

COLD MEZES

Mixed Olives [v] Marinated green and black olives with herbs and olive oil	5
Hummus [v][s] Blended chickpeas with tahini, lemon juice and garlic	7.5
Tzatziki [v][d] Creamy yogurt with cucumber, fresh mint, dill, olive oil and garlic	7.5
Shakshuka [v] Fried aubergines with green and red peppers, fresh tomato and chef's sauce	8.5
Babaganoush [v] Smoked aubergine puree with tahini, olive oil and creamy yoghurt	7.9
Kisir [v][s] Fine bulgur with green and red peppers, spring onion, parsley, pomegranate molasses, fresh mint, olive oil and tomato paste	7.5
Ezme Salad [v] Finely chopped tomatoes, onions, peppers and herbs in olive oil	7.9
Stuffed Vine Leaves [v] Vine leaves filled with herbed rice and spices	7.9
Avocado & Prawn Cocktail [f] Baby prawns served on a bed of shredded lettuce and avocado topped with Marie Rose sauce	10

MIXED COLD MEZE FOR TWO Chef's selection of cold starters for sharing
19.5

VEGETARIAN & VEGAN

Vegetarian Moussaka [v][d] Layers of aubergine, courgettes, and potatoes with béchamel sauce and cheese	17.95
Falafel [v] Deep-fried balls of chickpeas and broad beans with herbs, served with hummus	16.95
Zucchini Fritters [v][d] Fried zucchini patties mixed with yoghurt, herbs and cheese	18.95
Vegetable Kebab [v][s] Grilled mix of seasonal vegetables served with rice or bulgur	22.95
Vegetarian Meatballs [v] Pan fried veggie patties made with lentils and vegetables	18.95
Stuffed Aubergine [v] Baked aubergine stuffed with onion, garlic and tomatoes in olive oil	18.95

BURGERS
All served with fries.

Wagyu Burger (10oz) Homemade wagyu beef burger, melted cheese, topped with tomato, pickle, lettuce, caramelized onions and finished with burger sauce	19.95
Peri Peri Chicken Burger Grilled chicken breast marinated with our signature Peri Peri flavours, in a burger bun with lettuce, tomato and house sauce	16.95
Halloumi & Falafel Burger [v][d] Grilled halloumi slices and falafel patty with lettuce and tomato in a burger bun	15.95

SIDES

Rice (Pilav) [v]	4	Yoghurt [v][d]	4.5
Couscous (Wheat Rice) [v]	4	Sautéed Potato [v]	5.5
Chips [v]	4.5	Mash Potato [v][d]	5

HOT MEZES

Grilled Halloumi [v][d] Chargrilled Cypriot cheese slices	8.5
Spicy Sausage Turkish garlic beef sausage grilled	8.5
Sigara Borek [v][d][s] Crispy filo pastry filled with feta and parsley. Served with sweet chilli sauce	8.5
Halloumi Fries [v][d] Deep fried panko coated halloumi slices. Served with sweet chilli sauce	8.95
Calamari [f] Lightly fried squid rings served with tartar sauce	9.5
Mussels [f][s] Creamy garlic sauce	9.5
King Prawns (Spicy or Garlic) [f][d] Sautéed prawns with double cream, garlic, white wine and chefs special sauce	10.5
Falafel [v][s] Deep-fried chickpea and broad bean balls	8
Zucchini Fritters [v][d] Fried courgette patties with herbs and cheese	8.95
Stuffed Aubergine [v] Baked aubergine stuffed with onions and tomatoes	8.9
Chicken Liver (Spicy) Pan-fried chicken liver with spices	8.5
Creamy Garlic Mushrooms [v][d] Pan-fried mushrooms in double cream, onion, red and green peppers, white wine and topped with mozzarella cheese	8.5
Hummus Kavurma Pan-seared lamb served over hummus	9.5
Pan-Fried Octopus [f] Marinated octopus, served with spring onion and cherry tomatoes	11.95

MIXED HOT MEZE FOR TWO Chef's selection of cold starters for sharing
24.9

SALADS

Caesar Salad Crisp romaine lettuce, croutons, parmesan and Caesar dressing. Add grilled chicken for extra flavour	15.95
Greek Salad [v][d] Tomatoes, cucumbers, red onions, olives and feta cheese with olive oil dressing	12.95
Halloumi & Avocado Salad [v][d] Mixed greens topped with grilled halloumi, avocado, cherry tomatoes and cucumber	12.95
Smoked Salmon & Avocado Salad Seasonal salad topped with smoked salmon, avocado, herbs and lemon dressing	18.95

PASTAS

Creamy Chicken Tagliatelle [d] Chicken, mushroom and spinach tagliatelle in a creamy white wine sauce	16.95
Penne Arrabbiata Penne pasta in spicy tomato and garlic sauce	15.95
Spaghetti Bolognese Classic minced beef and tomato bolognese sauce served over spaghetti	16.95

GRILLS
All served with rice and salad.

