

RED

	175ml	bottle
Antik TURKEY Ruby red, rich aroma and powerful fruity taste	8	28
Yakut TURKEY Distinctive red fruit aromas and a velvety finish		29
Villa dei Fiori Montepulciano d'Abruzzo ABRUZZO, ITALY Ripe, round and rustic. Combining spicy black olives with morello cherry notes	9	31
Les Nuages Pinot Noir Rouge FRANCE A smooth and light red with redcurrant and sweet spice flavours	9	35
Poderi dal Nespoli Organic Sangiovese DOC EMILIA ROMAGNA, ITALY Round and velvety, flavours and aromas of cherry, violet, vanilla, chocolate and herbs		38
Moderne Allegorie Peloponnese Agiorgitiko PELOPONNESE, GREECE Bright red fruit, medium tannin and silky finish		42
Tilia Malbec MENDOZA, ARGENTINA Medium-bodied with aromas and flavours of plum, blackberry and dark chocolate		45
Ironstone Old Vine Zinfandel CALIFORNIA, USA Dark fruit aromas, subtle pepper spice and concentrated fruit flavours of blackberry		49
Chateau Viramiere St-Emilion Grand Cru BORDEAUX, FRANCE Rich, smooth, medium-bodied and savoury tannins. Full of aromas and flavours of red fruits		59

ROSE

The Bulletin Zinfandel Rose CALIFORNIA, USA A semi-sweet wine with plenty of raspberry and watermelon fruit flavours	8	28
La Maglia Rosa Pinot Grigio Blush VENETO, ITALY A dry wine, easy-drinking wine, with subtle red fruit flavours and a soft finish	9	32
Petit Papillon Grenache Rose LANGUEDOC-ROUSSILLON, FRANCE A fresh and aromatic nose of raspberries and spices, lively and fresh palate		39

WHITE

	175ml	bottle
Antik TURKEY Aromatic and easy to drink with a long, herby finish	8	28
Cankaya TURKEY Elegant, persistant and well-balanced. Turkey's favourite		29
Vinuva Organic Pinot Grigio VENEZIE, ITALY White necterine and peaches, and a palate of stone fruit and citrus	9	33
La Serre Chardonnay PAYS D'OC, FRANCE Light and refreshing. Lemon flavours paired with crisp green apple aromas	9	35
Santa Rita Gran Hacienda Sauvignon Blanc CENTRAL VALLEY, CHILE Refreshing and medium-bodied with zesty citrus aromas		39
Mas Puech Picpoul de Pinet LANGUEDOC-ROUSSILLON, FRANCE Mouthwatering freshness with stone fruit and citus on the palate		42
Voltolino Gavi DOCG PIEDMONT, ITALY Fresh Gavi, with herbal and fruit forward aromas		45
Domingo Martin Albarino GALICIA, SPAIN Rich flavours of ripe peaches and pears, backed by vivid lemon and mineral acidity		55

SPARKLING

Vaporetto Prosecco NV PROSECCO, ITALY Fresh and pleasant. Flavours of blossom, apple and hints of apricot and citrus	38
Graham Beck Brut Rose NV ROBERTSON, ITALY Elegant ripe tropical fruit, zesty lime and light, yeasty aromas	49
Champagne de Castellane Brut NV CHAMPAGNE, FRANCE Notes of white flowers, fresh fruit compote and hints of brioche	85

COCKTAILS 15

Lychee Martini
Vegan egg whites, Bacardi, lemon juice, sugar syrup, lychee liqueur, lychee juice

Passion Fruit Martini
Vanilla vodka, passion fruit puree, simple syrup, lime juice

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

Strawberry Daiquiri
Bacardi rum, fresh strawberry, simple syrup, lime juice

Mojito
Bacardi rum, fresh mint, lime juice, brown sugar, topped up with Sprite

Pina Colada
Pineapple juice, rum, coconut cream, lime juice

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

MOCKTAILS 12

Virgin Mojito
Fresh mint, lime, brown sugar, Sprite

Virgin Strawberry Mojito
Strawberries, fresh mint, grenadine, lime, brown sugar, Sprite

Pink Breeze
Fresh raspberry, elderflower cordial, lime juice, grenadine, topped up with sparkling water

Virgin Pina Colada
Pineapple juice, coconut cream, simple syrup, lime juice

Exotic Daiquiri
Strawberry, passion fruit, lime juice, peach syrup, grenadine, apple juice

TURKISH SPIRITS

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

LIQUEUR

	25ml	50ml
Disaronno	7	9
Bailey's	7	9

SHOTS

Tequila	6

BEER & CIDER

	bottle
Efes	7
Corona	7
Tuborg Draft Legendary Turkish taste	8
Peroni Draught	pint **8** half **6**
Peroni 0.0%	6
Rekorderlig Strawberry-Lime	7

SPIRITS

	25ml	50ml
WHISKEY		
Jack Daniels	7	10
Jameson	7	10
Black Label	7	10
RUM		
Bacardi	7	9
Captain Morgan	7	9
VODKA		
Smirnoff	6	9
Absolut Citron	7	9
GIN		
Gordon Gin	6	9
Pink Gin	7	9
BRANDY		
Courvoisier	8	10
Hennessy	8	10

