



Please note we only accept cash.

Enjoy your meal!

DINNER MENU



Sunday To Thursday Until 1 Am

NOW FOOD AVAILABLE ALL NIGHT

Friday & Saturday 2 Am

COLD STARTERS

Hummus | Humus **5.95**
Crushed chickpeas with lemon juice, tahini and a hint of garlic.

Mexican Bean Salad | Fasulye Salata **5.95**
Cold salad composed of various cooked beans, bell pepper, sweetcorn, pickled gherkin, dill & lemon.

Tzatziki | Cacik **5.95**
Diced cucumber with creamy yoghurt, mint and a hint of garlic.

Shaksuka | Şakşuka **6.50**
Sautéed fried aubergine and potatoes in a garlic and homemade tomato sauce.

Crushed Roasted Aubergine | Patlıcan Ezme **6.25**
Chargrilled pureed aubergine & red peppers with garlic, parsley and olive oil.

Fine Antep Salad | Antep Ezme Salata **5.95**
Finely chopped onion, hot peppers, fresh tomatoes, parsley, olive oil, pomegranate & lemon.

Stuffed Vine Leaves | Yaprak Sarma **5.95**
Vine leaves rolled and stuffed with rice and herbs served with salad and yoghurt dip.

Spinach Tarator | Ispanak Tarator **5.95**
Fresh spinach in creamy yoghurt with hint of garlic and dill.

Feta Cheese | Feta **6.49**
Olive oil and mixed herbs.

Prawn & Avacado Cocktail **7.99**
Avakadolu Karides Kokteyl
Prawns with Romaine lettuce, marie rose sauce & sliced avocado.

Love Olivium | Zeytin Ezmeli Humus **6.99**
Homemade black olive tapenade with organic ingredients served with a hummus base.

Kisir | Kısır **4.99**
Bulgur wheat salad, chopped tomatoes, cucumber, spring onion pomegranate sauce, olive oil & lemon juice.

Tomato Bruschetta **5.95**
Toasted bread is topped with cherry tomatoes, garlic, Parmesan, fresh basil & virgin olive oil.

Mixed Cold Meze | Karışık Soğuk Meze **13.25**
Serves 2 to 4 people - A selection of various cold meze

Mixed Cold Meze | Karışık Soğuk Meze **16.50**
Serves 4 to 6 people - A selection of various cold meze

HOT STARTERS

Calamari | Kalamar **6.99**
Deep fried squid served with homemade tartare sauce, wedge of lemon.

Whitebait | Ringa **6.50**
Deep fried fish served with tartare sauce, wedge of lemon.

Chargrilled Prawn | Izgara Karides **7.50**
Chargrilled butterfly shelled king prawns served with Thai sweet chilli dip & lemon.

Breaded Halloumi Fries **6.99**
Served with homemade forest fruit jam.

Grilled Halloumi **7.50**
Served with home made coriander and grilled red pepper sauce.

Halloumi & Turkish Sausage | Hellim & Sucuk **8.50**
Deep fried halloumi and Turkish sausage served with forest fruit jam.

Rolled Filo Pastry | Sigara Böreği **5.95**
Traditional Turkish filo pastry rolled with a centered feta cheese and parsley filling. Served with sweet chilli dip & lemon.

Turkish Courgette Fritters | Mücver **7.00**
Grated courgette, halloumi, spring onion, eggs & dill. Served on a layer of spinach tarator.

Falafel | Falafel **6.45**
Crushed broad beans, chickpeas, garlic & green herb fritter served on a base of hummus. Served with home made creamy dill sauce.

Lamb meatballs | Mitite Köfte **6.95**
Spiced ground lamb meatballs served on a hummus base and drizzled with rich tomato sauce.

Lamb Topped Hummus | Humus Kavurma **7.95**
Tiny chunks of lamb slow cooked to perfect tenderness served with hummus.

Turkish Sausage | Sucuk **6.99**
Pan-fried spicy Turkish sausage with salad leaves.

Sautéed King Prawns In Garlic Butter (5) **7.99**
Sarımsaklı Karides Sote
Sautéed king prawns with chopped tomatoes, onions, peppers, garlic & herb butter.

Garlic Mushrooms | Sarımsaklı Tereyağlı Mantar **6.50**
Sautéed button mushrooms in garlic & butter.

Spicy Lamb & Peas Samosa **6.50**
Deep fried filo pastry triangles filled with chopped lamb, peas and mild seasoning served with homemade coriander & grilled red pepper dip.

Seafood Platter | Karışık Deniz Mahsulleri **15.95**
A selection of calamari, white bait, breaded prawns and scampi served with salad and tartare sauce.

Please be aware we do serve mix seeded olives in our food and salads

Mixed Hot Meze | Karışık Sıcak Meze **14.95**
Serves 2 to 4 people - A selection of various hot meze.

