



Please note we only accept cash.

LUNCH MENU



Sunday To Thursday Until 1 Am

NOW **FOOD**
AVAILABLE
ALL NIGHT

Friday & Saturday 2 Am

COLD STARTERS

- Hummus** (V, VE, GFO) **5.95**
Crushed chickpeas with lemon juice, tahini & hint of garlic.
- Tzatziki** (V, GF) **5.95**
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** (V, VE, GF) **6.25**
Chargrilled pureed aubergine & red peppers with garlic, parsley and olive oil.
- Betroot Tarator** (V, GF) **6.95**
Shredded poached beetroot & carrots in a creamy strained yogurt, topped with walnut.
- Stuffed Vine Leaves** (V, VEO, GF) **5.95**
Vine leaves rolled and stuffed with rice & herbs served with salad and yoghurt dip.
- Spinach Tarator** (V, GF) **5.95**
Fresh spinach in creamy yoghurt with hint of garlic and dill.
- Feta Cheese** (GFO) **6.49**
Olive oil and mixed herbs.
- Prawn & Avocado Cocktail** **7.99**
Prawns with Romaine lettuce, marie rose sauce & sliced avocado.

- Love Olivium** (V, VE, GF) **6.99**
Homemade black olive tapenade with organic ingredients served with a hummus base.
- Kisir** (V, VE) **4.99**
Bulgur wheat salad, chopped tomatoes, cucumber, spring onion, pomegranate sauce, olive oil & lemon juice.
- Tomato Bruschetta** **5.95**
Toasted bread is topped with cherry tomatoes, garlic, Parmesan, fresh basil & virgin olive oil.
- Mixed Cold Meze** (V, GFO) **13.25**
Serves 2 to 4 people -
A selection of various cold meze
- Mixed Cold Meze** (V, GFO) **16.50**
Serves 4 to 6 people -
A selection of various cold meze

HOT STARTERS

- Calamari** **6.99**
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** **7.50**
Chargrilled butterfly shelled king prawns served with Thai sweet chilli dip & lemon.

- Breaded Halloumi Fries** **6.99**
Served with sweet chilli sauce.
- Grilled Halloumi** (GF) **7.50**
Served with red onion chutney.
- Halloumi & Turkish Sausage** **8.50**
Deep fried halloumi and Turkish sausage served with red onion chutney.
- Sigara Borek** (V) **5.95**
Tradational Turkish filo pastry rolled with a centered feta cheese and parsley filling. Served with sweet chilli dip & lemon.
- Turkish Courgette Fritters** **7.00**
Grated courgette, halloumi, spring onion, eggs & dill. Served on a layer of spinach tarator. (V)
- Falafel** (V) **6.45**
Crushed broad beans, chickpeas, garlic & green herb fritter served on a base of hummus. Served with homemade creamy dill sauce.
- Lamb meatballs** **6.95**
Spiced ground lamb meatballs served on a hummus base and drizzled with rich tomato sauce.
- Lamb Topped Hummus** **7.95**
Tiny chunks of lamb slow cooked to perfect tenderness served with hummus. (GFO)
- Spicy Turkish Sausage** **6.99**
Pan-fried spicy Turkish sausage with salad leaves.

- Spicy Chicken Liver** **6.99**
Fresh chicken liver sautéed with finely chopped red onions, herbs & fresh chillies.
- Cheesy Garlic Bread** **6.99**
Slices of French baquette topped with garlic butter & herbs. Loaded with melted cheese.
- Stuffed Portobello Mushrooms** (V) **6.99**
Large portobello mushrooms stuffed with a mixture of sautéed vegetables, topped with melted cheese.
- Sautéed Pacific King Prawns In Garlic Butter (5)** (GFO) **7.99**
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** **15.95**
A selection of calamari, white bait, breaded prawns and scampi served with salad and tartare sauce.
- Mixed Hot Meze** (V, GFO) **14.95**
Serves 2 to 4 people -
A selection of various hot meze.
- Mixed Hot Meze** (V, GFO) **17.99**
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 **54.99**
Spiced Adana, lamb cubes, chicken shish, lamb koftas, chicken chops, chicken wings.
- PLATTER 2** - Serves 3 people **75.00**
Spiced Adana, lamb cubes, chicken shish, lamb koftas, chicken chops, chicken wings.
- PLATTER 3** - Serves 4 people **97.99**
Spiced Adana, lamb cubes, chicken shish, lamb koftas, chicken wings, chicken chops lamb ribs.

