

## **STARTERS**

<b>OLIVES (V)</b> Marinated olive with thyme, lemon & olive oil	<b>5.20</b>
<b>HUMMUS (V)</b> Mashed chickpeas, tahini, lemon juice, garlic and olive oil	<b>5.99</b>
<b>BABA GANOUSH (V)</b> Smoky aubergine with garlic, yoghurt, tahini	<b>5.99</b>
<b>CACIK (V)</b> Creamy yogurt, cucumber dip with mint, crushed garlic and dill	<b>5.70</b>
<b>BRAISED AUBERGINE (V)</b> Aubergines in special tomato sauce, pepper, garlic, onion and chickpeas	<b>6.40</b>
<b>QUINOA TABBOULEH (V)</b> Tomatoes, fine chopped parsley and onion, quinoa	<b>5.90</b>
<b>TARAMA</b> Freshly prepared whipped cod roe (fish roe pate)	<b>5.70</b>
<b>SEARED SCALLOPS</b> Fresh scallops with cauliflower pure	<b>7.40</b>
<b>HALLOUMI CHEESE (V)</b> Oven baked halloumi with grilled cherry tomato, red -green peppers, olive oil	<b>6.70</b>
<b>FALAFEL (V)</b> Herby fava beans and chickpea patty with sesame seeds.	<b>6.40</b>
<b>MUSKA BOREK</b> Filo triangles with feta cheese and spinach, red pepper sauce	<b>6.70</b>
<b>SUCUK</b> Grilled spiced beef sausage served with hummus and cherry tomato	<b>6.70</b>
<b>BEEF VINE LEAVES (Chef special)</b> Vine leaves stuffed with beef and bulgur wheat with homemade red wine sauce	<b>6.80</b>
<b>GRILED CHICKEN WINGS</b> with jalapeno peppers sauce	
<b>KING PRAWN</b> King prawns with homemade spicy sauce	<b>6.95</b>
<b>HUMUS KAVURMA (N/S)</b> Hummus topped with pan fried lamb and pine nuts	<b>6.80</b>
<b>COURGETTE FRITTERS</b> Pan fried courgette & potato patties with feta cheese, parsley, mint, roasted almond (egg/gluten/dairy)	<b>6.40</b>
<b>SAUTEED LIVER</b> Sautéed calves liver in butter with red onion peppers black olives and red wine sauce	<b>7.40</b>
<b>CALAMARI</b> Mediterranean tender calamari rings gold fried served with tartar sauce	<b>6.90</b>
<b>COLD MIX MEZE</b> A tantalising five different type of cold starters	<b>7.99</b>

## **MAIN COURSE**

### **FROM LAND**

<b>ADANA KEBAB</b> Minced lamb mixed with fresh mint, garlic, red- green pepper and cooked on charcoal grill, served with rice and salad	<b>15.50</b>
<b>SIRLION STEAK10oz</b> Cooked on charcoal grill roasted seasonal vegetables with fresh green salad and homemade wine sauce	<b>19.90</b>
<b>GRILL QUAIL</b> Cinnamon infused barley with caramelised onions and berries	<b>15.50</b>
<b>LAMB CHOPS</b> Seasoned tender lamb chops served with rice and salad	<b>18.50</b>
<b>SHISH KEBAB</b> Large cubes of marinated lamb, skewered and cooked on charcoal grill served with rice and salad	<b>16.90</b>
<b>CHICKEN SHISH</b> Tender Marinated chicken breast shish cooked on charcoal grill served, with rice and salad	<b>15.90</b>
<b>LAMB SHANK</b> Slow cooked lamb shank served with mash potato and red wine sauce	<b>16.80</b>
<b>BEEF STEW</b> Stewed beef with onion, carrot, celery, red wine and malt vinegar, served with mash potato	<b>15.90</b>
<b>BEEF MOUSSAKKA</b> Layers of minced beef with potatoes, carrot, courgette, feta cheese, peppers, tomatoes, celery, onions, garlic, dried tomatoes, béchamel sauce, herbs topped with parmesan cheese and served with rice	<b>15.50</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>14.90</b>
<b>CHICKEN OR LAMB KEBAB with yoghurt sauce</b> Chargrilled chicken or lamb with garlic yoghurt, tomato sauce and drizzle of butter and focaccia croutons	<b>15.90</b>
<b>MIX GRILL</b> An assortment of kebabs including lamb shish, Adana kebab, chicken shish, Grill Quail, cooked on charcoal grill served with rice and salad	<b>19.50</b>

