



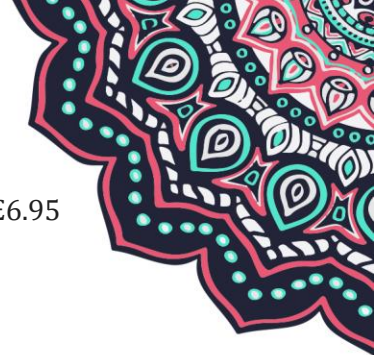
## Mezze Cold Starters *Served with our fresh bread.*

- Baba Ghanouch (v)** £6.95  
Smoked over Peruvian wood charcoal , mashed eggplant mixed with garlic, tomato, olive oil, fresh lemon and parsley.
- Fattoush (v)** £6.95  
Mixed Mediterranean salad, garnished with pomegranate sauce and fried pieces of bread.
- Tabbouleh (v)** £6.95  
Fresh salad made with finely chopped parsley, tomatoes, mint, lettuce, spring onion, bulgur and seasoned with olive oil, sliced lemon, sea salt and sweet pepper.
- Hummus (v)** £6.95  
Our signature savory dish made from cooked, mashed chickpeas blended with olive oil, tahini, fresh lemon, and garlic.
- Mutabak (v)** £6.95  
Specially prepared eggplant stir fried with onion, vine tomato, red and green pepper, fresh lemon, sea salt and in-house seasoning garnished with parsley.
- Batata Harra (v)** £6.95  
Potato pieces stir fried with onion, garlic, red pepper, chilli , sea salt, coriander and in-house special sauce.
- Muhammara (v)** £6.95  
Tasty Pepper condiment made with fresh Aleppo pepper, tomato, onion, parsley, olive oil, sea salt and spices.
- Muttabal (v) (d)** £6.95  
Delicious condiment made with smoky roasted eggplant and creamy tahini with pungent garlic, citrusy tang of fresh lemon and yoghurt.
- Rayib (v) (d)** £5.95  
Yoghurt made with fresh cucumber, garlic, mint and sea salt.
- Mixed Cold Mezze Platter (v) (d)** £24.95  
(FOR 4 PEOPLE TO SHARE) Tantalizing selection of Hummus, Mutabak, Muhammara, Muttabal and Baba Ghanouch, all served with our bread.



## Mezze Hot Starters

<b>Lentil Soup (v)</b>	£5.95
Hearty Soup using orange lentil fused with olive oil, garlic, seasoning and lemon. Served with bread.	
<b>Falafel (v)</b>	£6.95
Whole chick peas minced with sesame seeds, aromatic red and green peppers, onion, garlic, parsley, blended with in-house seasoning. Topped with our in-house sauce.	
<b>Halloumi (v) (d)</b>	£6.95
Charcoal seared cheese made from a mixture of goat and sheep's milk. Garnished with baby leaf salad.	
<b>Borek (v) (d)</b>	£6.95
Baked filled pastries made of a thin flaky dough. Stuffed with a filling of our tantalizing cheese.	
<b>Garlic Mushrooms (v) (d)</b>	£6.95
Fresh mushrooms stir fried with olive oil, onions, garlic, scotch bonnet chilli, herbs and spices, cream, and garnished with parsley.	
<b>Kibbeh (n)</b>	£7.95
Bulgur wheat, onions, ground lamb blended together in a shell filled with a delicious stuffing of minced spring lamb, onion, walnut and special seasoning.	
<b>Smoked Spicy Wings</b>	£6.95
Chicken wings marinated in our special herbs and spices smoked over Peruvian wood charcoal. Garnished with salad.	
<b>Barbequed Lamb Ribs</b>	£7.95
Tender spring lamb ribs marinated in our special herbs and spices roast fired over the over Peruvian wood charcoal. Garnished with salad.	
<b>Grilled Lamb Chops</b>	£7.95
Tender spring lamb chops marinated overnight with herbs and spices then roasted over Peruvian wood charcoal. Garnished with salad.	



**Merguez Sausage**

£6.95

Spiced beef with cumin and chili pepper, harissa as well as other spices such as sumac, fennel, and garlic. Smoked over Peruvian wood charcoal. Served with salad.

**Grilled King Prawns**

£9.95


Succulent king prawns marinated and then left overnight in our signature marinade, smoked over Peruvian wood charcoal with our in-house special sauce. Garnished with salad.

**Mixed Hot Mezze Platter**

£28.95

(FOR 4 to 5 PEOPLE TO SHARE) Mouthwatering selection of Spicy wings, Falafel, Halloumi, Borek and Kibbeh, served with bread.





## Main Courses *Served on a bed of rice and bulgur with bewaz salad.*

### LAMB

**Lamb Shish** £18.95

Chunks of spring lamb marinated in signature spices smoked over Peruvian wood charcoal.

