

Allergens:

- g Gluten
- c Celery
- e Eggs
- e Eggs optional
- so Soya
- so Soya optional
- s Sesame
- d Dairy
- f Fish
- d Dairy optional
- g Gluten optional
- m Mustard
- n Nuts
- v vegetarian
- su Sulphite
- su Sulphite optional
- n Nuts optional

Food allergies and intolerance:

Before ordering your food and drinks, please speak to a member of staff if you have allergies or want to know more about the ingredients. The majority of our dishes contain bones and the bread has contact with cooked meat. Children should be supervised when eating. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. Some items may contain gluten. All menu items are subject to availability.

Main Menu



modern
**TURKISH
CUISINE**

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COLD STARTERS

ZEYTIN V	4.70
Green, marinated Turkish olives from Antakya region	
MUHAMMARA	6.50
Toasted walnuts, sun dried pepper and tomato, pomegranate syrup, tahini, garlic, extra virgin olive oil	
BABAGHANOUSH V	7.50
Aubergine, pepper and tomato, grilled over open fire, blended with extra virgin olive oil, garlic and pomegranate molasses	
PATLICAN SOGURME	7.20
Charcoal grilled aubergine mixed with garlic and creamy yogurt	
HUMUS	6.50
Purêed chickpeas, blended with tahini extra virgin olive oil, garlic and lemon juice	
ZEYTIN SALATASI V	6.50
Green pitted olives from Antakya region, wild thyme, tomato, pepper, parsley, spring onion, extra virgin olive oil-pomegranate molasses dressing	
TABULEH	6.50
Freshly chopped parsley, spring onion, cherry tomatoes, cucumber with fresh lemon juice, extra virgin olive oil, cracked wheat and pomegranate	
CACIK	6.50
Creamy yogurt, with cucumber, garlic, dry mint, dill	
KISIR	6.50
Cracked wheat (couscous) with walnuts, spring onions, red pepper, celery, fresh herbs and extra virgin olive oil	
COLD STARTER PLATE (FOR TWO)	17.50
A selection of the cold starters, including : Zeytin, Humus, Kisir, Cacik, Babaghannoush, Muhammara and Patlican Sogurme	

HOT STARTERS

PADRON PEPPERS	4.70
Grilled Padron peppers with sea salt	
CHEESY GARLIC BREAD	4.90
Home made Turkish flat bread topped with mozzarella cheese, garlic and fresh herbs	
BIBERLI EKMEK	4.90
Savoury thin bread with feta cheese, sun-dried pepper paste, wild oregano, onion, sesame seeds	
MERCIMEK CORBASI V	6.50
Turkish style, red lentil soup	
PACA CORBASI	7.50
Traditional Turkish lamb shank soup	
LAHMACUN (STARTER)	6.50
Turkish thin pizza, topped with minced beef and lamb, onion, tomato, garlic, pepper and parsley	
AHTAPOT	9.50
Tender Octopus with jus and fennel salad	
KALAMAR KIZARTMA	7.80
Home prepared fried calamari chunks with garlic-mayo sauce	
TAVUK KANAT (CHICKEN WINGS) (STARTER)	7.20
Charcoal grilled, marinated chicken wings	
TAVUK CIGERI	7.50
Chicken livers, sautéed in butter with caramelised pickled cherries and red onions	
ARNAVUT CIGERI	7.50
Lamb liver, sautéed with fresh herbs & spices, garnished with onion & sumac	
HALLOUMI	7.50
Grilled Cypriot goat cheese with vine tomatoes, basil sauce	
KARIDES	9.50
Tiger Prawns sautéed in garlic butter, spices, fresh herbs & white wine	
GARLIC MUSHROOMS	5.80
Sautéed white mushrooms with garlic, butter, onion, tarragon	
FALAFEL	6.80
Spiced courgette, chickpeas, carrot, leek, sesame and herb fritters, served with Cacik	
SIGARA BOREGI	6.50
Cigar shaped filo pastry filled with Feta cheese and fresh dill	
FILIBE KOFTE	7.50
Charcoal grilled lamb-beef blend kofte garnished with onion salad	
KAVURMALI HUMUS	8.20
Traditional humus, topped with finely diced tender sautéed lamb	
SUCUK IZGARA	7.80
Grilled spicy Turkish sausages with grilled tomatoes	
ONION RINGS	5.60
Deep fried onion rings with garlic mayo sauce	
HOT STARTER PLATE (FOR TWO)	19.50
A selection of the hot starters including: Halloumi, Falafel, Sigara Boregi, Mitite Kofte & Sucuk Izgara	

VEGETARIAN

KARNIYARIK V	17.00
Aubergine, stuffed with broad beans, onions, carrots, tomato, pepper and herbs and roasted in the oven, served bulgur rice	
VEGETARIAN MOUSSAKA	17.50
Layered roasted aubergine, carrot, courgette, peppers, potatoes baked with béchamel sauce	

