

Cold Meze

Esme Salad 9

Spicy and singy refreshing salad, made with tomatoes, red pepper flajkes, onions and olive oil dressing.

Ispanak Tarator 8

Tender leaves of fresh spinach mixed with yoghurt, tahini and garlic.

Biber Kozleme 8

Chargrilled peppers topped with feta cheese, olive oil and a hint of garlic.

Cacik 8

Minted Turkish yoghurt dip with cucumber and garlic.

Hummus 8

A classic Middle Eastern dish of chickpeas, tahini, garlic, olive oil and lemon juice.

Patlican Tarator 8

Smoked aubergine purée with yoghurt, garlic and olive oil.

Tahini Sauce 8

Sesame oil with garlic and lemon sauce.

Sak Suka 8

Vegetarian appetiser with aubergines, seasoned vegetables with tomato sauce.

Yalanci Dolma 8

Homemade stuffed vine leaves.

Olives 6

Hot Meze

Izgara Kofte 9

BBQ chargrilled meatballs, served with a rich tomato pepper and garlic sauce.

Tavuk Kanadi 9

Spicy chicken wings grilled on charcoal.

Sucuk 8

Spicry Turkish sausage grilled on charcoal, served on a bed of lettuce.

Hellim 8

A much loved Cypriot's cheese, lightly grilled and served on a bed of lettuce.

Karides (Mangal'da) 10

Large prawns, chargrilled and brushed with garlic butter.

Imam Bayildi 8

Aubergine, onions, green peppers, tomatoes, chickpeas, mushrooms, parsley and olive oil.

All the above Meze dishes are served with Gluten-Free bread.

Main Courses

Alinazik

Lamb 25 | Chicken 24 | Mixed 25
BBQ chargrilled small pieces of chicken or lamb served on a bed of smoked aubergine and garlic yoghurt. Served with new potatoes.

Patlicanli Kebab

Lamb 22 | Chicken 24 | Mixed 25
BBQ chargrilled pieces of chicken or lamb served on a bed of fried aubergine with our special sauce. Served with new potatoes.

Güveç

Lamb 22 | Chicken 21 | Prawns 23
Pieces of chicken, lamb or king prawns cooked in an earthenware pot with tomatoes, onions, mushrooms, peppers and garlic. Served with new potatoes.

Kremali Tavuk 24

Chicken breast, onions, green peppers, red peppers, spinach, mushrooms, salt, white pepper, black pepper and finished with creamy sauce. Served with new potatoes.

Saksuka (Lamb) 24

Lamb, aubergines, seasoned vegetables and tomato sauce. Served with mashed potatoes.

Saksuka (Chicken) 24

Chicken, aubergines, seasoned vegetables and tomato sauce. Served with mashed potatoes.

Kuzu Incik 25

Lamb shank, slow-cooked with vegetables, chef's special sauce. Served with mashed potatoes.

Charcoal Specials

All Charcoal Specials are served with new potatoes.

Adana 23

A renowned dish from southern Turkey which is made from chopped prime lamb combined with peppers, flat leaf, parsley and flaked chilli.

Kuzu Sis 23

Marinated pieces of tender lamb cooked on a skewer.

Tavuk Sis 23

Marinated pieces of tender chicken breast cooked on a skewer.

Pirzola 26

Lamb chops lightly seasoned.

Acili Tavuk 24

Boneless chicken thighs marinated with chilli and spices.

Izgara Kofte 23

BBQ chargrilled meatballs served with a rich tomato, pepper and garlic sauce (not spicy).

Karisik 28

If you a finding it difficult to choose, why not try this generous mixture of Adana, Kuzu Sis, Tavuk Sis and Lamb chops.

Tavuk Kanadi 23

Spicy chicken wings grilled on charcoal.

Karisik 52

(for 2 people)
Adana, lamb sis, chicken sis, lamb chop, chicken wings and lamb ribs.

Seafood

Seabass (Whole Fish) 25

BBQ chargrilled and served with new potatoes.

Salmon 25

BBQ chargrilled and served with new potatoes.

Karides (King Prawns) 25

Chargrilled and served with garlic butter.

Kremali Salmon 26

Salmon, onion, green peppers, red peppers, spinach, mushrooms, salt, pepper and finished with creamy sauce.

Vegetarian Specials

Saksuka 21

Vegetarian dish with aubergines, seasoned vegetables and tomato sauce.

Sebze Kebabi 21

Mushroom, onions, pepper and aubergine charcoal grilled.

Sebze Guvec 21

Potatoes, tomatoes, okra, aubergine, pepper and herbs cooked in the oven and topped with feta cheese

Hellim Kebabi 22

Helim, mushroom, onions, pepper and aubergine charcoal-grilled

Imam Bayildi 21

Aubergines, onions, green peppers, tomatoes, parsley, chickpeas, mushrooms and olive oil.



Gluten Free Menu