

## COLD STARTERS

<b>ZEYTIN</b> Green, marinated Turkish olives from Antalya region	3.50	<b>ZEYTIN SALATASI</b> Green stuffed olives, vine thyme, tomato, pepper, parsley, spring onion, extra virgin olive oil & pomegranate molasses dressing	4.70
<b>MUHAMMARA</b> Toasted walnuts, sun-dried pepper and tomato, pomegranate syrup, tahini, garlic, extra virgin olive oil	5.90	<b>TABULEH</b> Freshly chopped parsley, spring onion, cherry tomatoes, cucumber with fresh lemon juice, extra virgin olive oil, cracked wheat and pomegranate	5.30
<b>BARAGHANGI SHI</b> Aubergine, pepper and tomato, grilled over open fire, branded with extra virgin olive oil, garlic and pomegranate molasses	6.90	<b>CACIK</b> Creamy yogurt, with cucumber, garlic, dry mint, oil	5.00
<b>HUMUS</b> Purée of chickpeas, branded with tahini, extra virgin olive oil, garlic and lemon juice	5.50	<b>KESIR</b> Cracked wheat (zoacusous) with walnuts, spring onions, red pepper, celery, fresh herbs and extra virgin olive oil	5.50

## HOT STARTERS

<b>MERCIMEK, CORBASCI</b> Turkish style, red lentil soup	5.50	<b>ICLI KOFTE (KIBBEBI)</b> A cracked wheat shell stuffed with minced beef, walnut, onion, parsley, pepper paste and spices	6.90
<b>PACA CORBASCI</b> Traditional Turkish lamb shank soup	6.50	<b>SARDINES</b> Dried sardines fillets served on a rice bed with fresh herbs & butter sauce	6.90
<b>LAHMACUN</b> Turkish thin pizza, topped with minced beef and lamb, onion, tomato, garlic, pepper and parsley	5.50	<b>KARIDES</b> Tiger Prawns sautéed in garlic butter, spices, fresh herbs & white wine	7.80
<b>CHEESY GARLIC BREAD</b> Turkish flat bread with melted mozzarella cheese and garlic	4.30	<b>KECT PENYURI</b> Sourdough with fennel & apricot, topped with oven baked goat cheese, dried cougourta, caramedised onion, cream butter & Madrasa balsamic glaze	6.50
<b>AHTAPOT</b> Tender Dolmuş with jus and tomato salad	8.20	<b>FALAFEL</b> Spiced cougourta, chickpeas, carrot, celery, leek, tomato and herb fillers, served with Cacik	5.60
<b>KALAMAR EZGARA</b> Grilled squid with garlic butter sauce and lemon salad garnish	6.90	<b>SIGARA BOREGI</b> Cigar shaped flat pastry filled with feta cheese and fresh oil	5.20
<b>KALAMAR KIZARTMA</b> Deep fried battered squid with garlic mayo sauce on side	6.50	<b>METTE KOFTE</b> Charcoal grilled lamb beef blend kofte garnished with onion salad	6.30
<b>ARNAVUT CIGERI</b> Sautéed lamb liver with onion-tomato garnish	7.50	<b>KAVURMALI HUMUS</b> Traditional Hummus, topped with finely diced tender sautéed lamb	7.50
<b>TAVUK CIGERI</b> Chicken livers sautéed in butter with caramedised garlic chives, onions and spices	6.20	<b>SUCUK EZGARA</b> Grilled spicy Turkish sausages with grilled tomatoes	5.90
<b>HALLUMI</b> Grilled Cypriot goat cheese with vine tomatoes, basil sauce	6.30		

### COLD STARTER PLATE (FOR TWO) A selection of the cold starters, including Humus, Kesir, Cacik, Baraghangous, Muhammara & Feta Cheese

14.50

### HOT STARTER PLATE (FOR TWO) A selection of the hot starters including Hallumi, Karides, Sigara Boregi, White Kofte & Sucuk Ezgara

16.00

## FROM THE SEA

<b>CIPIRA</b> Skewered salmon fillets, charcoal grilled, with herby white wine and garlic butter sauce, sautéed spinach, sesame and sautéed herby potato	17.00
<b>SIMON</b> Organic Solomon fillet, pan fried with white wine and fresh herb sauce, with sautéed spinach and Fudera's Pilav (bulgur rice with aubergine)	16.00
<b>KELER BALIGI</b> Filets of Monk fish, braised in white wine and cherry tomato sauce with sautéed spinach and herby new potatoes	18.50

