



## ◆ Cold Appetisers ◆

- Hummus** 6.2  
A fine blend of mashed chickpeas with tahini, and garlic, finished with olive oil.
- Cacik (tzatziki)** 6.2  
A blend of finely chopped cucumbers with fresh mint, garlic, strained turkish yogurt and finished with olive oil.
- Kisir** 6.2  
Bulgur wheat with finely chopped red pepper, spring onions and fresh parsley.
- Saksuka** 6.2  
Fried aubergines, potatoes, bell peppers & onions in a tasty, delicately balanced tomato sauce.
- Karisik Zeytin (mixed olives)** 5.2  
Mixed jumbo olives with mixed peppers in herb marinade, dressed in lemon juice, pomegranate sauce and olive oil.
- Dolma (stuffed vine leaves)** 6.2  
Stuffed vine leaves with rice, onion, pepper, pine nuts, currants and herbs
- Yesil Fasulye** 6.2  
Freshly prepared runner beans, dressed with olive oil and lemon.
- Octopus Salad** 9.2  
Octopus served with green olives, olive oil and lemon.

**Mixed Cold Meze for 2** 16.5  
Cacik, Hummus, Yesil fasulye, Saksuka, Kisir

## ◆ Hot Appetisers ◆

- Soup of day** 5  
Please ask a member of our staff for today's daily soup
- Falafel** 6.9  
Deep fried balls of chickpeas and broad beans, served on a bed of hummus.
- Sucuk (turkish sausage)** 6.9  
Spicy pieces of turkish (beef) sausage accompanied with mixed leaves.
- Halloumi** 6.9  
Grilled halloumi cheese accompanied with mixed leaves and topped with olive oil.
- Borek (filo pastry)** 6.9  
Delightfully deep fried filo pastry filled with mixture of feta cheese, spinach and mint.
- Flat Mushroom** 6.9  
Topped with oven cooked vegetables and melted mozzarella cheese.
- Hummus Kavurma** 8.3  
Hummus topped with pan fried diced cubes of lamb and a dash of pine nuts.
- Calamari** 7.6  
Beer battered calamari, deep fried and served with our homemade tartar sauce.
- French Brie** 6.9  
Deep fried brie served with mixed berry coulis.
- Lamb Liver** 7.9  
Fresh lamb liver cubes lightly floured with herbs, pan fried with butter served with onion salad.
- King Prawns** 9.3  
King prawns served with chilli garlic butter, onions, pepper, white wine with tomato sauce.
- Scallops** 10.3  
Pan-fried scallops with olive oil and garlic. Topped with pesto sauce.

**Mixed Hot Meze for 2** 18.5  
Falafel, Hellim, Borek, Calamari, Sucuk

| Vegan   | Nuts  
 | Gluten   | Vegetarian

## ◆ Charcoal Grill ◆

Gluten free option available  
; All served with rice and stir-fried veg ;

- Chicken Shish** 16.9  
Lean chunks of chicken breast skewered and grilled over charcoal.
- Adana Kebab** 16.9  
Minced lamb skewered and grilled over charcoal.
- Chicken Beyti** 16.9  
Spicy chicken mince with garlic and parsley.
- Lamb Shish** 20.9  
Tender cubes of lamb skewered and grilled over charcoal.
- Lamb Chops** 20.9  
Tender marinated lamb chops. Served with mash instead of rice and homemade gravy.
- Lamb Ribs** 20.9  
Succulent lamb ribs grilled over charcoal.
- Chicken Wings** 16.9  
Marinated chicken wings grilled over charcoal.
- Mixed Shish** 19.9  
Lamb Shish and Chicken Shish.
- Mixed Grill** 20.9  
Lamb Shish, Chicken Shish, Adana Kebab
- Deroka Mix** 22.9  
Lamb shish, Chicken shish, Chicken wings, Adana kebab, Lamb ribs

- SHARING PLATTER | for 2** 43.9  
Chicken Shish, Lamb Shish, Lamb Ribs, Chicken Wings, Adana and Chicken Beyti.
- SHARING PLATTER | for 4** 87.9  
Chicken Shish, Lamb Shish, Lamb Ribs, Chicken Wings, Adana and Chicken Beyti.

