

WHILE YOU ARE WAITING								
MIXED OLIVES V		4.9	DIPS V		5.9	HOMEMADE PICKLES V		4.9
Marinated large and small Mediterranean olives			Hummus, fiery garden blend and tzatziki			Celery, cabbage, cauliflower, spicy peppers and carrots		

COLD MEZE PLATES

HUMMUS V	6.5
Chickpeas, tahini, lemon and garlic	
TZATZIKI V	6.5
Yoghurt dip with cucumber, fresh mint, dry mint, dill and garlic	
QUINOA TABBOULEH V	6.9
Parsley mixed with mint, quinoa, tomatoes, onion, lemon and pomegranate molasses	
CRETAN EZME V N	7.5
Shaved curd and feta cheese, fresh basil, pistachio olive oil and garlic	
GREEK SALAD V	7.5
Feta cheese, tomatoes, cucumber, parsley, olives and red onion	
BABY BROAD BEANS V	6.5
Seasoned with coriander, dill and red pepper served on creamy yoghurt	
STUFFED VINE LEAVES V	7.5
Rice, onions and herbs wrapped in vine leaves	
AUBERGINE RATATOUILLE V	7.5
Stewed aubergine, peppers, chickpeas and tomatoes	
BABA GANOUSH V	7.5
Caviar of smoked aubergine, tahini, garlic, yoghurt, lemon and olive oil	
ARTICHOKE	8.9
Globe artichoke bottom cooked with olive oil, broad beans, spring onion and pepper	

HOT MEZE PLATES

HUMMUS WITH LAMB	8.5
Hummus topped with tender sautéed lamb	
KIBBEH	8.5
Shell of bulgur stuffed with minced beef, onion, fresh herbs and spices	
GRILLED HALLOUMI V	7.9
Grilled Cyprus halloumi cheese	
CHICKEN & LEEK	7.9
Pastry filled with chicken and leek, served with garlic yoghurt	
SPINACH & FETA BOREK V	7.5
Filo pastry parcels filled with spinach & feta cheese	
FALAFEL V	7.5
Deep fried patties made from chickpeas, herbs and spices	
SPICY SAUSAGE	7.5
Grilled Turkish spicy sausage	
CALAMARI	8.5
Deep fried breaded squid rings with tartare sauce	
DYNAMITE SHRIMP	10.9
Deep fried shrimps in yoghurt and Sriracha sauce, served on a romain lettuce	
MARINATED KING PRAWNS	9.9
Grilled king prawns marinated in parsley, garlic and butter	
CALF’S LIVER	9.5
Deep fried calf’s liver served with red onion	
DUCK SPRING ROLL	7.9
Spring roll dough filled with roast duck and vegetables, served with hoisin sauce	
LAMB ÇÖP	9.9
Small grilled pieces of lamb on a wooden skewer	
CHICKEN ÇÖP	8.5
Small grilled pieces of chicken on a wooden skewer	

GRILLS

CHICKEN SKEWER	17.9
Grilled marinated cubes of chicken served with rice and salad	
LAMB SKEWER	22.9
Grilled marinated cubes of lamb served with rice and salad	
LAMB KÖFTE	17.9
Grilled seasoned lamb patties served with rice and salad	
ADANA KÖFTE	18.9
Grilled seasoned lamb patties on skewer served with rice and salad	
CHICKEN THIGH	17.9
Grilled marinated chicken thighs served with rice and salad	
MIXED SKEWER	21.9
Grilled marinated cubes of lamb and chicken served with rice and salad	
GRILLED LAMB CUTLETS	23.9
Grilled marinated lamb cutlets served with fries and salad	
MIXED GRILL	25.9
Adana kofte, lamb cutlet, cubes of marinated lamb and chicken served with rice and salad	
SCOTTISH SIRLOIN STEAK	24.9
(10oz) Prime tender and juicy sirloin steak straight from the grill, served with fries, salad and peppercorn sauce	

