

MEZE

Small plates to stimulate the appetite – also great for sharing

COLD

Mixed Olives V VG GF	5
Humus V VG GF	7.5
Chickpea, tahini, olive oil	
Soslupatlican V VG GF	8.5
Fried aubergines blended with pan fried sweet peppers and onions in a rich tomato sauce	
Babaganush V GF	7.9
Charcoal grilled aubergines blended with garlic, tahini, yogurt and olive oil	
Tarama	7.5
Cured roe of cod, olive oil and lemon juice	
Kisir V VG	7.5
Bulgur wheat, spring onions, tomato purée, parsley, dill and pomegranate sauce	
Haydari V GF	7.5
Yogurt, feta, dill	
Beetroot Tarator V GF	7.5
Fresh beetroot, garlic, yogurt	
Acili Ezme V GF VG	7.9
Finely chopped tomato, onion, red and green pepper, parsley, garlic	



3

HOT

Hellim V GF	8.5
Grilled halloumi served with fig jam dip	
Calamari	9.5
Kalamar rings coated in panko breadcrumbs served with our homemade tartare sauce	
1 Muska Boregi V	8.5
Triangular filo pastry filled with feta, mozzarella, parsley	
Karides GF	9.5
Prawns sautéed with tomatoes and peppers	
2 Arnavut Ciger	9.5
Pan fried liver coated in flour served with onions and parsley	
3 Falafel V VG	9
Homemade falafel with humus	
Humus Kavurma N GF	10.5
Humus topped with pan fried cubed lamb and pine nuts	
Sucuk GF	8.5
Pan fried Turkish beef sausage served with humus	
Mantarli Hellim V GF	8.5
Pan fried mushrooms with halloumi and parsley	

SALAD

Greek Salad V GF	9.5
Feta cheese, tomato, cucumber, red onion, oregano and olive oil	
4 Halloumi Salad V GF	12.5
Grilled halloumi, avocado, cherry tomatoes, sweetcorn, mixed leaves, beetroot, olive oil and pomegranate dressing	



4

BREAKFAST & BRUNCH

Served till 4pm

Mediterranean Breakfast	17.5
Two egg omelette, muska borek, grilled halloumi, sucuk, feta, tomatoes, fried mushrooms, cucumber, olives, butter, honey and strawberry jam	
Vegetarian Breakfast V	16.5
Two fried eggs, crushed avocado, fried mushrooms, hash brown, grilled tomato, beans and salad	
Simit	2
Sesame seed encrusted circular bread	
MENEMEN V	12.5
Two eggs slowly cooked with tomato and peppers	
Sucuklu Turkish beef sausage	14.5
Kasarli Mozzarella	14.5
Beyaz Peynirli Feta cheese	14.5

SOUP

Mercimek V	8.5
Lentil soup	
Yogurtlu Paca Lamb with yogurt soup	
Sade Paca Lamb soup	
Tavuk Chicken soup	



5

FISH

All served with baby potatoes and salad

Sea Bass GF	25.5
Whole or fillet	
Whole Sea Bream GF	25.5
King Prawns GF	25.5
6 Salmon GF	25.5



6

PIDE

Turkish pizzas

Kasarli V	16
Mozzarella, tomato and peppers	
Kusbasi	17.5
Diced lamb, mozzarella, red and green peppers	
Kiymali	17.5
Seasoned minced lamb, tomato, green peppers, mozzarella	
7 Sucuk	17.5
Spicy beef sausage, mozzarella, green peppers, tomato	
Vegetarian V	17
Mozzarella, mushroom, tomato, red and green peppers, onions, olives	
Hellim V	17
Halloumi, mozzarella, tomato, green peppers, olives	
Tavuk	17.5
Diced chicken, mozzarella, red and green peppers	
Kavurmalli	17.5
Sautéed lamb, mozzarella, egg	
Ispanak V	17
Spinach, mozzarella, feta, red onions	
Mixed	19
Lamb, chicken, sucuk, green pepper, mozzarella	

