



- NIBBLES -

TURKISH PIDE BREAD & OLIVE OIL (V) £3.00

Soft and warm flat pide bread served with extra virgin olive oil and pomegranate molasses dip.

MIXED OLIVES (V) £3.50

Marinated green and black olives blended with fragrant coriander seeds, chilli flakes and extra virgin olive oil. (May contain pepper, mushrooms and garlic)

MANTAR (V) STUFFED MUSHROOMS £5.95

Flat mushrooms filled with Turkish kasar & blue cheese, oven-baked with oregano garlic butter.

GARLIC BREAD WITH CHEESE (V) £4.95

Baked white baguette slices scrubbed with garlic butter and topped with Turkish kasar cheese.

- COLD STARTERS -

HUMMUS (V) £6.25

A creamy purée of chickpeas, tahini, lemon, & garlic, topped generously with extra virgin olive oil. The hallmark mezze of the Middle East!

SARMA (Stuffed vine leaves - V) £6.95

Slow-cooked vine leaves filled with rice and seasoning and strained Turkish garlic yoghurt.

BETROOT SALAD (V) £5.50

Boiled beetroot accompanied with chopped pickled cornichons, yoghurt, dill, olive oil & a kiss of garlic.

CACIK (V) £5.95

A creamy textured garlic yoghurt dip blended with fresh dill, mint, chopped cucumber, & olive oil.

BABA GHANOUSH (V) £6.95

A must-try silky textured smoked aubergine dip with tahini, fresh mint and dill, yoghurt, lemon juice and extra virgin olive oil.

SHAKSHUKA (V) £6.95

A mixture of fried aubergine and bell peppers cooked in a rich and fragrant tomato sauce.

- HOT STARTERS -

SOUP OF THE DAY £5.50

Please check with a staff member for daily special

SUCUK TAVA £7.50

Aged and cured medium spicy beef sausage, pan-cooked in flavourful homemade tomato sauce with bell peppers and tomatoes.

MUCVER (V) £7.50

An Ottoman tradition of deep-fried courgette, breadcrumbs, egg, carrot, flour and feta cheese patties served with a fresh garlic yoghurt sauce.

BOREK (V) £7.50

Spinach, feta cheese & parsley stuffed deep-fried crispy filo pastries, served with a zingy sweet chilli sauce.

KANAT £7.50

Spicy chicken wings, grilled over charcoal & served with a fiery homemade chilli sauce.

HALLOUMI £7.50

A signature cheese delicacy from Cyprus! Chargrilled for extra tanginess and crowned with a fresh basil dressing.

LAHMACUN £7.15

Thinly rolled fresh dough topped with ground lamb and Turkish spices, oven-cooked to a crispy finish. Eaten rolled or folded and stuffed with herbs and salad with a drop of lemon juice.

HUMMUS KAVURMA £7.50

A middle eastern classic dip of creamy hummus, topped with pan-cooked chopped lamb, tossed in warm spices with pine kernel nuts. Perfect for scooping with fresh Turkish bread.

CHICKEN LIVER £7.50

A succulent & spicy chicken liver dish tossed with authentic Turkish spices with fresh tomatoes & onions, crowned with pomegranate molasses.

FALAFEL (V) £6.50

Deep-fried vegetable patties blended with chickpeas, cumin, breadcrumbs, broad beans & authentic spices, served with creamy hummus.

MITITE KOFTE £7.50

A street food classic from Anatolia; chargrilled minced beef patties worked with authentic Turkish spices, onion and red bell pepper. A juicy & flavoursome kickstart to your journey.

CALAMARI £7.95

A reputable Mediterranean appetiser of marinated and deep-fried squid rings served with a balmy homemade tartar sauce.

KING PRAWNS £8.50

Sautéed king prawns in oyster sauce, cooked with aromatic ginger & garlic, enriched with fresh tomatoes, spring onions and a touch of parsley.