**Lamb Kofta** £18.95

Ground spring lamb seasoned with in-house spices fused with onions, and parsley shaped into kebabs, and then smoked over Peruvian wood charcoal.

**Grilled Lamb Chops** £18.95

Tender spring lamb chops marinated overnight with herbs and spices then roasted over Peruvian wood charcoal.

**Smoked Lamb Ribs** £18.95

Prime cut of lamb ribs seasoned with spices and herbs and then smoke fired over Peruvian wood charcoal.

### CHICKEN

**Chicken Shish Taouk** £16.95

Chunks of fillet chicken marinated in signature spices smoked over Peruvian wood charcoal.

**Chicken Kofta** £16.95

Ground chicken seasoned with in-house spices fused with onions, and parsley shaped into kebabs, and then smoked over Peruvian wood charcoal.

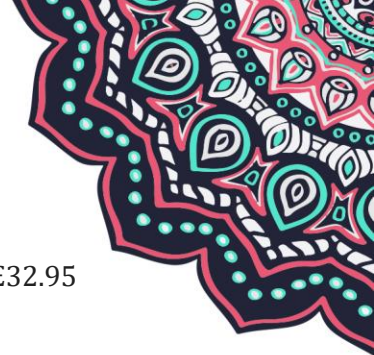
**Chicken Shawarma** £16.95

Succulent marinated chicken, layered on a vertical rotisserie where it's slow-roasted in its own juices until perfectly tender and extra flavorful.

**Smoked Spicy Wings** £16.95

Succulent chicken wings marinated overnight with herbs and spices smoke fired over Peruvian wood charcoal.





## BEEF

### Grilled Angus T Bone Steak (16 oz)

£32.95

Prime cut of Steak smoked over Peruvian wood charcoal. Served with Peppercorn Sauce.

### Smoked Angus Rib Eye Steak (8 oz)

£34.95

Prime cut of beef smoked over Peruvian wood charcoal. Served with Peppercorn Sauce.

### Smoked Angus Sirloin Steak (8 oz)

£28.95

Finely marbled beef smoked over Peruvian wood charcoal. Served with Peppercorn Sauce.

## MIXED GRILL

### Mixed Grill

£19.95

Marinated chunks of Spring Lamb Shish, Chicken Shish Taouk, and Lamb Kofta slowly smoke fired over Peruvian wood charcoal.

## SEAFOOD

### Smoked Sea Bass

£18.95

Fresh sea bass marinated overnight in herbs and spices and then smoke roasted over Peruvian wood charcoal.

### Roast Sea Bream

£18.95

Fresh sea bream marinated overnight in herbs and spices and then smoke roasted over Peruvian wood charcoal.

### Grilled King Prawns

£23.95

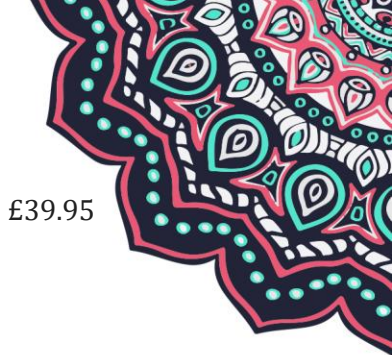
Succulent king prawns left overnight in our signature marinade smoke fired over Peruvian wood charcoal and then adorned with our in-house special sauce.

### BBQ Salmon

£23.95

Marinated prime salmon fillet smoke fired over Peruvian wood charcoal and then pan fried with mushrooms and our special sauce.





**Smoked Lobster**

£39.95

Luscious tail of lobsters marinated in delicate herbs and spices left overnight in our distinctive marinade, smoked over Peruvian wood charcoal and then embellished with our in-house special sauce.

**SHARING PLATTERS** *(minimum 2 people)*

£44.95

**STARTER** of Hummus, Baba Ghanouch and Muhammara served with bread.  
**MAIN COURSE** includes 1 skewer each of Chicken kofta, Lamb kofta, Chicken shish Taouk, Lamb Shish and Smoked Spicy Chicken Wings. Served with salad, rice.

**VEGETARIAN**

**Vegetarian Grill Shish (v)**

£16.95

Fresh selection of farm vegetables including eggplant, mushrooms, peppers seasoned with herbs and spices roasted over Peruvian wood charcoal.

**KAYI SPECIAL SALADS**

**Sham Fattoush Salad (v)**

£14.95

Fresh salad with tomatoes, cucumbers, onion, sweet red pepper, green pepper tossed with pieces of specially prepared Levantine bread and halloumi, all garnished with our special in-house sauce and seasoning.

**Smoked Steak Salad**

£28.95

Succulent pieces of smoked Angus Sirloin seared over Peruvian wood charcoal and then tossed with an assortment of fresh salad, rosemary and garnished with our in-house special sauce.