Mixed Hot Meze | Karışık Sıcak Meze **17.99**
Serves 4 to 6 people - A selection of various hot meze.

DAILY SOUPS

Lentil Soup | Mercimek **6.50**
Red lentils, onion, fresh pepper, parsley, carrot, potato, tomato paste, mixed organic herbs blended until smooth and creamy. Served with 2 slices of Turkish bread.

Tripe Soup | Burta - İşkembe **9.50**
Traditional Romanian soup. Beef tripe, celery, carrot, onion, garlic, sour cream, vinegar and mixed Romanian traditional herbs, cooked for 5-6 hours. Served with 2 slices of Turkish bread.

Lamb's Neck Broth | Paça **8.50**
Traditional meaty Turkish soup made of lamb's neck. Seasoned with vinegar, garlic and lemon. Served with 2 slices of Turkish bread.

VEGETARIAN

Turkish Courgette Fritters | Mücver **14.99**
Grated courgette, halloumi, spring onion, eggs & dill. Served on a layer of spinach tarator with a side of rice and house salad.

Aubergine Parcel | Patlıcan Sarma **15.99**
A pouch shaped slitter of fried aubergine stuffed with onions, tomatoes, green peppers, asparagus. Served with house salad and choice of rice or chips.

Espinacas Con Garbanzos **14.99**
Ispanak & Nohutlu Güveç
From Southern Spain with love, a tapa stew made of chickpeas, spinach, tomatoes, onion and garlic. Andalusian herbs for added flavours. Served with crunchy house salad & a choice of rice or chips.

Halloumi & Mediterranean Vegetable Kebab **14.99**
Hellim Kebabı
Halloumi, red pepper, onion skewer kebab served with homemade red onion chutney, house salad and a choice of rice or chips.

Vegetarian Casserole | Sebze Güveç **14.99**
Okra, asparagus, green peppers, mushrooms, onion, garlic, tomato, topped with cheese, served with house salad and choice of rice or chips.

Falafel | Falafel **14.99**
Crushed broad beans, chickpeas, garlic & green herb fritter on a base of hummus. Served with creamy dill sauce, seasonal house salad and a choice of chips or rice.

★ most popular ★

Platter 1 Serves 2 people **54.99**
Spiced Adana, lamb cubes & ribs, chicken breast & wings, served with rice, salad, chargrilled peppers & tomatoes.

Platter 2 Serves 3 people **65.99**
Spiced Adana, lamb cubes & ribs, chicken breast & wings, served with rice, salad, chargrilled peppers & tomatoes.

Platter 3 Serves 4 people **86.99**
Spiced Adana, lamb cubes & ribs, chicken breast & wings, served with rice, salad, chargrilled peppers & tomatoes.

Family Platter **110.00**
Serves 5 - 6 people
Spiced Adana, lamb cubes & ribs, chicken breast & wings, served with rice, salad, chargrilled peppers & tomatoes.

Chicken Platter **74.99**
Serves 3 - 4 people
Chicken wings, chicken breast, chicken Adana served with rice, salad, chargrilled peppers & tomatoes.

All the platters have gluten free option



PLATTERS

SEAFOOD

All seafood dishes are served with pan fried cherry tomatoes, asparagus and choice of rice, chips or baby new potatoes.

Chargrilled Seabass | Izgara Levrek **19.45**

Chargrilled Seabream | Izgara Çupra **19.45**

Pan Fried Salmon | Izgara Somon **19.45**

Pan Fried Seabass Fillet | Tavada Levrek Fileto **19.45**

Pan Fried Seabream | Tavada Çupra Fileto **19.45**

King Prawn Casserole | Kral Karides Güveç **19.45**
King prawns, chilli garlic and Mediterranean sautéed in a pan served in a casserole dish with salad and choice of rice or chips.

Salmon Fillet & Avokado Salad **19.99**
Avokado Salatalı Somon Fileto
Avocado salad topped with pan fried salmon fillet

Please be aware we do serve mix seeded olives in our food and salads

Mexican Salmon & Salsa **19.99**
Meksika Usulu Salsalı Salmon
Pan fried salmon fillet served with Mexican salsa

Jumbo King Prawn with shell on **19.99**
Jumbo Karides (7 per portion)
Cooked in garlic butter with mixed herbs, served with tartare sauce, salad, chips or rice.

All seafoods can be served with gluten free option

KEBABS

All kebabs are served with rice or chips and freshly prepared salad, and available with gluten free option Please be aware we do serve mix seeded olives in our food and salads

Enjoy your meal!

