TO BOOK AN EVENING TABLE PLEASE CALL
01604 460081

TUCK-IN RESTAURANT

Please note we only accept cash.

Scan to watch our YouTube videos

LUNCH MENU

Scan to access our website

"All our breads in our restaurant are freshly baked in our stone oven on a daily basis"

Sunday To Thursday Until 1 Am

NOW **FOOD** AVAILABLE **ALL NIGHT**

Friday & Saturday 2 Am

COLD STARTERS

Hummus (V, VE, GFO) 6.25
Crushed chickpeas with lemon juice, tahini & hint of garlic.

Tzatziki (V, GF) 6.25
Diced cucumber with creamy yoghurt, mint and a hint of garlic.

Shaksuka (V, VE, GF) 6.50
Sautéed fried aubergine, red pepper, potatoes in a garlic and homemade tomato sauce.

Crushed Roasted Aubergine 6.25
(V, VE, GF)
Chargrilled pureed aubergine & red peppers with garlic, parsley and olive oil.

Beetroot Tarator (V, GFO) 6.95
Shredded poached beetroot & carrots in a creamy strained yoghurt, topped with walnut.

Spinach Tarator (V, GF) 6.25
Fresh spinach in creamy yoghurt with hint of garlic and dill.

Feta Cheese (GFO) 6.50
Olive oil and mixed herbs.

Prawn & Avocado Cocktail 6.99
Prawns with Romaine lettuce, marie rose sauce & sliced avocado.

Love Olivium (V, VE, GF) 7.99
Homemade black olive tapenade with organic ingredients served with a hummus base.

Kisir (V) 6.25
Bulgur wheat salad, chopped tomatoes, cucumber, spring onion, pomegranate sauce, olive oil & lemon juice.

Mediterranean Bruschetta(V) 6.50
Turkish flat bread topped with hummus, Kalamata olives, shredded tomatoes, red onions, cucumber, crumbled feta and chopped parsley.

Tomato Bruschetta (V, VeO) 6.50
Toasted bread is topped with cherry tomatoes, garlic, Parmesan, fresh basil & virgin olive oil.

Mixed Cold Meze (V, GFO) 18.95
Serves 2 to 3 people -
A selection of various cold meze

Mixed Cold Meze (V, GFO) 26.99
Serves 4 to 6 people -
A selection of various cold meze

HOT STARTERS

New! As seen on YouTube

Grilled Greek Octopus 13.99
Grilled octopus, spiced roasted new potatoes, burnt lemon and capers vinaigrette.

Roasted Bone Marrow 7.50
Halved calves bones roasted and served with chimmi churri and toasted Turkish bread

Breaded Feta Cheese (V) 8.99
Deep-fried feta cheese rolled in breadcrumbs, topped with honey and served with dressed salad.

Baked Feta Cheese (V) 9.99
Oven baked feta with cherry tomatoes, red onions and oregano. Dressed with pomegranate syrup and sesame seeds.

Calamari 7.90
Deep fried squid served with homemade tartare sauce, wedge of lemon.

Whitebait 6.50
Deep fried fish served with tartare sauce, wedge of lemon.

Chargrilled Tiger Prawn 8.90
Chargrilled butterfly shelled king prawns served with Thai sweet chilli dip & lemon.

Breaded Halloumi Fries 7.50
Served with sweet chilli sauce.

Grilled Halloumi (GF) 7.50
Served with red onion chutney.

Halloumi & Turkish Sausage 9.99
Deep fried halloumi and Turkish sausage served with red onion chutney.

Sigara Borek (V) 6.50
Traditional Turkish filo pastry rolled with a centered feta cheese and parsley filling. Served with sweet chilli dip & lemon.

Turkish Courgette Fritters 6.95
Grated courgette, halloumi, spring onion, eggs & dill. Served on a layer of spinach tarator. (V)

Falafel (V) 7.25
Crushed broad beans, chickpeas, garlic & green herb fritter served on a base of hummus. Served with homemade creamy dill sauce.