Lamb Shish Tender cubes of marinated lamb, grilled over open charcoal flames. A timeless classic for meat lovers	24.5
Chicken Shish Succulent chunks of chicken breast marinated in olive oil, garlic and spices, char-grilled to perfection	22.5
Mixed Shish A perfect duo of lamb and chicken shish, offering the best of both worlds, grilled over charcoal	24.5
Lamb Chops Juicy, marinated lamb chops grilled over hot coals, delivering deep, smoky flavour	27.5
Lamb Ribs Marinated lamb ribs, slow-grilled until tender and crispy at the edges. Full of rich, melt-in-your-mouth flavour	25.9
Adana A spicy Turkish minced lamb skewered and char-grilled. From the city of Adana	21.5
Izgara Köfte Grilled Turkish lamb meatballs, seasoned with herbs and spices. Juicy inside, lightly crisped outside	19.9
Chicken Wings Marinated chicken wings grilled over charcoal. Juicy, smoky, and perfect for sharing	19.5
Lamb Beyti Minced lamb seasoned with garlic and parsley, grilled and wrapped in lavash bread	22.5
Chicken Beyti Minced chicken breast seasoned with herbs, grilled and wrapped in lavash bread	21.5
Lamb Doner Layers of tender lamb slowly cooked on a vertical spit	22.9
Chicken Doner Layers of chicken fillets slowly cooked on a vertical spit	20.9
Mixed Doner A combination of lamb and chicken doner, offering juicy and savoury balance	24
Mixed Kebab Adana kebab, lamb shish and chicken shish	29.95
Sumac Platter for 2 Lamb shish, chicken shish, adana kofte, lamb chops, lamb ribs, chicken wings, chicken beyti and mix doner	65
Sumac Platter for 4 Lamb shish, chicken shish, adana kofte, lamb chops, lamb ribs, chicken wings, chicken beyti and mix doner	120

Sarma Beyti (Lamb / Chicken) Char-grilled minced lamb or chicken rolled in lavash bread with herbs, finished with tomato sauce and melted butter and creamy yoghurt	23.5
Iskender (Lamb Doner / Chicken Doner / Adana) Served over crispy pita bread, covered in warm tomato sauce and melted butter, served with a side of yoghurt	24.5

STEAKS
Served with asparagus, Portobello mushroom, cherry tomatoes, thick cut chips and peppercorn sauce

Sirloin Steak (12oz) 28 Days aged sirloin of beef	29
Ribeye Steak (12oz) 28 Day aged rib-eye of beef	31

[vg] Vegan, [v] Vegetarian, [f] Fish, [s] Contains Sesame, [e] Contains Egg, [n] Contains Nuts, [d] Contains Dairy, [g] Contains Gluten

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 can not 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. A discretionary service charge will be added to your bill a total of 10%.

CHEF'S SPECIALS

Lamb Casserole Cubes of tender lamb, onions, green peppers, tomatoes and chef's special sauce. Served with rice	19.9
Chicken Casserole Cubes of chicken, onion, green peppers, garlic and chef's special sauce. Served with rice	18.9
Islim Slices of aubergine wrapped around pulled lamb and chef's special sauce served on mashed potato	19.95
Kleftiko [d] Slow braised lamb shank served with mixed vegetables, buttery creamy potatoes and house gravy	21.95
Chicken A La Creme [d] Strips of chicken fillets pan cooked in rich creamy sauce with peppers and mushrooms. Served with rice	19.95
Izmir Kofte Cylinder shaped meat balls slowly cooked in oven with onions, carrots, potatoes, peppers and peas in a rich tomato sauce. Served with rice	20.95
Meat Mussaka [d] Layers of potatoes, aubergines and courgettes with minced meat in the centre, topped with bechamel sauce and cheddar cheese. Served with salad	19.95

FISH DISHES

Sea Bass Fillet [f] Pan-fried boneless sea bass fillet served with chips	22.5
Salmon [f] Grilled salmon fillet served with salads and buttery mashed potato	25.5
Grilled Octopus [f] Marinated octopus cooked with olive oil, oregano, garlic and soya sauce. Served with sautéed vegetables, mash potato and a side of garlic lemon butter cream sauce	24.95
Shell-On Tiger Prawns [f] Pacific jumbo prawns with maiden salt, olive oil, lemon then grilled over smoky charcoal. Served with chips	25.95
Seafood Casserole [f][d] Chunks of monk fish, salmon, prawns, mussels, Madeira wine and mixed vegetables in a rich tomato sauce	25.5
Calamari [f][d][s] Deep-fried battered squid rings served with tartar sauce and chips	19.5

WRAPS
All served with salad and garlic or chilli sauce.

Lamb Doner Wrap [s] Sliced lamb doner wrapped in lavash with optional salad and sauces	16.95
Chicken Doner Wrap [s] Chicken doner in lavash bread with optional salad and sauce	15.95
Mixed Doner Wrap [s] A mix of chicken and lamb doner slices in warm lavash	17.95
Lamb Shish Wrap [s] Skewered lamb cubes served in lavash with fresh garnish	18.95
Chicken Shish Wrap [s] Juicy chunks of grilled chicken breast in lavash bread	17.95
Adana Köfte Wrap [s] Spiced minced lamb skewer wrapped in lavash with herbs	16.95