



## RED

	175ml	bottle
<b>Antik</b>	8	26
TURKEY Ruby red, rich aroma and powerful fruity taste		
<b>Yakut</b>		28
TURKEY Distinctive red fruit aromas and a velvety finish		
<b>Villa dei Fiori Montepulciano d'Abruzzo</b>		30
ABRUZZO, ITALY Ripe, round and rustic. Combining spicy black olives with morello cherry notes		
<b>Les Nuages Pinot Noir Rouge</b>	9	34
FRANCE A smooth and light red with redcurrant and sweet spice flavours		
<b>Poderi dal Nespoli Organic Sangiovese DOC</b>		38
EMILIA ROMAGNA, ITALY Round and velvety, flavours and aromas of cherry, violet, vanilla, chocolate and herbs		
<b>Moderne Allegorie Peloponnese Agiorgitiko</b>		40
PELOPONNESE, GREECE Bright red fruit, medium tannin and silky finish		
<b>Tilia Malbec</b>		44
MENDOZA, ARGENTINA Medium-bodied with aromas and flavours of plum, blackberry and dark chocolate		
<b>Ironstone Old Vine Zinfandel</b>		49
CALIFORNIA, USA Dark fruit aromas, subtle pepper spice and concentrated fruit flavours of blackberry		
<b>Chateau Viramiere St-Emilion Grand Cru</b>		57
BORDEAUX, FRANCE Rich, smooth, medium-bodied and savoury tannins. Full of aromas and flavours of red fruits		

## ROSE

<b>The Bulletin Zinfandel Rose</b>	8	28
CALIFORNIA, USA A semi-sweet wine with plenty of raspberry and watermelon fruit flavours		
<b>La Maglia Rosa Pinot Grigio Blush</b>	8.5	30
VENETO, ITALY A dry wine, easy-drinking wine, with subtle red fruit flavours and a soft finish		
<b>Petit Papillon Grenache Rose</b>		39
LANGUEDOC-ROUSSILLON, FRANCE A fresh and aromatic nose of raspberries and spices, lively and fresh palate		

## COCKTAILS

<b>Lychee Martini</b>	14
Vegan egg whites, Bacardi, lemon juice, sugar syrup, lychee liqueur, lychee juice	
<b>Passion Fruit Martini</b>	
Vanilla vodka, passion fruit puree, simple syrup, lime juice	
<b>Spicy Mango Margarita</b>	
Fresh lime juice, rum, mango puree, spicy mango, chilli flakes	
<b>Strawberry Daiquiri</b>	
Bacardi rum, fresh strawberry, simple syrup, lime juice	
<b>Mojito</b>	
Bacardi rum, fresh mint, lime juice, brown sugar, topped up with Sprite	
<b>Pina Colada</b>	
Pineapple juice, rum, coconut cream, lime juice	
<b>Red Kiss</b>	
Pink gin, pomegranate, simple syrup, lime juice, grenadine, Sprite	
<b>Blue Royal</b>	
Absolut Citron vodka, Apple Sourz, blue curacao, lime juice, cranberry juice	

## TURKISH SPIRITS

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

## LIQUEUR

	25ml	50ml
<b>Disaronno</b>	7	8.5
<b>Bailey's</b>	7	8.5

## SHOTS

<b>Tequila</b>	5.5
<b>Gokyuzu Group Shot</b>	17.5
Serves 4 people	

## WHITE

	175ml	bottle
<b>Antik</b>	8	26
TURKEY Aromatic and easy to drink with a long, herby finish		
<b>Cankaya</b>		28
TURKEY Elegant, persistent and well-balanced. Turkey's favourite		
<b>Vinuva Organic Pinot Grigio</b>	8.5	32
VENEZIE, ITALY White nectarine and peaches, and a palate of stone fruit and citrus		
<b>La Serre Chardonnay</b>	9	35
PAYS D'OC, FRANCE Light and refreshing. Lemon flavours paired with crisp green apple aromas		
<b>Santa Rita Gran Hacienda Sauvignon Blanc</b>		39
CENTRAL VALLEY, CHILE Refreshing and medium-bodied with zesty citrus aromas		
<b>Mas Puech Picpoul de Pinet</b>		41
LANGUEDOC-ROUSSILLON, FRANCE Mouthwatering freshness with stone fruit and citrus on the palate		
<b>Voltolino Gavi DOCG</b>		45
PIEDMONT, ITALY Fresh Gavi, with herbal and fruit forward aromas		
<b>Domingo Martin Albarino</b>		54
GALICIA, SPAIN Rich flavours of ripe peaches and pears, backed by vivid lemon and mineral acidity		