HOUSE PLATES

BEYTI	21.9
Marinated minced lamb with garlic, wrapped in lavash bread, topped with tomato sauce, drizzled with butter and served with yoghurt	
İSKENDER	20.9
Grilled lamb patties or chicken laid on a bed of diced bread coated with tomato sauce and yogurt	
HÜNKAR BEĞENDİ	22.9
Smoked aubergine caviar topped with slow cooked traditional stew lamb	
LAMB TAGINE N	19.9
Oven cooked lamb on the bone with dried fruit, nuts and vegetables served with rice	
KATSU CHICKEN	17.9
Panko breaded chicken slices, served with rice, sweet curry and cajun spice	
CALF’S LIVER	18.9
Grilled calf’s liver, lemon, olive oil and herbs served with mashed potato	
MEAT MOUSAKKA VEG OPTION AVAILABLE	17.9
Layers of aubergine, ground beef, courgettes, potatoes and béchamel sauce served with salad	
LAHMACUN PIZZA	12.9
Flatbread topped with minced lamb, tomatoes, onions, garlic topped with pine kernels	

LIGHT PLATES

STUFFED DOLMA	14.9
Sundried aubergine and peppers filled with rice and herbs, served with yoghurt and side salad	
GRILLED CHICKEN CAESAR SALAD	13.9
Grilled chicken breast on cos lettuce, crispy bread, parmesan shavings with dressing	
GRILLED SEABASS SALAD	14.9
Grilled seabass on a bed of mixed leaves salad with dressing	
FALAFEL WITH HUMMUS WITH VEGETABLES V	13.9
Served with salad and warm homemade bread	
AUBERGINE, COURGETTE & PEPPER TEMPURA	13.9
Served on a herbed bed of garlic yoghurt	

HEALTHY MEAL	
24.9 per person - Adaptable for sharing	
• HUMMUS V	• GRILLED HALLOUMI V
• BABA GANOUSH V	• BROAD BEANS V
• FALAFEL V	• CRETAN EZME V N
• SPINACH & FETA BOREK V	• CHICKEN ON WOODEN SKEWER
• AUBERGINE RATATOUILLE V	• LAMB ON WOODEN SKEWER
• QUINOA TABBOULEH V	• KÖFTE
*** VEGETARIAN OPTION AVAILABLE ***	

MEZE PLATTER 14.9	
• HUMMUS V	• QUINOA TABBOULEH V
• BABA GANOUSH V	• GRILLED HALLOUMI V
• FALAFEL V	• BROAD BEANS V
• SPINACH & FETA BOREK V	• CRETAN EZME V N
• AUBERGINE RATATOUILLE V	

SEAFOOD

GRILLED SALMON	18.9
Served with mashed potato and salad	
GRILLED SEA BASS	20.9
2 Fillets of Sea Bass. Served with mashed potato and stir-fried vegetables	
MARINATED MALAYSIAN PRAWN	19.9
Grilled Malaysian prawns marinated in parsley and garlic butter served with fries and sweet chilli sauce	

SPICY POTS

All served with onion, coconut cream, garlic and ginger based spicy sauce served with rice			
VEGETABLE	13.9	CHICKEN	16.9
LAMB	16.9	PRAWNS	19.9

SIDES

CHUNKY FRIES	5.5	MASHED POTATO	4.9
RICE	4.5	MIXED PICKLES	4.9
MIXED SALAD	4.9	SAUTÉED POTATOES	5.5
STIR-FRY VEGETABLES	5.5	TOMATO ONION SALAD	5.9

* * * AVAILABLE ONLY SUNDAY * * *

TRADITIONAL ROAST

Our traditional roast is served with roast potatoes, mixed vegetables, homemade Yorkshire pudding, gravy and all the trimming

Mature Sirloin Beef 18.9 - Roasted Chicken 16.9

FISH & CHIPS 17.9

Fresh battered Peterhead cod loin served with mushy peas, tartare sauce and wedge of lemon

V Vegetarian, N May contain traces of Nuts. Please inform your server of any allergies before placing your order. Not all ingredients are listed on the menu. Detailed information for all allergens is available on request. A discretionary 12.5% service charge will be added to your bill.