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

Vegan Kavurma

Humus topped with Mediterranean vegetables and chickpeas

Chicken Kavurma

Lemon and coriander humus topped with spiced chicken and micro herbs

Borek V

Fried feta and oregano filo rolls, sweet chilli tomato jam

Hellim V

Grilled Cypriot cheese, watermelon, rocket

Suiuk

Grilled spicy Turkish sausage

Ciger

Fried lambs liver, onion, lemon

Lamb Kofte Balls

Lamb meatballs, tomato sauce and parmesan

Kalamar

Fried squid rings prepared to Mr Erceri's family recipe with tartare





Festive Lunch Menu

2 Course £20 3 Course £25

Mains

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 pilaf rice and a mixed salad for the table to share

Chicken şiş

Sweet pepper and garlic marinated chicken breast şiş

Sea Bream

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

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 tortillla wrap with minted oil, green leaf salad and oregano fries V

Adana Kofte șiș

Lightly spiced & minced leg of lamb şiş

Fat Turk burger

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

Chickpea Casserole VG

Spiced chickpea and Mediterranean vegetables

Desserts

Baklava

Traditional Turkish pistachio Baklava

Brownie

Warm chocolate Brownie with vanilla icream and chocolate sauce

Ice cream & Sorbets

2 scoops of any of the following, vanilla, chocolate, caramel, lemon or passionfruit/mango