

TURKUAZ

Cold Meze

MIXED OLIVES (VE) Marinated in olive oil, lemon, mixed peppers and brine	6.9
CACIK (V) Cucumber, garlic, mint and dill with yoghurt	6.9
HUMUS (VE) Crushed chickpeas, tahini, lemon juice and garlic	6.9
TABULE (VE) Cracked wheat mixed with finely chopped parsley, spring onion, dill, celery, mixed peppers and tomato	6.9
YAPRAK SARMA (V) Stuffed vine leaves served with yoghurt	6.9
BABA GANOUSH (V) Smoked aubergine purée mixed with yoghurt, tahini and garlic	7.9
PRAWN AVOCADO COCKTAIL Cooked prawns, lettuce and avocado with prawn cocktail sauce	8.9

COLD MEZE PLATTER

Humus, Cacik, Tabule, Baba Ganoush, Mixed Olives and Yaprak Sarma
18.9

HOT MEZE PLATTER

Feta Triangles, Halloumi, Calamari, Sucuk and Falafel
19.9

VEGETARIAN HOT MEZE PLATTER

Feta Triangles, Halloumi, Courgette Cake, Falafel and Yaprak Sarma
18.9

Hot Meze

HALLOUMI (V) Grilled halloumi cheese	7.9
FETA TRIANGLES (V) Filo pastry filled with feta cheese and spinach	7.9
COURGETTE CAKE (V) Grated courgette fritters prepared with spring onion, dill, carrot, egg, flour and feta cheese	7.9
FALAFEL (VE) Deep fried patties made from chickpea, onion, coriander and spices served with humus	7.9
IMAM BAYILDI (VE) Aubergine stuffed with onion, garlic, tomato and mixed peppers	7.9
SUCUK Grilled Turkish spicy beef sausage slices	7.9
CALAMARI Fried battered squid served with tartar sauce	8.9
MUSSELS Garlic butter mussels cooked with shallots and parsley	8.9
GARLIC TIGER PRAWNS Sautéed tiger prawns with cherry tomato, spring onion and garlic butter	10.9
Crispy Prawns Panko prawns deep fried served with sweet chili sauce	10.9
SCALLOPS Buttery crunch of a pan seared scallops	10.9

Steak & Burger

SIRLOIN STEAK (8 OZ) Prime tender and juicy Scottish beef sirloin steak served with asparagus, mushroom and fries	26.9
RIBEYE STEAK (8 OZ) Prime tender and juicy Scottish beef ribeye steak served with asparagus, mushroom and fries	28.9
Add Steak Sauce	
Garlic Butter	1.5
Peppercorn Sauce	2.5
Mushroom Sauce	2.5
CHICKEN FILLET BURGER Chicken breast, lettuce, tomato, gherkin and red onion served with fries	14.9
BEEF BURGER Beef patty, lettuce, tomato, gherkin, red onion and tomato relish sauce served with fries	15.9
Add Cheese	50p

On the Grill

All dishes served with rice and salad

CHICKEN KOFTE Minced chicken meat balls mixed with pepper, onion, garlic, parsley and traditional spices	16.9
CHICKEN WINGS Marinated chicken wings	16.9
CHICKEN SHISH Marinated cubes of chicken	17.9
LAMB KOFTE Minced lamb meat balls mixed with onion, garlic, parsley and traditional spices	17.9
LAMB SHISH Marinated cubes of lamb	20.9
LAMB RIBS Seasoned tender lamb ribs	21.9
LAMB CHOPS Seasoned tender lamb chops	22.9
MIXED GRILL A mixed selection of chicken cubes, lamb ribs and lamb kofte	23.9
CHEF'S SPECIAL Serves two Chicken Shish, Lamb Kofte, Chicken Kofte, Lamb Ribs and Chicken Wings	59.9

