Starters

COLD
PRAWN COCKTAIL 4.50
King prawn cocktail with Marie Rose sauce and salad
STUFFED VINE LEAF 4.50
A mixture of rice, onion, garlic puree & lemon peel, wrapped in vine leaves, stewed and served with cavaliers
FETA CHEESE & OLIVES 4.50
Marinated mixed olives with dressing, Turkish feta cheese. Served with homemade bread
PATATES SALATASI 3.95
Steam cooked baby potatoes with crushed chilli olive oil, spring onion, red & green peppers, parsley and dill
ACILI EZME 3.95
Spicy homemade salsa dip, Turkish style. Served with homemade bread
CACIK 3.95
Creamy garlic yogurt, chopped cucumber, fresh mint and oregano. Served with homemade bread

SAUSAGES
SAUSAGES 13.95
Mixed peppers, onions, mushrooms and garlic in a rich tomato sauce. Served with bulgur rice, salad, bread and salad

HALOURI KEBAB 13.00
Chicken, Lamb or Kofte. Served on a bed of oven roasted aubergine with peppers and yoghurt
ADANA KOFTES 12.85
Juicy lamb minced meat, moulded into skewers, chargrilled and served with salad, bread and chips
BIFTEK (SIRLOIN STEAK) 14.50
Served with salad bulgur rice or cacik and chips
TAVUK IZGARA (CHICKEN SHISH) 12.95
Marinated chicken breast served with salad bulgur rice and salad

Turkish Thin Base

CRISPY PIZZAS
CHEF’S SPECIAL MEAT FEAST 9.95
Chicken, garlic, onion, peppers, mushrooms and jalapeños
PEPPERONI 8.95
Pepperoni, onions, peppers, jalapeños and olives
HALOUMI & OLIVES 8.95
Haloumi, olives, sun-dried tomatoes and mushrooms
SPINACH, CHEESE & TOMATO 8.95
Spinach, feta, sun-dried tomatoes and mozzarella
MUSHROOM & GARLIC 8.95
with olives, sun-dried tomato and mozzarella
SPINACH & JALAPEÑOS 8.95
Spinach, jalapeños, feta, free range eggs and olives

HOT
CHEESE ROLLS (SIGARA BOREGİ) 4.50
Feta cheese, parsley and dill in a filo pastry roll
FALAFEL 3.95
Falafel with crushed chick peas, herbs and garlic. Served on a bed of hummus with homemade bread and salad
HALOURI CHEESE 4.95
Chargrilled feta cheese. Served with homemade bread and salad
SUÇUK 4.95
Pan fried traditional garlic sausage with vine tomatoes and mixed peppers. Served with homemade bread
THREE GRAPEVINE KOFTE 4.95
Pan fried minced lamb mini kofte in a rich tomato sauce with a touch of cream. Served with salad and bread
LARMACUN 3.50
Very thin Turkish pizza topped with seasoned minced lamb, onion, fresh tomatoes parsley and red peppers. Served with bread

Sides

Vegetarian Dishes

FAJITAS 11.95
Marinated Mediterranean vegetables with salad, cacik, mozzarella and tortillas for you to wrap your own
MOUSSAKA 11.95
Layers of sliced Mediterranean vegetables, topped with béchamel sauce, tomato sauce & finished with a sprinkle of mozzarella and bulgur rice
IMAM BAYILDI 12.95
Slow cooked aubergine, stuffed with Mediterranean vegetables and homemade tomato sauce, touch of garlic and topped with mozzarella and bulgur rice
SEBZELI SOTE 11.95
Mediterranean fresh veg stews, tomato based with a touch of spice and bulgur rice
KIZARTMA 11.95
Oven roasted vegetables with garlic yoghurt sauce served with salad bulgur rice and cacik

Vegetarian

GARLIC BREAD (CHEESE OPTIONAL) 3.95
CACIK 2.00
HOMEMADE HAND-CUT CHIPS 2.95
BULGUR RICE 3.95
TURKISH SALAD WITH FETA & OLIVES 3.95

Desserts

Our desserts are seasonal! - Ask a member of staff for our daily dessert specials

MEZE PLATTERS FOR 2
MIXED MEZE (HOT) 12.95
Hallowi cheese, chwyly stuffed peppers, falafel, cheese rolls, sucuk, calamari, olives, salad & homemade bread
MIXED MEZE (COLD) 11.95
Hummus, cacik, feta cheese, salad, saksuka, stuffed vine leaves, babagunus, olives, kisir, salad & homemade bread
BURGER & HOUSE FRIES 7.50
Home made 6 oz lamb mince burger served with vine tomato, mixed leaves, gherkins and red onions. Cheese optional. Served with salad and cacik

CHARGRILLED LAMB KOFTE 6.95
Meatballs with home made salsa, red onions and melted mozzarella. Served with salad and cacik

MEDITERRANEAN VEG & HALLOUMI 6.95
With spinach, feta, red onions and homemade salsa. Served with salad and cacik

CHARGRILLED TURKISH SAUSAGE 6.95
With halloumi cheese and vine tomato and melted mozzarella. Served with salad and cacik

CHARGRILLED CHICKEN SHISH 6.95
With home made spicy salsa, mozzarella and red onion. Served with salad and cacik.

