

Turkish Kitchen

Cold or Hot Meze Starter and Choice of One; Main, Wrap or Vegetarian Course

MEZE

HUMMUS (V)

Mashed chickpeas blended with tahini, lemon juice and garlic finished with a touch of olive oil

TARAMASALATA

Salted and cured cod roe mousse finished with lemon juice and olive oil

CACIK (V)

Strained yoghurt mixed with cucumbers, garlic, salt and olive oil

SUCUK

Char-grilled spicy beef sausage cooked over charcoal

FALAFEL (V)

Blended chickpeas, broad beans and vegetables, deep fried until crispy and crunchy served on a bed of creamy hummus

CREAMY GARLIC MUSHROOM (V)

Sautéed mushrooms with butter and garlic in a hot creamy cheddar cheese pool of sauce

HALLOUMI & MUSHROOM (V)

Sautéed halloumi cheese with sliced mushroom pan fried with butter and herbs

MUCVER (V)

Courgette, feta cheese, flour, parsley, mixed & deep fried

PATLICAN SOSLU

Deep fried aubergine cubes cooked with mixed peppers and garlic in our special tomato sauce

PATLICAN EZME

Mashed aubergine blended with yogurt, lemon juice and garlic finished with a touch of olive oil

SIGARA BOREGI (V)

Homemade filo pastry, filled with feta cheese and spinach

SIDES

RICE 3.5 SAUTÉED POTATO 4.50

CHIPS 3.95 BREAD 2.5

BULGUR 3.50 YOGHURT 3.45

MIXED VEGETABLES 4.50

MAINS

*AVAILABLE AS A WRAP

LAMB SHISH

Lean and tender lamb skewered and cooked over hot charcoal

CHICKEN SHISH*

Lean chunks of chicken skewered and cooked over hot charcoal

CHICKEN WINGS

Marinated chicken wings grilled over hot charcoal

CHICKEN BEYTI*

Char-grilled lean tender minced chicken seasoned with herbs and garlic

ADANA*

Char-grilled lean tender minced lamb, marinated with herbs shaped over skewer

IZGARA KOFTE

Seasoned and char-grilled tender lamb meatballs served rice & salad

FILLET SEA BASS

Pan fried fillet sea bass, served with rice & salad

TURKO BURGER

Minced kofte balls, topped with onion, lettuce, tomato and melted cheddar cheese, served with chips

LAHMACUN

Very thin Turkish pizza topped with seasoned minced lamb, onion, tomatoes, parsley and red peppers

MEAT MOUSSAKA

Minced lamb placed within layers of aubergines, potatoes, courgettes, garlic, onion, mixed peppers, béchamel sauce, glazed over with cheese and tomato sauce, served with rice

FALAFEL* (V)

Ground chickpeas and broad beans, blended with mixed herbs, vegetables, deep-fried until crispy and crunchy on a bed of creamy hummus

VEGETARIAN MOUSSAKA (V)

Layers of aubergine, potatoes, courgettes, carrots, onions, peas, mixed peppers & chickpeas with béchamel sauce glazed over with cheese and tomato sauce

HALLOUMI KEBAB* (V)

Grilled halloumi pieces on skewer served with rice & salad

VEG KEBAB (V)

Grilled mixed vegetables with tomato sauce

IMAM BAYILDI (V)

Roasted aubergine, stuffed with tomato, onion mixed peppers, and herbs

Monday to Friday 12:00 - 15:00
excluding bank holidays

£11.95

(V) VEGETARIAN (N) NUTS

Food allergies and intolerances: Before ordering your food and drink, please speak to a member of staff if you have allergies or want to know more about the ingredients. The majority of our dishes contain bones and the bread has contact with cooked meat. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. Children should be supervised when eating. Some items may contain gluten. All menu items are subject to availability.