

Allergens: g Gluten c Celery e Eggs so Soya s Sesame d Dairy f Fish d Dairy optional g Gluten optional n Nuts v Vegetable

STARTERS

- * **Marinated Olives** v 3.95
- * **Soup** 4.95
Please ask for soup of the day
- * **Halloumi** v d 6.95
Grilled Cypriot Cheese served with grilled tomatoes and pesto
- * **Humus** v s 5.95
Puréed chick peas and tahini with a hint of garlic, lemon juice and extra virgin olive oil
- * **Karides** d 9.75
Tiger prawns cooked in garlic butter, herbs and white wine
- Falafel** v d e s 5.95
Spiced chick peas, vegetables and herb fritters, served with cacik
- * **Humus Kavurma** d s 7.95
Homemade humous warmed in the oven and topped with tender pieces of sautéed lamb
- Scallops** f d 10.95
King scallops cooked with white wine, lemon and butter sauce
- * **Kisir** v t g c 5.95
Cracked wheat (couscous) with walnuts, spring onions, red pepper, celery, fresh herbs and drizzled with a pomegranate dressing
- * **Cacik** v d 5.50
Creamy yogurt mixed with chopped cucumber, fresh mint, dill and extra virgin olive oil

- Sigara Börek** v d e 6.25
Home-made rolled filo pastry filled with feta cheese and fresh dill
- * **Filibe Kofte** g e 6.95
Minced lamb blended with herbs, charcoal grilled and served with red onion salad
- Keçi Peyniri** g d 7.50
Melted goat's cheese, marinated grilled aubergine and caramelised onion
- Tavuk Ciger** g d 6.95
Chicken Livers sautéed in Port with cherries and caramelised onions
- * **Cevizli Biberli** v g t 6.50
Finely blended walnuts, breadcrumbs, extra virgin olive oil, sun dried tomatoes and peppers
- * **Baba Ganus** v 6.50
Roasted aubergine with garlic, lemon and herbs
- * **Cold Meze (for 2 people)** 14.95
A selection of our cold meze dishes including: Humus, Cacik, Baba Ganus, Cevizli Biberli and Feta Cheese v c d g t s
- * **Hot Meze (for 2 people)** 17.50
Selection of our hot meze dishes including: Halloumi, Falafel, Sigara Borek, Filibe Kofte and spiced sausage d g s

*SERVED WITH HOMEMADE BREAD

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MAINS

Karisik Izgara (Mixed Grill) g 19.95

Grilled chicken, lamb, kofte, lamb cutlets served with bulgur wheat and a salad garnish

Zencefilli Tavuk f so 15.95

Diced succulent chicken breast cooked with ginger, garlic, herbs and a touch of cream, served with rice

Halibut f d 22.50

Fresh fillet of halibut with our signature Mediterranean sauce and capers. Served with pan fried potatoes and vegetables

Fener Baligi f d 21.50

Roasted fillet of monkfish in a white wine and herb sauce served with sautéed potatoes and spinach

Giant King Prawns f d 24.00

Giant King Prawns cooked in a garlic butter, herb and white wine sauce and served with rice and salad garnish

Salmon d f so 17.50

Organic fillet of salmon pan fried with white wine and fresh herbs and topped with roasted almond flakes. Served with spinach and sautéed new potatoes

Kuzu Shish g d 19.95

Grilled marinated cubes of lamb on flatbread served with bulgur wheat and salad

Kofte g e 16.50

Minced lamb and beef blended with herbs and charcoal grilled, served with rice, onion and tomato salad

Tavuk Shish d 15.95

Charcoal grilled marinated cubes of chicken served on home-made flatbread with bulgur wheat and salad garnish

Pirzola g 19.95

Best end of lamb cutlets (4 pieces), marinated and charcoal grilled with bulgur wheat and salad

Adana g 16.95

Charcoal grilled spicy minced lamb served on flatbread with bulgur wheat and salad

Biftek (Cote De Boeuf) 25.50

This wonderful choice cut of beef rib with its natural fat covering and succulence from being matured and cooked on the bone. Served with asparagus, chunky chips and grilled tomato and pepper.

Vegetable Musakka v d 14.95

Layered vegetables topped with Béchamel sauce and served with salad

SALADS

Feta Cheese Salad d g

Mixed salad leaves with cucumber, cherry tomatoes, olives, herbs, and Feta cheese, served with crispy homemade bread

8.00

Avocado and Strawberry Salad

Fresh seasonal leaves with strawberries, Avocado, vinegar and olive oil

9.00

Chicken and Avocado Salad

Grilled chicken and Avocado on a bed of crisp lettuce and drizzled with a lemon and mustard dressing

9.50

STARTER SALADS

Feta Cheese Salad

Mixed salad leaves with cucumber, cherry tomatoes, olives, herbs and Feta cheese

5.00

Avocado and Strawberry Salad

Fresh seasonal leaves with Strawberries, Avocado, vinegar and olive oil

5.50

All items on this list may contain nuts or nut derivatives - all our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients - if you have a food allergy, please let us know before ordering - full allergen information is available on request