## ◆ Chef's Specials ◆

- Kleftiko** 19.9  
Lamb shank roasted long and slow with vegetables. Served with mashed potato.
- Chicken or Lamb Guvech** 15.9 | 17.9  
Prime lamb or chicken cubes pan-fried with mushrooms, onions, tomatoes and peppers in an authentic tomato sauce. Served with rice.
- Deroka Chicken** 16.9  
Grilled chicken strips served with root mashed potato, creamy mushroom sauce.
- Meat Moussaka** 15.9  
Layers of minced lamb, aubergine, potatoes topped with a cheese sauce. Served with rice.
- Lamb Tagine** 15.9  
Slow cooked knuckle of lamb baked in the oven carrots, courgette, baby potato with homemade gravy sauce. Served with rice.
- Lamb Sarma Beyti (lamb minced)** 19.9  
Charcoal grilled minced lamb, rolled with thin lavash bread with cheese. Sliced cut on the plate with homemade tomato and served with yoghurt.
- Chicken Sarma Beyti (Chicken minced)** 19.9  
Charcoal grilled minced chicken, rolled with thin lavash bread with cheese. Sliced cut on the plate with homemade tomato sauce and served with yoghurt.

## ◆ Pasta ◆

- Arabiatta** 13.9  
Penne with olives, tomato and a chilli and garlic sauce.
- Pesto Chicken Pasta** 14.9  
Penne with chicken, mushroom and pesto.
- Seafood Pasta** 15.9  
Penne with king prawns, mussels, salmon, calamari, onions and pepper a rich creamy sauce.

## ◆ Seafood ◆

- Calamari Dolma** 19.9  
Calamari filled with chopped prawns, salmon mozzarella cheese, onions and peppers served on a bed of mash, covered in a rich creamy sauce.
- Grilled Octopus** 23.9  
Tender octopus chargrilled with a hint of lemon, oregano, garlic, red chilli flakes.
- Seafood Guvech** 19.9  
Selection of Salmon, prawns, calamari cooked in a blend of pan fried veg in a special sauce. Served with rice.
- Sea Bass** 19.9  
Served with mashed potatoes salad and homemade fish sauce.
- Salmon** 19.9  
Served with a side of mediterranean salad and mashed potato.
- Mediterranean Prawn Guvec** 19.9  
King prawns cooked pan fried mix veg garlic and tomato sauce. Served with rice.

## ◆ Salads ◆

- Chicken Avocado** 14.9  
Grilled chicken breast served on a bed of green leaves, Avocado, cucumber, tomatoes and homemade dressing.
- Salmon Salad** 15.9  
Grilled salmon with on a bed of mixed salad and avocado.
- Goat's Cheese & Avocado** 13.9  
Warm goat's cheese with on a bed of mixed salad and avocado.

- Mediterranean Salad** 13.9  
Feta cheese and pitted olives, served on a bed of green leaves, cucumber, tomatoes, red onions -dressed with olive oil and pomegranate sauce.

- Vegan Salad** 13.9  
Fresh vegetables mixed with sliced avocado and dressed with our chef's special salad dressing.

## ◆ Vegetarian ◆

- Falafel** 15.9  
Fried homemade falafel served on a bed of hummus with a side of mixed salad.
- Veg Moussaka** 15.9  
Layers of aubergine, potatoes, lentil and tomatoes topped with a cheese. Served with rice.
- Veg Guvech** (vegan option available) 15.9  
Layers of aubergine, courgette, carrots, peppers, mushroom, spinach, potato cooked in a tomato sauce. Served with rice.
- Portobello Mushroom** 15.9  
Flat mushroom topped with a mix of pan-roasted vegetables covered with mozzarella cheese. Served with mash and salad.
- Vegetarian Kebab** (vegan option available) 16.9  
Aubergine, mushrooms, courgette, onions, red peppers, halloumi cheese, olive oil in a tomato sauce. Served with rice.

