

Meze Platters

COLD - Humus, cacik, taramasalata, kizartma, marinated mixed olives and pide bread 14

HOT - Borek, grilled hellim, sujuk, kalamar, chicken, lamb kofte, feta salad and pide bread 20

Meze & Starters

Cacik V

Natural yoghurt, cucumber, mint

Humus VG

Chickpeas, tahin, garlic, lemon

Lemon & Coriander Humus VG

Chickpeas, tahin, lemon, coriander

Kizartma VG

Tian of aubergines, potatoes, peppers, tomatoes

Ezme salata VG

Finely chopped spicy mediterranean salad, pomegranate dressing

Borek V

Fried feta and oregano filo rolls, sweet chilli tomato jam

Hellim V

Grilled Cypriot cheese, watermelon, minted olive oil

Sujuk

Grilled spicy Turkish sausage

Ciger

Fried lambs liver, onion, lemon

Vegan Kavurma

Humus topped with Mediterranean vegetables and chickpeas

Chicken Kavurma

Lemon and coriander humus topped with spiced chicken and micro herbs

Lamb Kofte Balls

Lightly spiced lamb meatballs with a smoked paprika and tomato salsa



THE
FAT TURK

LUNCH MENU

2 Course
20

3 Course
25

Mains

Chicken Durum

Grilled chicken in a tortilla wrap with tahin humus, green leaves and oregano fries

Kofte Durum

Spiced lamb kofte in a tortilla wrap with minted mayonnaise, green leaf salad and oregano fries

Hellim Durum

Cypriot hellim cheese in a tortilla wrap with minted oil, green leaf salad and oregano fries V

Veggie Durum VG

Grilled vegetables in a tortilla wrap with herbs, green leaf salad and oregano fries

Fat Turk burger

Minced lamb burger, Turkish kasar cheese, salad, and skinny oregano fries

Chickpea pot VG

Spiced chickpea and vegetable casserole

The word şiş (shish) is Turkish for skewer and all the below are cooked on şiş then charcoal grilled on our traditional open Mangal grill and are served with bulgur wheat rice and a Mediterranean salad for the table to share

Chicken şiş

Sweet pepper and garlic marinated chicken breast şiş

Adana Kofte şiş

Spiced & minced leg of lamb şiş

Sea Bream

Grilled fillet of black bream with a tomato, onion and olive oil dressing

Hellim şiş

Grilled Cypriot hellim cheese şiş with mixed leaves, pomegranate molasses and minted olive oil

Desserts

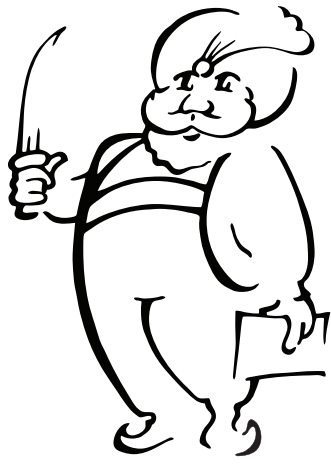
Baklava

Traditional Turkish pistachio Baklava

Brownie

Warm chocolate Brownie with vanilla icream and chocolate sauce

Ice cream & Sorbets 3 scoops of any of the following, vanilla, chocolate, pistachio, lemon or passionfruit/mango



LUNCH MENU