ADD EGG TO ANY PIDE	0.5
---------------------	-----

SHARING

Why not order a mixed meze with a platter for the complete experience

MIXED MEZE

5 SMALL	18
For 2-3 people to share	
Kisir V VG	
Haydari V GF	
Soslu Patlican V GF VG	
Humus V GF VG	
LARGE	22
For 4-5 people to share	
Kisir V VG	
Haydari V GF	
Soslu Patlican V GF VG	
Humus V GF VG	
Beetroot Tarator V GF	
Babaganush V GF	
HOT	24
Hellim V GF	
Sucuk GF	
Falafel V VG	
Fried Calamari	
Humus V GF VG	
Muska Boregi V	

PLATTERS

Served with rice and bulgur

FULL	77
Serves 3 people	
Lamb Shish	
Chicken Shish	
Adana Kebab	
4 Lamb Ribs	
8 Chicken Wings	
Mixed Doner	
JUMBO	95
Serves 5 people	
Lamb Shish	
Chicken Shish	
Adana Kebab	
7 Lamb Ribs	
8 Chicken Wings	
4 Lamb Chops	
Mixed Doner	

FAMILY BUNDLES

1) Full Platter + Small Mixed Meze	93
2) Jumbo Platter + Large Mixed Meze	115

CHARCOAL

Served with rice

	small	large
Lamb Doner	21.5	
Homemade 100% Lamb Doner, slow cooked on one huge skewer		
Chicken Doner	21.5	
Homemade 100% Chicken Doner, slow cooked on one huge skewer		
Mixed Doner	22.5	
Lamb Shish	19.5	24.5
Lean and tender cubes of lamb skewered and grilled over charcoal		
Chicken Shish	18.5	23.5
Lean chunks of chicken skewered and grilled over charcoal		
9 Mixed Shish		24.5
Choice of 2 skewers between Lamb Shish, Chicken Shish and Adana Kebab		
Adana Kebab	19.5	24.5
Seasoned minced lamb skewered and grilled over charcoal		
Cop Shish		24.5
Lean and tender small cubes of lamb skewered and grilled over charcoal		
Lamb Chops		28.5
Tender lamb chops seasoned and grilled over charcoal		
Vegetarian Kebab V		20.5
Charcoal grilled aubergines, peppers, mushrooms, onions, courgette, served with tomato sauce and yogurt		
Chicken Wings		20.5
Marinated chicken wings grilled over charcoal		
Lamb Ribs		24.5
Seasoned lamb ribs grilled over charcoal		
Mixed Kebab		39.5
Lamb Shish, Chicken Shish, Adana Kebab, 2 Ribs and 2 Chicken Wings		

ADD DONER TO ANY MAIN	10
-----------------------	----

CHEF'S FAVOURITE

12 Lamb Kleftiko	19.5
Roasted slow with herbs, celery, carrots and served with mashed potato	



12



13

SIDES

Chips	6
Rice	6
Baby Potatoes	6
10 Bulgur	6
Mashed Potatoes	6
11 Barbecued Mushrooms	5
Barbecued Chilli Peppers	5



9



10



11

SPECIALS

Ali Nazik GF	25.5
Lamb shish served over char-grilled aubergines, yogurt, garlic, tahini	
Veli Nazik GF	25.5
Chicken shish served over char-grilled aubergines, yogurt, garlic, tahini	
Iskender Kebab	24.5
Lamb doner on a bed of bread, topped with tomato sauce and yogurt then drizzled with butter	

Yogurtlu Kebabs	26.5
Shish skewer chopped on a bed of bread, topped with tomato sauce and yogurt then drizzled with butter	
— LAMB/CHICKEN/ADANA	
13 Sarma Beyti	24.5
Seasoned mince kebab grilled over charcoal, wrapped in lavash bread and mozzarella, topped with tomato sauce and butter, served with yogurt and bulgur	
— LAMB/CHICKEN/VEGI V	

V Vegetarian VG Vegan GF Gluten free N Contains nuts — Please let your server know if you have any allergies.

Whilst all care is taken to separate ingredients and clean down all work areas and equipment, the presence of allergenic ingredients in our kitchens means we cannot guarantee any of our dishes are free of those allergens or that meat or fish do not contain bones. If you have a severe allergy we would advise our menu may not be suitable for you. Please consult your server for any information concerning allergies. Subject to status all major credit cards are accepted. All prices are inclusive of VAT.