MEAT FEAST SPECIAL 7.50
With pepperoni, salami, chargrilled chicken with melted mozzarella and spicy salsa. Served with salad and cacik.

TOMATO, CHEESE AND ONION 6.00
Chargrilled vine tomato, feta cheese and red onion. Served with salad and cacik.

ROASTED MEDITERRANEAN VEG 6.50
With rich fresh tomato and garlic sauce. Served with salad and cacik.

CHARGRILLED LAMB SHISH 6.50
With home made spicy salsa and crispy mixed leaves. Served with salad and cacik.

HUMMUS & FETA CHEESE 6.50
With sun-dried tomatoes and baby spinach. Served with salad and cacik.

KING PRAWN SALAD 7.50
With marie rose sauce, crispy mixed leaves, fresh vine tomato and cucumber. Served with pomegranate & olive dressing.

ROASTED AUBERGINE SALAD 6.50
With red pepper, spring onion, parsley, dill and mixed leaves. Served with pomegranate & olive dressing.

TURKISH SALAD 6.95
With feta cheese, mixed olives, tomato, cucumber and walnuts. Served with pomegranate & olive dressing.

HALLOUMI AND CHICKEN 7.50
Chargrilled Halloumi, Chicken and Mixed Leaves. Served with pomegranate & olive dressing.

HUMMUS & FETA CHEESE SALAD 6.95
With mixed olive salad. Served with pomegranate and olive dressing.

FALAFEL SALAD 6.95
With red onion, vine tomato, cucumber and mixed leaves. Served with pomegranate & olive dressing.
**Red**

**FINCA NOVA TEMPRANILLO SPAIN 2015**  
Subtle notes of red cherry, raspberry and redcurrant dominate this medium-bodied, soft and juicy red.

**FIVE FOOT TRACK SHIRAZ AUSTRALIA 2014**  
A pleasing balance between ripe fruit and savoury, earthy notes. This wine is succulent with tasters of bramble fruit.

**BANTRY BAY PINOTAGE SOUTH AFRICA 2015**  
Firm and rounded with notes of mulberry fruit on the palate, accompanied by hints of earth, spice and tobacco.

**White**

**TUA GARGANEGA PINOT GRIGIO ITALY 2015**  
Light and refreshing. Faint hints of stone fruit, joined by flavours of lemon, lime and a honeyed edge.

**FINCA NOVA AIRÉN SPAIN 2015**  
A refreshing white, with a delicate aroma of green apple, joined by subtle lemon and pear on the palate.

**LA TIERRA ROCOSA SAUVIGNON BLANC CHILE 2015**  
Elegant and clean, this wine offers an abundance of passion fruit, grapefruit and lemon fruit flavours.

**BANTRY BAY CHENIN BLANC SOUTH AFRICA 2015**  
A fresh wine showing delicate floral notes and subtle pineapple fruit, joined by striking lemon and grapefruit flavours.

**Sparkling Wine**

**LA MARCA PROSECCO ITALY**  
Delicate and aromatic with a light touch. This wine carries lots of fresh pear and apple.

**PROSECCO CORTE ALTA**  
Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest.

**J DE TELMONT GRANDE RES NV - CHAMPAGNE**  
One of the few remaining family owned Champagne houses. De Telmont produces this excellent non-vintage in a medium bodied, soft and fruity, classically yeasty style. Fabulous value.

**MOET & CHANDON BRUT - CHAMPAGNE**  
Perhaps the best known Champagne, the Brut Imperial from Moet embodies their house style; crisp and clean. This classic Champagne shows citrus aromas and hints of biscuity flavours.

**Lager**

**LAGER EFES 3.95**  
PERONI (330ML) 3.95

**Soft**

**SPRITE 2.00**  
APPLE JUICE 2.00

**FANTA 2.00**  
ORANGE JUICE 2.00

**COKE 2.00**  
PINEAPPLE JUICE 2.00

**DIET COKE 2.00**  
CRANBERRY JUICE 2.00

**Mineral Water 2.00**