



Mezze Cold Starters *Served with our fresh bread.*

- Baba Ghanouch (v)** £5.95
Smoked over Peruvian wood charcoal , mashed eggplant mixed with garlic, tomato, olive oil, fresh lemon and parsley.
- Fattoush (v)** £5.95
Mixed Mediterranean salad, garnished with pomegranate sauce and fried pieces of bread.
- Tabbouleh (v)** £5.95
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)** £5.95
Our signature savory dish made from cooked, mashed chickpeas blended with olive oil, tahini, fresh lemon, and garlic.
- Mutabak (v)** £5.95
Specially prepared eggplant stir fried with onion, vine tomato, red and green pepper, fresh lemon, sea salt and in-house seasoning garnished with parsley.
- Muhammara (v)** £5.95
Tasty Pepper condiment made with fresh Aleppo pepper, tomato, onion, parsley, olive oil, sea salt and spices.
- Muttabal (v) (d)** £5.95
Delicious condiment made with smoky roasted eggplant and creamy tahini with pungent garlic, citrusy tang of fresh lemon and yoghurt.
- Rayib (v) (d)** £4.95
Yoghurt made with fresh cucumber, garlic, mint and sea salt.
- Mixed Cold Mezze Platter (v) (d)** £18.95
(FOR 4 PEOPLE TO SHARE) Tantalizing selection of Hummus, Mutabak, Muhammara, Muttabal and Baba Ghanouch, all served with our bread.

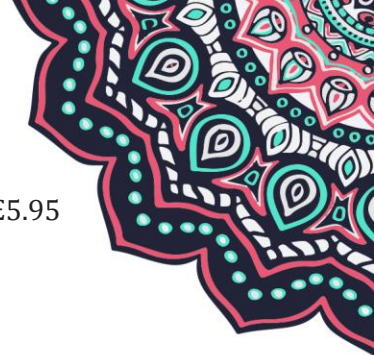


Mezze Hot Starters

Lentil Soup (v)	£4.95
Hearty Soup using orange lentil fused with olive oil, garlic, seasoning and lemon. Served with bread.	
Falafel (v)	£5.95
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.	
Halloumi (v) (d)	£6.95
Charcoal seared cheese made from a mixture of goat and sheep's milk. Garnished with baby leaf salad.	
Borek (v) (d)	£6.95
Baked filled pastries made of a thin flaky dough. Stuffed with a filling of our tantalizing cheese.	
Garlic Mushrooms (v) (d)	£6.95
Fresh mushrooms stir fried with olive oil, onions, garlic, scotch bonnet chilli, herbs and spices, cream, and garnished with parsley.	
Kibbeh (n)	£6.95
Bulgur wheat, onions, ground lamb blended together in a shell filled with a delicious stuffing of minced spring lamb, onion, walnut and special seasoning.	
Smoked Spicy Wings	£6.95
Chicken wings marinated in our special herbs and spices smoked over Peruvian wood charcoal. Garnished with salad.	
Barbequed Lamb Ribs	£6.95
Tender spring lamb ribs marinated in our special herbs and spices roast fired over the over Peruvian wood charcoal. Garnished with salad.	
Grilled Lamb Chops	£6.95
Tender spring lamb chops marinated overnight with herbs and spices then roasted over Peruvian wood charcoal. Garnished with salad.	



(d) contains dairy products (n) contains nuts (v) suitable for vegetarians



Merguez Sausage

£5.95

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

£8.95


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

£24.95

(FOR 4to 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 £16.95

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

Lamb Kofta £15.95

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 £15.95

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

Smoked Lamb Ribs £15.95

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

CHICKEN

Chicken Shish Taouk £14.95

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

Chicken Kofta £14.95

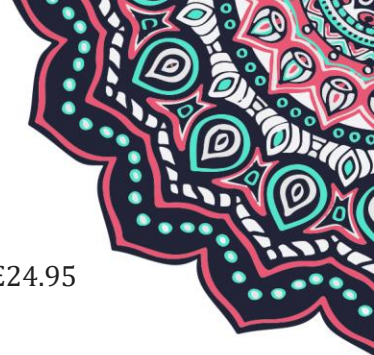
Ground chicken seasoned with in-house spices fused with onions, and parsley shaped into kebabs, and then smoked over Peruvian wood charcoal.

