

STARTERS

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BOWL OF MARINATED JUMBO OLIVES & BASKET OF WARM TURKISH BREAD

6.00

<b>Soup Of The Day (Please Ask Your Server)</b>	<b>6.40</b>	<b>Grilled Octopus With Turkish Spicy Sucuk <span>Gf</span></b>	<b>10.90</b>
Served with Turkish warm bread.		With mashed potato, cherry tomatoes.& olive oil garlic lemon sauce.	
<b>King Prawns In Garlic Butter Sauce <span>Gf</span></b>	<b>10.95</b>	<b>Baked Apricot Glazed Goat’s Cheese <span>V</span></b>	<b>7.90</b>
Grilled large Pacific headless king prawns with garlic butter sauce.		With rocket leaves, roasted beetroot, pineapple & pistachio kernels	
<b>Deep-fried Camembert</b>	<b>6.95</b>	<b>Crispy King Prawns</b>	<b>8.90</b>
Panko coated camembert. With rocket leaves & cranberry sauce.		Deep-fried tempura Battered king prawns. Served with tartare sauce.	
<b>Mussels Mariniere <span>Gf</span></b>	<b>7.90</b>	<b>Deep-fried Calamari</b>	<b>6.90</b>
Fresh mussels cooked with shallot, garlic, parsley and white wine.		Panko coated calamari. Served with mixed leaves salad & tartar  sauce.	
<b>Sigara böreği(Feta Cheese Pastry) <span>V</span></b>	<b>7.50</b>	<b>Pistachio Falafel With Tahini Sauce <span>Vg</span> / <span>Gf</span> / <span>CN</span></b>	<b>6.90</b>
Served with mixed baby leave salad, and sweet chili sauce.		Chickpeas, broad beans, pistachio, garlic, coriander, and aromatic spices.	
<b>Pan-fried Halloumi Cheese <span>V</span> / <span>Gf</span></b>	<b>7.50</b>	<b>Crispy Halloumi Fritters With Honey</b>	<b>7.50</b>
Served with wild rocked, cherry  tomatoes & balsamic glaze and olive oil.		Panko coated deep-fried halloumi with rocked leaves and drizzled honey.	
<b>Burrata With Grilled Peach &amp; Prosciutto <span>Gf</span></b>	<b>9.90</b>	<b>Baked Cheesy Garlic Shrimp &amp; Mushroom</b>	<b>7.90</b>
Served with wild rocket, balsamic glaze, extra virgin olive oil & parmesan		With king prawn, garlic, tomato, parsley & topped with melted cheese.	
<b>Avocado Prawn Cocktail <span>Gf</span></b>	<b>7.50</b>	<b>Taramasalata With Prawn <span>Gf</span></b>	<b>6.90</b>
Baby prawns. avocado, mix salad and Marie rose sauce.		Pate of smoked cod roe, extra virgin olive oil & fresh lemon juice.	
<b>Patlican Soslu <span>V</span> / <span>Vg</span> / <span>Gf</span></b>	<b>6.90</b>	<b>Lebanese Style Baba Ganoush <span>V</span> / <span>Gf</span></b>	<b>6.90</b>
Fried cube aubergine, bell peppers, garlic, chili & fresh tomato sauce.		Smoked aubergine, garlic, pine kernels, tahini, lemon juice & olive  oil.	
<b>Traditional Hummus <span>V</span> / <span>Vg</span> /<span>Gf</span></b>	<b>6.90</b>	<b>Cacik (Tzatziki) <span>V</span> / <span>Gf</span></b>	<b>6.50</b>
Pure of Chickpeas, cumin, tahini, garlic, fresh lemon juice & extra virgin olive oil.		Creamy strained yoghurt, cucumber, fresh mint, dill, garlic & olive oil.	
<b>Traditional Greek Salad <span>V</span>/<span>Gf</span></b>	<b>6.90</b>	<b>Smoked Chicken Salad <span>V</span>/<span>CN</span></b>	<b>6.90</b>
Tomato, cucumber, red onion, peppers, fresh herbs, olive oil & lemon.		Smoked chicken, spring onion, cherry tomato, hazelnut & tarragon mayo	

<b><u>HOT MEZZE PLATTER (suitable for 4  people) 21.90</u></b>	<b><u>COLD MEZZE PLATTER (suitable for 4 people) 19.90</u></b>
CRISP KING PRAWNS, PANKO COATED DEEP-FRIED CALAMARI,PAN-FRIED HALLOUMI CHEESE, FALAFEL, SIGARA BOREK, DEEP-FRIED CAMEMBERT.	MEDITERRANEAN HUMMUS, BEETROOT YOGHURT PATE, LEBANESE STYLE BABA GANOUSH, TARAMASALATA, CACIK (TZATZIKI) & PATLICAN SOSLU