Lamb meatballs 7.50
Spiced ground lamb meatballs served on a hummus base and drizzled with rich tomato sauce.

Kavurmali Hummus 9.99
Tiny chunks of lamb slow cooked to perfect tenderness served with hummus. (GFO)

Lebanese Style Houmus 8.99
Hummus topped with pan roasted minced lamb in a tomato and mix pepper sauce with mild Lebanese spices.

Lahmacun Tacos 6.99
Lahmacun tacos served with finely chopped tomatoes, red onion, crumbled feta and lemon dressing.

Spicy Turkish Sausage 7.50
Pan-fried spicy Turkish sausage with salad leaves. (GFO)

Spicy Chicken Liver 6.99
Fresh chicken liver sautéed with finely chopped red onions, herbs & fresh chillies.

Cheesy Garlic Bread 5.99
Slices of French baguette topped with garlic butter & herbs. Loaded with melted cheese.

Sautéed Pacific King Prawns In Garlic Butter (5) (GFO) 10.99
Sautéed king prawns with chopped tomatoes, onions, peppers, garlic & herb butter.

Garlic Mushrooms 6.50
Sautéed button mushrooms in garlic & butter. (V, VEO, GF)

Seafood Platter 22.99
A selection of calamari, white bait, breaded prawns and scampi served with salad and tartare sauce.

Mixed Hot Meze (V, GFO) 20.95
Serves 2 to 3 people -
A selection of various hot meze.

Mixed Hot Meze (V, GFO) 27.95
Serves 4 to 6 people -
A selection of various hot meze.

• Please be aware we do serve mix seeded olives in our food and salads.

Platters

PLATTER 1 - *Serves 2 people* 56.99
Spiced Adana, lamb cubes, chicken shish, lamb koftas, chicken chops, chicken wings.

PLATTER 2 – *Serves 3 people* 87.50
Spiced Adana, chicken adana, lamb cubes, chicken shish, lamb koftas, chicken chops, chicken wings.

PLATTER 3 – *Serves 4 people* 109.99
Spiced Adana, chicken adana, lamb cubes, chicken shish, lamb koftas, chicken wings, chicken chops lamb ribs.



CHICKEN PLATTER 104.99
Serves 5/6 people
Selection of starters followed by spiced chicken Adana, chicken shish, chicken wings, chicken chops, chicken nuggets.

FAMILY & PARTY PLATTER 139.99
Serves 5 - 6 people
Selection of starters followed by spiced Adana kebab, chicken adana, lamb cubes, chicken shish, lamb koftas, lamb ribs, lamb chops, chicken wings.

All served with salad, rice, grilled peppers & tomatoes.
All the platters have a gluten free option (GFO).



LAVA CRUST BURGER
19.99

6 oz homemade beef patty, caramelised red onions, tomatoes, pickled gherkins and mozarella with mustard sauce enclosed in a hand stretched dough, sprinkled with sesame seeds and baked to tender perfection in a stone oven. Served with chunky chips.

Chicken and Vegetarian Lava Crust Burgers also available £17.99

Please allow 20 minutes.
Available from 12noon.

AS SEEN ON YouTube

KOFTA - QOFTE

Classic Grilled Kofta 16.75
Chargrilled meatballs cooked to delicious tenderness, served with chips or rice and seasoned red onions.

Islim Kofta 16.99
Juicy meatballs wrapped in aubergine slices, topped with tomato sauce, garlic butter. Served with choice of chips or rice and house salad.

Kofta Casserole 19.99
Tasty blend of meatballs with Mediterranean vegetables cooked in oven, topped with melted cheddar and served with chips or rice.



DAILY SOUPS

Lentil Soup (V, GFO) 7.50
Tripe Soup/Burta 11.50



Chips not included, but you can add 'em if you fancy! ***Not Available for takeaway.***
11 - 16pm Dine-In Only.