Most Popular



- FAMILY & PARTY PLATTER** **129.99**
Serves 5 - 6 people
Selection of starters followed by spiced Adana kebab, lamb cubes, chicken shish, lamb koftas, lamb ribs, lamb chops, chicken wings.

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



New

DEAL OF THE DAY

Adana Kebab Wrap

2.99



4.50

Kofta Royale

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

CHICKEN LOVERS



- Chic 1** **44.99**
Serves 2 people
Chicken Adana, chicken shish, chicken wings, chicken chops.
- Chic 2** **65.00**
Serves 3 people
Chicken Adana, chicken shish, chicken wings, chicken chops.
- Chic Family** **99.00**
Serves 5/6 people
Selection of starters followed by spiced chicken Adana, chicken shish, chicken wings, chicken chops, chicken nuggets.

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

KOFTA - QOFTE

- Classic Grilled Kofta** **15.99**
Chargrilled meatballs cooked to delicious tenderness, served with chips or rice and seasoned red onions.
- Islim Kofta** **17.99**
Juicy meatballs wrapped in aubergine slices, topped with tomato sauce, garlic butter. Served with choice of chips or rice and house salad.
- Skenderbeu Meatballs** **17.99**
Balkan style kofta on a bed of bread, topped with yogurt, drizzled with butter. Served with grilled tomato, green peppers and salad.
- Kofta Casserole** **18.50**
Tasty blend of meatballs with Mediterranean vegetables cooked in oven, topped with melted cheddar and served with chips or rice.



New

DAILY SOUPS



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

VEGETARIAN

15.90

- Turkish Courgette Fritters - Mücver** (V)
Grated courgette, feta 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 slit of fried aubergine stuffed with onions, tomatoes, green peppers, asparagus. Served with house salad and choice of rice or chips.
- Espinacas Con Garbanzos** (V, GF)
From Southern Spain with love, a tapa stew made of chickpeas, spinach, tomatoes, onion and garlic. Andalusian herbs for added flavours. Served with crunchy house salad & a 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)
- 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.

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KEBABS

All kebabs are served with rice or chips and freshly prepared house salad.

LAMB KEBABS

- Lamb Shish 19.99
House marinated large tender cubes of lamb cooked on skewer over a charcoal grill.
- Lamb Adana Kebab 15.99
A mixture of finely balanced minced lamb and house spices grilled on skewers.
- Lamb Cop Shish 17.99
Tenderised small pieces of diced lamb in a house marinate, cooked over charcoal grill.
- Lamb Chops (4 pieces) 22.99
Lamb chops marinated overnight for extra tenderness, and cooked on the bone over charcoal grill.
- Lamb Ribs 18.99
Front ribs of lamb blended in our house marinate, cooked on the bone over charcoal grill.

CHICKEN KEBABS

- Chicken Adana 15.99
A mixture of finely balanced minced chicken and house spices grilled on skewers.
- Chicken Shish 16.50
Large chunks of chicken breast lightly marinated cooked over charcoal grill as desired.
- Chicken Wings 15.50
Finger licking chicken wings glazed with a delicious sauce.
- Mixed Chicken Kebab 18.99
Perfect for chicken lovers, a combination of all three chicken Adana, shish and wings.
- Chicken Chops 20.99
House marinated butterfly chicken drumsticks cooked on charcoal grill. Served with house salad, rice or chips.

MIX KEBABS

- Mixed Shish Kebab 19.50
Best of both worlds, large cubes of lamb & chicken.
- Mixed Lamb & Chicken Adana 16.99
A duo of lamb and chicken Adana.
- Special Mixed Shish 18.50
A tasty threesome of lamb Adana, chicken shish and cop shish.
- Mixed Grill 22.99
A delicious feast for 1 person, chargrilled lamb Adana, cop shish, chicken wings and lamb ribs. One not to be missed!



STEAKS

- Sirloin 22.99
Approx 350g uncooked weight
 - T-Bone 32.99
Approx 450g uncooked weight
 - Rib Steak 26.99
Approx 400g uncooked weight
 - Gold leaf covered Tomahawk 57.99
Approx 500 / 600g uncooked
 - Sauces 3.00
Diane, Pepper, Hollandaise, Gravy. Mexican Salsa.
- All steaks are cooked to your liking and served with chips or rice & house salad.