## HOUSE SPECIALITIES

<b>ERIKLI ORDEK</b> Roasted duck leg with pruno, red wine jus, sautéed vegetable garnish, served with sweet potato puree	15.80
<b>BANA KABI RGA</b> Slow roasted beef ribs, with sautéed vegetable garnish, served with herby sautéed potato	17.90
<b>KUZU INCIK</b> Slow cooked shank of lamb, with jus, aubergine, pepper and tomato, served on bed of potato puree	17.50
<b>ILAYI SINI KEBABI</b> Traditional kebab from Antalya region. Minced lamb beef and branded with finely chopped, pepper, garlic, parsley & regional spices, topped with spicy bread, tomato, pepper & onion wedges then baked in the oven with tomato sauce	14.50

## PIDE BOAT SHAPED TURKISH PIZZA

<b>KIYMALI PIDE</b> With minced lamb shoulder, onion, garlic, tomato, pepper, mozzarella cheese, fresh herbs and spices	11.00
<b>KU SBASLI PIDE</b> With small cubes of lamb beef and onion, garlic, pepper, mozzarella cheese, fresh herbs and spices	13.00
<b>SUCUKLU PIDE</b> With slightly spicy Turkish sausage, mozzarella cheese, garlic	12.00
<b>ISPANAKLI PIDE</b> With fresh spinach, Turkish feta cheese, onion, pepper, garlic, fresh herbs and spices	10.50

## SIDES

<b>CHUNKY CHIPS</b>	3.20	<b>BULGUR</b>	2.80
<b>SAUTTED POTATO</b>	3.20	<b>SIDE SALAD</b>	4.20
<b>SAUTTED SPINACH</b>	3.20	<b>YOGURT</b>	1.90

## FROM THE CHARCOAL GRILL

<b>ADANA KOFTE</b> Skewered spicy lamb kofte served on homemade spicy lavas bread garnished with Zerevest (traditional onion salad), grilled tomato and pepper, served with bulgur rice	15.50
<b>TAVUK SHEESI</b> Marinated chicken breast cubes, on homemade spicy flat bread, grilled tomato & pepper, traditional onion salad, served with bulgur rice	16.00
<b>KUZU SHEESI</b> Grilled tender cubes of marinated lamb on homemade spicy flat bread, with grilled tomato, shallot, pepper and Zerevest (traditional onion salad), served with bulgur rice	17.50
<b>PIZZOLA</b> Best and of lamb outlets (4 pieces) garnished with grilled shallot, tomato & pepper served with herby sautéed potato & traditional onion salad	18.50
<b>KARISHIK, EZGARA (MINED GRILL)</b> Grilled chicken, lamb, Adana, and 4 lamb chops on homemade spicy flat bread with grilled tomato, shallot, pepper and Zerevest (traditional onion salad), served with bulgur rice	19.00
<b>IZ OZ RIBE-EYE STEAK</b> Finest Iz or angus beef rib-eye steak, charcoal grilled, served with grilled tomato, pepper, chunky chips and spanakou	22.00

## BURGERS

<b>LAMB BURGER</b> Iz charcoal grill, homemade lamb burger, served with chunky chips	11.00
<b>BEFF BURGER</b> Iz Charcoal grill, homemade beef burger served with chunky chips	12.00
<b>ILAYI CHEESEBURGER</b> Homemade slow roast beef or Iz lamb burger topped with sautéed onion, mushroom and cheese served with chunky chips	13.50

## VEGETARIAN

<b>KARNYARIK</b> Aubergine, stuffed with broad beans, onions, carrots, tomato, pepper and herbs and roasted in the oven, served bulgur rice	15.00
<b>SEBZELI GUNECI</b> Dry baked courgettes, carrots, peas, onion, tomato paste, chunky tomato, garlic with sautéed spinach, and mozzarella cheese	14.70

## SALADS

<b>GAVI RDAGI</b> Chopped tomato, onion, cucumber, green pepper, parsley, walnuts with pomegranate molasses and extra virgin olive oil	7.50
<b>AVOCADO &amp; HALLUMI</b> Seasonal leaves with grilled mushrooms, aubergine, cougourta, beetroot, cherry tomato and fresh avocados, Madrasa balsamic glaze, basil sauce	11.50