

Starters

All starters are served with homemade bread

Soup

MERCİMEK ÇORBASI (v) 5.75
Red lentil soup

Cold Meze

HUMUS (v) 5.95
Pureed chickpeas with tahini, garlic and lemon

CACIK (v) 6.25
Yogurt with cucumber, dry mint, sumac & garlic

MAYDANOZ SALATASI (v) 5.95
Chopped parsley salad of tomatoes, onions, cracked wheat, olive oil and lemon juice

BABA GANOUSH (v) 6.35
Grilled aubergine puree with tahini, olive oil, yogurt and garlic

KISIR (v)(n) 6.35
Bulgur wheat mixed with crushed walnuts and hazelnuts, spring onions and tomato sauce

DOLMA (v) 6.35
Homemade stuffed vine leaves with rice, sultanas and fresh herbs

ZEYTİNYAĞLI PATLICAN (v) 6.25
Aubergine cooked in olive oil with chickpeas, tomatoes, garlic and pepper

ENGİNAR (v) 6.35
Artichoke hearts cooked in olive oil with carrots, potatoes, tomatoes and garlic

Hot Meze

BÖREK (v) 6.75
Filo pastry filled with feta cheese and spinach

FALAFEL (v) 6.25
Ground chickpeas and broad beans tossed in spices, deep fried and served with tahini sauce and salad

SUCUK IZGARA 6.95
Grilled garlic sausages, served with salad

HELLİM (v) 6.75
Grilled Cypriot cheese, served with salad

KALAMAR 6.75
Fried squid with sweet & sour rose sauce

KARİDES TAVA 6.25
Deep fried Prawns served with garlic sauce

GÜMÜŞ TAVA 6.15
Deep fried whitebait served with fry sauce

DOMATES SOSLU KÖFTE 6.95
Lamb meatballs cooked with green peppers and fresh tomatoes

SARMISAKLI KARİDES 7.25
King prawns cooked with peppers, double cream and garlic

Main Courses

Meat Dishes

TAVUK ŞİŞ 14.15
Skewer of marinated chicken cubes, served with bulgur wheat and salad

TAVUK KÖFTE 12.95
Grilled minced chicken patties served with bulgur wheat and salad

KUZU KÖFTE 13.95
Grilled minced lamb patties, served with bulgur wheat and salad

KUZU ŞİŞ 15.75
Skewers of marinated lamb cubes, served with bulgur wheat and salad

TAVUK KÜLBASTI 14.95
Grilled marinated chicken fillet served with bulgur wheat and salad

KEKİKLİ KÜLBASTI 16.25
Grilled lamb fillet sprinkled with oregano and served with pureed potatoes

KARIŞIK IZGARA 16.95
Mixed grill of chicken köfte, lamb köfte, chicken fillet and lamb fillet served with bulgur wheat and salad

MUSAKKA 15.95
Layers of minced lamb, aubergines, potatoes and peppers topped with béchamel sauce

Vegetarian Dishes

VEGETARIAN MUSAKKA (v) 12.95
Layers of aubergines, potatoes, carrots, onions, fresh tomatoes, topped with béchamel sauce

KARIŞIK SEBZE SOTESİ (v) 11.95
Mixed vegetable sauté of aubergines, courgettes, mushrooms, tomatoes, onions, celery and garlic

PATATESLİ PATLICAN (v) 11.95
Aubergines cooked with potatoes, fresh peppers in fresh tomato sauce and garlic served with yoghurt

HELLİMLİ İSPANAK (v) 12.45
Spinach sautéed with chickpeas and hellim cheese

Salads

ZEYTİNLİ SALATA (v) (n) 4.95
Lettuce tossed with green olives, goat's cheese and roasted almonds dressed with pomegranate sauce

PEYNİRLİ SALATA (v) 5.45
Mixed salad topped with feta cheese

AVAKADOLU İSPANAK SALATASI (v) 6.25
Fresh spinach leaves mixed with avocado, melon and sun-dried tomatoes in balsamic and olive oil dressing

Fish & Seafood Dishes

İSPANAKLI LEVREK 16.95
Grilled sea bass fillet served with sautéed spinach, tomatoes and baby potatoes

SEBZELİ SOMON IZGARA 16.45
Grilled salmon steak served with mixed vegetables

KALAMAR TAVA 13.95
Deep fried squid with mixed salad, tartar sauce and sweet & sour rose sauce

KARİDES GÜVEÇ 14.95
Prawn casserole, mushrooms, peppers, tomatoes, double cream and garlic