VEGETARIAN 17.95

Turkish Courgette Fritters - Mücver (V)
Grated courgette, halloumi cheese, spring onion, eggs & dill. Served on a layer of spinach tarator with a side of rice & house salad.

Aubergine Parcel (V, GF)
A pouch shaped slitter of fried aubergine stuffed with onions, tomatoes, green peppers, asparagus. Served with house salad and choice of rice or chips.

Halloumi & Mediterranean Vegetable Kebab
Halloumi, red pepper, onion skewer kebab served with homemade red onion chutney, house salad and a choice of rice or chips. (V, GF)

Espinacas Con Garbanzos (V, VE)
From Southern Spain with love, stew made of chickpeas, spinach, tomatoes, onion & garlic. Andalusian herbs for added flavours. Served with crunch house salad and rice.

Vegetarian Casserole (V, GF)
Medley of seasonal vegetables cooked with garlic and tomato, topped with cheese, served with house salad and choice of rice or chips.

Falafel (V, VE, GFO)
Crushed broad beans, chickpeas, garlic & green herb fritter on a base of hummus. Served with creamy dill sauce, seasonal house salad and a choice of chips or rice.

Please note we only accept cash.

KEBABS

All kebabs are served on homemade Turkish flatbread with rice or chips and freshly prepared house salad.

LAMB KEBABS

Lamb Shish 22.99
House marinated large tender cubes of lamb cooked on skewer over a charcoal grill.

Lamb Adana Kebab 17.99
A mixture of finely balanced minced lamb and house spices grilled on skewers.

Lamb Cop Shish 18.99
Tenderised small pieces of diced lamb in a house marinate, cooked over charcoal grill.

Lamb Chops (4 pieces) 24.99
Lamb chops marinated overnight for extra tenderness, and cooked on the bone over charcoal grill.

Lamb Ribs 23.99
Front ribs of lamb blended in our house marinate, cooked on the bone over charcoal grill.

CHICKEN KEBABS

Chicken Adana 16.99
A mixture of finely balanced minced chicken and house spices grilled on skewers.

Chicken Shish 18.00
Large chunks of chicken breast lightly marinated cooked over charcoal grill as desired.

Chicken Wings 18.99
Finger licking chicken wings glazed with a delicious sauce.

Chicken Chops 18.99
House marinated butterfly chicken drumsticks cooked on charcoal grill. Served with house salad, rice or chips.

Mixed Chicken Kebab 21.99
Perfect for chicken lovers, a combination of all three chicken Adana, shish and wings.

MIX KEBABS

Combo Shish 21.99
A tasty threesome of lamb Adana, chicken shish and cop shish.

Mixed Shish Kebab 20.99
Best of both worlds, large cubes of lamb & chicken.

Mixed Lamb & Chicken Adana 17.99
A duo of lamb and chicken Adana.

Mixed Grill 24.99
A delicous feast for 1 person, chargrilled lamb Adana, cop shish, chicken wings and lamb ribs. One not to be missed!

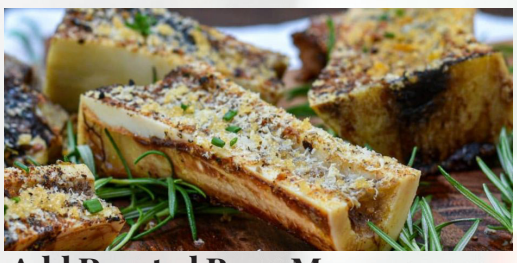


STEAKS

Sirloin 27.99
Approx 350g uncooked weight

T-Bone 37.99
Approx 450g uncooked weight

Rib Steak 32.99
Approx 400g uncooked weight



Add Roasted Bone Marrow 4.00
Add Sauces 3.00
Diane, Pepper, Mexican Salsa.

