

RED 175ml bot	tle
Antik 8 2	26
TURKEY Ruby red, rich aroma and powerful fruity taste	
Yakut	28
TURKEY Distinctive red fruit aromas and a velvety finish	
	30
ABRUZZO, ITALY Ripe, round and rustic.	
Combining spicy black olives with morello cherry notes	
_oo naagoo moo nom noago	34
FRANCE A smooth and light red with redcurrant	
and sweet spice flavours	
· · · · · · · · · · · · · · · · · · ·	38
EMILIA ROMAGNA, ITALY Round and velvety, flavours and aromas of cherry, violet, vanilla, chocolate and herbs	
Moderne Allegorie Peloponnese Agiorgitiko PELOPONNESE, GREECE Bright red fruit, medium	10
tannin and silky finish	
	14
MENDOZA, ARGENTINA Medium-bodied with aromas	-
and flavours of plum, blackberry and dark chocolate	
	19
CALIFORNIA, USA Dark fruit aromas, subtle pepper	
spice and concentrated fruit flavours of blackberry	
Chateau Viramiere St-Emilion Grand Cru	57
BORDEAUX, FRANCE Rich, smooth, medium-bodied and	
savoury tannins. Full of aromas and flavours of red fruit	S
ROSE	
The Bulletin Zinfandel Rose 8 2	28
CALIFORNIA, USA A semi-sweet wine with plenty	
of raspberry and watermelon fruit flavours	
gg	30
VENETO, ITALY A dry wine, easy-drinking wine,	
with subtle red fruit flavours and a soft finish	

LANGUEDOC-ROUSSILLON, FRANCE A fresh and aromatic

nose of raspberries and spices, lively and fresh palate

**Gokyuzu Group Shot** 

Petit Papillon Grenache Rose

Vegan egg whites, Bacardi, lemon

juice, sugar syrup, lychee liqueur,

COCKTAILS

**Passion Fruit Martini** 

Passion Fruit Daiquiri

Strawberry Daiquiri

brown sugar, Sprite

Vanilla vodka, passion fruit

Vanilla vodka, passion fruit,

mixed puree, lime juice, sugar

Bacardi rum, fresh strawberry, simple syrup, lime juice

Bacardi rum, fresh mint, lime,

**TURKISH SPIRITS** 

**Blue Long Island** 5 spirit, blue curacao, lime juice, Sprite

Pink gin, pomegranate, simple syrup, lime juice, grenadine, Sprite

glass 6 double 8

glass 7 double 9 20cl **33** 35cl **50** 70cl **75** 

glass 8 double 10

35cl **62** 70cl **98** 

25ml 50ml

pint 8 half 6

7.5

7 8.5

20cl **25** 35cl **35** 70cl **60** 

puree, simple syrup, lime juice

Lychee Martini

lychee juice

Mojito

Red Kiss

Yeni Raki

Gobek

Tekirdag Gold

**LIQUEUR** 

**BEER & CIDER** 

Legendary Turkish taste

Disaronno

Efes Draft

**Tuborg Draft** 

Peroni 0.0%

Rekorderlig Strawberry-Lime

Peroni Draught

Corona

**Efes** 

175ml bo	ottle	WHITE 175	ml	bottle
<b>8</b> uity taste	26 28	Antik TURKEY Aromatic and easy to drink with a long, herby finish	8	26
ety finish		Cankaya TURKEY Elegant, persistant and well-balanced. Turkey's favourite		28
nerry note <b>9</b> ant	es <b>34</b>	Vinuva Organic Pinot Grigio VENEZIE, ITALY White necterine and peaches, and a palate of stone fruit and citrus	3.5	32
OC avours and	<b>38</b> d	<b>La Serre Chardonnay PAYS D'OC, FRANCE</b> Light and refreshing. Lemon flavours paired with crisp green apple aromas	9	35
id herbs : <b>iko</b> m	40	Santa Rita Gran Hacienda Sauvignon Blanc CENTRAL VALLEY, CHILE Refreshing and medium-bodied with zesty citrus aromas		39
romas	44	Mas Puech Picpoul de Pinet LANGUEDOC-ROUSSILLON, FRANCE Mouthwatering freshness with stone fruit and citus on the palate		41
pper	49	Voltolino Gavi DOCG PIEDMONT, ITALY Fresh Gavi, with herbal and fruit forward aromas		45
kberry odied and of red fru		Domingo Martin Albarino GALICIA, SPAIN Rich flavours of ripe peaches and pears, backed by vivid lemon and mineral acidity	′	54
		SPARKLING		
8 nty	28	Vaporetto Prosecco NV PROSECCO, ITALY Fresh and pleasant. Flavours of blossom, apple and hints of apricot and citrus		39
<b>8.5</b>	30	Graham Beck Brut Rose NV ROBERTSON, ITALY Elegant ripe tropical fruit, zesty lime and light, yeasty aromas		49
	39	Champagne de Castellane Brut NV		84