Specials

VEGGIE MOUSSAKA (V) Layers of aubergine, courgette, potato, onion, pea, carrot and mixed peppers; topped with creamy cheese sauce served with tomato sauce and rice	16.9
IMAM BAYILDI (V) Aubergine stuffed with onion, garlic, tomato and mixed peppers served with rice	16.9
LAMB SAUTÉ Sautéed diced lamb with onion, garlic, tomato, mushroom and mixed peppers served with rice	17.9
MEAT MOUSSAKA Minced lamb layered on aubergine, courgette, potato, onion and mixed peppers; topped with creamy cheese sauce served with tomato sauce and rice	17.9
CHICKEN BEYTI Minced chicken mixed with pepper, onion, garlic, parsley and traditional spices; wrapped in flat bread, buttered tomato sauce served with rice and yoghurt	18.9
ALI NAZIK Minced lamb mixed with onion, garlic, parsley and traditional spices over smoked aubergine purée mixed with yoghurt, tahini, garlic and melted butter	18.9
LAMB BEYTI Minced lamb mixed with onion, garlic, parsley and traditional spices; wrapped in flat bread, buttered tomato sauce served with rice and yoghurt	19.9
KLEFTIKO Slowly roasted lamb shank cooked with vegetables and served with rice	20.9

Fish

GRILLED SALMON Served with sautéed vegetables	17.9
MUSSELS Garlic butter mussels cooked with shallots and parsley served with fries	17.9
GRILLED FILLET SEA BASS Served with sautéed vegetables	18.9
GARLIC TIGER PRAWNS Served with sautéed vegetables	20.9

Salad

HALLOUMI SALAD (V) Grilled halloumi, avocado, mixed salad with salad dressing	13.9
CHICKEN SALAD Grilled chicken, avocado, mixed salad with salad dressing	13.9
PRAWN SALAD Cooked prawns, avocado, mixed salad with salad dressing	14.9

Sides

SKIN ON FRIES (VE)	4.9
SWEET POTATO FRIES (VE)	5.9
GRILLED ONIONS (VE)	4.9
RICE (V)	4.9
SAUTÉED VEGETABLES (VE)	6.9
GREEK SALAD (V)	7.9

VEGETARIAN (V) VEGAN (VE) An optional gratuity of 10% will be added to your bill.

We handle numerous allergens in our kitchens and due to the potential for cross contact, we cannot guarantee that our food is free from any allergens including tree nuts. We do not declare every ingredient used within a dish on this menu, and recipes may be subject to change. If you have an allergy, please let us know before ordering.

White Wine

	175ml	250ml	Bottle
RESERVE CHARDONNAY, TOOMA RIVER Australia, 13%	6.5	7.5	22
CANKAYA, KAVAKLIDERE Türkiye, 13.5%	7	8.5	25
PINOT GRIGIO DELLE VENEZIE ARCO DEI GIOVI, SARTORI Italy, 12%	7.5	9	26
ESTATE SAUVIGNON BLANC, DE MARTINO Chile, 13%	8	10.5	30
GAVI DI GAVI, LA MINAIA, NICOLA BERGAGLIO Italy, 13%			37
CHABLIS, DOMAINE DE VAUROUX France, 12.5%			50

Red Wine

LA CADENCE ROUGE CARIGNAN, VIN DE FRANCE France, 12.5%	6.5	7.5	22
YAKUT, KAVAKLIDERE Türkiye, 13.5%	7	8.5	25
LONGUE ROCHE MERLOT, IGP PAYS D'OC France, 13.5%	7.5	9	26
PRIMITIVO SALENTO, BOHEME Italy, 13%	8.5	10	29
CUMA ORGANIC WINEMAKERS MALBEC, EL ESTECO Argentina, 13.5%	9.5	11	32
RIOJA RESERVA THE JOURNEY COLLECTION, RAMÓN BILBAO Spain, 14%			46
MARGAUX, CHÂTEAU DESMIRAIL France, 13.5%			76