## ◆ Sides ◆

- Bread** 1.5
- Creamy Spinach** 4.1
- Sweet Potato Fries** 3.9
- Pilau Rice** 3.5
- Fries** 3.9
- Halloumi Fries** 5.9
- Sautéed Mushroom** 4.5
- Coban Salad** 4.9
- Sautéed Potato** 4.5

; Some dishes may contain allergic ingredients, please ask staff for details if you have any allergy or specific dietary requirements.  
; We do not use any frozen products on our premises. We do not use M.S.G. in our products (monosodium glutamate)  
; A discretionary service charge of 10% will be added to your bill.

## White Wines

	175ml	250ml	Bottle
<b>Kavaklıdere Ancyra Sauvignon Blanc</b>   <i>Turkey</i> Intense with green pepper, grass and subtle floral aromas on the nose. Juicy, refreshing with just the right balance of fruitiness and acidity and a touch of minerality at the end.	6.2	8.2	23.9
<b>Kavaklıdere Ancyra Sultaniye Emir</b>   <i>Turkey</i> Pronounced with citrus, white flower aromas and well balanced with a charming crispiness and persistent fruit flavours.	6.5	8.5	24.9
<b>Niel Joubert Chenin Blanc</b>   <i>South Africa</i> A lively wine with attractive bouquet revealing lots of tropical fruits, pineapple, guava and citrus fruit, carrying on to the crisp, refreshing palate.	7.2	9.5	27.9
<b>Raiz de Chile Reserva Chardonnay</b>   <i>Chile</i> Light yellow colour wine, with intense aromas of tropical fruits, as coconut, banana and pineapple.	7.2	9.5	27.9
<b>Paladin Pinot Grigio</b>   <i>Italy</i> A delicate, fragrant wine with a straw yellow colour. Intense and elegant bouquet with notes of acacia and pear flowers.	7.5	9.8	28.9
<b>Kavaklıdere Misket</b>   <i>Turkey</i> Beautiful, fragrant Muscat wine with a fresh, crisp mouthfeel, good structure and intense aromas of peach, bergamot and ripe citrus fruits.			29.9
<b>Villa Viva Picpoul de Pinet</b>   <i>France</i> Rich and dense fruity wine, with excellent acidity and a touch of salinity. Aromas of white melon, cut grass, lime and hay.			29.9
<b>Château La Freynelle Blanc</b>   <i>Bordeaux, France</i> An aromatic, structured wine of white peaches, jasmine and citrus fruits; crisp and fresh in the mouth with a lingering aftertaste			32.9
<b>Featherdrop Marlborough Sauvignon Blanc</b>   <i>New Zealand</i> Aromatic, light yet balanced Sauvignon Blanc pleasing the palate with lots of passion fruit, mango and herbal flavors.			34.9
<b>Gavi di Gavi La Contessa</b>   <i>Italy</i> An elegant, sophisticated Gavi with a delicate Boquete of summer flowers and notes of fresh citrus fruits and ripe peach on the palate.			39.9
<b>Sancerre, Domain Cherrier</b>   <i>France</i> A traditionally-styled Sancerre grown on gravelly limestone soils known locally as calottes. Dry and fruity with floral notes and excellent mouthfeel.			59
<b>Chablis, Jean Lefort</b>   <i>France</i> Elegant, rich and revitalizing wine with perfectly defined mineral & crusty notes, thrilling mouth feel and a long, warm finish			69