**CHILLED LUXURY SEAFOOD PLATTER ON ICE £120**

Our Luxury Seafood Platter Includes A Delicious Range Of  Shellfish And Is Suitable For Four People

**WHOLE LOBSTER, KING PRAWNS, OYSTERS, MUSSELS, CEREVETTES , SMOKED SALMON, LANGOUSTINES, DRESSED CRAB**

Served with green cocktail sauce, guajillo chili mayo, garlic cilantro aioli sauce, fresh lemon, capers berry  and fresh warm bread

**NOTE: This luxury seafood platter we can serve it if pre-ordered at least one day in advance**

<b>Artichoke, Mushroom, Asparagus Mornay</b>	<b>17.90</b>	<b>Linguine With Mixed Seafood</b>	<b>19.90</b>
Steamed in a creamy  white wine sauce with gruyere cheese.		King prawns, squid, monkfish, octopus, mussels & spicy tomato sauce.	
<b>Roasted Vegetables  With Goat’s cheese <span>V</span> / <span>Gf</span></b>	<b>17.90</b>	<b>Salmon &amp; shrimp Tagliatelle <span>CN</span></b>	<b>17.90</b>
Aubergine. Courgette, bell peppers, garlic, herbs & grilled goat’s cheese.		With lemony cream sauce, avocado, cashew nut, garlic, parmesan & basil	
<b>Avocado &amp; Asparagus Spaghetti <span>VG</span> / <span>CN</span></b>	<b>16.90</b>	<b>Spaghetti Alla Bolognese</b>	<b>16.90</b>
Avocado, asparagus, garlic, basil pesto, cashew & extra virgin olive oil.		Traditional slow cooked Italian beef rogue in a fresh tomato sauce.	
<b>Mediterranean Vegetable Tagliatelle <span>V</span> / <span>VG</span></b>	<b>16.90</b>	<b>Spaghetti Alla Carbonara</b>	<b>15.90</b>
Aubergine, courgette, bell peppers, onion, garlic, basil & olive oil.		Crispy pancetta, egg yolk, creamy white wine sauce, & parmesan cheese.	
<b>Creamy Mixed  Mushroom Penne <span>V</span></b>	<b>15.90</b>	<b>Creamy Chicken &amp; Mushroom Spaghetti</b>	<b>15.90</b>
Mixed mushrooms, garlic, creamy white wine sauce & parmesan cheese.		Mixed mushrooms, creamy white wine sauce, parsley & parmesan.	

Gf

CN

V

VG

GLUTEN FREE

CONTAIN NUTS

VEGETARIAN

VEGAN

**FOOD ALLERGY WARNING**  
OUR FOOD MAY CONTAIN PEANUT, DAIRY, EGG OR SHELLFISH PRODUCTS. PLEASE ASK YOUR  SERVER IF YOU HAVE ANY CONCERNS

FISH AND SEAFOOD DISHES

ALL OUR FISH AND SEAFOOD DAILY DELIVERED FRESHLY FROM FISH MONGER

<b>Grilled Sea Bass Fillet &amp; King Prawns</b>	<b>21.90</b>	<b>King Prawns In Garlic Butter Sauce <span>Gf</span></b>	<b>21.90</b>
Served with mashed potato vegetables and lemon butter parsley sauce.		Extra large headless king Prawns. Served with rice & steamed asparagus.	
<b>Sicilian Style Spicy Swordfish <span>GF</span></b>	<b>21.90</b>	<b>Scottish Salmon Fillet Meuniere <span>Gf</span></b>	<b>19.90</b>
White wine, lemon, butter, olives, chili, capers berry & cherry tomatoes.		Served with steamed asparagus and lemon butter parsley sauce.	
<b>Pan-Seared Parma Wrapped Monkfish <span>GF</span></b>	<b>22.90</b>	<b>Grilled Halibut Fillet With Garlic Shrimp <span>Gf</span></b>	<b>22.90</b>
With mashed potato, asparagus & spicy white wine tomato sauce.		Served with creamy mashed potato, steamed asparagus & micro herbs.	
<b>Dover Sole A La Meuniere</b>	<b>35.90</b>	<b>Spicy Mix Seafood Stew <span>Gf</span></b>	<b>20.90</b>
With mashed potato, mix vegetables & lemon butter parsley sauce.		King prawns, octopus, fish fillets, mussels & garlic chili tomato sauce	
<b>Lobster Thermidor</b>	<b>half 23.00  whole 46.00</b>	<b>Lobster In Garlic Butter <span>Gf</span></b>	<b>half 23.00  whole 46.00</b>
Creamy white wine sauce, tarragon, parsley, Dijon mustard & parmesan.		Served with creamy mashed potato & mixed seasonal vegetables.	