**Roast Shish Salad**

£18.95

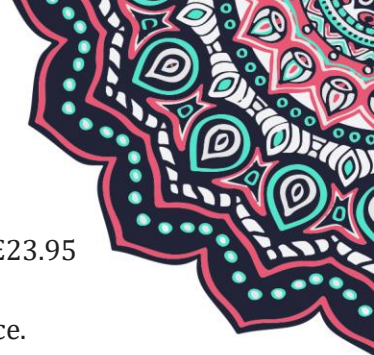
Succulent pieces of spring lamb or chicken roasted over Peruvian wood charcoal and then tossed with an assortment of fresh salad, rosemary and garnished with our in-house special sauce.

**Barbequed Kofta Salad**

£18.95

Grill fired spring lamb and chicken kofte cooked over Peruvian wood charcoal and then tossed with an assortment of fresh salad, rosemary and garnished with our in-house sauce.





**Smoked King Prawn Salad**

£23.95

Marinated king prawns smoked over the Peruvian wood Charcoal and then tossed with an assortment of fresh salad, rosemary, garnished with our in-house special sauce.

**SUNDAY ROAST SPECIAL- Mendi Mansaf**

£25.00

**Traditional Syrian dish where large pieces of Spring Lamb are marinated overnight with a mixture of mild but intense spices. then slowed cooked in the oven. Prepared on a bed of rice decorated with almond and raisins. Served with special salad and Ayran drink. Price is per person.**

**BREAD**

**Lahm Ariyes**

£6.95

Round, thin piece of dough topped with lamb mince with fresh onion, tomato, parsley, garnished with our special herbs and tahina sauce.

**Zattar Manikish (v) (n)**

£6.95

Round, thin piece of dough topped with olive oil, Zattar, dried pomegranate seeds, peanuts, in-house special spices then baked.

**Muhammara Manikish (v) (n)**

£6.95

Round, thin piece of dough topped with a tasty pepper condiment made with fresh Aleppo pepper, tomato, onion, parsley, olive oil, sea salt with in-house spices then baked.

**Cheese Manikish (v) (n) (d)**

£6.95

Round, thin piece of dough topped with a selection of Mediterranean cheese, herbs, olive oil, sea salt black seeds then baked.

**SIDE DISHES**

Chips

£3.50

Basmati Rice

£3.50

Zeytin – (Mixed Olive)  
cheese, herbs, fresh lemon)

£4.50

Bulgur (wheat)

£3.50





## DESSERT

- Muhalebbi (d) (n)** £6.95  
Milk based dessert cooked with milk, cornflower, sugar and then garnished with fruit, pistachio nuts, almond flakes.
- Baklava (d) (n)** £7.95  
A rich, sweet dessert pastry made of layers of thin unleavened dough filled with chopped nuts, sweetened and wrapped together with syrup.
- Kanafeh(d) (n)** £9.95  
Thin noodle-like pastry, soaked in sugar-based syrup, layered with home-made cream and other ingredients, topped with pistachio and Bakdash Bouza ice cream.
- Syrian Ice cream – Bakdash Bouza(d) (n)** £7.95  
Mastic tree resin (a key component of chewing gum) and sahleb, a flour derived from orchid roots are vigorously beaten to give Bouza its distinctive consistency of cold, stretchy taffy.

## COLD DRINKS

- |  |       |   |       |
|--|-------|---|-------|
| Coke <i>bottle 330 ml</i>                                | £2.95 | Diet Coke <i>bottle 330 ml</i>              | £2.95 |
| Fanta Orange <i>bottle 330 ml</i>                        | £2.95 | Sprite <i>bottle 330 ml</i>                 | £2.95 |
| Appletiser <i>bottle 275ml</i>                           | £2.95 | J20 ( <i>Passion fruit</i> ) 275ml          | £2.95 |
| Gazoz ( <i>Lemon or Orange</i> )                         | £2.95 | Ayran ( <i>Yoghurt Drink</i> )              | £2.95 |
| Mineral Water (Voss) 375ml<br>( <i>sparkling/still</i> ) | £2.95 | Fruit Juice ( <i>Mango, Apple, Orange</i> ) | £2.95 |

## NON ALCOHOLIC

- |  |       |                                      |       |
|--|-------|--------------------------------------|-------|
| Moretti Zero Beer <i>bottle 330 ml</i> | £3.95 | Cobra Beer <i>bottle 330 ml</i>      | £3.95 |
| Heineken Beer <i>bottle 330 ml</i>     | £3.95 | Old Mount Cider <i>bottle 500 ml</i> | £4.95 |
| San Miguel <i>bottle 330 ml</i>        | £3.95 |                                      |       |

## HOT DRINKS

- |                |       |             |       |
|----------------|-------|-------------|-------|
| Turkish Coffee | £2.50 | Turkish Tea | £1.50 |
|----------------|-------|-------------|-------|