



TAKEAWAY MENU FULL INGREDIENTS

PLATTERS

GRILL PLATTER - Pieces of lamb shish, pieces of chicken shish, pieces of adana, pieces of lamb chops, pieces of chicken wings. Served with rice and salad

VEGETARIAN PLATTER - Pieces of Falafel, pieces of muska borek, pieces of halloumi, pieces of roasted vegetable, slices of vegetarian moussaka. Served with salad

FISH PLATTER - D/F - Pan-fried Seabass, salmon, king prawns, calamari served with potato and seasonal vegetables

BURGERS & WRAPS

LAMB BURGER – A tasty combination of Sauté special homemade grilled minced lamb served with a portion of chips. Grilled onions, lettuce, a slice of tomato, gherkins, with the burger sauce

CHICKEN BURGER – A tasty and crispy Sauté special homemade grilled chicken breast served with a portion of chips. Red peppers and onion chutney, lettuce, tomato and burger sauce

FALAFEL WRAPS - VG - Crushed chickpeas, broad beans, mix vegetables and herbs shaped into small balls. Wrap with hummus and salad

HALLOUMI WRAPS – VG - Grilled halloumi wrapped into tortilla bread and served with salad

CHICKEN WRAP – Grilled chicken shish* wrapped into tortilla bread and served with salad

LAMB WRAP – Grilled Lamb shish* wrapped into tortilla bread and served with salad

ADANA WRAP – Grilled Lamb Adana* wrapped into tortilla bread and served with salad

*** Please check ingredients from the original dishes**

GRILLS

CHICKEN WINGS Tomato puree, peppers puree, chicken wings, garlic, white pepper ground and oregano, yoghurt, salt, vegetable oil

ADANA KEBAB - G/F - Lamb meat, onion, salt, red pepper, paprika and parsley.

CHICKEN SHISH - G/F - Chicken breast, tomato puree, pepper puree, garlic, white pepper ground, oregano, salt, yoghurt and vegetable oil

MIXED SHISH - A combination of lamb and chicken shish.

ISKENDER LAMB KEBAB - Chargrilled lamb, yoghurt, butter, tomato sauce, tomato puree, pepper puree, garlic, white pepper ground, oregano, salt, vegetable oil, bread, yeast

ISKENDER CHICKEN KEBAB - Chargrilled chicken, yoghurt, butter, tomato sauce, tomato puree, pepper puree, garlic, white pepper ground, oregano, salt, vegetable oil, bread, yeast

LAMB SHISH - Lamb cubes chargrilled, tomato puree, pepper puree, garlic, white pepper ground, oregano, salt, yoghurt, vegetable oil

LAMB CHOPS - G-D/F - Chargrilled tender lamb chops seasoned with salt

MIXED GRILL - G/F - A selection of chicken shish, lamb shish, lamb chops, chicken wings and Adana kebab.

VEGETARIAN DISHES

FALAFEL - G-D/F - V - Crushed chickpeas, broad beans, celery, red & green peppers, coriander, carrots, spring onions, sesame seed, cumin, garlic

VEGETABLE MOUSSAKA - VG - Layers of potatoes, bell peppers, aubergine, courgette, peppers, potato, tomato sauce, milk, flour, cheese, white pepper ground

ROASTED VEGETABLES - V - Smoked aubergine, red pepper, salt, garlic and olive oil.

HOUSE SPECIALS

CHICKEN OR LAMB SAUTE - G/F - Chicken or lamb cubes, olive oil, onion, garlic, red and green peppers cooked in tomato sauce, served with rice

MEAT MOUSSAKA - Minced lamb, aubergine, potato, courgette, tomato sauce, milk, butter, white flour, cheddar cheese, white pepper ground, oregano

KLEFTICO - G-D/F - Slow-cooked lamb shank, with onion, garlic, ginger, turmeric, cinnamon served with roasted potatoes and seasons vegetables.