LAMB

- Lamb Shish | Kuzu Şiş** 19.95
House marinated large tender cubes of lamb cooked on skewer over a charcoal grill.
- Lamb Adana Kebab | Adana Kebab** 15.99
A mixture of finely balanced minced lamb and house spices grilled on skewers.
- Lamb Cop Shish | Kuzu Çöp Şiş** 17.95
Tenderised small pieces of diced lamb in a house marinade, cooked over charcoal grill.
- Lamb Chops | Kuzu Pirzola (4 pieces)** 22.99
Lamb chops marinated overnight for extra tenderness, and cooked on the bone over charcoal grill.
- Lamb Ribs | Kuzu Kaburga** 18.99
Front ribs of lamb blended in our house marinade, cooked on the bone over charcoal grill.
- Mushroom Kebab | Mantar Kebabi** 17.20
Skewered mushrooms and lamb Adana cooked over charcoal grill.



CHICKEN

- Chicken Adana | Tavuk Adana** 15.99
A mixture of finely balanced minced chicken and house spices grilled on skewers.
- Chicken Shish | Tavuk Şiş** 16.50
Large chunks of chicken breast lightly marinated cooked over charcoal grill as desired.
- Chicken Wings | Tavuk Kanat (7 pieces)** 15.50
Finger licking chicken wings glazed with a delicious sauce.
- Mixed Chicken Kebab | Karışık Tavuk Kebab** 18.99
Perfect for chicken lovers, a combination of all three chicken Adana, shish and wings.

STEAKS

- Sirloin** | Approx 350g uncooked weight 22.99
- T-Bone** | Approx 450g uncooked weight 32.99
- Rib Eye** | Approx 400g uncooked weight 26.99
- Lamb Chop Steak** 22.99
Double loin lamb chops on the bone
- Sauces** | Diane, pepper, hollandaise, gravy. 3.00

All steaks are cooked to your liking and served with chips or rice & house salad.

MIX KEBABS

- Mixed Shish Kebab | Karışık Şiş Kebab** 19.50
Best of both worlds, large cubes of lamb and chicken.
- Mixed Lamb & Chicken Adana** 16.99
Karışık Tavuk & Kuzu Adana
A duo of lamb and chicken Adana.
- Special Mixed Shish | Özel Karışık Şiş** 18.50
A tasty threesome of lamb Adana, chicken shish and cop shish.
- Mixed Grill | Karışık Kebab** 22.99
A delicious feast for 1 person, chargrilled lamb Adana, cop shish, chicken wings and lamb ribs. One not to be missed!

PASTA

- Spaghetti Bolognese | Spagetti Bolonez** 14.95
Spaghetti pasta, bolognese sauce, parmesan shaving.
- Fruits de Mer | Deniz Ürünü Makarna** 16.99
Linguine pasta with selection of mixed seafood, cream, garlic, Parmesan shavings and freshly cut parsley.
- Lasagne** 15.50
Classic homemade beef lasagne topped with cheese, served with chips.
- Carbonara | Karbonara Makarna** 14.99
Linguine pasta, bacon, eggs, parmesan shavings and drizzle of olive oil.
- Penne Al'Arrabiata | Domates Soslu Makarna** 12.50
Penne pasta cooked al dente, blended in an arrabiata sauce (sieved tomato, garlic & chilli) and garnished with parmesan shavings & basil.

CHEFS SPECIALS

- Kebab On Tomato Compote Ezmeli Kebab** 18.95 19.95
Tender chunks of chargrilled lamb or chicken served on a finely chopped barbecued tomato, peppers & onion base. Finished off with homemade tomato sauce and clarified herb butter.
- Alinazik** 18.95 19.95
A smooth chargrilled aubergine purée blended with yoghurt & garlic topped with delicious cubes of lamb or chicken finished with drizzle of butter.
- Adana with Yoghurt | Yoğurtlu Adana** 17.95 18.95
Layer of crispy croutons and rich tomato sauce topped with chargrilled lamb or chicken Adana, yoghurt & clarified herb butter.
- Shish with Yoghurt | Yoğurtlu Şiş** 18.95 19.95
Layer of crispy croutons and rich tomato sauce topped with chargrilled lamb or chicken shish, yoghurt & clarified herb butter.
- Hünkar Beğendi** 19.99 20.99
Become a sultan with this Historical recipe from an Ottoman Palace, enjoy chargrilled lamb or chicken on purée of aubergine and red peppers blended with cheddar cheese and finished with drizzle of butter.
- Stuffed Aubergine Parcel Patlıcan Sarma** 19.99 19.99
A pouch shaped slitter of fried aubergine stuffed with lamb or chicken, onions, tomatoes, green peppers topped with garlic butter and served with rice and house salad.