- CHARCOAL GRILL MAINS -

The dishes below come with tortilla bread as a base on the plate;
They can be done Gluten Free, with the exception of Beyti

LAMB SHISH ❖ £24.00

Marinated cubes of succulent lamb neck fillets chargrilled on skewers served with Turkish-style Baldo rice, and mixed salad

ANATOLIAN KOFTE £20.00

A signature chargrilled minced lamb patty worked thoroughly with authentic Turkish spices, red bell pepper, onion, herbs and served with Turkish-style Baldo rice and mixed salad.

BEYTI ❖ £22.50

A Chargrilled minced lamb patty kneaded with flavoursome spices, wrapped in a thin tortilla-bread, and baked in the oven with a homemade tomato base. Served with a strained garlic yoghurt dip, Turkish Baldo rice, and mixed salad.

CHICKEN SHISH £21.00

Marinated and chargrilled soft and tender chunky cubes of chicken breast on skewers served with Turkish-style Baldo rice and mixed salad.

MIXED GRILL ❖ £26.50

Highlights of our chargrilled meat selections; lamb shish, chicken shish, chicken wings and lamb kofte, served with Turkish-style Baldo rice and mixed salad.

LAMB CHOPS ❖ £27.75

Cutlets of succulent lamb marinated in sweet-pepper, oil and oregano, chargrilled medium well to perfection. Served over a tortilla bread, with rosemary and garlic sautéed baby potatoes and mixed salad.

KANAT £18.50

Marinated and seasoned chargrilled spicy chicken wings served with Turkish Baldo rice and mixed salad.

- CHEF SPECIALS -

ANATOLIAN LAMB SHANK ❖ £24.50

Slow-cooked shank of lamb in a rich demi glace sauce, roasted with dates, raisins, tomato sauce, carrots, white onions and baby potatoes, served with Turkish-style Baldo rice.

HAREM ❖ £24.50

Turkish flatbread topped with strained yoghurt and homemade tomato sauce, crowned with **chicken shish, lamb kofte or lamb shish** of your choice and finished with sizzling hot butter. Served with a side of Turkish-style Baldo rice

CHICKEN GUYECH £20.00

A hearty classic Anatolian stew, slow cooked in our homemade tomato sauce with seasonal mixed vegetables and marinated fine cuts of chicken. Served with a side of Turkish-style Baldo rice.

KURU FASULYE £17.50 (ADD LAMB FOR £3.00)

One of the most popular and old traditional Turkish dishes. Butter beans stewed with onion, tomato sauce, carrot and mixed herbs. Served with Turkish Baldo rice.

SULTAN'S DELIGHT ❖ £24.50

Your choice of **chicken shish, lamb kofte or lamb shish**, served over a bed of homemade shoestring potato fries with strained yogurt finished with our signature tomato sauce and traditional sizzling hot butter. Accompanied by Turkish-style Baldo rice.

MEAT MOUSSAKA £19.50

Layers of fried and thinly sliced aubergines, potatoes and courgettes, seasoned tomato-based minced beef and lamb, topped with bechamel sauce and Turkish kasar cheese, and oven-baked to perfection. Served with a side Baldo rice and mixed salad.

LAMB GUYECH £22.00

A hearty classic Anatolian stew, slow cooked in our homemade tomato sauce with seasonal mixed vegetables and marinated fine cuts of lamb. Served with a side of Turkish-style Baldo rice.

- SALAD MAINS -

THE LEAN KITCHEN £17.50

A Choice of grilled marinated chicken or grilled salmon fillet topped over lettuce & loaded with cucumber, sliced avocados, quinoa, tomatoes, red onion, & red cabbage with a Mediterranean salad dressing.

THE MEDITERRANIAN KITCHEN £17.50

Three Grilled tangy halloumi, three falafel pieces, feta cheese and mixed olives, served over lettuce, cucumber, carrots, avocado, tomatoes, and red cabbage.





