

COLD STARTERS

Yoğurt (v) (gf) (Yoghurt) Strained, pure natural creamy yoghurt	4.50	Ispanak Tarator (v) (gf) (Spinach Yoghurt Dip) Fresh spinach soaked in yoghurt with a hint of crushed garlic	6.50
Zeytin (v) (vg) (gf) (Olives) Thyme, lemon juice in pure olive oil	4.50	Cacık (v) (gf) (Cucumber Yoghurt Dip) Cucumber with mint and crushed garlic in creamy yoghurt and dill	6.50
Beyaz Peynir (v) (Feta Cheese)	6.00	Tabule (v) (vg) Bulgur, parsley, spring onion, lemon, olive oil	6.50
Humus (v) (Hummus dip) Mashed chickpeas, tahini, lemon juice, garlic, and olive oil	6.50	Patlıcan Soslu (v) (vg) (gf) (Aubergine Napolitana) Aubergine brewed in special tomato sauce and mixed with pepper, garlic, and onion	7.50
Yaprak Sarma (v) (gf) (Stuffed Vine Leaves) A mixture of rice, mint, parsley, onions, bird grapes and pine kernels wrapped in vine leaves and stewed off. Served with yoghurt	6.50	Ali Nazik (v) (gf) (Smoked Aubergine Yoghurt Dip) Aubergine, garlic, and yoghurt	6.50

HOT STARTERS

Çorba (v) (vg) (Soup) Please ask a member of staff the soup of the day	7.50	Kızartma (v) (gf) (Fried Vegetables) Fried aubergines, courgettes, onion, carrot, potatoes, and peppers served with side yoghurt	6.50
Hellim (v) (gf) (Halloumi Cheese) Fresh Cyprus cheese served fried, four pieces to serve	7.50	Mücver (v) (Courgette Fritters) Courgette, potatoes, carrot, feta cheese, flour, parsley, mint, mixed and fried served with side yoghurt, four pieces to serve	7.50
Sıgara Boreği (v) (Feta Cheese Pastry) deep fried pastry pockets filled with feta cheese and parsley, four pieces to service	7.50	Karides (gf) (Garlic Tiger Prawns) Sautéed in butter including garlic and mixed herbs	8.00
Mantar (v) (gf) (Garlic Mushrooms) Sliced mushrooms sautéed in butter, including garlic, parsley, topped with melted cheddar cheese	7.00	Karides Soslu (gf) (Sautéed Tiger Prawns) Sautéed in butter including garlic, mixed herbs, combined in a special tomato sauce	8.50
Sucuk (gf) (Spicy Turkish sausage)	7.00	Kalamar (Deep Fried Calamari Rings) Tender calamari rings, floured off and golden fried the Mediterranean way with breadcrumbs	8.00
Arnavut Ciğeri (Albanian Liver) Sautéed strips of lamb liver in butter with mixed herbs, spices, flour served with onions	8.50	Patlıcan Ezme (v) (vg) (gf) Grilled aubergine, finely chopped with garlic, tahini, olive oil and lemon juice	7.50
Falafel (v) A mixture of mashed chickpeas, broad beans, sesame, celery, coriander, onions, garlic, mixed peppers, carrots, mixed herbs all fried with side hummus, four pieces to serve	7.50		

SALADS

Green Salad (v) (vg) (gf) Tomatoes, rocket, red cabbage, carrots, and lettuce to small cube size piece and served with olive oil	4.50	Çoban Salad (v) (vg) (gf) Tomatoes, cucumber, red onion, parsley, chopped to small cube size piece and served with olive oil	6.50
Raw Onion Salad (v) (vg) (gf) Raw onions, parsley finished off with herbs, spices with lemon juice and olive oil	4.00	Greek Salad (v) Cubed tomatoes, red onions, cucumber, feta cheese, parsley with olive oil, pomegranate sauce and lemon juice	7.00
Grilled Onion Salad (v) (vg) (gf) Chargrilled onions with special pomegranate sauce finished off with herbs, spices, and parsley	4.50	Ezme (v) (vg) (gf) Special finely chopped salad with pomegranate dressing finely chopped tomatoes, onions, parsley finished off with herbs, spices with pomegranate sauce, lemon juice and olive oil	7.50