PASTA

- Spaghetti Bolognaise 14.95
Spaghetti pasta, bolognaise sauce, parmesan shaving.
- Seafood Linguine 16.99
Linguine pasta with selection of mixed seafood, cream, garlic, parmesan shavings and freshly cut parsley.
- Lasagne 15.50
Classic homemade beef lasagne topped with cheese, served with chips.
- Carbonara 14.99
Linguine pasta, bacon, eggs, parmesan shavings and drizzle of olive oil.
- Penne Al'Arrabiata 12.50
Penne pasta cooked al dente, blended in an arrabiata sauce (sieved tomato, garlic & chilli) and garnished with parmesan shavings & basil.
- Penne Pollo 16.90
Tender chunks of chicken cooked in cream, spinach and Parmesan. Served with parmesan shavings and sprig of basil.
- Pesto Penne & Pistachio 15.50
Penne pasta blended with green pesto, basil & sprinkle of pistachio.
- Swedish Meatballs Pasta 16.90
Spaghetti cooked al dente topped with Swedish style lamb koftas in romesco sauce with a sprig of basil.
- Penne al Funghi 16.00
Penne pasta cooked in cream and selection of forest mushrooms. Parmesan shavings and olive oil to taste.

SEAFOOD

- Chargrilled Seabass 19.45
- Chargrilled Seabream 19.45
- Pan Fried Salmon 19.45
All seafood dishes are served with pan fried cherry tomatoes, asparagus and choice of rice, chips or baby new potatoes. Please be aware we do serve mix seeded olives in our food and salads. All seafoods can be served with gluten free option (GFO).
- Pacific King Prawn Casserole 19.45
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) 19.99
Cooked in garlic butter with mixed herbs, served with tartare sauce, salad, chips or rice.
- Ladies Favourite Norwegian Salmon 19.99
Alaskan salmon marinated and poached in beetroot served on specially prepared mashed potato bedding and Asparagus.

CHEFS SPECIALS

- Kebab On Tomato Compote 18.95 19.95
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 18.95 19.95
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 17.95 18.95
Layer of crispy cruotons and rich tomato sauce topped with chargrilled lamb or chicken Adana, yoghurt & clarified herb butter.
- Shish with Yoghurt 18.95 19.95
Layer of crispy croutons and rich tomato sauce topped with chargrilled lamb or chicken shish, yoghurt & clarified herb butter.
- Hünkär Begendi 19.99 20.99
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 19.99 20.99
A pouch shaped slit 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 18.95 19.95
Charcoal grilled minced lamb or chicken Adana wrapped in tortilla, coated with tomato sauce followed by drizzle of butter.
- Ottoman Casserole 18.99 19.99
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 21.99
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 19.95
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 23.99
Slow cooked lamb shank, dried apricot, ras el honout, saffron served in a classic tagine dish.



- Cokertme Kebab 18.50
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 16.95
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 17.99
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) 17.95
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) 17.95
Traditional Romanian meat balls. Served with salad, chips & mustard.

SALADS

- Freshly prepared as a light and healthy main course or a side dish option for you to enjoy!
- Greek Salad 9.95
Cubes of tomato, cucumber, onion & feta cheese dressed with extra virgin oil.
 - Tricolore Salad 9.95
Buffalo mozzarella, tomato, cucumber, avocado, balsamic, fresh basil.
 - Turkish Salad 7.95
Chopped tomatoes, cucumber, red onion, green peppers and sumac.
 - Goat Cheese & Avocado Salad 13.99
Mixed salad, goat cheese, avocado drizzled with honey mustard dressing.
 - Chicken Caesar Salad 13.99
Grilled chicken, Romaine lettuce, croutons, parmesan shavings & Caesar 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 3.50
- Rice 3.00
- Grilled Onions 6.00
- Grilled Aubergine & Peppers 7.50
- Turkish Bread 3.00
Marinated with herbs and butter.
- Pan Roasted Baby Potatoes 4.00
- Mix Olives 6.00
- Olive Tapenade & Bread 6.50
- Mashed Potatoes 4.00
- Sweet Potato Fries 5.50

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 Voo 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.

Icons for: Cereals containing gluten, Celery, Crustaceans, Fish, Eggs, Peanuts, Soy, Milk, Nuts, Mustard, Sesame, Lupi, Molluscs, Sulphur dioxide & sulphites.