All steaks are cooked to your liking and served with chips or rice & house salad.

PASTA

Spaghetti Bolognaise 14.99
Spaghetti pasta, bolognaise sauce, parmesan shaving.

Seafood Linguine 19.99
Linguine pasta with selection of mixed seafood, garlic, parmesan shavings and freshly cut parsley.

Salmon & Asparagus Linguine 17.99
Linguine pasta with pan roasted pacific salmon and tender asparagus in a creamy sauce with a sprig of basil.

Lasagne 16.99
Classic homemade beef lasagne topped with cheese, served with chips.

Carbonara 15.99
Spaghetti pasta, bacon, eggs, parmesan shavings and drizzle of olive oil.

Penne Lebanese 15.99
Penne pasta, minced lamb meat, chopped tomatoes, mix peppers and authentic spices.

Penne Al'Arrabbiata 14.99
Penne pasta cooked al dente, blended in an arrabbiata sauce (sieved tomato, garlic & chilli) and garnished with parmesan shavings & basil.

Penne Pollo 15.50
Tender chunks of chicken cooked in cream, spinach and Parmesan. Served with parmesan shavings and sprig of basil.

Penne al Funghi 15.00
Penne pasta cooked in cream and selection of forest mushrooms. Parmesan shavings and olive oil to taste.

SEAFOOD

Chargrilled Seabass 23.50
Chargrilled Seabream 23.50
Chargrilled Păstrăv 23.50

Pan Fried Salmon 23.50
All seafood dishes are served with pan fried cherry tomatoes, asparagus and choice of rice, chips, baby new potatoes or mamaliga.
Please be aware we do serve mix seeded olives in our food and salads. All seafoods can be served with gluten free option (GFO).

Salmon la'crema 23.99
Fillet of salmon sautéed with garlic and mushrooms and in a creamy sauce with wilted spinach.

Salmon & Prawns Delight 24.99
Roasted fillet of salmon topped with king prawns sautéed in garlic with a parsley cream sauce. Served with new potatoes.



Grilled Greek Octopus 33.99
Grilled octopus, spiced roasted new potatoes, burnt lemon and capers vinaigrette.

Pacific King Prawn Casserole 23.99
King prawns, chilli garlic & Mediterranean sautéed in a pan served in a casserole dish with salad and choice of rice or chips.

Pacific Jumbo King Prawn with shell on (7 piece) 26.99
Cooked in garlic butter with mixed herbs, served with tartare sauce, salad, chips or rice.

CHEFS SPECIALS

Braised Short Rib of Beef 24.99
Short beef ribs braised with red onions, carrots, leeks and garlic. Served on a bed of mashed potato and vegetables and onion gravy

Ezmeli Kebab 19.99 21.99
Tender chunks of chargrilled lamb or chicken served on a finely chopped barbecued tomato, peppers & onion base. Finished off with homemade tomato sauce and clarified herb butter.

Alinazik 21.99 22.99
A smooth chargrilled aubergine purée blended with yoghurt & garlic topped with delicious cubes of lamb or chicken finished with drizzle of butter.

Adana with Yoghurt 19.99 22.99
Layer of crispy croutons and rich tomato sauce topped with chargrilled lamb or chicken Adana, yoghurt & clarified herb butter.

Shish with Yoghurt 21.99 22.99
Layer of crispy croutons and rich tomato sauce topped with chargrilled lamb or chicken shish, yoghurt & clarified herb butter.

Hünkar Begendi 22.99 23.99
Become a sultan with this Historical recipe from an Ottoman Palace, enjoy chargrilled lamb or chicken on purée of aubergine and red peppers blended with cheddar cheese and finished with drizzle of butter.

Stuffed Aubergine Parcel 22.99 23.99
A pouch shaped slitter of fried aubergine stuffed with lamb or chicken, onions, tomatoes, green peppers topped with garlic butter and served with rice and house salad.

