

STARTERS

OLIVES (V)& CHEESE PATE Marinated olive with thyme, lemon & olive oil	7
HUMMUS (VG) Mashed chickpeas, tahini, lemon juice, garlic and olive oil	7
BABA GANOUSH (V) Smoky aubergine with garlic, yoghurt, tahini	8
CACIK (V) Creamy yogurt, cucumber dip with mint, crushed garlic and dill	7
BRAISED AUBERGINE (VG) Aubergines in special tomato sauce, pepper, garlic, onion and chickpeas	8
QUINOA TABBOULEH (VG) Tomatoes, fine chopped parsley and onion, quinoa	7
SEARED SCALLOPS Fresh scallops with cauliflower pure and air dried cured beef	11
HALLOUMI CHEESE (V/D) Oven baked halloumi with grilled cherry tomato, red -green peppers, olive	8
FALAFEL (VG/G) Herby fava beans and chickpea patty with sesame seeds.	8
MUSKA BOREK(V/G/D) Filo triangles with feta cheese and spinach, red pepper sauce	8
KOFTE (G) Chargrilled mixed minced lamb and beef kofte with yoghurt mint &dill deep	8
BEEF VINE LEAVES (Chef special) Vine leaves stuffed with beef and bulgur wheat with homemade red wine sauce(G)	9
GRILED CHICKEN WINGS with hot jalapeno peppers sauce	8
KING PRAWN King prawns with homemade spicy sauce	9
HUMUS KAVURMA (N/S) Hummus topped with pan fried lamb and pine nuts	9
COURGETTE FRITTERS Pan fried courgette & potato patties with feta cheese, parsley, , roasted almond (EGG/G/D)	8
CALAMARI (G) Mediterranean tender calamari rings fried served with tartar sauce	9
COLD MIX MEZE A tantalising five different type of cold starters	10

N-CONTAIN NUTS / V-VEGETARIAN / VG- VEGAN / G- CONTAIN GLUTEN / D- CONTAIN DAIRY
ALL OF OUR DISHES MAY CONTAIN OF NUTS. IF YOU HAVE ANY ALLERGIC&SPECIAL DIETARY
REQUIREMENTS, PLEASE INFORM OUR STAFF BEFORE YOU ORDER!

A discretionary service charge of %12.5 will be added on your bill. All prices include VAT.

MAIN COURSE

FROM LAND

ADANA KOFTE Minced lamb mixed with fresh mint, garlic, red- green pepper and cooked on charcoal grill, served with rice and salad	19
SIRLION STEAK 10oz charcoal grilled served roasted Cyprus potatoes, sautéed asparagus, and homemade peppercorn sauce	28
GRILL QUAIL Cinnamon infused barley with caramelised onions and berries	19
LAMB CHOPS Seasoned tender lamb chops served with roasted Cyprus potatoes and tender broccoli	25
LAMB SKEWERS Large cubes of marinated lamb, skewered and cooked on charcoal grill served with rice and salad	23
CHICKEN SKEWERS Tender Marinated chicken breast shish cooked on charcoal grill served, with rice and salad	19
LAMB SHANK Slow cooked lamb shank served with mash potato and red wine sauce	25
BEEF STEW Stewed beef with onion, carrot, celery, red wine and malt vinegar, served with mash potato	22
BEEF MOUSSAKKA Layers of minced beef with potatoes, peppers, aubergine béchamel sauce, herbs topped with parmesan cheese and served with rice	21
LAMB BEYTI with yoghurt sauce Charcoaled lamb with garlic and parsley wrapped and sliced in lavash bread served with yoghurt and tomato sauce with fresh mint	22
CHICKEN OR LAMB with yoghurt sauce Chargrilled chicken or lamb with garlic yoghurt, tomato sauce and drizzle of butter and focaccia croutons	22
MIX GRILL An assortment of kebabs including lamb shish, Adana kebab, chicken shish, Grill Quail, lamb chop cooked on charcoal grill served with rice and salad	25

MAIN COURSE

FROM SEA

MIXED CASSEROLE Calamari, salmon, prawn, mussels, cooked with wine, garlic, tomatoes coriander and onion	22
SEA BASS Pan fried Mediterranean sea bass with mash potatoes and sautéed spinach	23
SEA BREAM Chargrilled whole sea bream, served with sautéed spinach, creamy mash potatoes	22
SEAFOOD LINGUINE Calamari, mussels, prawn, salmon, cooked with onion, peppers, olive oil, garlic tomato and parsley	19
GRILLED MONKFISH served with asparagus and barley	24

VEGETARIAN

CHARRED GRILLED CAULIFLOWER(VG) Marinated in chilli & parsley sauce, served with berry couscous and spicy Chimichurri sauce	18
MOUSAKKA(V/G) Layers of aubergine, courgette, potatoes, feta cheese, béchamel sauce, green pepper, carrot, dried tomatoes paste , topped with parmesan cheese and served with rice	18
SPINACH STEW(V/G) Spinach cooked with onion, garlic, sundried tomatoes paste , chickpeas, peppers With rice and creamy yoghurt	18
SOUR LEEK STEW (VG) fresh leek, carrot, garlic and tomatoes cooked in extra virgin olive oil and lemon juice served with vegan yogurt and couscous	18

SALADS

LIMAN ELLIE'S SALAD(V) A combination of cubed tomatoes, red onions, cucumber, tulum cheese, parsley, croutons, black olive with olive oil, pomegranate sauce, roasted almond and lemon juice	10
QUINOA SALAD(V) Hearty, super healthy quinoa with mix leaf salad, avocado, red peppers, pomegranate sauce, lemon and olive oil dressing	10
GREEN LEAF SALAD(V) Feta cherry tomatoes cucumber green peppers roast pumpkin seeds	9

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BERRIE'S MIX MEZE (MINIMUM 2 PEOPLE).

(Per person 27)

MEZE ASSORTMENT OF THE FOLLOWING

Cold mix meze (Hummus, Cacik, Braised Aubergine, Tabbouleh, Babagaboush)

HALLOMI (V)

FALAFEL (V) } to share

BOREK (V)

KOFTE (G)

BEEF WINE LEAVES (G)

THE ABOVE HOT AND COLD MEZES ARE SERVED WITH HOMEMADE BREAD

NESLI'S SET MENU(MINIMUM 2 PEOPLE).

(Per person 38)

MEZE ASSORTMENT OF THE FOLLOWING

COLD MIX MEZZE

LAMB or CHIKEN SHISH

or

SEA BASS

PRAWN

FALAFEL (V) } to share

or

ANY VEGETERIAN

BOREK (V)

HALLOUMI (V)

BAKLAVA OR TEA/COFFEE

THE ABOVE HOT AND COLD MEZES ARE SERVED WITH HOMEMADE BREAD

SIDES

SAUTEED SPINACH(N)	5
CHIPS	4
YOGHURT	4
MASH POTATO	4
RICE OR COUSCOUS	4
SAUTEED MIX VEG	5
ROAST POTATO	5

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