

# Apéritif

## Raki “Lion’s Milk”

Traditional alcoholic Aniseed flavoured national drink of the Ottoman Turks. Drinking Raki helps to open up and clear the pallet.

(alc 45% vol - 50ml serving)

Yeni Raki 5.75



## Mezes

The traditional way of eating in Turkey is all about sharing. Order different types of Meze and have fun sharing the many flavours!

Complimentary Bread portion with 3 or more Mezes

### Yemek Yemek Small Mezze Platters (v)

Roasted Red Pepper Hummus, Mercimekli Kofte (lentil balls), Hummus with Olive Oil, cacik, and Olives with flat Turkish Bread. 12.25

## Hot Mezes

### Hellumi (v)

Popular grilled Cypriot cheese. 4.75

### Sucuk

Tasty grilled spicy Turkish sausage. 4.75

### Kalamar

Fried coated squid rings served with sweet chilli sauce. 5.45

### Borek (v)

Crunchy fried filo pastry filled with Turkish feta cheese. 4.75

### Peynirli Mantar (v)

Mushrooms coated in cheese with a pinch of Turkish herbs. 4.75

### Falafel (v,ve)

Traditional favourite of fried chickpeas and spices, served with yoghurt sauce. 4.45

### Karides Kizartma

Delicious coated king prawns deep fried and served with sweet chili sauce. 6.25

# Cold Mezes

## **Cacik (v)**

Refreshing mix of yogurt, cucumber, garlic and spring onions, with a hint of mint. 4.50

## **Turkish Olives (v,ve)**

Everyone's favourite Turkish olives, marinated with extra virgin olive oil, lemon and Turkish spices. 3.60

## **Humus (v,ve)**

A home-made blend of chick peas, tahini, olive oil, lemon juice and garlic. Served with fresh home made flat bread. 5.20

## **Beyaz Peynir (v)**

Traditional delicious Turkish Feta cheese with tomatoes and olive oil dressing 4.65

## **Coban Salad (v,ve)**

Tomatoes, onions, cucumber and chopped parsley, seasoned with Olive oil. 5.60

## **Kisir (v,ve)**

A classic Eastern Anatolian salad made with bulgur, tomatoes, cucumbers, parsley and garlic. 5.20

## **Ezme (v,ve)**

An ideal choice for spice lovers, freshly mashed tomato, peppers with onion and green herbs 5.20

## **Mercimekli Kofte (v,ve)**

Lentil balls mixed with bulgur, onion and Turkish herbs. 4.95

## **Yaprak Sarma (v,ve)**

Vine leaves filled with a mixture of olive oil, rice, onions, currant, parsley and herbs. 5.40

## **Roasted Red Pepper Hummus (v,ve)**

Blend of chick peas, tahini, olive oil, lemon juice and garlic mixed with roasted red pepper. 5.35

*Allergy warning: Please let us know if you have any nut allergies. Only our desserts contain nuts but we have traces of nuts in the kitchen. We have gluten free options available, please ask the staff for more information.*

v - vegetarian, ve-vegan



## Main Courses

Please be aware that most of our mains are served fresh from the oven, so the dishes may be very hot!

☼ *Are you a chili lover? Let us know, as we can make some of our dishes hotter for you.* ☼

### Etli Guvec

A traditional Turkish dish of cubed lamb slowly cooked in the oven with aubergine, potatoes, mixed peppers, mushrooms, tomatoes, onions, garlic and spices, topped with cheese, and served in a clay pot. 13.45

### Mantar Sote (v)

The Sultan's favourite vegetarian dish, mushrooms cooked with peppers, onions, garlic and tomatoes topped with cheese and baked in the oven. Served with bread 10.95

### Imam Bayildi (v,ve)

Popular vegetarian/vegan dish, aubergine stuffed with fried Turkish peppers, onions, garlic, tomatoes and baked in tomato sauce. Served with rice 11.60

### Yumurtali Ispanak (v)

Spinach cooked with herbs, onions, tomatoes finished with an egg on top. Served with fresh Turkish bread 10.95

### Kofte Iskender

Chefs' favourite, specially prepared homemade lamb meatballs barbequed on the grill and served on the flat bread with yoghurt, our homemade tomato sauce and drizzled with butter on top 12.75

### Tavuklu Guvec

The traditional favourite chicken breast slowly cooked in a oven over 3 hours with aubergine, potatoes, mixed peppers, mushrooms, tomatoes, onions, garlic and spices, topped with cheese, and served in a clay pot 13.35

### Tavuk Kebab

Chicken breast marinated overnight and cooked to perfection on the grill and served with our homemade mint and garlic yoghurt, rice and salad garnish.12.70





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### Kofte Izgara

Delicious homemade lamb meat balls barbequed on the grill and served with rice and salad garnish 11.85

### Kanat Izgara

Chicken wings marinated overnight in the tastiest spices to achieve delicate flavours and cooked on the grill, then served with homemade garlic minted yoghurt sauce and rice 11.75

### Lamb Chops

One of the best cuts of lamb, cooking chops on the grill creates excellent flavours with a sprinkle of our delicious spices. Served with rice 14.25

### Tavuk Iskender

Our chicken breast rested in marinade, absorbed in flavours, cooked on the grill, served on the flat bread, topped with yoghurt, our homemade tomato sauce and finished with butter on top. 13.20

### Steak on Lava Rock

Sirloin Steak (12 oz) - our *unique cooking stone is made from volcanic rock which we heat in our specialist oven to a temperature of 440°C.*

*Please remember NOT TO TOUCH the rock before or after your meal or leave any cutlery resting on it.*

This cut is from the centre section of the short loin, which consistently produces great flavour & texture. Served with chips or salad. 19.95

## Sides

Extra rice (v,ve) 3.20

Extra Bread 2.20

Yogurt 2.25

French Fries 3.25



## **Desserts**

**Baklava** (v,ve) - Famous crunchy layered filo pastry with nuts and soaked in syrup. Best eaten with your fingers! 5.70

**Sutlac** (v)- Traditional Turkish rice pudding with a hint of lemon zest and cinnamon. 5.25

**Kayisi** (v) Steamed apricots filled with Turkish cream and dusted with cinnamon and nuts. 5.45

**Ice Cream** (v)- A scoop each of strawberry, vanilla and chocolate. 4.60



*Please be aware that a discretionary 10% service charge will be included on bills for groups of more than 6 people.*

## **Soft Drinks**

Cherry Juice 2.75

Peach Juice 2.75

Mango Juice 2.75

Pomegranate Juice 3.75

Coke 2.65

Sprite 2.65

Turkish Tea 2.75

Turkish Coffee 3.25



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## Alcoholic Drinks

	Bottle	Glass
<u>Hardy's Shiraz</u> (SE Australia) (Red)	15.65	4.50
<u>Villa Doluca</u> (Turkey) (Red)	19.50	4.95
<u>Yakut</u> (Turkey) (Red)	19.50	4.95
<u>Cankaya</u> (Turkey) (White)	20.85	5.25
<u>Villa Doluca</u> (Turkey) (White)	20.85	5.25
<u>Ca' Ernesto Pinot Grigio</u> (Italy) (White)	18.65	4.60
<u>Efes Lager</u>	3.45	

### Raki

An excellent choice for lovers of the taste of aniseed.

Yeni Raki 75cl: 49.50

Yeni Raki 35cl: 27.50

Yeni Raki 50ml: 5.75