nish	zesty lime	and lig	ght, yeasty
39 and aromatic fresh palate	CHAMPAGI	NE, FRA	Castelland NCE Notes ote and hin
WOCKTAILS Virgin Mojito Fresh mint, lime, brow Virgin Strawberry M Strawberries, fresh mi lime, brown sugar, Spr Pink Breeze Fresh raspberry, elder lime juice, grenadine, so Virgin Pina Colada Pineapple juice, cocor simple syrup, lime juice Virgin Passion Fruit Passion fruit, fresh mi juice, brown sugar, Sp	lojito nt, grenadi rite  flower core sparkling v  nut cream, ce  Mojito int, lime	ine, dial, vater	SOF Coke, Coke Water Spark Juice Apple Fresh Ayran Salga Home
SPIRITS  WHISKEY  Jack Daniels  Jameson	25ml <b>7</b>	50ml 9.5 9.5	With I Straw With I
Black Label RUM Bacardi Captain Morgan Kraken VODKA	7 7 7 8	9.5 9 9 9.5	Turkis The fir Englis Fresh Tea P Green
Smirnoff Absolut Regular Absolut Citron GIN Gordon Gin Bombay Sapphire	6 7 7 6 7	8.5 8.5 8.5 8.5	Espre Amer Hot C
Pink Gin Raspberry Gin BRANDY Courvoisier Hennessy Bailey's	7 7 7.5 7.5 7	9.5 9.5 9.5 8.5	Latte Turkis Iced ( Fredc Irish ( With .
SHOTS Tequila		5.5	

17.5

of white flowers, nts of brioche FT DRINKS , Diet Coke, Zero, Fanta, Sprite ding, Still e, Pineapple, Cranberry h Orange Juice 3.8 3.8 emade Lemonade 4.5 KSHAKES Italian vanilla gelato wberry Italian strawberry gelato ish Tea first is complimentary lish Tea h Mint Tea Pigs Pot n Tea, Peppermint **FFEE** single  ${\bf 3}$ 3.2 ricano Chocolate 4.5 ouccino 4.2 4.2 ish Coffee 3 Coffee do Cappuccino 9.5 Coffee Jameson



**GOKYUZURESTAURANT.CO.UK** 

# **MEZE**

### COLD

COLD	
Mixed Olives v vg gF	5
<b>Humus</b> v vg gF Chickpea, tahini, olive oil	7.5
Soslupatlican v vg gF Fried aubergines blended with	8.5
pan fried sweet peppers and onions in a rich tomato sauce	
Babaganush v GF Charcoal grilled aubergines blended with garlic, tahini, yogurt and olive o	<b>7.9</b>
Tabouleh v vg A mixture of parsley, spring onions, cracked wheat, tomatoes.	7.5
fresh mint and pomegranate sauce	
Tarama Cured roe of cod, olive oil and lemon juice	7.5
<b>Kisir</b> v vg Bulgur wheat, spring onions,	7.5
tomato purée, parsley, dill and pomegranate sauce	
Haydari v GF Yogurt, feta, dill	7.5
<b>Beetroot Tarator</b> v GF Fresh beetroot, garlic, yogurt	7.5
Beyaz Peynir v GF Feta cheese and melon	7.5
Acili Ezme v GF vG Finely chopped tomato, onion, red and green pepper, parsley, garlic	7.9





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fig jam dig

alamari	9.5
alamar rings coated in panko	
eadcrumbs served with our	
omemade tartare sauce	
uska Boregi v	8.5
iangular filo pastry filled with	
ta, mozzarella, parsley, served	
ith sweet chilli sauce	
arides GF	9.5
rawns sautéed with tomatoes	

8.5

9.5

10.5

8.5

8.5

8.5

and peppers **Arnavut Ciger** Pan fried liver coated in flour served with onions and parsley 2 Falafel Homemade falafel served with

Grilled halloumi served with

tahini and dill sauce **Humus Kavurma** Humus topped with pan fried cubed lamb and pine nuts Sucuk Pan fried Turkish beef sausage

served with humus Mucver Grated courgette, feta cheese parsley, egg and flour

Mantarli Hellim v Pan fried mushrooms with halloumi and parsley Zahtar Lahmacun

Halloumi and zahta



**BREAKFAST** 

& BRUNCH 9am to 4pm Feta cheese, tomato, cucumber, Sharing Breakfast for 3 people red onion, oregano and olive oil Three fried eggs, feta, tulum cheese, 3 Halloumi Salad v GF grilled spicy beef sausage, filo pastry Grilled halloumi, dried tomatoes, with parsley and feta, grilled halloumi, dried apricot, dried raisins, mixed mushrooms, grilled pickles, olives, butter leaf salad, avocado, beetroot, and honey, Nutella, tahin pekmez, simit olive oil, pomegranate dressing circular bread and seasonal fruits Tulum Salad v GF Gokyuzu Breakfast 17.5

Two fried eggs, avocado, filo pastry with parsley and feta, grilled mushrooms, grilled tomato, halloumi cheese, Turkish beef sausage, olives, mixed leaves, butter and jam **Mediterranean Breakfast** Two scrambled eggs, filo pastry with

parsley and feta, grilled halloumi, Turkish beef sausage, feta, tomatoes, cucumber, olives, butter, honey and jam