- VEGETARIAN SPECIALS -

VEGETARIAN MOUSSAKA £17.50

Oven-baked layers of baby spinach, thinly sliced aubergines, potatoes, courgettes, and soaked quinoa, topped with homemade tomato sauce, béchamel and Turkish kasar cheese, served with Baldo rice and mixed salad.

SPICY MUCVER & FALAFEL £16.50

A mix of deep-fried and spiced falafels and courgette patties served with a creamy hummus dip, strained Turkish yoghurt and mixed salad.

ROASTED BUTTERNUT SQUASH (VEGAN) £16.95

Roasted butternut squash scrubbed in authentic Turkish spices, topped with sautéed mixed vegetables & soaked quinoa, and served with a side of Turkish mixed salad.

IMAM BAYILDI (VEGAN) £17.50

A delicious meet-up of whole-fried aubergine & extra virgin olive oil from the palace kitchens of the Ottomans. Tummy of aubergine stuffed with onions, peppers, pine nuts, raisins & tomatoes; slow-cooked in a rich homemade tomato sauce and served with Baldo rice and mixed salad.

BOREK £14.95

Spinach, feta cheese & parsley stuffed deep-fried crispy filo pastries, served with a zingy sweet chilli sauce, served with salad.

- SEAFOOD SPECIALS -

GRILLED SALMON ☼ £22.50

A fillet of marinated grilled salmon, lightly seasoned with black pepper, served with sautéed baby potatoes in rosemary and garlic, served with mixed salad.

SEA BASS ☼ £21.50

Pan-seared seasoned sea bass fillet served with sautéed baby potatoes in rosemary, garlic and olive oil. Served with mixed salad.

CALAMARI MAIN ☼ £18.95

Marinated and deep-fried squid rings served with fries and mixed salad accompanied by our homemade tartar sauce.

- SHARING PLATTERS -

HOT MEZZE PLATTER £18.95

A selection of halloumi, borek, falafel, mucver, spicy chicken wings, and sucuk.

COLD MEZZE PLATTER £17.95

A selection of hummus, cacik, shakshuka, baba Ghanoush, sarma, and beetroot salad.

ISTANBUL COMBINATION (MIN 2 PEOPLE) £39.90

(EACH ADDITIONAL PERSON FOR £19.95)

Combination of 4 cold and 4 hot starters: Hummus, cacik, shakshuka, baba Ghanoush, borek, mitite kofte, halloumi, Falafel and mucver

GRILL TO SHARE (MIN 2 PEOPLE) £59.90

(EACH ADDITIONAL PERSON FOR £29.95)

Get the tower of grilled chicken shish, lamb shish, kofte, lamb chops, chicken wings and sucuk on the plate to share. Served with rice and mixed salad.

THE ISTANBUL KITCHEN PARTY (MIN 2 PEOPLE)

£65.00

(EACH ADDITIONAL PERSON FOR £32.50)

A selection of 4 hot (Mucver, Borek, Halloumi, Falafel) & 4 cold (Cacik, Humus, Shakshuka, Baba Ganoush) starters, any selected main dish from the menu, plus dessert or hot drink of your choice.

PARTY SET MENU (MIN 2 PEOPLE) £55.90

(EACH ADDITIONAL PERSON FOR £27.95)

A selection of 3 hot (Mucver, Borek, Halloumi) & 3 cold (Cacik, Humus, Shakshuka) vegetarian starters, any main dish from the menu (except the dishes marked with ☼)

- SIDES -

STRAINED YOGHURT £2.50

SKIN ON FRIES (V) £3.50

POTATO WEDGES (V) £3.95

TURKISH BREAD (V) £2.00

SWEET POTATO FRIES (V) £3.95

FETA CHEESE SALAD (V) £4.95

SAUTEED SPINASH (V) £3.50

TURKISH SALAD (V) £3.50

CHILLIE SAUCE (V) £3.00

SAUTEED BABY POTATOES (V) £3.00

CHICKEN SKEWER £6.50

LAMB SKEWER £8.00

KOFTE SKEWER £6.50

LAMB CHOP £6.00

RICE (V) £2.50