BBQ GRILLED MAINS

Çop Şiş (Lamb Shish) Small cubes of marinated lamb, skewered and cooked on charcoal grill	19.50	Ciğer Şiş (Grilled Lamb Liver Shish) Lamb liver seasoned, skewered, and cooked on charcoal grill	15.50
Tavuk Şiş (Chicken Shish) Tender chicken breast, skewered and cooked on charcoal grill	17.50	Pirzola (Lamb Chops) (4pcs) Seasoned tender lamb chops, cooked on charcoal grill	24.50
Adana Kebab (Kofte Kebab) Minced lamb meat, skewered, and cooked on charcoal grill	18.50	Kaburga (Lamb Spareribs) Seasoned tender lamb spareribs, cooked on charcoal grill	21.50
Tavuk Kanat (Chicken Wings) Marinated chicken wings, cooked on charcoal grill	16.50		

KEBABS WITH YOGHURT

Et Beyti Yoğurtlu (Lamb Beyti with Yoghurt Sauce) Charcoaled minced lamb with garlic, parsley, wrapped and sliced in lavash bread, served with yoghurt and tomato sauce	21.50	Çop Şiş Yoğurtlu (Lamb Shish with Yoghurt Sauce) Chargrilled lamb shish kebab served on a bed of toasted bread with garlic yoghurt, tomato sauce and drizzle of butter	20.50
Tavuk Beyti Yoğurtlu (Chicken Beyti with Yoghurt Sauce) Charcoaled minced chicken with garlic, parsley, wrapped and sliced in lavash bread, served with yoghurt and tomato sauce	21.50	Adana Kebab Yoğurtlu (Adana Kebab with Yoghurt Sauce) Chargrilled minced lamb served on a bed of toasted bread with garlic yoghurt, tomato sauce and drizzle of butter	20.50
Tavuk Şiş Yoğurtlu (Chicken Kebab with Yoghurt Sauce) Chargrilled chicken shish served on a bed of toasted bread with garlic yoghurt, tomato sauce and drizzle of butter	20.50		

BBQ GRILLED FISH

Levrek Izgara (gf) (Charcoal Grilled Sea Bass) Marinated sea bass barbecued on charcoal grill (Please allow us 30-35 minutes cooking time)	20.50	Cupra Izgara (gf) (Charcoal Grilled Sea Bream) Marinated sea bream barbecued on charcoal grill (Please allow us 30-35 minutes cooking time)	20.50
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VEGETARIAN MAINS

Mücver (v) (Courgette Fritters) Courgette, potatoes, carrot, feta cheese, flour, parsley, mint, mixed and fried served with garlic yoghurt	16.50
Patlıcan Soslu (v) (gf) (Aubergine Napolitana) A mixture of aubergines, red and green peppers with garlic brewed in special tomato sauce served with rice	16.50
Musakka (v) A combination of aubergine, courgette, potato, béchamel sauce, carrot, peas, chickpeas, red and green peppers cooked in oven topped with cheddar cheese	18.50

VEGAN MAINS

Falafel (vg) A mixture of mashed chickpeas, broad beans, sesame, celery, coriander, onions, garlic, mixed peppers, carrots, mixed herbs, fried topped with hummus	17.50
Imam Bayıldı (vg) (gf) Aubergines delicately fried and stuffed with onions, tomatoes, garlic, and mixed peppers	15.50
Grilled Cirrik Salata (vg) (gf) (BBQ grilled vegetables) A combination of grilled tomatoes, onions, aubergine, red and green peppers, grilled garlic, mixed with pomegranate sauce, olive oil and lemon juice (Please allow us 30-35 minutes cooking time)	18.50

SIDES

Chips (v) (vg)	4.00	Rice (v)	4.00
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