SEAFOOD

KING PRAWNS - G/F - King prawns, garlic butter, fresh lemon juice, potato, parsley, seasonal vegetables

SEA-BASS - G-D/F - Sea-bass, onions, tomato, mixed peppers, garlic, potato and green vegetables

SALMON - G-D/F - Pan-fried fillet of salmon. Served with roasted potato and seasons vegetable.

HOT STARTERS

FALAFEL - G-D/F - Crushed chickpeas, broad beans, celery, red & green peppers, coriander, carrots, spring onion, onion, salt, sesame seed and cumin

MUSKA BOREGI - Filo pastry filled with feta cheese and baby spinach, eggs, deep-fried in vegetable oil, served with sweet chilli sauce, seasonal garnish

SUCUK - Pan-fried spicy garlic beef Turkish sausage, black pepper ground, salt paprika, cumin

HALLOUMI CHEESE - G/F - Pan-fried Cypriot cow cheese, salt, rennet

CALAMARI - Dusted in flour and deep-fried calamari served with homemade tartar sauce - mayonnaise, dill, gherkins, capers, salt, lemon juice, black pepper ground

WHITEBAIT - Deep-fried whitebait coated in breadcrumbs (wheat flour, wheat starch), salt, mayonnaise, dill, gherkins, capers, lemon juice, black pepper ground

HUMUS KAVURMA - G/F - Pureed chickpeas, with tahini (sesame seeds), garlic, and lemon juice with diced lamb topped with butter

GARLIC MUSHROOM - G/F - Freshly cooked baby mushrooms with garlic butter in white wine cream sauce, glazed with cheddar cheese

CHICKEN SPRING ROLLS - Shredded chicken breast cooked with onion, aromatic spice and eggs. Served with sweet chilli sauce

FISH SPRING ROLLS - Calamari, monkfish and crabmeat with egg noodles. Served with sweet chilli sauce

MIX HOT MEZE - Selection of halloumi cheese, falafel, muska boregi, calamari and sucuk, served with a garnish.

COLD STARTERS

HUMMUS - G-D/F - Seasonal blended chickpeas with tahini (sesame seeds), lemon juice, garlic and olive oil

TARAMA - D/F - Cod roes, onion, lemon juice, rapeseed oil, breadcrumbs (wheat flour)

CACIK - G/F - Strained yoghurt, cucumber, mint, dill, garlic, salt topped with olive oil

EZME SALAD - D-G/F - Freshly chopped tomato, red peppers, onion, parsley, mixed with herbs, olive oil, fresh lemon juice, pomegranate dressing with sumac

KISIR - D/F - Bulgur wheat mixed with spring onion, celery, parsley, red and green peppers, tomato and pepper puree, seasoned with mint, paprika, cumin, salt, lemon juice and topped with olive oil and pomegranate dressing

PATLICAN SOSLU - G-D/F - Smoked aubergine, smoked red peppers, onion, tomato, garlic, salt, tomato & pepper puree cooked with vegetable oil

BABA GANOUSH - G/F - Smoked aubergine with tahini (sesame seeds), lemon juice, yoghurt, garlic, parsley, and red peppers, salt and olive oil

MIXED COLD MEZE - Selection of hummus, tarama, cacik, patlican soslu and kisir

SALADS

COBAN SALAD - G-D/F - Tomato, cucumber, onion, parsley, olive oil and fresh lemon juice

EZME SALAD - D-G/F - Freshly chopped tomato, onion, parsley, mixed with herbs, olive oil and fresh lemon juice & pomegranate dressing

SIDE DISHES

RICE - G/F - White rice, butter, salt

CHIPS - Fried potatoes

GRILLED VEG - G-D/F - Onion, tomato and pepper, olive oil and pomegranate sauce, seasoning

SAUTE POTATO - G/F - Garlic, butter, sautéed potato

GREEN BEANS - G/F - Garlic, butter, sautéed green beans

BROCCOLI - G/F - Garlic, butter, sautéed broccoli

DESSERTS

TURKISH BAKLAVA (N) - Filo pastry filled with walnut & pistachio, dressed

with syrup

WALNUT CHOCOLATE BROWNIE CAKE (N) - A rich chocolate layered walnut brownie, chocolate cream, covered in a chocolate glaze