bone, onion in an authentic sauce with pureed potato.

BEYTI SARMA £19.90

Char-grilled chicken beyti kofte and cheese wrapped in thin Turkish bread, topped with a rich tomato sauce, creamy yogurt, and drizzled with a melted herb butter sauce. Served with rice.

CHICKEN ASPARAGUS (GF) £19.90

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

IZGARA LAMB STEAK £24.90

Grilled tender lamb loin fillet, tenderstem broccoli, cherry tomato oyster mushroom and homemade gravy with truffle parmesan chips.

BABAGANOUSH KEBAB £22.90

Choice of grilled chicken or lamb, topped with char-grilled chopped aubergine, bell peppers, tomato, garlic, and creamy yogurt.

veggies

MOUSSAKA (V) £17.50

Layers of a aubergine, courgette, chick peas, potato, bell peppers, tomato, onion, herbs, bechamel sauce and cheese. Served with rice.

VEGETABLE & HELLIM SHISH (V-GF) £17.90

VEGAN OPTION AVAILABLE

Char-grilled aubergine, oyster mushrooms, onion, courgette, bell peppers, tenderstem broccoli, halloumi cheese, with pomegranate dressing. Served with rice.

MANTAR DOLMA (V-GF) £18.50

Oven cooked flat mushrooms, filled with spinach, onion, halloumi and cream cheese, breadcrumbs, basil pesto & truffle oil dressing. Served with rice.

VEGETARIAN ISKENDER (V) £18.50

WANT TO MAKE IT SPICY! JUST ASK!

Coal fired courgette, oyster mushroom, aubergine, halloumi cheese, tenderstem broccoli, onion, bell peppers, on a bed of herby bread, topped with a rich tomato sauce, creamy yogurt, and drizzled with a melted herb butter sauce. Served with rice.

FALAFEL (V-VG) £16.90

Falafel with hummus and barley tabbouleh salad and crispy bread.

FIRIN MAKARNA (V) £17.50

Oven baked tagliatelle pasta, cooked together with Mediterranean vegetables in creamy cheese sauce. Served with salad.

(v) = vegetarian (n) = contains nuts. (gf) = gluten free. (vg) = vegan friendly.

If you have any allergies, gluten free or specific dietary requirements, please inform your server

IZGARA PLATTER

(for 3-4 people)

£119.90

Comes with a selection of hot and cold starters.

FOLLOWED BY:

LAMB SHISH, LAMB CUTLETS, ADANA KOFTE, SPICY CHICKEN WINGS, CHICKEN BEYTI, CHICKEN SHISH, served with rice, bulgur, salad and chips.