

Soup

MERCIMEK CORBASI (V) Anatolian red lentil soup	6.45
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Cold Meze

HUMUS (V) House made pureed chickpeas with tahini, garlic, olive oil and lemon juice	6.25
CACIK (Tzatziki) (V) Anatolian village style strained yogurt with cucumber and pureed garlic	6.25
DOLMA (V) Stuffed vine leaves with rice	6.25
PATLICAN EZME (Babaganoush) (V) Grilled aubergine pureed with tahini, garlic, olive oil and natural yogurt	6.25

Hot Meze

FALAFEL (V) Mediterranean style chickpea and broad bean patties, deep fried, served on a bed of humus	6.45
BOREK (V) Hand folded filo pastry triangles stuffed with Feta cheese and spinach	7.10
HELLIM (V) Charcoal grilled Cypriot Halloumi cheese, served on a bed of salad	7.30
KALAMAR (Calamari) Lightly battered squid ring served with a rose infused sweet and sour sauce	6.75
KARIDES TAVA Skewer of fried king prawns served with garlic sauce	6.75
SUCUK Charcoal grilled beef garlic sausage, served on a bed of salad	7.30
DOMATESLI KOFTE Lamb meatballs cooked with leeks, green peppers and fresh tomatoes	7.30

MEZE MENU

19.95
(for 2 people)

HUMUS (V) • CACIK (Tzatziki) (V)
DOLMA (V) • BOREK (V) • FALAFEL (V)
HELLIM (V) • KALAMAR (Calamari)

Menu served with homemade bread

Grills

TAVUK SIS (Chicken Sish) Skewer of marinated chicken cubes, served with couscous	14.35
KOFTE Skewer of tender lamb mince, blended with special seasoning and herbs, served with couscous	14.35
KUZU SISH (Lamb Sish) Skewer of marinated tender lamb cubes, served with couscous	15.70
HAZEV MIXED GRILL Mixed grill of chicken cubes, lamb cubes and kofte, served with couscous	16.75

Fish & Seafoods

TRADITIONAL FISH & CHIPS Freshly battered cod fish, served with tartare sauce and French fries	13.95
SOMON IZGARA Grilled salmon with sauteed potatoes, red onions, double cream and pepper	16.95
LEVREK IZGARA Grilled seabass, served with mixed leaves salad	16.45

Pasta Dishes

SEBZELI PASTA (V) Penne pasta cooked with mixed vegetables in chilli fresh tomato sauce	13.60
TAVUKLU PASTA (V) Penne Pasta cooked with chicken, mushrooms, tomato paste and cream	13.85
SOMONLU PASTA Penne pasta mixed with salmon, fresh tomatoes and spring onions	14.10

Salads

COBAN SALATA (V) Anatolian shepherd's salad with parsley, tomatoes, red onion and cucumber	5.20
EZME SALATA (V) Finely diced tomatoes, red onions, peppers, parsley tossed with Anatolian herbs	6.25
BEYAZ PEYNIRLI SALATA (V) Mixed leaves salad, topped with Feta cheese	6.25

Rice

SADE PILAV (V) Basmati rice	3.95
COUSCOUS (V) Fine bulgur wheat mixed with tomatoes, onions and green peppers	3.95
MANTARLI PILAV (V) Basmati rice with mushrooms	4.15
BADEMLI PILAV (V)(N) Basmati rice with almond	5.20

Casseroles & Oven Dishes

TAVUK GUVEC Chicken casserole with mushrooms, green peppers, onions, tomatoes, ginger and fresh coriander	13.60
DOMATES SOSLU KOFTE Lamb meatballs cooked with fresh tomatoes, new potatoes, leeks and peppers	15.20
MUSAKKA Hazev style Mediterranean layered bake of aubergine, lamb mince and potatoes topped with bechamel sauce	15.70
COBAN KAVURMA (Shepherd's Stew) Diced lamb cooked with onions, mushrooms, fresh tomatoes, cubanelle peppers and herbs	15.70
INCIK (Lamb Shank) Slow cooked lamb shank with tomatoes and bay leaves	17.45

Vegetarian Dishes

TURLU (V) Anatolian village style stew of potatoes, aubergines, courgettes, mushrooms, peppers, carrots, tomatoes, served with couscous and yogurt	14.25
ACILI BARBUNYA YAHNISI (V)(S) Borlotti beans, onions, peppers, tomato and herbs	14.90
HELLIMLI PATATES (V)(S) Roasted potatoes sauteed with grilled Halloumi cheese, fresh tomatoes, jalapenos and herbs	14.90

Burgers

FALAFEL BURGER (V) Falafel, lettuce, tomato & homemade burger sauce, served with French fries	9.95
CHICKEN BURGER Grilled chicken breast, lettuce, tomato, red onion and homemade burger sauce, served with French fries	9.95
KOFTE BURGER Lamb kofte, lettuce, tomato, red onion and homemade burger sauce, served with French fries	9.95
MEDITERRANEAN BURGER Grilled Halloumi cheese, garlic beef sausages, lettuce, tomato & homemade burger sauce, served with French fries	9.95

Sides

HOMEMADE ANATOLIAN BEAD (V)	0.90
CHILLI SAUCE (V)(S)	3.45
FRENCH FRIES (V)	3.65
ANATOLIAN STRAINED YOGURT (V)	3.65
SEASONAL VEGETABLES (V)	4.85

SAHAN MENU

15.95

2 Course Menu

- **CHOICE OF STARTER** •
 - RED LENTIL SOUP (V)
 - HUMUS (V)
 - CACIK (Tzatziki) (V)
 - SALAD WITH FETA CHEESE (V)
 - **CHOICE OF MAIN COURSE** •
 - (all main courses served with couscous)
 - CHICKEN CASSEROLE
 - GRILLED CHICKEN SIS
 - GRILLED LAMB KOFTE
 - LAMB MEATBALLS WITH TOMATO SAUCE
 - CHICKEN PASTA (V)
 - POTATOES WITH HALLOUMI (V)(S)
- Menu served with homemade bread

Desserts

BAKLAVA (V)(N) Filo pastry, pistachio, honey syrup	5.50
TEL KADAYIF (V)(N) Shredded pastry filled with crushed walnuts, baked in honey syrup	5.50
KUNEFE (V)(N) Shredded wheat, fresh unsalted white cheese cooked on the charcoal, served with pistachio and honey syrup	6.95

Soft Drinks

MINERAL STILL WATER (500 ml)	1.60
MINERAL STILL WATER (1 Lt)	2.75
MINERAL SPARKLING WATER (750 ml)	3.00
COCA COLA REGULAR (330 ml)	2.00
COCA COLA DIET (330 ml)	2.00
COCA COLA ZERO (330 ml)	2.00
7UP EMONADE (330 ml)	2.00
ORGANIC APPLE JUICE (330 ml)	2.95
ORGANIC BLACK MULBERRY JUICE (330 ml)	2.95
ORGANIC POMEGRANATE JUICE (330 ml)	2.95
ORGANIC FIG JUICE (330 ml)	2.95
ORGANIC MELON JUICE (330 ml)	2.95
AYRAN (Salted Yogurt Drink) (250 ml)	2.00

(V) Suitable for Vegetarians (N) Contains Nuts (S) Spicy

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.

VAT included