## SPARKLING

<b>Vaporetto Prosecco NV</b>		39
PROSECCO, ITALY Fresh and pleasant. Flavours of blossom, apple and hints of apricot and citrus		
<b>Graham Beck Brut Rose NV</b>		49
ROBERTSON, ITALY Elegant ripe tropical fruit, zesty lime and light, yeasty aromas		
<b>Champagne de Castellane Brut NV</b>		84
CHAMPAGNE, FRANCE Notes of white flowers, fresh fruit compote and hints of brioche		

## BEER & CIDER

	bottle
<b>Efes</b>	7
<b>Corona</b>	7
<b>Tuborg Draft</b>	8
Legendary Turkish taste	
<b>Peroni Draught</b>	pint 8 half 6
<b>Peroni 0.0%</b>	6
<b>Rekorderlig</b>	7.5
Strawberry-Lime	

## SOFT DRINKS

<b>Coke, Diet Coke</b>	4.2
<b>Fanta, Sprite</b>	
<b>Water</b>	small 3 large 6
Sparkling, Still	
<b>Juice</b>	3.8
Cranberry, Apple, Pineapple	
<b>Fresh Orange Juice</b>	5
<b>Ayran</b>	3.8
<b>Salgam</b>	3.8
<b>Homemade Lemonade</b>	4.5
<b>Iced Matcha</b>	6
White chocolate, Blueberry, Strawberry	

## MILKSHAKES

<b>Oreo</b>	8.5
With Italian vanilla gelato	
<b>Strawberry</b>	8.5
With Italian strawberry gelato	

## TEA & COFFEE

<b>Turkish Tea</b>	1.5
The first is complimentary	
<b>English Tea</b>	3
<b>Fresh Mint Tea</b>	3
<b>Tea Pigs Pot</b>	4
Green Tea, Peppermint	
<b>Espresso</b>	single 3
<b>Americano</b>	3.2
<b>Hot Chocolate</b>	4.5
<b>Cappuccino</b>	4.2
<b>Latte</b>	4.2
<b>Flat White</b>	4
<b>Turkish Coffee</b>	3



GÖKYÜZÜ



eat Türkiye



## MEZE

Small plates to stimulate the appetite - also great for sharing

### 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
- Muska Boregi** **V** 8.5  
1 Triangular filo pastry filled with feta, mozzarella, parsley
- Karides** **GF** 9.5  
Prawns sautéed with tomatoes and peppers
- Arnavut Ciger** 9.5  
2 Pan fried liver coated in flour served with onions and parsley
- Falafel** **V VG** 9  
3 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
- Mini Pide** 8.5  
Turkish pizza with mozzarella and feta

### 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
- Tabouleh** **V VG** 7.5  
A mixture of parsley, spring onions, cracked wheat, tomatoes, fresh mint and pomegranate sauce
- 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
- Beyaz Peynir** **V GF** 7.5  
Feta cheese and melon
- Acili Ezme** **V GF VG** 7.9  
Finely chopped tomato, onion, red and green pepper, parsley, garlic

## BREAKFAST & BRUNCH

11am to 4pm

- Gokyuzu Breakfast** 17.5  
Two fried eggs, avocado, muska boregi, mushrooms, grilled tomato, halloumi cheese, sucuk, olives, mixed salad, butter, strawberry jam
- Mediterranean Breakfast** 17.5  
Two scrambled eggs, muska boregi, grilled halloumi, sucuk, feta, tomatoes, cucumber, olives, simit, butter with honey, strawberry jam
- Vegetarian Breakfast** **VG** 16.5  
Two fried eggs, veggie sausage, avocado, muska boregi, mushrooms, grilled tomato, halloumi, hashbrown and beans

### TURKISH PAN EGGS

12.5

- Sucuk Yumurta**  
Turkish beef sausage and eggs
- Mantarli Yumurta** **V**  
Mushrooms with eggs

### 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

## SALAD

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

## FISH

All served with baby potatoes and broccoli

- Whole Sea Bass** **GF** 25.5  
**King Prawns** **GF** 25.5  
6 **Salmon** **GF** 25.5

## PIDE

Turkish pizzas served with salad

- 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
- Sucuk** 17.5  
7 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
- Kavurmali** 17.5  
Sautéed lamb, mozzarella, egg
- Ispanak** **V** 17  
Spinach, mozzarella, feta, red onions
- ADD EGG TO ANY PIDE 0.5