PORTAKALLI SOMON 16.95
Pan fried salmon, cooked with potatoes, carrots and spinach with fresh orange

Pasta Dishes

MANTARLI DOMATES SOSLU (v) 9.95
Pasta tossed with mushrooms, green peppers and fresh tomatoes

TAVUKLU 12.95
Pasta with chicken, fresh tomatoes and spring onions

SOMONLU 12.95
Pasta mixed with salmon, fresh tomatoes and spring onions

KARIŞIK DENİZ ÜRÜNLERİ 13.95
Seafood pasta with prawns, squid and salmon in a creamy sauce

Sides

SADE PİLAV (v) 2.95
Basmati rice

MANTARLI PİLAV (v) 3.15
Mushroom sautéed with rice

NOHUTLU BULGUR PİLAVI (v) 2.95
Bulgur wheat with chickpeas and fresh tomatoes

MANTARLI İSPANAK (v) 4.75
Mushrooms sautéed, with spinach, onions and pepper

BROKOLLİ HAVUÇ (v) 4.75
Broccoli, carrots and onions stir-fried in soy sauce

YOGURT (v) 3.15
Turkish yoghurt

FRENCH FRIES (v) 3.15

Set Menus

VEGAN MEZE MENU

13.95 pp

HUMUS (v)

ZEYTİNYAĞLI PATLICAN (v)

MAYDANOZ SALATASI (v)

ENGİNAR (v)

KISIR (v)(n)

FALAFEL (v)

DOLMA (v)

VEGAN BREAD (v)

Includes all of the meze above

EV MEZE MENU

14.95 pp

(Minimum of two people)

HUMUS (v)

ZEYTİNYAĞLI PATLICAN (v)

MAYDANOZ SALATASI (v)

CACIK (v)

KISIR (v)(n)

FALAFEL (v)

BOREK (v)

DOLMA (v)

HELLİM (v)

The above hot and cold mezés are served with homemade bread

DENİZ MEZE MENU

15.95 pp

(Minimum of two people)

HUMUS (v)

ZEYTİNYAĞLI PATLICAN (v)

MAYDANOZ SALATASI (v)

CACIK (v)

KISIR (v)(n)

BÖREK (v)

FALAFEL (v)

HELLİM (v)

KALAMAR

KARİDES

The above hot and cold mezés are served with homemade bread

SAHAN MENU

14.95 pp

• Choice of a Starter •

RED LENTIL SOUP (v)

HUMUS (v)

CACIK (v)

KALAMAR

PEYNİRLİ SALATA (v)

• Choice of a Main Course •

TAVUK KÖFTE

KUZU KÖFTE

KALAMAR TAVA

İSPANAKLI PATATES (v)

Menu served with homemade bread



We would like to welcome you to EV
Ev means "home" in Anatolia and it has an extra special meaning for those of us who live there. A place with warm, welcoming ambiance where families and friends come together to enjoy the atmosphere, food and drink.
Our aim is to bring that spirit here too.

Onder Sahan



(v) Suitable for Vegetarians (n) Contains Nuts

All our food is prepared in a kitchen where nuts, gluten and other allergens may be present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergy information is available on request.

A discretionary service charge of 12,5% will be added to your bill. VAT included

Drink List

White Wine

175 ml Glass Bottle

- 'TAS' House White** 5.25 19.45
Anatolia, Turkey
Dry, lively with fresh fruit aromas
- Sauvignon Blanc, Cape Heights** 5.75 22.95
Western Cape, South Africa
Ripe tropical fruit flavours with a hint of waxy lime.
- Sacchetto Pinot Grigio** 5.95 23.45
Veneto, Italy
Fresh with a hint of spice and bitter lemon the finish.
- Sauvignon Blanc, Bishop Leap** 25.95
Marlborough, New Zealand
Mouth-watering with gooseberry and stone fruit flavours
- L'Ormarine Selection Picpoul de Pinet,** 27.95
Picpoul, France
Ripe melon fruit on the nose, but remains fresh and saline.

Red Wine

175 ml Glass Bottle

- 'TAS' House Red** 5.25 19.45
Anatolia, Turkey
Medium-bodied with sour cherries and soft tannins
- Sierr Grande Merlot** 5.75 22.95
Valle Central, Chile
Red cherries and blackberries interwoven with a subtle spice
- Sierra Los Andes Malbec** 5.95 23.75
Mendoza, Argentina
A full flavoured Malbec with notes of blackberry jam through to a rich and spicy finish
- Tierra Alta Pinot Noir** 5.95 24.95
Valle Central, Chile
A delicate and elegant Pinot Noir, showing ripe fruit flavours of plums and wild strawberries.
- Rioja Reserva Ondarre** 28.45
Rioja, Spain
Smooth and subtle on the palate with strawberries and cream.

