



*Are you ready for
the fusion?*





COLD STARTERS



VEGETABLE STICKS - 3 G-D/F

Cucumber, carrots, celery sticks with lemon juice

MIXED OLIVES - 4 G-D/F

Marinated mixed olives

WHITE FETA CHEESE - 5

White cheese topped with olive oil and oregano

TABULE (PARSLEY SALAD) - 5 D/F

Spring onions, chopped parsley, cucumber, tomato, bulgur wheat, red pepper, seasoned with dressing

HUMMUS - 6 G-D/F

Seasonal blended chickpeas with tahini, lemon juice, garlic and olive oil

TARAMA - 6 D/F

Blended cod roes with, onion, lemon and rapeseed oil

CACIK - 6 G/F

Strained yogurt, cucumber, mint, dill, garlic topped with olive oil

EZME SALAD - 6 D-G/F

Freshly chopped tomato, red peppers, onion, parsley topped with olive oil & pomegranate dressing

KISIR - 6 D/F

Bulgur wheat mixed with spring onion, celery, parsley, red and green peppers, tomato and pepper puree, topped with olive oil and pomegranate dressing

PATLICAN SOSLU - 7 G-D/F

Deep fried aubergine, green and red peppers, onion, tomato, garlic

BABA GANOUSH - 7 -G/F

Smoked aubergine with tahini, yogurt, garlic, parsley and red peppers topped with olive oil

GOATS CHEESE - 8

Beetroot, Fried goats cheese, cauliflower puree, sautéed asparagus

MIXED COLD MEZE - 14

Selection of hummus, tarama, cacik, patlican soslu and kisir

Please scan QR Codes with your QR Reader to view full ingredients of this menu.



HOUSE SPECIALS



CHICKEN OR LAMB SAUTE - 15 G-D/F

Chicken or lamb cubes, coconut oil, onion, garlic, red and green peppers cooked in tomato sauce, served with rice

MEAT MOUSSAKA - 15

Minced lamb, layers of aubergine, tomato sauce, potatoes and courgette, topped with a béchamel sauce and melted cow cheese served with rice.

KLEFTICO - 17 G-D/F

Slow cooked lamb shank, with onion, garlic, ginger, turmeric, cinnamon served with sautéed potato and vegetables.

RACK OF LAMB - 18 G/F

Roasted rack of lamb, red wine Jus, mash potato and seasonal vegetables

BEEF CHEEKS - 18

Slow cooked beef cheeks, served with mashed potato and vegetables

RIB-EYE STEAK - 24

Grilled rib-eye steaks (choose from peppercorns cream sauce or mushroom cream sauce) served with chips and vegetables

SEAFOOD



MONKFISH - 19 G/F

Pan-fried monkfish tail with beef chorizo, lobster cream sauce and seasonal vegetables

KING PRAWNS - 20 G/F

Pan fried king prawns, garlic butter sauce served with sautéed potato and seasonal vegetables

SEA-BASS - 20 G-D/F

Fillet of sea bass with warm shakshuka. Served with sautéed potato and green vegetables

FISH PLATTER - 26 G-D/F

Pan fried Sea-bass, monkfish, king prawns, scallops and calamari sautéed potato and seasonal vegetables

DOVER SOLE MEUNIERE - 27 G/F

Grilled whole Dover sole, lemon butter and parsley sauce; served with sautéed potato and seasonal vegetables

GRILLS



CHICKEN WINGS (spicy option available) - 14

Marinated chicken wings, chargrilled. Served with salad

CHICKEN BEYTI - 15 G-D/F

Slightly spicy minced chicken breast, garlic, chargrilled and served with salad

LAMB BEYTI - 15 G-D/F

Slightly spicy minced lamb, garlic chargrilled and served with salad

ADANA KEBAB - 15 G-D/F

Slightly spicy marinated lamb mince chargrilled on a skewer. Served with salad.