SCOTCH BEEF STEAKS AND ENTREES

ALL OUR STEAKS ARE FROM 30 DAYS AGED PRIME SCOTCH BEEF AND SERVED TOPPED WITH FRESH BUTTER SO THEY SIZZLE ALL THE WAY TO YOUR TABLE

<b>Surf &amp; Turf With Creamy Garlic Sauce <span>GF</span></b>	<b>31.90</b>	<b>Kleftiko (Slow Roasted Shank Of Lamb) <span>GF</span></b>	<b>21.90</b>
Fillet steak, jumbo king prawns, asparagus, mashed potato & mushroom		Served with  mash potato, carrot, baby spinach & red wine mint sauce.	
<b>Fillet Mignon  8oz <span>GF</span></b>	<b>27.90</b>	<b>Chicken Cordon Bleu Au Poivre</b>	<b>£17.90</b>
With asparagus, mashed potato, sauté mushroom & roasted tomato.		Chicken breast, prosciutto, brie. with green peppercorn sauce.	
<b>Rib Eye Steak 10oz <span>GF</span></b>	<b>25.90</b>	<b>Duck Breast With Sour Cherry Sauce <span>GF</span></b>	<b>20.90</b>
Served with roasted garlic tomato, sautéed mushroom & steak cut chips.		Served with cheesy creamed mashed potato and steamed asparagus.	
<b>Sirloin Steak  10oz <span>GF</span></b>	<b>23.90</b>	<b>Traditional Turkish Slow Cooked Lamb Stew</b>	<b>19.90</b>
Served with roasted garlic tomato, sautéed mushroom & steak cut chips.		Cooked with potato, peas, carrot in garlic tomato sauce. Served with rice	

<b>PEPPERCORN  3.70   MUSTARD CREAM  3.50   DIANE  £3.70   CREAMY BLUE CHEESE SAUCE  3.90   BAERNAISE SAUCE  3.90</b>
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FROM THE GRILL

ALL KEBABS ARE SERVED WITH BASMATI RICE, MIXED SALAD

<b>Fillet Of Lamb Shish <span>GF</span></b>	<b>23.90</b>	<b>Mix Kebab For One</b>	<b>23.90</b>
Marinated fillet of lamb grilled to delight on skewer.		Chicken shish, lamb shish, melted cheesed chicken kofte & lamb chop.	
<b>Mix Shish (Lamb &amp; Chicken ) <span>GF</span></b>	<b>20.90</b>	<b>Chicken Shish <span>GF</span></b>	<b>17.90</b>
Half portion lamb shish, half portion chicken shish kebabs.		Chicken breast marinated with blend of herbs and Turkish spices.	
<b>Lamb Chop <span>GF</span></b>	<b>24.90</b>	<b>Spicy Chicken Wings</b>	<b>16.90</b>
Tender rack of lamb chops seasoned and grilled as you like.		Marinated  spicy chicken wings cooked on the grill.	
<b>Lamb Ribs <span>Gf</span></b>	<b>19.90</b>	<b>Lamb Kofte Alinazik</b>	<b>20.90</b>
Marinated spare lamb ribs on skewer & cooked on the grill.		Lamb kofte served on a bed of smoked aubergine  garlic yoghurt pate.	
<b>Halloumi Cheesed Chicken Kofte <span>CN</span></b>	<b>18.90</b>	<b>Chicken Kofte Alinazik</b>	<b>20.90</b>
Minced chicken, halloumi, tarragon, parsley, garlic & bell peppers		Cheesed chicken kofte served with aubergine garlic yoghurt pate.	
<b>Mix Koftes</b>	<b>18.90</b>	<b>Spicy Adana Kebab</b>	<b>18.90</b>
Skewered half portion Adana kebab, half portion cheesed chicken kofte.		Skewered minced lamb seasoned with pepper, thyme & chili.	

<b><u>MEAT PLATTER TO SHARE FOR 2/3 PEOPLE £55.90</u></b>	<b><u>MEAT PLATTER TO SHARE FOR 3/4 PEOPLE £87.90</u></b>
LAMB SHISH, CHICKEN SHISH, SPICY ADANA, MELTED CHEESED CHICKEN KOFTE. LAMB CHOPS, CHICKEN WINGS & LAMB RIBS	LAMB SHISH, CHICKEN SHISH, SPICY ADANA, MELTED CHEESED CHICKEN KOFTE. LAMB CHOPS, CHICKEN WINGS & LAMB RIBS

<b>  SAUTED SPINACH WITH WALNUT  3.90   SAUTEED FINE BEANS WITH ALMOND  4.90   SAUTE POTATOS...4.90   FRENCH FRIES...3.70  </b>
<b>  MIX VEGETABLES  4.00   PAN-FRIED GARLIC MUSHROOMS  3.90   SPICY TRIPLE COOKED CHIPS  4.90  </b>