## Red Wines

	175ml	250ml	Bottle
<b>Kavaklıdere Ancyra Merlot</b>   <i>Turkey</i> It is a well-balanced, fresh and long-lasting wine with soft tannins and persistent spice and red fruit flavours.	6.2	8.2	23.9
<b>Kavaklıdere Ancyra Kalecik Karası</b>   <i>Turkey</i> A well balanced and smooth red wine with elegant tannins, light body and persistent flower and red fruit flavors	6.5	8.5	24.9
<b>Ventiterre Montepulciano d'Abruzzo</b>   <i>Italy</i> A classic central Italian red; juicy, palatable with notes of dark cherry, violets, wild berries and spice.	6.9	8.9	25.9
<b>First Fleet Shiraz</b>   <i>Australia</i> Mulberry and plum fruit mixes with spice on the smooth-textured palate	7.2	9.5	27.9
<b>Laroque Cabernet Franc</b>   <i>France</i> Dense, rich and full bodied Cabernet Franc with structured tannins, distinctive flavours of blueberries, lavender and violets.	7.5	9.8	28.9
<b>Paladin Merlot</b>   <i>Italy</i> An accessible, subtle flavoured Merlot with a vinous scent, pleasant hints of violet, plum and ripe red fruits.			28.9
<b>Laroque Pinot Noir</b>   <i>France</i> Elegant, medium bodied Pinot Noir with an aromatic nose of raspberries, gooseberries and summer flowers. Silky tannins, balanced acidity and joyful aftertaste.			29.9
<b>Maison Kavaklıdere La Folie Merlot</b>   <i>Bordeaux, France</i> With its persistent aromas, La Folie, is a delicious lively Bordeaux wine that will accompany any time of the day.			32.9
<b>Château La Freynelle Rouge</b>   <i>Bordeaux, France</i> Soft, ready to drink red Bordeaux. The tannins are well integrated into the black-currant fruits and the balanced acidity.			33.9
<b>Chianti Classico Castelveccchi</b>   <i>Italy</i> A blend of Sangiovese and Canaiolo, aromas of iris, red-skinned berry and a hint of fresh mint. The palate is full of red cherries, clove and white pepper.			42.9
<b>Perdriel Malbec</b>   <i>Argentina</i> An intense, rigorous Malbec with good body, medium acidity, solid tannins and rich blueberry, black cherries, plums and pastille flavours			44.9
<b>Chateau Saint Andre Corbin Saint Emilion</b>   <i>Bordeaux, France</i> Powerful, dense yet easily enjoyable right bank Bordeaux with beefy tannins, distinctive notes of blackberries, plum, sweet spices and pepper on the palate.			49.9
<b>Paladin Casa Lupo Amarone</b>   <i>Italy</i> Rich, refined and elegant wine of great structure. The palate is defined by red currants, blueberries, sour cherries and jam with a final bouquet of spicy vanilla perfumeose Wines			85

## Rose Wines

	175ml	250ml	Bottle
<b>Kavaklıdere Ancyra Blush Kalecik Karası</b>   <i>Çalkarası, Turkey</i> A delicious wine, having attractive strawberry, raspberry and nectarin aromas on the nose and this follows through on the palate.	5.9	7.9	22.9
<b>Villa Viva Cotes De Thau</b>   <i>France</i> A refreshing rose wine with delicious aromas of white peaches, apricot and tangerine. Full-bodied, round and juicy leading to a pleasant, crispy finish.			26.9
<b>Beringer White Zinfandel</b>   <i>USA</i> Forward, fruity and syrupy Zinfandel Rose with a palate accentuated by ripe cherries, strawberries and red plum.			27.9
<b>Paladin Pinot Grigio</b>   <i>Italy</i> Pleasant, bright pink Pinot Grigio with aromas of wild strawberries, pears and dried fruits. Hearty and dry on the palate.			28.9

## Sparkling Wines

	250ml	Bottle
<b>Paladin Prosecco Tondo</b>   <i>Italy</i> Elegant, aromatic and refreshing prosecco with gentle bubbles and notes of apples, pears and white flowers on the palate.	5.9	27.9
<b>Zonin Prosecco Rosato Spumante</b>   <i>Italy</i> Lightly-coloured sparkling rosé; pleasant, soft and smooth with floral, almond and apple notes on the palate		30.9

