

Cold Starters

I. Olives (v)

Mixed olives marinated in our homemade sauce

2. Tahini (v)

Tahini with lemon juice & garlic

3. Cacik (Tazereeue) (v)

Natural yoghurt mixed with cucumber, fresh mint, dill, olive oil & garlic

4. Hummus (v)

Chickpea, tahini, garlic, olive oil & lemon juice

5. Patlican Tarator (Roasted Aubergine) (v)

Roasted aubergine with tahini paste, garlic, fresh lemon & yoghurt

6. Peynirli Caban Salatasi

(Shepherd's Salad with Cheese) (v)

Traditional shepherd's salad with diced tomatoes, onion, cucumber topped with feta cheese

7. Patlican Salatasi (Aubergine) (v)

Roasted aubergine & pepper mixed with garlic & olive oil

Hot Starters

8. Corba (Soup)

Soup of the day

9. Sigara Borek (Filo Pastry)

Filo pastry stuffed with feta cheese & parsley

10. Kefta (Meatballs)

Beef mince cooked in our homemade spiced tomato sauce

II. Garlic Mushrooms

Cooked in garlic butter, white wine

12. Halka Kalamar (Squid Ring)

Calamari rings deep fried in batter & served with tartar sauce

Breads

13. Garlic Bread

14. Garlic Bread & Cheese

Special Offer Menu

2 Course Meal £18.95 per person

Monday - Thursday: All Day | Friday until 6pm | Sunday until 5pm

Mains

I. Tavuk Sis (Chicken Kebab)

Boneless pieces of chicken breast marinated in our special sauce, cooked on charcoal BBQ

2. Tavuk Biftek (Chicken Thigh)

Boneless chicken thigh marinated with chilli & spices, cooked on charcoal BBQ

3. Kanat Izgara (BBQ Chicken Wings)

Marinated spicy chicken wings cooked on charcoal BBQ

4. Meat Musakka (v)

Aubergine, courgette, potatoes, beef/lamb mince, herbs & topped with bechamel sauce & mozzarella cheese oven baked

5. Spicy Meatballs

Beef/lamb mince cooked in our homemade spiced tomato sauce

6. Kuzu Guvec (Lamb Stew)

Strips of lamb cooked in an earthenware pot with tomatoes, onions, peppers, aubergine, courgette & garlic

7. Tavuk Guvec (Chicken Stew)

Strips of chicken cooked in an earthenware pot with tomatoes, onions, peppers, aubergine, courgette & garlic

8. Firinda Kuzu (Lamb Shank)

Lamb roasted on the bone individually in our homemade sauce £7.95 supplement

9. Seabass

Marinated in our special sauce cooked on charcoal BBQ. Served with fries & side salad. (Filleting optional) £7.95 supplement

10. Tulay Mixed Grill

A mix of adana, lamb, chicken & lamb chop £7.95 supplement

11. Sirloin Steak (12oz)

Finest I 2oz sirloin steak marinated & cooked on charcoal BBQ.
Served with salad & fries
£8.95 supplement

12. Sebze Guvec (v)

Aubergine, tomatoes, green peppers, onions, courgette, herbs. Cooked in the oven & topped with feta cheese

13. Musakka (v)

Vegetarian moussaka served with salad, rice & garlic bread

All of our Charcoal Specials are served with salad & rice