RED

	175ml	bottle
Antik TURKEY Ruby red colour, rich aroma and powerful fruity taste	8	25
Yakut TURKEY Distinctive red fruit aromas and a velvety finish	26	
Villa dei Fiori Montepulciano d'Abruzzo MARCHE, ITALY Rounded and rustic with hints of morello cherry and spice	8.5	29
Valdivieso Pinot Noir ACONCAGUA VALLEY, CHILE Medium bodied, smooth and ripe flavoured with bursts of cherry and raspberry aromas	9	32
Le Versant Merlot PAYS D'OC, FRANCE Dark violet tints and blackberry aromas. Big on the palate, fresh finish	37	
Castillo Clavijo Rioja Alta Reserva RIOJA, SPAIN Complex wine with ripe mature fruit, spice and vanilla oak flavours	39	
Esquinas de Argento Malbec MENDOZA, ARGENTINA Vibrant aromas of cherry and ripe plum paired with flavours of chocolate and cinnamon lead to a lingering finish	44	
Xanadu Exmoor Drive Cabernet Sauvignon MARGARET RIVER, AUSTRALIA Fruits of the forest, cassis and dark chocolate give this full-bodied wine real punch	49	
Chateau Viramiere St-Emilion Grand Cru BORDEAUX, FRANCE A powerful, complex nose balanced with delicate vanilla notes. Powerful yet subtle	67	

ROSE

The Bulletin Zinfandel Rose CALIFORNIA, USA Juicy, light and bright. A sound balance of ripe fruit and refreshing acidity	8	25
Conto Vecchio Pinot Grigio Blush VENETO, ITALY Pleasant nose with fruity, floral notes. Crisp and balanced on the palate	8.5	29

COCKTAILS

Passion Fruit Martini Vanilla vodka, passion fruit puree, simple syrup, lime juice	14	
Espresso Martini Absolut vodka, Kahlúa coffee liqueur and espresso coffee		
Whiskey Sour Bourbon whiskey, lime juice, simple syrup and Angostura bitters		
White Russian Smirnoff vodka and Kahlúa coffee liqueur topped with sweet cream		
Blue Lagoon Smirnoff vodka, blue Curaçao and lemonade stirred with shimmer		
Strawberry Daiquiri Bacardi rum, fresh strawberry, simple syrup, lime juice		
Mojito Bacardi rum, fresh mint, lime juice, brown sugar, topped up with soda water (original, strawberry or passion fruit)		
Red Kiss Pink gin, pomegranate, simple syrup, lime juice, grenadine, sparkling water		
Margarita Tequila, Cointreau, lime juice, sea salt		

TURKISH SPIRITS

Yeni Raki	glass 6	double 8
	20cl 25	35cl 35 70cl 60
Tekirdag Gold	glass 7	double 9
	35cl 33	35cl 50 70cl 75

LIQUEUR

Disaronno	7	8.5
Bailey's	7	8.5
ADD ANY MIXER	2.5	

MOCKTAILS

Pink Breeze Fresh raspberry, elderflower cordial, lime juice, grenadine, sparkling water	11.5	
Virgin Pina Colada Pineapple juice, coconut cream, simple syrup, lime juice		
Virgin Mojito Fresh mint, lime juice, brown sugar, topped up with soda water		
Exotic Sunrise Fresh strawberry, passion fruit purée, lime juice, simple syrup, apple juice		

SPIRITS

	25ml	50ml
WHISKEY		
Jack Daniels	7	9.5
Jameson	7	9.5
Black Label	7	9.5
RUM		
Bacardi	7	9
Captain Morgan	7	9
VODKA		
Smirnoff	6	8.5
Absolut Raspberry	6.5	8.5
Grey Goose	6.5	9.5
GIN		
Gordon Gin	6.5	8.5
Pink Gin	7.5	8.5
Bombay Sapphire	7.5	8.5
BRANDY		
Courvoisier	7.5	9.5
Hennessy	7.5	9.5

