

# 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)Suitables 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*
- Sierrs 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 • BLACK MULBERRY • ROSE SHERBET • WATERMELON • FIG • MELON FRESH LEMONADE • FRESH ORANGE** 2.95

## 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 liqueur 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