SOFT DRINKS

Coke, Diet Coke Fanta, Sprite	4.5
Water Sparkling, Still	small **3** large **6**
Juice Cranberry, Apple, Pineapple	4
Fresh Orange Juice	5
Ayran	4
Salgam	4
Homemade Lemonade	4.5
Iced Matcha White chocolate, Blueberry, Strawberry	6

MILKSHAKES

Oreo With Italian vanilla gelato	8.5
Strawberry With Italian strawberry gelato	8.5

TEA

Turkish Tea The first is complimentary	2
English Tea	3
Fresh Mint Tea Pot	4.5
Tea Pigs Pot Green Tea, Peppermint	5.5

COFFEE

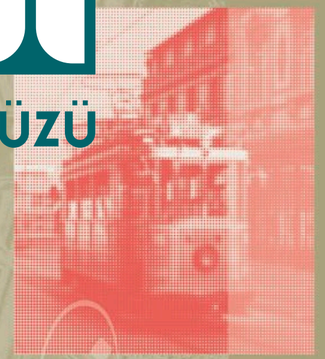
Espresso	single **3**
Americano	3.5
Hot Chocolate	4.5
Cappuccino	4.5
Latte	4.5
Flat White	4
Turkish Coffee	3

GOKYUZURESTAURANT.CO.UK

V5.2.0



GÖKYÜZÜ





eat Türkiye

MEZE

Small plates to stimulate the appetite – also great for sharing



1



2

HOT

Hellim V GF 9
Grilled halloumi served with fig jam dip

Calamari 10
Kalamar rings coated in panko breadcrumbs served with our homemade tartare sauce

1 **Muska Boregi** V 9
Triangular filo pastry filled with feta, mozzarella, parsley

Karides GF 10
Prawns sautéed with tomatoes and peppers

2 **Arnavut Ciger** 10
Pan fried liver coated in flour served with onions and parsley

3 **Falafel** V VG 9
Homemade falafel with humus

Humus Kavurma N GF 11
Humus topped with pan fried cubed lamb and pine nuts

Sucuk GF 9
Pan fried Turkish beef sausage served with humus

Mantarli Hellim V GF 9
Pan fried mushrooms with halloumi and parsley

Mini Pide V 9
Turkish pizza with mozzarella and feta



3

COLD

Mixed Olives V VG GF 5

Humus V VG GF 7
Chickpea, tahini, olive oil

Soslupatlican V VG GF 7
Fried aubergines blended with pan fried sweet peppers and onions in a rich tomato sauce

Babaganush V GF 7
Charcoal grilled aubergines blended with garlic, tahini, yogurt and olive oil

Tabouleh V VG 7
A mixture of parsley, spring onions, cracked wheat, tomatoes, fresh mint and pomegranate sauce

Tarama 7
Cured roe of cod, olive oil and lemon juice

Kisir V VG 7
Bulgur wheat, spring onions, tomato purée, parsley, dill and pomegranate sauce

Haydari V GF 7
Yogurt, feta, dll

Beetroot Tarator V GF 7
Fresh beetroot, garlic, yogurt

Beyaz Peynir V GF 7
Feta cheese and melon

Acili Ezme V GF VG 7
Finely chopped tomato, onion, red and green pepper, parsley, garlic

BREAKFAST & BRUNCH

9am to 4pm

Sharing Breakfast for 3 people 49
Scrambled eggs, mushrooms, char-grilled red peppers and aubergine, cheese platter, sucuk, muska boregi, grilled halloumi, baby potatoes, mixed salad, olives, simit, seasonal fruits, butter with honey, strawberry jam, Nutella

Gokyuzu Breakfast 18
Two fried eggs, avocado, muska boregi, mushrooms, grilled tomato, halloumi cheese, sucuk, olives, mixed salad, butter, strawberry jam

Mediterranean Breakfast 18
Two scrambled eggs, muska boregi, grilled halloumi, sucuk, feta, tomatoes, cucumber, olives, simit, butter with honey, strawberry jam

Vegan Breakfast VG 17
Avocado, mushrooms, hash brown, grilled tomato, beans, vegan sausage and salad

TURKISH PAN EGGS 13

Sucuk Yumurta
Turkish beef sausage and eggs

Mantarli Yumurta V
Mushrooms with eggs



4

SALAD

Greek Salad V GF 10
Feta cheese, tomato, cucumber, red onion, oregano and olive oil

4 **Halloumi Salad** V GF 13
Grilled halloumi, avocado, cherry tomatoes, sweetcorn, mixed leaves, beetroot, olive oil and pomegranate dressing

MENEMEN V 13
Two eggs slowly cooked with tomato and peppers

Sucuklu Turkish beef sausage 15
Kasarli Mozzarella 14
Beyaz Peynirli Feta cheese 14