CHICKEN SHISH - 16 G/F

Marinated cubes of chicken breast chargrilled on a skewer. Served with salad

MIXED SHISH - 18

A combination of lamb and chicken shish. Served with salad

ISKENDER KEBAB - 18

Chargrilled lamb or chicken topped with yogurt and tomato sauce, served on a bed of crispy homemade diced bread

WRAPPED LAMB/CHICKEN BEYTI - 18

Marinated minced lamb/chicken with garlic and herbs, chargrilled and wrapped in lavash bread with cheese and tomato sauce, and served with yogurt

LAMB SHISH - 19

Marinated cubes of tender lamb chargrilled served with salad

LAMB CHOPS - 19 (4pcs) G-D/F

Chargrilled tender lamb chops seasoned and served with salad

MIXED GRILL - 21 G/F

A selection of chicken shish, lamb shish, lamb chops, chicken wings and Adana kebab. Served with salad

VEGETARIAN DISHES



SAUTEED VEGETABLES - 13 G/F

Sauteed vegetables and halloumi cheese served with rice/bulgur

FALAFEL - 13 G-D/F

Crushed chick peas, broad beans, celery, red & green peppers, coriander, carrots, sesame seed and cumin

VEGETABLE MOUSSAKA - 14

Layers of potatoes, bechamel sauce, aubergine, courgette, bell peppers served with salad



HOT STARTERS



SOUP OF THE DAY - 6

Please ask your server

FALAFEL - 7 G-D/F

Crushed chickpeas, broad beans, mix vegetables and herbs shaped into small balls

MUSKA BOREGI - 7

Filo pastry filled with feta cheese and spinach served with sweet chilli sauce

SUCUK - 7

Pan-fried spicy beef Turkish sausage served with garnish

HALLOUMI CHEESE - 7 G/F

Pan fried Cypriot cheese served with garnish

CALAMARI - 7

Deep fried calamari served with homemade tartar sauce and garnish

WHITEBAIT - 7

Deep fried whitebait coated in flour, served with homemade tartar sauce

HUMUS KAVURMA - 8 G/F

Pureed chickpeas, with tahini, garlic, and lemon juice with diced lamb

GARLIC MUSHROOM - 8 G/F

Freshly cooked baby mushrooms with garlic butter in white wine cream sauce, glazed with cheddar cheese

MOROCCAN CHICKEN - 8

Filo pastry, chicken, eggs, onion, parsley

CRAB SOUFFLEE - 8 G/F

Crab meat with lobster cream sauce

TUNA - 8 D-G/F

Pan-fried tuna(pink), with crushed lemon, carrots and mango salsa

CHICKEN LIVER (spicy option available) - 8 G/F

Sautéed diced chicken liver with onion, red & green pepper, butter & herbs

KING SCALLOPS - 9 D/F

Pan fried king scallops with Mediterranean Salmorejo

KING PRAWNS - 9 G/F

Pan fried king prawns, garlic butter, white wine, tomato cream sauce.

MIX HOT MEZE - 16

Selection of halloumi cheese, falafel, muska boregi, calamari and sucuk, served with garnish



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SALADS



GREEN SALAD - 5 D-G/F

Lettuce, rocket, cucumber, parsley with olive oil and pomegranate dressing

COBAN SALAD - 6 G-D/F

Tomato, cucumber, onion, parsley, olive oil and fresh lemon juice

EZME SALAD - 6 D-G/F

Freshly chopped tomato, onion, parsley, mixed with herbs, olive oil and fresh lemon juice & pomegranate dressing

SAUTE SALAD (WITH CHEESE) - 7 G/F

Tomato, cucumber, red onions, parsley, feta cheese, olive oil and pomegranate dressing

AVOCADO SALAD WITH FETTA CHEESE - 7 G/F

Avocado, asparagus, feta cheese, pomegranate sauce, olive oil

SIDE DISHES



RICE - 4 G/F

White rice (butter, salt)

BULGUR - 4

Red and green peppers, onion and tomato puree, vegetable oil

CHIPS - 4

Fried potatoes

BULLET CHILLI - 4 G-D/F

Grilled chilli peppers with pomegranate dressing

ASPARAGUS - 5

Grilled asparagus with oregano

SPINACH - 5

Sautéed fresh baby spinach with garlic butter

GRILLED VEGETABLES - 6 G-D/F

Grilled onions, tomatoes, peppers with pomegranate dressing, olive oil and sumac



10% service charge will be added to bills of 8 or more people

FOOD ALLERGIES AND INTOLERANCE: Please speak to our staff about the ingredients in your meal,
when making your order.