## SOUP

8.5

- Mercimek** **V** Lentil soup
- Yogurtlu Paca** Lamb with yogurt soup
- Sade Paca** Lamb soup

## SHARING

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

### MIXED MEZE

- SMALL** 18  
For 2-3 people to share
- Kisir** **V VG** **Soslu Patlican** **V GF VG**
- Haydari** **V GF** **Humus** **V GF VG**
- LARGE** 22  
5 For 4-5 people to share
- Kisir** **V VG** **Humus** **V GF VG**
- Haydari** **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** **V**

### PLATTERS

- Served with rice and bulgur
- FULL** 77  
Serves 3 people
- Lamb Shish** **8 Chicken Wings**
- Chicken Shish** **Chicken Doner**
- Adana Kebab** **Lamb Doner**
- 4 Lamb Ribs**
- JUMBO** 95  
Serves 5 people
- Lamb Shish** **8 Chicken Wings**
- Chicken Shish** **4 Lamb Chops**
- Adana Kebab** **Chicken Doner**
- 7 Lamb Ribs** **Lamb Doner**
- FOR TWO** 62
- 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

## CHARCOAL

Served with rice and salad

- |  | small | large |
|--|-------|-------|
| <b>Lamb Doner</b> 21.5<br>Homemade Lamb Doner, slow cooked on one huge skewer  |       |       |
| <b>Chicken Doner</b> 21.5<br>Homemade Chicken Doner, slow cooked on one huge skewer  |       |       |
| <b>Mixed Doner</b> 22.5<br><b>Lamb Shish</b> 19.5 24.5<br>Lean and tender cubes of lamb skewered and grilled over charcoal                       |       |       |
| <b>Chicken Shish</b> 18.5 23.5<br>Lean chunks of chicken skewered and grilled over charcoal  |       |       |
| <b>Mixed Shish</b> 24.5<br>9 Lamb Shish, Chicken Shish   |       |       |
| <b>Adana Kebab</b> 19.5 24.5<br>Seasoned minced lamb skewered and grilled over charcoal  |       |       |
| <b>Cop Shish</b> 24.5<br>Lean and tender small cubes of lamb skewered and grilled over charcoal  |       |       |
| <b>Lamb Chops</b> 28.5<br>Tender lamb chops seasoned and grilled over charcoal   |       |       |
| <b>Vegetarian Kebab</b> <b>V</b> 20.5<br>Charcoal grilled aubergines, peppers, mushrooms, onions, courgette, served with tomato sauce and yogurt |       |       |
| <b>Vegan Kebab</b> <b>VG</b> 20.5<br>As above. Served with hummus and salad  |       |       |
| <b>Chicken Wings</b> 20.5<br>Marinated chicken wings grilled over charcoal   |       |       |
| <b>Lamb Ribs</b> 24.5<br>Seasoned lamb ribs grilled over charcoal  |       |       |
| <b>Kuzu Ciger</b> 19.5<br>Lamb liver seasoned and grilled over charcoal, served with onion salad and lavash bread                                |       |       |
| <b>Mixed Kebab</b> 39.5<br>Lamb Shish, Chicken Shish, Adana Kebab, 2 Ribs and 2 Chicken Wings  |       |       |

### CHEF'S FAVOURITE

- 11 **Lamb Kleftiko** 19.5  
Roasted slow with herbs, celery, carrots and served with mashed potato

## SIDES

- |                                 |   |
|---------------------------------|---|
| <b>Chips</b>                    | 6 |
| <b>Rice</b>                     | 6 |
| <b>Baby Potatoes</b>            | 6 |
| <b>Bulgur</b>                   | 6 |
| <b>Mashed Potatoes</b>          | 6 |
| 10 <b>Barbecued Mushrooms</b>   | 5 |
| <b>Barbecued Chilli Peppers</b> | 4 |
| <b>Barbecued Onions</b>         | 5 |

## SPECIALS

- Ali Nazik** **GF** 25.5  
Shish skewer served over char-grilled aubergines, yogurt, garlic, tahini  
— LAMB/CHICKEN
- Iskender Kebab** 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
- 12 **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

## NEW HOMEMADE

- |  | starter | main |
|--|---------|------|
| <b>Manti</b> 13.5 20.5<br>Tiny lamb-stuffed dumplings topped with garlic yogurt and butter     |         |      |
| <b>Icli Kofte</b> 13.5 21<br>Stuffed bulgar with minced lamb, spices, minced onions and yogurt |         |      |

**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.