Rosé Wine

EMBRUJO ORGANIC ROSADO GARNACHA, BODEGAS VERUM Spain, 12.5%	6.5	8	23
PINOT GRIGIO ROSÉ, VIA NOVA Italy, 12%	7.5	9	27
LOVE BY LÉOUBE ORGANIC, DOMAINE DE LÉOUBE France, 13%			42

Sparkling Wine & Champagne

PROSECCO, STELLE D'ITALIA Italy, 11%	7.5		29
MOËT & CHANDON BRUT IMPÉRIAL France, 12%			110
BOLLINGER ROSÉ BRUT France, 12%			150

Beer & Cider

MAHOU LARGER	Half Pint 3.5	Pint 6
CAMDEN PALE ALE	Half Pint 3.5	Pint 6
BECK'S BLUE		4.5
PERONI		5
EFES DRAFT BOTTLE 50cl		7
BULMERS		6

Mocktail

TURKISH LEMONADE Mint, lime, lemonade, lime cordial, grenadine	6
TROPICAL TICKLER Passion fruit juice, pineapple juice, mango juice, apple juice, grenadine	6
VIRGIN PIÑA COLADA Pineapple juice, cream of coconut	6
VIRGIN MOJITO Mint, lime, brown sugar, soda water, lime juice	6

Cocktail

BELLINI Peach purée, prosecco	8
MIMOSA Orange juice, prosecco	8
KIR ROYALE Crème de Cassis, prosecco	8
APEROL SPRITZ Aperol, soda water, prosecco	9.5
COSMOPOLITAN Vodka, triple sec, cranberry juice, lime juice	10.5
OLD FASHIONED Bourbon whiskey, Angostura bitters, brown sugar	10.5
MARGARITA Tequila, triple sec, lime juice	10.5
MOJITO Rum, mint, lime, brown sugar, soda water, lime juice	10.5
DAIQUIRI (STRAWBERRY/PASSION FRUIT) Rum, lime juice, strawberry purée or passion fruit purée	10.5
CAIPIRINHA Cachaca, lime, brown sugar, soda water	10.5
PIÑA COLADA Coconut flavoured rum, cream of coconut, pineapple juice	11.5
ESPRESSO MARTINI Vodka, coffee liqueur, espresso	11.5
PORN STAR MARTINI Vanilla vodka, passion fruit liqueur, pineapple juice, passion fruit purée, prosecco shot	12.5
LONG ISLAND ICED TEA Vodka, gin, tequila, rum, triple sec, coke, lime juice	12.5

Spirit

All spirits are served in 25ml and also available in 50ml

Gin

GORDON'S	6
BOMBAY SAPPHIRE	7
PINK GIN	7
HENDRICK'S	8

Vodka

SMIRNOFF	5
ABSOLUT	6
GREY GOOSE	7

Whisky

JAMESON	5
JACK DANIEL'S	6
JOHNNIE WALKER BLACK LABEL	8
GLENFIDDICH	9

Rum

BACARDI	5
CAPTAIN MORGAN	6
CAPTAIN MORGAN SPICED GOLD	7

Cognac

MARTELL VS	7
COURVOISIER VS	8
RÉMY MARTIN VSOP	9

Liquor

TIA MARIA	6
BAILEYS	6
DISARONNO	7

Raki

	50ml	35cl	70cl
YENI RAKI	8	40	70
TEKIRDAG GOLD	9	50	80

Shot

SAMBUCA	6
TEQUILA	6
JÄGERMEISTER	7

Soft Drink

STILL WATER	3.5	5
SPARKLING WATER	3.5	5
SODA WATER/TONIC WATER/LIGHT TONIC WATER	3.5	
COKE/DIET COKE/COKE ZERO/FANTA/SPRITE		4
JUICE Orange/Apple/Pineapple/Cranberry/Passion Fruit/Mango/ Turnip		4
AYRAN		4
SAN PELLEGRINO Orange/Lemon		4