

**\*ALL COLD & HOT MEZES IN THIS SECTION ARE\***

**\*INDIVIDUALLY PRICED OR 3 FOR £16.00\***

*A meze (or mezza) is a collection of small dishes that are either served as an individual starter course, or as a selection of dishes eaten as a main.*

**\*COLD TURKISH MEZE & STARTERS\***

**(Included in 3 for £16.00 offer)**

*All of our dips are homemade and served with warm pitta bread.*

**PLIGOURI (v,vgn) (not suitable for gluten free diets) £5.50**

Bulgar wheat blended with onions, tomatoes & pomegranate syrup.

**CACIK (v,gf\*) £5.50**

Natural Turkish yogurt blended with shredded cucumber & garlic.

**HUMMUS (v,vgn,gf\*) £5.50**

A popular dip made with blended chickpeas, tahini, lemon juice & garlic.

**PATLICAN ESMESI (v,vgn,gf\*) £5.50**

Smoked aubergines, tomatoes & bell peppers blended with olive oil & garlic.

**ESME (v,vgn,gf\*) £5.50**

A spicy dip made with fresh chilli peppers, tomatoes, olive oil & garlic.

**TARAMA (not suitable for gluten free diets) £5.50**

A traditional fish dip made with cod roe, lemon juice, garlic & olive oil.

**\*HOT TURKISH MEZE & STARTERS\***

**(Included in 3 for £16.00 offer)**

**PATATAS KOFTESI (v) £6.50**

Fluffy potato & cheddar cheese oven baked patties.

*Served with a cucumber, yogurt & garlic dip & salad garnish.*

**NAHUT KOFTESI (v) £6.50**

Lightly spiced chickpea croquettes flavoured with garlic & ginger.

*Served with a cucumber, yogurt & garlic dip & salad garnish.*

**SARMA (v,vgn\*,gf) £6.50**

Vine leaves filled with pilaf rice, Turkish currants, finely chopped onions, herbs & sweet pomegranate syrup.

*Served with a cucumber, yogurt & garlic dip\* & salad garnish.*

*\*Please ask for a dip to make this dish suitable for a vegan diet.*

**SIGARA BOREGI (v) £6.50**

Delicious deep fried filo pastry cigars filled with feta cheese, onions & a hint of spice. *Served with a cucumber, yogurt & garlic dip & salad garnish.*

**KEFTEDES £6.50**

Hand rolled, homemade lamb & beef meatballs served in a rich tomato sauce. *Served with warm bread.*

**HELLIM & TOMATO (v,gf) £6.50**

Delicious deep fried, golden & crispy Halloumi cheese layered with fresh tomatoes & a balsamic glaze. *Served with a salad garnish.*

**CHEF'S SPECIAL GARLIC MUSHROOMS (v,gf\*) £6.50**

Pan fried mushrooms served in an indulgent cream, white wine & garlic sauce. *Served with warm bread\**

*\*Please ask for gluten free bread to make this dish suitable for a gluten free diet.*

# TAKE AWAY MENU

**\*KAPADOKYA SPECIALITIES\* (Included in 3 for £16.00 offer)**

**HUMMUS KAVURMA (gf\*) £6.50**

Homemade hummus topped with shredded lamb & topped with chopped nuts. *Accompanied with warm pitta\**

**HUMMUS SUCUK (not suitable for gluten free diets) £6.50**

Homemade hummus topped with sliced beef & garlic sausage.

*Accompanied with warm pitta\**

*\*Please ask for gluten free pitta bread to make this dish suitable for your dietary needs.*

**OTTOMAN DIP PLATTERS (Not included in 3 for £16.00 offer)**

**A selection of all of the cold Meze starter dips. £12.50**

*Accompanied with warm pitta bread.*

**ADDITIONAL MEZE COURSES (Not included in 3 for £16.00 offer)**

**CALAMARI £7.50**

Fresh squid rings simply floured, seasoned and deep fried & a wedge of fresh lemon to squeeze. *Served with a salad garnish.*

**HAMSI £7.50**

Fresh whitebait, simply floured, seasoned & deep fried.

*Served with a salad garnish.*

**CHEF'S SPECIAL KING PRAWNS (gf\*) £7.50**

King prawns served in a rich double cream, white wine & garlic butter sauce.