## Champagne

	Bottle
<b>Laurent-Perrier Brut NV</b>   <i>France</i> Subtle citrus, toast and spice predominate this perfectly balanced, with a strong structure giving the wine good food compatibility.	85
<b>Laurent-Perrier Rosé NV</b>   <i>France</i> Unusually made by the saignée method, with plenty of stylish strawberry fruit, full of vivacity and easy-drinking charm.	95
<b>Moët &amp; Chandon Brut Imperial NV</b>   <i>France</i> Aromas of brioche and honey tones quickly blend with fresh almonds and apricots. It is round, persistent, vibrant and pure.	80
<b>Dom Pérignon Vintage</b>   <i>France</i> The nose is full and varied, mingling flowers with fruit, and the vegetal with the mineral. The bouquet is tactile, subtly enticing us along a trail of powdery white flowers and nectareous apricot, followed by the freshness of rhubarb and mint.	245

## On Tap

Efes Draught	3.2	5.9
Peroni Draught	3.2	5.9
Corona Draught	3.2	5.9

## Bottles Beer

Efes Draft 500ml	5.9
Becks Blue 0% Alcohol	4.2
Peroni 330ml	4.9
Peroni Gluten free 330ml	4.9
Corona 330ml	4.9
Asahi 330ml	4.5
Birra Moretti 330ml	4.5
Magners Cider 330ml	4.5
Kopparberg 500ml	5.9
Strawberry & Lime/Mixed Fruit	

## Whiskey

	25ml	50ml
Jack Daniel's	4.7	6.7
Johnnie Walker   Black Label	5.5	7.5
Chivas Regal 12yr Old	5.5	7.5
Glenfiddich 12yr Old	5.7	7.7
Bulleit   Rye	5.2	7.2
Jameson	5.2	7.2
Woodford reserve   Bourbon	5.8	7.8

## Gin

	25ml	50ml
Gordon's	5	7
Gordon's Pink	5.2	7.2
Bombay Sapphire	5.2	7.2
Whitley Neil Raspberry	5.8	7.8
Slingby Rhubarb	5.8	7.8
Plymouth	5.8	7.8
Hendrick's	6	8
Tanqueray NO 10	6	8
Tanqueray Sevilla	6	8
Gin Mare	6.3	8.3

## Vodka

	25ml	50ml
Smirnoff	4.5	6.5
Absolut	4.8	6.8
Ciroc   mix flavours available	5.5	7.5
Grey Goose	5.5	7.5

## Cognac

	25ml	50ml
Hennessy	5.5	7.5
Martel VS	5.5	7.5
Courvoisier	5	7
Remy Martin  VSOP	6	8

## Liquers | Vermouth

	25ml	50ml
Martini Dry/Bianco/Rosso	4.2	6.5
Baileys	4.2	6.5
Amaretto di Saronno	4.2	6.5
Cointreau	4.2	6.5
Sambuca	4.2	6.5
Tia Maria	4.2	6.5
Malibu	4.2	6.5
Campari Bitter	4.2	6.5
Kahlua	4.2	6.5

## Tequila & Shot

	25ml
Limoncello	4.2
El Jimador Silver	5
El Jimador Reposado	6
Patron Xo (silver/gold)	6.5
Tequila Rose (strawberry cream)	4.5
Tequila Jose Cuervo	4.7
Cazcabel Coffee Tequila	5
Jägermeister	4.5

## Rum

	25ml	50ml
Bacardi	4.5	6.7
Captain Morgan Spicy	4.5	6.7
Captain Morgan Dark	4.5	6.7
Havana 7yrs	5.2	7.5
Kraken	5.2	7.5

## Raki

	Single	Double	35cl	70cl
Yeni Raki	4.5	5.5	40	75

## Soft Drinks

Coke/Fanta/Diet Coke/Sprite	3.2
San Pellegrino Lemon, Orange, Orange & Pomegranate	3.5
Juices Orange, Apple, Cranberry, Pineapple	2.9
Soda / Tonic Water	2.7
Still & Sparkling Water	2.7   3.9
Red Bull	3.9