Rose Wine

175 ml Glass Bottle

- 'TAS' House Rose** 5.25 19.45
Anatolia, Turkey
Dry, fruity, round and balanced.
- Pinot Grigio Blush** 5.95 21.45
Italy
Pale pink in colour, this is a fresh and fruity off-dry rose with a soft finish

Soft Drinks

- MINERAL WATER** | Still (1lt) 3.95
- MINERAL WATER** | Sparkling (750 ml) 3.95
- COKE • DIET COKE • COKE ZERO** 2.75
- LEMONADE** 2.55
- GINGER ALE** 2.75
- GINGER BEER** 2.75
- TONIC WATER** 2.25
- SODA WATER** 2.25
- JUICES | Natural** 2.75
Orange • Tomato • Pineapple • Peach • Cranberry

Organic Juices

250 ml

- APPLE • POMEGRANATE •** 2.95
- BLACK MULBERRY • ROSE SHERBET •**
- WATERMELON • FIG • MELON**
- FRESH LEMONADE • FRESH ORANGE**

Lager

abv

- TURKISH LAGER** 5% 4.75
- ALCOHOL FREE** 0% 3.95

Draught Beer

abv

- NECK OIL** 4.3% 5.95
- GAMMA RAY** 5.4% 6.00
- CAMDEN HELLS** 4.6% 5.75
- CAMDEN PALE ALE** 4% 5.75

More options available, please ask a member of staff

for the facts : drinkaware.co.uk

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Cocktails

- PINA COLADA** 7.95
Bacardi, Pineapple Juice, Coconut Cream
- MOJITO** 7.95
Bacardi Fresh Mint, Fresh Lime, sugar. Original or Strawberry
- STRAWBERRY MULE** 7.95
Absolute, Fresh Strawberry, Strawberry Puree, Ginger Beer
- PORNSTAR MARTINI** 7.95
Absolute Vanilla, Passion Fruit Puree and Pineapple Juice with 25ml Prosecco.
- BELLINI** 7.95
Chilled Peach Juice gently mixed with Sparkling Wine
- APEROL SPRITZ** 7.95
Prosecco, Aperol, Dash of Soda.
- NEGRONI** 7.95
Gin, Campari, Red Vermouth
- ESPRESSO MARTINI** 7.95
*Vodka with a coffee kick!
Absolut, Kahlua coffee liquer and a shot of espresso.*

Non Alcoholic Cocktails

- MINTY APPLE** 5.95
Fresh Mint, Apple Juice and Vanilla Syrup, topped with Soda
- VIRGIN MOJITO** 5.95
Fresh Lime, Fresh Mint, Sugar. Original, Apple or Strawberry.
- VIRGIN PINA COLADA** 5.95
Pineapple Juice, Double Cream, Coconut Syrup Original or Strawberry.

Desserts

- BAKLAVA (n)** 5.45
Filo pastry, nuts, honey syrup
- VIŞNE HOŞAFI** 5.45
Cherries in syrup served with vanilla ice cream. (Cherries may contain stones)
- CHOCOLATE CAKE** 5.45
Simply delicious, served with your favourite ice cream.
- VEGAN CHOCOLATE CAKE** 5.45
Vegan chocolate cake
- GLUTEN FREE CHOCOLATE CAKE** 5.45
Gluten free chocolate cake
- ICE CREAM** 5.45
Coconut • Vanilla • Chocolate • Strawberry • Pistachio (n)

Add a scoop of Ice-Cream to any dessert for only £1.50

Tea

- TURKISH TEA** 1.45
- BREAKFAST • EARL GREY** 2.45
- FRESH MINT • GREEN TEA • PEPPERMINT** 2.45
- CAMOMILE • ROSEHIP • SAGE** 2.45
- APPLE • BLACKBERRY** 2.45

Coffee

- TURKISH COFFEE** 2.45
In Unesco's heritage list. Please ask "Sade" for no sugar or "Orta" for medium sweet.
- ESPRESSO** 2.45
- CAPPUCCINO** 2.45
- CAFÉ LATTE** 2.45
- CAFÉ MOCHA** 2.45
- MACCHIATO** 2.45
- CAMERICANO** 2.45
- DECAFFEINATED** 2.45