SIDES

CHUNKY CHIPS V	3.90	SIDE SALAD V	7.50
SAUTÉED POTATO	3.50	FETA CHEESE	3.00
SAUTÉED SPINACH	4.20	YOGURT	2.50
SAUTÉED VEGETABLES V	4.50	CHILLI SAUCE	0.50
BULGUR / RICE	3.00	GARLIC SAUCE	0.50

FROM THE SEA

CIPURA	21.50
Wild sea bream fillets, charcoal grilled, served with herby white wine and garlic butter sauce, sautéed spinach, samphire and sautéed herby potato	

HOUSE SPECIALITIES

DANA KABURGA	23.50
Slow roasted beef ribs, with sautéed vegetable garnish, served with herby sautéed potato	
KUZU INCIK	21.50
Slow cooked shank of lamb, with jus, aubergine, pepper and tomato, served on bed of potato purée	
ZENCEFILLI TAVUK	17.50
Small chicken breast cubes, sautéed with fresh ginger, spices, garlic, light cream and herbs, served with rice	

FROM THE CHARCOAL GRILL

LAMB DONER	16.00
Spit roasted and thinly sliced marinated lamb on home made Turkish bread with grilled tomato, pepper, red cabbage, iceberg lettuce, pickles served with rice	
ISKENDER	17.50
Lamb doner on homemade Turkish bread, topped with traditional tomato sauce and sizzling butter, served with yoghurt	
IZGARA KOFTE	17.50
Charcoal grilled, round shaped lamb kofte with grilled tomato and pepper garnish, served with rice.	
ADANA KOFTE	18.00
Skewered spicy lamb kofte served on homemade spicy lavas bread garnished with Zerzevat (traditional onion salad) grilled tomato and pepper, served with Bulgur rice	
TAVUK KANAT (MAIN COURSE)	17.00
Charcoal grilled, marinated chicken wings with grilled tomato, pepper and Zerzevat (traditional onion salad) served with chips	
TAVUK SHEESH	18.50
Marinated chicken breast cubes, on homemade seasoned flat bread, grilled tomato & pepper, Zerzevat (traditional onion salad), served with Bulgur rice	
COMBO SHEESH (LAMB AND CHICKEN)	19.00
Charcoal grilled lamb and chicken sheesh combination on homemade seasoned flat bread, grilled tomato, pepper and zerzevat (Traditional onion salad), served with bulgur rice	
KUZU SHEESH	21.00
Grilled tender cubes of marinated lamb on homemade seasoned flat bread with grilled tomato, pepper and Zerzevat (traditional onion salad), served with Bulgur rice	
PIRZOLA	22.00
Best end of lamb cutlets (4 pieces) garnished with tomato & pepper served with herby sautéed potato & Zerzevat (traditional onion salad)	
KARISHIK IZGARA (MIXED GRILL)	23.50
Grilled chicken, lamb, Adana, and a lamb chop on homemade seasoned flat bread with grilled tomato, pepper and Zerzevat (traditional onion salad), served with Bulgur rice	
12 OZ ARGENTINEAN SIRLOIN STEAK	29.00
Finest 12 oz Argentinean Sirloin steak, charcoal grilled, garnished with grilled asparagus, tomato, pepper, onion, served with chunky chips Add Peppercorn Sauce 2.00	

HATAY SHARING PLATTER FOR 2 £49.5

STARTER

Cacik, Humus, Lamb liver, Coban Salad

MAIN COURSE

Tavuk Sheesh, Kuzu Sheesh, Adana Kofte, Chicken Wings, Lamb Chops 2pcs, rice, bulgur, grilled tomato and pepper

*NOT TO BE USED WITH ANY OTHER OFFER OR DISCOUNT CARD

*ITEMS NOT TO BE REPLACED WITH OTHER ITEMS.

PIDE BOAT SHAPED TURKISH PIZZA

LAHMACUN (MAIN COURSE)	16.00
3 Turkish thin pizza, topped with minced lamb, onion, tomato, garlic, pepper and parsley	
TAVUKLU PIDE	15.50
With chicken breast, onion, garlic pepper, mozzarella cheese, fresh herbs and spices	
SUCUK & HELLIM PIDE	17.00
With slightly spicy Turkish sausage, Halloumi cheese and egg on top	
KUSBASILI PIDE	16.50
With small cubes of lamb best end, onion, garlic pepper, mozzarella cheese, fresh herbs and spices	
ISPANAKLI PIDE	15.50
With fresh spinach, Turkish feta cheese, onion, pepper, garlic, fresh herbs and spices	

SALADS

GAVURDAGI	9.80
Chopped tomato, onion, cucumber, green pepper, parsley, walnut with pomegranate molasses and extra virgin olive oil	
FETA	13.50
Turkish feta cheese, cherry tomato, cucumber, pepper, onion, olives, with fennel and apricot flavoured sourdough bread	
GRILLED CHICKEN SALAD	14.50
Char-coal grilled breast of chicken, on bed of green leaves, tomato, cucumber with vinaigrette dressing	
AVOCADO & HALLOUMI	14.50
Seasonal leaves with grilled Halloumi cheese, aubergine, courgette, beetroot cherry tomato & fresh avocado, Modena balsamic glaze, basil sauce	

10% Discretionary service charge will be added