Beyti Kebab 19.95 20.95
Charcoal grilled minced lamb or chicken Adana wrapped in tortilla, coated with tomato sauce followed by drizzle of butter.

Ottoman Casserole 21.99 22.99
A traditional Ottoman casserole. Choice of lamb or chicken cooked in a homemade tomato sauce with a medley of Mediterranean vegetables. Served in a casserole dish with a side of rice.



Sac Kavurma 23.99
Historical Kurdish recipe from more than 1000 years ago, cubes of lamb slow cooked for over 6 hours, to tenderise the meat to melt in your mouth. served with rice on a iron plate over a hot burner.

Kleftiko 21.99
Shank of lamb oven roasted on a slow heat, in a rich Mediterranean sauce served on a bed of mash potato.

Traditional Moroccan Lamb Tagine 21.99
Slow cooked lamb shank, dried apricot, ras el honout, saffron served in a classic tagine dish.



Cokertme Kebab 21.99
A very old and popular Aegean cuisine recipe with finger licking ingredients. Finely chopped fried crispy matchstick potatoes & stir-fried spicy lamb finger meatballs topped with garlic yoghurt and homemade tomato sauce.

Greek Style Moussaka 20.99
Delicious layers of sliced aubergine, courgette and potatoes, filled with minced lamb topped with bechamel sauce and cheddar served with salad, rice or chips.

Chicken La Crema 20.99
Tender pieces of chicken breast, sautéed with spinach, mushroom and finished of with mustard and cream served with house salad & rice or chips.

Sarmale (6 pieces) 20.99
Romania's national dish, amazingly comforting, stuffed cabbage rolls with ground pork and rice, slowly cooked for hours. Served with mamaliga and smetana (availabe on Friday, Saturday & Sunday).

Mici (4 pieces) 19.99
Traditional Romanian meat balls. Served with salad, chips & mustard.

SALADS

(Served as main)

Freshly prepared as a light and healthy main course or a side dish option for you to enjoy!

Greek Salad 13.99
Cubes of tomato, cucumber, onion & feta cheese dressed with extra virgin oil.

Turkish Salad 11.99
Chopped tomatoes, cucumber, red onion, green peppers and sumac.

Beetroot & Mozzarella Salad 13.99
Slices of pickled roasted beetroot topped with burrata cheese, citrus olive oils dressing and crumbled pistachios.

Chicken Ceasar Salad 17.99
Grilled chicken, Romaine lettuce, croutons, parmesan shavings & Ceasar dressing.

Salmon Fillet & Avocado Salad 19.99
Avocado salad topped with pan fried salmon fillet.

Choose from the following to add to your salad:

Grilled Chicken 6.00
King Prawns 6.00
Extra Feta Cheese 5.00
Avocado 5.00
Salmon Fillet 6.00
Goat Cheese 6.00

Please be aware we do serve mix seeded olives in our food and salads.



SIDE DISHES

Chips 4.50
Rice 4.50
Turkish Bread 3.00
Marinated with herbs and butter.

Pan Roasted Baby Potatoes 6.00
Mix Olives 6.50
Olive Tapenade & Bread 7.50
Mashed Potatoes 4.99
Sweet Potato Fries 6.00
Side Salad 4.50

Available with gluten free option GFO. Please be aware we do serve mix seeded olives in our food and salads.

Friday, Saturday and Sunday seating time is between 1.30 - 2.30 hours and is based on the size of your party. Please mention when booking or on arrival if you wish to reserve your table for a longer time than above, there is a small charge for longer reservations.

V Vegetarian Ve Vegan VeO Vegan option GF Gluten-free GFO Gluten-free option

Please ask a member of staff if you have any questions about our menu or for any allergy information.

Cereals containing gluten, Celery, Crustaceans, Fish, Eggs, Peanuts, Soya, Milk, Nuts, Mustard, Sesame, Lupi, Molluscs, Sulphur dioxide & sulphites