- Beyti | Sarma Beyti** 18.95 19.95
Charcoal grilled minced lamb or chicken Adana wrapped in tortilla, coated with tomato sauce followed by drizzle of butter.
- Ottoman Casserole | Osmanlı Güveç** 18.99 19.99
A traditional Ottoman casserole. Choice of lamb or chicken cooked in a homemade tomato sauce with a medley of Mediterranean vegetables. Served in a casserole dish with a side of rice.
- Traditional Moroccan Lamb Tagine Fas Usulu Kuzu İncik Tajin** 20.99
Slow cooked lamb shank, dried apricot, ras el honout, saffron served in a classic tagine dish.
- Sac Kavurma | Sac Kavurma** 21.99
Historical Kurdish recipe from more than 1000 years ago, cubes of lamb slow cooked for over 6 hours, to tenderise the meat to melt in your mouth. served with rice on a iron plate over a hot burner.
- Kleftiko | Kuzu İncik** 19.95
Shank of lamb oven roasted on a slow heat, in a rich Mediterranean sauce served on a bed of mash potato.
- Cokertme Kebab | Çökertme Kebabi** 18.50
A very old and popular Aegean cuisine recipe with finger licking ingredients. Finely chopped fried crispy matchstick potatoes & stir-fried spicy lamb finger meatballs topped with garlic yoghurt and homemade tomato sauce.

- Greek Style Moussaka | Musakka** 16.95
Delicious layers of sliced aubergine, courgette and potatoes, filled with minced lamb topped with bechamel sauce and cheddar served with salad, rice or chips.
- Chicken La Crema | Ispanak & Kremali Tavuk** 17.99
Tender pieces of chicken breast, sautéed with spinach, mushroom and finished of with mustard and cream served with house salad & rice or chips.
- Sarmale | Sarma (6 pieces)** 17.95
Romania's national dish, amazingly comforting, stuffed cabbage rolls with ground pork and rice, slowly cooked for hours. Served with mamaliga and smetana (available on Friday, Saturday & Sunday).
- Mici (4 pieces)** 17.95
Traditional Romanian meat balls. Served with salad, chips & mustard.
- Spicy Lamb & Peas Samosa** 17.50
Deep fried filo pastry triangles filled with finely chopped lamb, peas & mild seasoning served with crunchy house salad & grilled red pepper sauce.
- Traditional Chickpea & Spinach Meatballs** 18.50
Nohut & Ispanaklı Sulu Kofte
Tiny meatballs casserole with chickpeas, spinach & Halep sauce.

SALADS - Freshly prepared as a light and healthy main course option for you to enjoy!

- Greek Salad | Yunan Salata** 9.95
Cubes of tomato, cucumber, onion & feta cheese dressed with extra virgin oil.
- Tricolore Salad** 9.95
Buffalo mozzarella, tomato, avocado, balsamic, fresh basil.
- Turkish Salad | Çoban Salata** 7.95
Chopped tomatoes, cucumber, red onion, green peppers and sumac.
- Goat Cheese & Avocado Salad** 13.99
Avokado & Keçi Peyniri Salata
Mixed salad, goat cheese, avocado drizzled with honey mustard dressing.
- Chicken Caesar Salad | Tavuklu Sezar Salata** 13.99
Grilled chicken, Romaine lettuce, croutons, parmesan shavings and Caesar dressing.

Choose from the following to add to your salad:

- Grilled Chicken | Izgara Tavuk** 6.00
- King Prawns | Kral Karides** 6.00
- Extra Feta Cheese** 5.00
- Avocado | Avokado** 5.00
- Salmon Fillet | Somon Fileto** 6.00
- Goat Cheese | Keçi Peyniri** 6.00

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SIDE DISHES

- Chips | Patates Kızartması** 3.50
- Rice | Pilav** 3.00
- Side salad (mixed seasonal salad)** 4.50
- Grilled Onions | Nar Soslu Izgara Soğan** 6.00
- Grilled Aubergine & Peppers** 7.50
- Nar Soslu Izgara Patlıcan & Biber**
- Turkish Bread | Ekmek** 3.00
- Marinated with herbs and butter.**
- Pan Roasted Baby Potatoes** 4.00
- Minyatür Patates**
- Mix Olives | Karışık Zeytin** 6.00
- Olive Tapenade & Bread | Zeytin Ezmesi ve Ekmek** 6.50
- Mashed Potatoes | Patates Püresi** 4.00

Friday, Saturday and Sunday seating time is between 1.30 - 2.30 hours and is based on the size of your party. Please mention when booking or on arrival if you wish to reserve your table for a longer time than above, there is a small charge for longer reservations.

Vegan Vegan Option Gluten Free Gluten Free Option Vegetarian

Please ask a member of staff if you have any questions about our menu or for any allergy information.

Cereals containing gluten Celery Crustaceans Eggs Fish Milk Nuts Mustard Sesame Lupin Molluscs Sulphur dioxide & sulphites