

## STARTERS

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

**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**

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

## **MAIN COURSE**

### **FROM SEA**

<b>MIXED CASSEROLE</b> Calamari, salmon, prawn, mussels, cooked with wine, garlic, tomatoes coriander and onion	<b>22</b>
<b>SEA BASS FILET</b> Char-grilled Mediterranean sea bass with mash celeriac and sautéed spinach	<b>23</b>
<b>SEA BREAM</b> Char-grilled whole sea bream, served with sautéed spinach, creamy mash potatoes	<b>22</b>
<b>SEAFOOD LINGUINE</b> Calamari, mussels, prawn, salmon, cooked with onion, peppers, olive oil, garlic tomato and parsley	<b>19</b>
<b>GRILLED SALMON FILET</b> Char-grilled salmon served with sautéed baby potato and braised leek	<b>24</b>

## **VEGETARIAN**

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

## **SALADS**

<b>WARM GOAT CHEESE SALAD (V/N/D)</b> A harmonious blend of baby spinach, dry tomatoes, walnuts, red onions crowned with warm goat cheese dressed in olive oil, mustard, honey, vinegar	<b>10</b>
<b>QUINOA SALAD(V)</b> Hearty, super healthy quinoa with mix leaves, avocado, red peppers, pomegranate sauce, lemon and olive oil dressing	<b>10</b>
<b>GREEN LEAF SALAD(V/D)</b> Feta, cherry tomatoes, cucumber, green peppers and roast pumpkin seeds	<b>9</b>

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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

PRAWN

FALAFEL (V) } to share

BOREK (V)

HALLOUMI (V)

LAMB or CHIKEN SKEWERS

or

SEA BASS

or

ANY VEGETERIAN

BAKLAVA OR TEA/COFEE

*THE ABOVE HOT AND COLD MEZES ARE SERVED WITH HOMEMADE BREAD*

## **SIDES**

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

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