Chicken Shawarma £14.95

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 £14.95

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



BEEF

Grilled Angus T Bone Steak (16 oz)

£24.95

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

Smoked Angus Rib Eye Steak (8 oz)

£23.95

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

Smoked Angus Sirloin Steak (8 oz)

£22.95

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

MIXED GRILL

Mixed Grill

£17.95

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

SEAFOOD

Smoked Sea Bass

£15.95

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

Roast Sea Bream

£15.95

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

Grilled King Prawns

£19.95

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

Smoked Lobster

£36.95

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)*

£39.90

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)

£13.95

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)

£12.95

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

£22.95

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

£15.95

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

£15.95

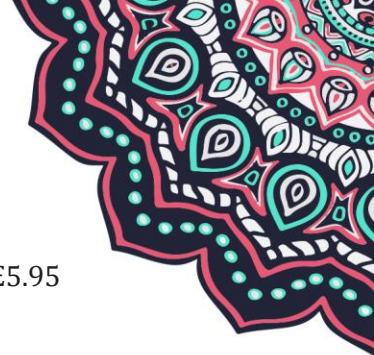
Grill fired spring lamb and chicken kofte cooked over Peruvian wood charcoal and then tossed with an assortment of fresh salad, rosemary and garnished with our in-house sauce.

Smoked King Prawn Salad

£19.95

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.





BREAD

Lahm Ariyes

£5.95

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)

£5.95

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

Muhammara Manikish (v) (n)

£5.95

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)

£5.95

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

SIDE DISHES

Chips

£2.95

Basmati Rice

£2.95

Zeytin – (Mixed Olives, feta cheese, herbs, fresh lemon)

£3.95

Bulgur (wheat)

£2.95

DESSERT

Muhalebbi (d) (n)

£5.95

Milk based dessert cooked with milk, cornflower, sugar and then garnished with fruit, pistachio nuts, almond flakes.

Baklava (d) (n)

£6.95

A rich, sweet dessert pastry made of layers of thin unleavened dough filled with chopped nuts, sweetened and wrapped together with syrup.

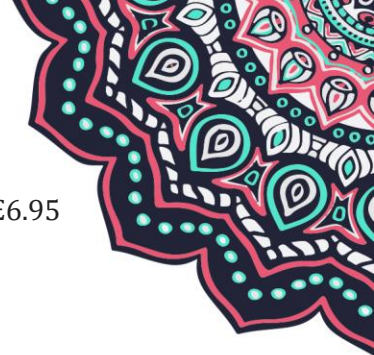
Kanafeh(d) (n)

£7.95

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.



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Syrian Ice cream – Bakdash Bouza(d) (n)

£6.95

Mastic tree resin (a key component of chewing gum) and sahlebe, 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>	£2.50	Diet Coke <i>bottle 330 ml</i>	£2.50
Fanta Orange <i>bottle 330 ml</i>	£2.50	Sprite <i>bottle 330 ml</i>	£2.50
Appletiser <i>bottle 275ml</i>	£2.50	J20 (<i>Passion fruit</i>) 275ml	£2.50
Gazoz (<i>Lemon or Orange</i>)	£2.50	Ayran (<i>Yoghurt Drink</i>)	£2.50
Mineral Water (Voss) 375ml <i>(sparkling/still)</i>	£2.50	Fruit Juice (<i>Mango, Apple, Orange</i>)	£1.99

NON ALCOHOLIC

Moretti Zero Beer <i>bottle 330 ml</i>	£2.95	Cobra Beer <i>bottle 330 ml</i>	£2.95
Heineken Beer <i>bottle 330 ml</i>	£2.95	Old Mount Cider <i>bottle 500 ml</i>	£3.95
San Miguel <i>bottle 330 ml</i>	£2.95		

HOT DRINKS

Turkish Coffee	£2.50	Turkish Tea	£1.50
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