5

FISH

All served with baby potatoes and broccoli

Whole Sea Bass GF 26
King Prawns GF 27
6 **Salmon** GF 26

NEW

Fish Platter 78
Sea bass, king prawns, salmon, baby potatoes, carrots, and broccoli



6

PIDE

Turkish pizzas served with salad

Kasarli V 17
Mozzarella, tomato and peppers

Kusbasi 18
Diced lamb, mozzarella, red and green peppers

Kiymali 18
Seasoned minced lamb, tomato, green peppers, mozzarella

7 **Sucuk** 18
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 18
Diced chicken, mozzarella, red and green peppers

Kavurmali 18
Sautéed lamb, mozzarella, egg

Ispanak V 17
Spinach, mozzarella, feta, mixed vegetables

Mixed 19
Lamb, chicken, sucuk, green pepper, mozzarella

ADD EGG TO ANY PIDE 0.5

SOUP 9

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 20
For 2–3 people to share

Kisir V VG
Haydari V GF
Soslu Patlican V GF VG
Humus V GF VG

5 LARGE 26
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 27

Hellim V GF
Sucuk GF
Falafel V VG
Fried Calamari
Humus V GF VG
Muska Boregi V

PLATTERS

Served with rice and bulgur

FULL 79
Serves 3 people

Lamb Shish
Chicken Shish
Adana Kebab
4 Lamb Ribs
8 Chicken Wings
Chicken Doner
Lamb Doner

JUMBO 99
Serves 5 people

Lamb Shish
Chicken Shish
Adana Kebab
7 Lamb Ribs
8 Chicken Wings
4 Lamb Chops
Chicken Doner
Lamb Doner

FOR TWO 64

Lamb Shish
Chicken Shish
Adana Kebab
2 Chicken Wings
2 Lamb Ribs
Mixed Doner

FAMILY BUNDLES

1) **Platter For Two + Small Mixed Meze** 82
2) **Full Platter + Small Mixed Meze** 97
3) **Jumbo Platter + Large Mixed Meze** 123



7

8 LAHMACUN 8

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



8

CHARCOAL

Served with rice and salad

	small	large
Lamb Doner Homemade Lamb Doner, slow cooked on one huge skewer		22
Chicken Doner Homemade Chicken Doner, slow cooked on one huge skewer		21
Mixed Doner		23
Lamb Shish Lean and tender cubes of lamb skewered and grilled over charcoal	20	25
Chicken Shish Lean chunks of chicken skewered and grilled over charcoal	19	24
9 **Mixed Shish** Choice of 2 skewers between Chicken, Lamb or Adana		25
Adana Kebab Seasoned minced lamb skewered and grilled over charcoal	20	25
Cop Shish Lean and tender small cubes of lamb skewered and grilled over charcoal		25
Lamb Chops Tender lamb chops seasoned and grilled over charcoal		29
Vegetarian Kebab V Charcoal grilled aubergines, peppers, mushrooms, onions, courgette, served with tomato sauce and yogurt		21
Vegan Kebab VG As above. Served with hummus and salad		21
Chicken Wings Marinated chicken wings grilled over charcoal		21
Lamb Ribs Seasoned lamb ribs grilled over charcoal		25
Kuzu Ciger Lamb liver seasoned and grilled over charcoal, served with onion salad and lavash bread		21
Mixed Kebab Lamb Shish, Chicken Shish, Adana Kebab, 2 Ribs and 2 Chicken Wings		42

CHEF'S FAVOURITE

11 **Lamb Kleftiko** 20
Roasted slow with herbs, celery, carrots and served with mashed potato



11

12

NEW HOMEMADE

	starter	main
Manti Tiny lamb-stuffed dumplings topped with garlic yogurt and butter	14	21
Icli Kofte Stuffed bulgar with minced lamb, spices, minced onions and yogurt	15	22

SIDES

Chips	6
Rice	6
Baby Potatoes	6
Bulgur	6
Mashed Potatoes	6
Broccoli	5
10 **Barbecued Mushrooms**	5
Barbecued Chilli Peppers	4

NEW

Seasoned Oily Bread 5
Barbecued chilli oil bread



10



9

WRAPS

All served with chips

Lamb Doner	16
Chicken Doner	16
Mixed Doner	17
Lamb Shish	17
Chicken Shish	17
Adana Kebab	17
Falafel and Humus V	13
Falafel and Hellim V	14

SPECIALS

Ali Nazik GF 26
Shish skewer served over char-grilled aubergines, yogurt, garlic, tahini
— LAMB/CHICKEN

Iskender Kebab 25
Lamb doner on a bed of bread, topped with tomato sauce and yogurt then drizzled with butter

NEW

Alti Ezmeli 26
Tender charcoal-grilled lamb skewers served on a bed of finely chopped smoky roasted tomato and pepper ezme, drizzled with butter

Falafel Dish V VG 19
Homemade falafel, baby potatoes, tabbouleh and humus

Yogurtlu Kebabs 27
Shish skewer chopped on a bed of bread, topped with tomato sauce and yogurt then drizzled with butter
— LAMB/CHICKEN/ADANA

12 **Sarma Beyti** 25
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

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.