SHOTS

Tequila	silver 5.5	gold 6.5
----------------	------------	----------

WHITE

	175ml	bottle
Antik TURKEY Aromatic and easy to drink with a long, herby finish	8	25
Cankaya TURKEY Elegant, persistent and well-balanced. Turkey's favourite	26	
Le Coste Trebbiano di Romagna EMILIA ROMAGNA, ITALY Refreshing and light-bodied with citrus flavours and floral aromas	8.5	29
La Serre Chardonnay PAYS D'OC, FRANCE Light and refreshing. Lemon flavours paired with crisp green apple aromas	9	32
Argento Pinot Grigio MENDOZA, ARGENTINA Delicate and elegant floral aromas with tropical fruitiness and a bright, crisp finish	37	
Santa Rita Gran Hacienda Sauvignon Blanc CASABLANCA VALLEY, CHILE Refreshing and medium-bodied with zesty citrus aromas	39	
Tuffolo Gavi DOCG PIEDMONT, ITALY Intense with floral aromas and fresh citrus fruit flavours	45	
La Chablisienne Petit Chablis Vibrant BURGUNDY, FRANCE Ripe apple and pear with a hint of peach. The finish is savoury and refreshing	54	

SPARKLING

Vaporetto Prosecco NV VENETO, ITALY Fresh and pleasant, fine and persistent. Fruity apple flavour and aroma with hints of apricot and citrus	10.5	37
Jeio Prosecco Brut Rose NV VENETO, ITALY Soft, fruity and refreshing with persistent bubbles. Long-lasting flavours of citrus and rose	49	
Moët & Chandon CHAMPAGNE, FRANCE Bright fruitiness with notes of green apple and white flowers. Palate of white-fleshed fruits and citrus	85	

BEER

	bottle
Efes	7
Peroni	7
Corona	7
Desperados	7
Efes Draft	8
Tuborg Fici	8
Peroni 0.0%	6

CIDER

Rekorderlig	7.5
Strawberry-Lime, Pear	

SOFT DRINKS

Coke, Diet Coke	4.2
Fanta, Sprite	
Water	small 3 large 6
Sparkling, Still	
Juice	3.8
Cranberry, Apple, Pineapple	
Fresh Orange Juice	5
Ayran	3.8
Salgam	3.8
Iced Coffee	5
Vanilla, Caramel	

TEA

Turkish Tea	1.5
English Tea	3
Fresh Mint Tea	3

COFFEE

Espresso	single 3
Americano	3.2
Hot Chocolate	4.5
Cappuccino	4.2
Latte	4.2
Turkish Coffee	3

DESSERTS

Baklava N	8.5
Golden brown filo dough, with a thick middle layer of crushed pistachio nuts, topped with syrup and a sprinkle of pistachios. Served with vanilla ice cream	
Warm Baklava N	9.5
Large warm slice of traditional baklava topped with pistachio nuts and filled with vanilla ice cream between the crispy layers	

1 Sutlac	7
Rice pudding	
2 Kuneft N	9.5
Finely shredded filo pastry coated in melted butter and filled with cheese then baked until golden and crispy, topped with sweet syrup served with cream or vanilla ice cream	

Trilece	8
Layers of soft sponge soaked in three kinds of sweet milk, topped with whipped cream and a caramel layer	
Tiramisu	8.5
Soft sponge soaked in coffee liqueur and filled with mascarpone cream, dusted with cocoa	
3 Belgian Chocolate Pudding	8.5
A dark chocolate pudding with Belgian chocolate sauce and a scoop of vanilla ice cream	
Sticky Toffee Pudding	8.5
A traditionally made sticky toffee packed with dates and coated with lashing of butterscotch sauce served with a scoop of vanilla ice cream	

Ice Cream	three scoops 6
Vanilla, Strawberry, Chocolate	
Sorbet VG	three scoops 6
Blood orange, Lemon, Raspberry	

N Contains nuts **VG** Vegan

Whilst all care is taken to separate ingredients and clean down all work areas and equipment, the presence of allergenic ingredients in our kitchens means we cannot guarantee any of our dishes are free of those allergens. If you have a severe allergy we would advise our menu may not be suitable for you. Please consult your server for any information concerning allergies. Subject to status all major credit cards are accepted. All prices are inclusive of VAT.