

COLD MEZE

Bar Salata	3.5
Carrot, cucumber and celery	
Zeytin (V)	3.5
Martinated black and green olives	
Tursu (V)	3.5
Mixed pickles	
Hummus (V)(S)	4.9
Crushed chickpeas, tahini, lemon juice and garlic	
Baba Ghanoush (V)	4.9
Smoked aubergine with yoghurt, garlic and herbs	
Cacik (V)	4.9
Cucumber, mint and garlic in creamy yoghurt	
Yaprak Sarma (V)	4.9
Vine leaves stuffed with aromatic rice	
Mozzarella (V)	6.4
Mozzarella with tomato and basil oil	
Taramasalata	4.9
Martinated cod roe with lemon	
Patlican Soslu (V)	4.9
Deep fried aubergine cubes in tomato sauce	
Tabbouleh (V)	4.9
Parsley with bulgur wheat, tomatoes, spring onions and olive oil	
Beyaz Peynir (V)	5
Feta cheese, tomato and cucumber	
Prawn Cocktail	7
Prawns in a cocktail sauce	
Biber Dolma (V)(N)	4.9
Stuffed peppers with tomato, onion and aromatic rice	
Imam Bayildi (V)	4.9
Pepper, onion, tomato and garlic baked on an aubergine	
Soguk Meze Tabagi (V) (Cold Meze Platter)	14
Baba ghanoush, patlican soslu, cacik, hummus and tabbouleh	

HOT MEZE

Corba	5
Lentil Soup	
Falafel (V)	5.6
Homemade falafel with hummus	
Borek (V)	5.6
Filo pastry filled with feta cheese and spinach	
Hummus Kavurma (S)(N)	5.9
Hummus topped with fried diced lamb	
Lahmacun	5.6
Homemade Turkish pizza with salad	
Kalamar	7
Battered squid with homemade sauce	
Ciger	6
Sauteed lamb's liver with red onion, parsley and herbs	
Kartdes	7.6
Sauteed king prawns with white wine, garlic and tomato sauce	
Hellim (V)	5.8
Chargrilled halloumi with tomato and cucumber	
Sucuk Izgara	5.6
Chargrilled spicy beef sausage	
Mitite Kofte	5.5
Minced lamb with fresh herbs	
Mantar (V)	5.8
Mushrooms in garlic sauce, topped with cheese	
Sicak Meze Tabagi (Hot Meze Platter)	15
Sucuk, falafel, hellim, kalamar and borek	

GRILL

Cooked on a Traditional Turkish Charcoal Grill
all served with rice and salad

Tavuk Sis	16
Martinated cubes of chicken breast	
Kuzu Sis	22
Martinated lamb cubes	
Izgara Kofte	15
Lamb meat balls with herbs	
Tavuk Kanat	15
Martinated chicken wings	
Tavuk Kofte	15
Chicken meat balls with herbs	
Pirzola	24
Succulent seasoned lamb cutlets	
Kaburga	18
Succulent seasoned lamb ribs	
Adana	17
Minced lamb with herbs	
Atesh Burger	14
Lamb burger with chips (not served with salad and rice)	

YOGHURT DISHES

Cooked on a Traditional Turkish Charcoal Grill
Served with butter sauce

Sarma Tavuk Beyti	18
Martinated mince chicken seasoned with garlic wrapped in lavash bread with cheese and topped with special sauce	
Sarma Kuzu Beyti	19
Martinated mince lamb seasoned with garlic, wrapped in lavash bread with cheese and topped with special sauce	
Kuzu Iskender	22
Lean, tender cubes of lamb, chopped on a bed of bread, topped with special sauce	
Tavuk Iskender	18
Lean chunks of chicken breast, chopped on a bed of bread, topped with special sauce	
Ali Nazik	22
Smoked and smashed eggplant, garlic and kapia peppers, topped with chopped lamb shish	
Yogurtlu Adana	18
Lean, tender minced lamb, chopped on a bed of bread, topped with special sauce	

FISH

All served with sauteed potatoes and asparagus

Izgara Somon	19
Chargrilled salmon	
Kalamar	19
Battered squid with homemade sauce	
Izgara Kartdes	24
Chargrilled King prawns	
Izgara Levrek	19
Chargrilled sea bass	
Kilicbaligi	19
Chargrilled swordfish with homemade sauce	
Fenerbaligi	24
Grilled monkfish	

SPECIALS

All served with rice

Et Moussaka	14
Baked casserole of minced lamb, aubergines, zucchini, tomatoes under a layer of cheese sauce	
Kuzu Guvec	19
Baked casserole of lamb cubes, mushroom, onion, garlic and peppers in tomato sauce	
Tavuk Guvec	14
Baked casserole of chicken cubes, mushroom, onion, garlic and pepper in tomato sauce	
Tavuk Supreme	14
Chicken breast cooked in white wine sauce, mushroom and cream	
Incik	18
Large knuckle of lamb and vegetables	
Kartdes Sote	24
King prawns with white wine, garlic, lemon butter, parsley and mixed vegetables	

VEGETARIAN

All served with rice

Sebze Moussaka (V)	13
Chargrilled aubergine, potato, courgette, onion and tomato topped with cheese sauce	
Imam Bayildi (V)	13
Pepper, onion, tomato and garlic baked on an aubergine	
Falafel (V)	13
Homemade falafel with hummus	
Biber Dolma (V)(N)	14
Stuffed pepper with tomato, onion, aromatic rice and salad	
Mantar Dolma (V)	14
Mushroom with mixed vegetables, garlic white wine, tomato sauce and topped with cheese	
Sebze Sote (V)	14
Mixture of mushroom, cauliflower, broccoli, carrot, courgette, garlic, ginger, pepper, wine, topped with cheese	

SALADS

Hellim Avokado (V)	11
Halloumi, avocado, pomegranate and herb sauce	
Tavuk Avokado	12
Chicken breast, avocado, pomegranate and dressing	
Fume Somon Salatasi	13
Salmon fillet, pomegranate, avocado and dressing	
Atesh Salata	13
Halloumi, chicken breast, avocado and pomegranate	
Beyaz Peynir Salata (V)	9
Feta Cheese, avocado and pomegranate	
Coban Salata (V)	8
Tomato, cucumber, pepper, onion, parsley, lemon	

COMBINATION GRILLS

All served with rice and salad

ATESH OZEL

Chicken cubes, lamb cubes
lamb kofte, chicken wings
and a lamb cutlet

24

PIRZOLA KABURGA

Lamb cutlets and lamb ribs

22

KARISIK IZGARA

Chicken cubes, lamb cubes
and minced lamb

21

KARISIK SIS

Lamb and chicken cubes

19

TAVUK SIS ADANA

Chicken cubes and minced lamb

18

KARISIK KOFTE

Lamb and chicken meat balls

18

KUZU SIS ADANA

Lamb cubes and minced lamb

20

SIDES

Chips	5	Chargrilled Asparagus	6
Strained Yoghurt	4	Wheat Rice	4
Sauteed Potatoes	6	Pilau Rice	4
Seasonal Vegetables	6	Mixed Salad	5

(V) VEGETARIAN (S) SESAME SEEDS (N) NUTS
All Yoghurts Contain MILK

Please inform us of any allergies at the time of order.
A service charge of 12.5% will be added to your bill.