

Ekin Menu

TAS

AUTHENTIC
ANATOLIAN
TURKISH
CUISINE

£37.50 *per person*

2 Meze + Main Course + Drink

CHOICE OF DRINK

Glass of House Wine (Wine of Turkey)
Lager (Turkey)
Soft Drinks

CHOICE OF TWO MEZE

served with homemade Anatolian bread

MERCIMEK CORBASI (V)
Anatolian red lentil soup

BOREK (V)
Filo pastry triangles stuffed with feta cheese and spinach

SUCUK
Charcoal grilled beef garlic sausage, served with salad

KALAMAR
Lightly battered squid rings, served with a rose infused sweet-sour sauce

PATLICAN EZME (Baba Ganoush) (V)
Grilled aubergines pureed with tahini, garlic, olive oil and yogurt

HUMUS (Houmous) (V)
Pureed chickpeas with tahini, garlic, olive oil and lemon juice

MAYDANOZ SALATASI (Tabbouleh) (V)
Finely chopped parsley and mint tossed with tomatoes, onions, bulgur, pomegranate, olive oil and lemon juice.

ISPANAKLI YOGURT (V)
Thick and creamy yogurt blended with spinach and garlic

MANTAR (V)
Sauteed mushrooms in garlic, onions, peppers, leeks and tomatoes, topped with cheddar cheese

CHOICE OF MAIN COURSE

KOFTE (Lamb Kofta)
Skewer of tender lamb mince, blended with special seasoning and Anatolian herbs, served with couscous

TAVUK SIS (Chicken Shish)
Skewer of marinated chicken cubes, served with couscous

KARISIK IZGARA (Mixed Grill)
Mixed grill of chicken cubes, lamb cubes and kofte, served with couscous

KALAMAR TAVA
A main portion of our popular lightly battered squid rings, served with rose infused sweet-sour sauce and salad

TURLU (V)
Anatolian village style stew of potatoes, aubergines, courgettes, mushrooms, peppers, carrots, tomatoes, celery and garlic served with couscous and yogurt

DOMATES SOSLU KOFTE
Lamb meatballs cooked with fresh tomatoes, potatoes, parsley, leeks, onions and peppers

BADEMLI TAVUK (N)
Chicken casserole with almonds, green peppers, garlic, leeks, onions, bay leaves and tomatoes

MANTAR GUVEC (V)
Mushrooms cooked with tomatoes, onions and peppers, topped with cheddar cheese

KARIDES GUVEC
Prawn casserole with tomatoes, parsley, peppers, leeks, mushrooms, double cream and garlic in white wine sauce

SEBZELI KOFTE (Falafel) (V)
Ground chickpeas and broad beans tossed in spices, deep fried, served with houmous and mixed salad

(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. Please inform your server if you have any allergies or special dietary requirements.

A discretionary service charge of 13,5% will be added to your bill • VAT included • Maximum of 6 people