*Served warm bread\**

*\*Please ask for gluten free bread to make this dish suitable for a gluten free diet.*

**MIXED MEZE PLATE FOR ONE (v) £7.50**

An individual selection of Patatas Koftesi, Nahut Kofte, Sarma & Sigara Boregi. *Served with a cucumber, yogurt & garlic dip & salad garnish.*

**SULTAN'S ŞIŞ KEBAB MAINS COURSE SELECTION**

*All of our Şis kebabs are served with Turkish style Pilaf rice, a yogurt, cucumber & garlic flatbread & a side salad.*

**TAVUK ŞIŞ KEBAB (Chicken) (gf) £16.50**

Tender pieces of grilled chicken breast, marinated in garlic, olive oil & a traditional red pepper paste called Salca.

**KUSU ŞIŞ KEBAB (Lamb) (gf) £16.50**

Grilled pieces of Lamb shoulder, marinated in olive oil, garlic & a traditional red pepper paste.

**ADANA ŞIŞ KEBAB (minced lamb) £16.50**

A traditional Turkish Kofte Kebab of grilled minced lamb seasoned with a blend of garlic, herbs & spices.

**SULTAN'S MIXED ŞIŞ EXTRAVAGANZA £22.00**

A combination of all the above delicious kebabs. A feast fit for the Sultan himself!

*\*Please ask for gluten free flatbread to make this dish suitable for a gluten free diet.*

**TRADITIONAL MAIN COURSES**

**TATLI BAHARATLI TAVUK-SWEET SPICY CHICKEN (gf) £15.50**

Tender pieces of chicken breast oven baked in a sweet chilli sauce.

Rich, flavoursome & juicy. *Served with Turkish pilaf rice & fresh mixed salad.*

**LAMB MOUSSAKA £16.50**

Layers of seasoned minced lamb, aubergines & potatoes, topped with

Bechamèl sauce & cheddar cheese. *Served with a Greek salad.*

**HOUSE SPECIALITY - ISKENDER KEBAP £16.50**

'Iskender', or 'Alexander' kebab, is one of the most famous dishes of

Northwestern Turkey. This feast, fit for any Sultan, consists of warm

cubes of Turkish bread drizzled with melted butter topped with succulent

lamb donner kebab meat then basted in a rich homemade tomato sauce,

all topped off with a dip of creamy natural yogurt.

*Accompanied with a mixed salad.*

**HOUSE SPECIALITY - CHEF'S CHICKEN OUZO (gf) £16.50**

A truly decadent dish, unlike anything you have tasted before!

Succulent pieces of chicken breast marinated in Chef's top secret recipe,

cooked in a rich, indulgent fresh cream, mushroom, garlic butter &

Ouzo sauce. *Served with Turkish Turkish pilaf rice & fresh mixed salad.*

**BEEF STIFADO £15.50**

Tender pieces of beef cooked in a rich tomato, bay leaf & red wine sauce.

*Served with Turkish Turkish pilaf rice & fresh mixed salad.*

**VEGETARIAN MAIN COURSES**

**NAHUT KOFTESI (v) £12.00**

Deep fried, lightly spiced chickpea, ginger & garlic croquettes, similar to Falafel. Crispy on the outside, fluffy & flavoursome on the inside.

*Accompanied with a mixed salad, pilaf rice & a yogurt, garlic & cucumber dip.*

**KURU FASULYE (v,vgn,gf) £13.00**

Giant butter beans, onions & bell peppers cooked in a rich tomato, cinnamon & herb sauce. *Served with Turkish pilaf rice & a mixed salad.*

**BRIAM (v,vgn,gf) £13.00**

A colourful medley of Mediterranean vegetables slowly braised in a rich tomato & cinnamon sauce. *Served with pilaf rice & a mixed salad.*

**SWEET SPICY VEGETABLES (v,vgn,gf) £13.00**

A medley of delicious vegetables oven baked in a sweet chilli sauce.

Rich, flavoursome & juicy. *Served with pilaf rice & a mixed salad.*

**HOUSE SPECIALITY - VEGETABLE OUZO (v,gf) £13.00**

A delightful stew of aubergines, courgettes, peppers, onions & mushrooms cooked in a rich & decadent cream, garlic & Ouzo sauce.

*Served with Turkish pilaf rice & a mixed salad.*

## 2 COURSE SPECIAL OFFER £17.00

PLEASE CHOOSE A STARTER & MAIN COURSE FROM THE FOLLOWING SELECTION

### STARTERS

#### HUMMUS (v,vgn,gf\*)

A popular dip made with blended chickpeas, tahini, lemon juice & garlic.

#### SARMA (v,vgn\*,gf)

Vine leaves filled with pilaf rice, Turkish currants, finely chopped onions, herbs & sweet pomegranate syrup.