Vegan Breakfast vg 16.5 Crushed avocado, mushrooms, hash brown.

grilled tomato, beans, vegan sausage and salad

MENEMEN <sub>V</sub>	12.5
Two free range eggs slowly cooked with tomato, peppers	
<b>Sucuklu</b> Turkish beef sausage	14.5
Kasarli Mozzarella	14.5
Beyaz Peynirli Feta cheese	14.5



**Greek Salad v GF** 9.5 12.5 9.5 Cucumber, onion, tomatoes, apple, walnuts, pomegranate, tulum cheese





## **FISH**

All served with baby potatoes and broccoli Whole Sea Bass GF 25.5 King Prawns GF 25.5 5 Salmon GF 25.5



## **PIDE**

red onions

Lamb, chicken, sucuk, green

ADD EGG TO ANY PIDE

Mercimek v Lentil soup

Sade Paca Lamb soup Tavuk Chicken soup

Yogurtlu Paca Lamb with yogurt soup

pepper, mozzarella

SOUP

Mixed

Turkish pizzas served with salad Kasarli v Mozzarella, tomato and peppers Kusbasi 17.5 Diced lamb, mozzarella, red and green peppers Kivmali 17.5 Seasoned minced lamb, tomato, green peppers, mozzarella 17.5 6 Sucuk Spicy beef sausage, mozzarella, green peppers, tomato Vegetarian v 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 Kavurmali 17.5 Sautéed lamb, mozzarella, egg Ispanak v 17 Spinach, mozzarella, feta,

SHARING Why not order a mixed meze with a platter for the complete experience MIXED MEZE SMALL For 2-3 people to share Kisir v vg Soslu Patlican v GF vG Havdari v GF Humus v GF VG 4 LARGE 22 For 4-5 people to share Humus v gF vg Kisir v vg Havdari v GF **Beetroot Tarator V GF** Soslu Patlican v GF VG Babaganush v GF HOT 24 Hellim v GF Fried Calamari Sucuk GF Humus v GF VG Falafel v vg Muska Boregi **PLATTERS** Served with rice and bulgur FULL 77 Serves 3 people Lamb Shish 8 Chicken Wings **Chicken Shish Chicken Doner Lamb Doner** Adana Kebab 4 Lamb Ribs IUMBO 95 Serves 5 people 8 Chicken Wings Lamb Shish Chicken Shish 4 Lamb Chops

**Chicken Doner** Adana Kebab 7 Lamb Ribs **Lamb Doner** FOR TWO Lamb Shish 2 Chicken Wings **Chicken Shish** 2 Lamb Ribs Adana Kebab **Mixed Doner** 

**FAMILY BUNDLES** 1) Platter For Two + Small Mixed Meze 78 2) Full Platter + Small Mixed Meze 93 3) Jumbo Platter + Large Mixed Meze 115

62



## 7 LAHMACUN

Very thin traditional Turkish pizza covered with seasoned minced lamb and onions, fresh tomatoes, parsley and red peppers



7.5

**CHARCOAL** small large Served with rice and salad Lamb Doner 21.5 Homemade Lamb Doner, slow cooked on one huge skewer Chicken Doner 21.5 Homemade 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 8 Mixed Shish 24.5 Lamb Shish, Chicken Shish Adana Kebab 19.5 24.5 Seasoned minced lamb skewered and grilled over charcoal Cop Shish Lean and tender small cubes of lamb skewered and grilled over charcoal 29 Lamb Chops 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 Vegan Kebab vg 20.5 As above. Served with hummus and salad **Chicken Wings** 20.5 Marinated chicken wings grilled over charcoal Lamb Ribs 24.5 Seasoned lamb ribs grilled over charcoal Kuzu Ciger 19.5 Lamb liver seasoned and grilled over charcoal, served with onion salad and lavash bread Mixed Kebab 39.5

2 Ribs and 2 Chicken Wings CHEF'S FAVOURITE 9 Lamb Kleftiko 19.5 Roasted slow with herbs, celery, carrots and served with mashed potato

Lamb Shish, Chicken Shish, Adana Kebab,



### HOMEMADE starter main Manti

13.5 20.5 Tiny lamb-stuffed dumplings topped with garlic yogurt and butter Icli Kofte 13.5 21 Stuffed bulgar with minced lamb, spices, minced onions and yogurt

SIDES Chips Rice **Baby Potatoes** Bulgur **Mashed Potatoes Curly Fries** Broccoli **Barbecued Onions** 5 10 Barbecued Mushrooms 5 **Barbecued Chilli Peppers** 



### **SPECIALS** Ali Nazik GF 25.5 Shish skewer served over char-grilled aubergines, yogurt, garlic, tahini — LAMB/CHICKEN Iskender Kebap 24.5 Lamb doner on a bed of bread, topped with tomato sauce and yogurt then drizzled with butter Falafel Dish v vg 18 Homemade falafel, baby potatoes, tabbouleh and humus 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 24.5 Sarma Beyti 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. A discretionary 10% service charge will be added to your bill. All prices are inclusive of VAT.

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0.5

8.5