Served with a cucumber, yogurt & garlic dip\* & salad garnish.

\*Please ask for a dip to make this dish suitable for a vegan diet.

#### KEFTEDES

Hand rolled, homemade lamb & beef meatballs served in a rich tomato sauce.

Served with warm bread.

### MAIN COURSES

#### BEEF STIFADO

Tender pieces of beef cooked in a rich tomato, bay leaf & red wine sauce.

Served with Turkish Turkish pilaf rice & fresh mixed salad.

#### BRIAM (v,vgn,gf)

A colourful medley of Mediterranean vegetables slowly braised in a rich tomato & cinnamon sauce. Served with pilaf rice & a mixed salad.

#### SWEET SPICY VEGETABLES (v,vgn,gf)

A medley of delicious vegetables oven baked in a sweet chilli sauce.

Rich, flavoursome & juicy. Served with pilaf rice & a mixed salad.

### SIDE DISHES

#### YUNAN SALATASI - GREEK SALAD (v,gf\*) £6.50

A classic salad of diced tomatoes, cucumber, and red onion, tossed in olive oil & topped with feta cheese & mixed olives.

#### Large portion of Turkish style bread (v,vgn) £3.00

#### Large portion of gluten free bread (v,vgn,gf) £3.00

#### Large portion of pitta bread (v,vgn) £3.00

#### Steak cut chips (v,vgn) £4.00

#### Portion of Turkish style Pilaf rice (v,vgn,gf) £3.00

#### Portion of mixed olives (v,vgn,gf) £4.50

#### Portion of Feta cheese (v,gf\*) £4.00

## CHILDREN'S SELECTION £6.00

ALL SERVED WITH A CHOICE OF WEDGES OR CHIPS, KETCHUP & A CARTON OF JUICE

### BUTCHER'S PRIME SAUSAGE & CHIPS/WEDGES

### VEGGIE SAUSAGE & CHIPS/WEDGES (v,vgn)

### CHICKEN NUGGETS & CHIPS/WEDGES

### CHEESY CHIPS/WEDGES

### DESSERT SELECTION

#### BAKLAVA (v) £6.00

The most famous Turkish dessert of all. Buttery filo pastry layered with chopped pistachios & hazelnuts steeped in a rich sugar syrup.

Served with a pot of creamy Greek yogurt & honey.

#### ULTIMATE SALTED FUDGE CHOCOLATE BROWNIES (v,gf) £6.00

A decadently rich salted fudge chocolate brownie, made by local cake makers 'Cakewhole'. Served with a pot of fresh cream.

#### ELDERFLOWER, LIME & GOOSEBERRY POLENTA CAKE (gf) £6.00

Wake up your tastebuds with this zingy polenta cake also made by our friends at 'Cakewhole'. Served with a pot of fresh cream.

#### GREEK YOGURT & HONEY (v,gf) £6.00

Creamy Greek yogurt layered with honey & chopped nuts.

### DRINKS (ONLY AVAILABLE VIA DELIVERY)



Efes Pilsner is the number one selling lager in Turkey & is exported to more than 40 countries around the world. Efes is an easy to drink, foamy, bright lager with 5% alcohol content.  
330ml bottle £3.90

Presented in a barrel shaped bottle, Efes draft is a light, refreshing lager that has not been pasteurised for as long as the regular lager, thus it has a shorter shelf life but a more fresh taste. 5%abv  
500ml £4.80



## DIETARY KEY

(v) suitable for a vegetarian diet

(vgn) suitable for a vegan diet

(gf) suitable for a gluten free diet

Some of our dishes can be tailored to suit your dietary needs, please talk to a member of our team if you have any queries.

All of our dishes are prepared & cooked in a very small kitchen where some of the 14 advised allergens may be present.

We will do our utmost to accommodate your specific needs, however, cross contamination can not be guaranteed.

**Freshness guaranteed**

**All of the items on this menu are cooked fresh to order. We do not pre or batch cook any of our dishes as we believe freshness is key, so sometimes, when we are a little busier, delays may happen. Please bear with us whilst we prepare your home made dishes full of freshness, quality & bursting with flavour.**

## HOW TO PLACE AN ORDER .....

We are open for takeaways from 5pm - 9.45pm  
Wednesday - Sunday evening.

Please telephone us on 01752 669686 from 5pm to place an order & make payment over the telephone, or order & pay for delivery via the Deliveroo App.

When collecting your order please make sure you wear a face mask & sanitise your hands upon entry to the restaurant, thank you.