## **MAIN COURSE**

### **FROM SEA**

<b>MIXED CASSEROLE</b> Calamari, salmon, prawn, mussels, cooked with wine, garlic, tomatoes coriander and onion	<b>15.90</b>
<b>SEA BASS</b> Pan fried sea bass fillet, served with sautéed spinach, creamy mash potatoes	<b>15.90</b>
<b>SEA BREAM</b> Chargrilled sea bream, served with sautéed spinach, creamy mash potatoes	<b>16.40</b>
<b>GRILL SALMON</b> Chargrilled salmon fillet marinated, served with wild mushroom, spinach, green lentil and mash potatoes	<b>15.50</b>
<b>SEAFOOD LINGUINE</b> Calamari, mussels, prawn, salmon, cooked with onion, peppers, olive oil, garlic tomato and parsley	<b>13.50</b>
<b>GRILLED PRAWN</b> Marinated chargrilled king prawn served with sautéed spinach quinoa and mash cauliflower	<b>15.90</b>

## **VEGETARIAN**

<b>CHARRED GRILLED CAULIFLOWER</b> Marinated in chilli & parsley sauce, served with berry couscous and tahini yogurt sauce	<b>14.50</b>
<b>MOUSAKKA(V)</b> Layers of aubergine, courgette, potatoes, feta cheese, béchamel sauce, green pepper, carrot, dried tomatoes topped with parmesan cheese and served with rice	<b>14.90</b>
<b>SPINACH STEW(V)</b> Spinach cooked with onion, garlic, sundried tomatoes, chickpeas, peppers	<b>13.90</b>

## **SALADS**

<b>ACILI EZME SALAD(V)</b> Finely chopped tomatoes, onions, parsley, finished off with herbs, spices, pomegranate sauce, lemon juice and olive oil	<b>6.40</b>
<b>LIMAN ELLIE'S SALAD(V)</b> A combination of cubed tomatoes, red onions, cucumber, tulum cheese, parsley, croutons, black olive with olive oil, pomegranate sauce, roasted almond and lemon juice	<b>6.60</b>
<b>QUINOA SALAD(V)</b> Hearty, super healthy quinoa with mix leaf salad, avocado, red peppers, pomegranate sauce, lemon and olive oil dressing	<b>6.50</b>
<b>GREEN LEAF SALAD(V)</b> Feta cherry tomatoes cucumber green peppers roast pumpkin seeds	<b>5.90</b>

## **BERRIE'S MIX MEZE (MINIMUM 2 PEOPLE).**

(Per person 16.90)

### **MEZE ASSORTMENT OF THE FOLLOWING**

HOUMUS KAVURMA  
TABBOULEH (V)  
CACIK  
BRAISED AUBERGINE (V)  
FALAFEL (V)  
CALAMARI  
TARAMA  
BOREK (V)  
COURGETTE FRITTERS (V)

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

## **NESLI'S SET MENU(MINIMUM 2 PEOPLE).**

(Per person 27.90)

### **MEZE ASSORTMENT OF THE FOLLOWING**

HOUMUS	LAMB CHOPS	
TABBOULEH (V)	OR	
CACIK	SEABASS	DESERT&TEA
BRAISED AUBERGINE (V)	OR	
FALAFEL (V)	ANY VEGETARIAN	
CALAMARI		
TARAMA		
BOREK (V)		
HALLOUMI (V)		

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

## **SIDES**

<b>SAUTEED SPINACH(N)</b>	<b>3.20</b>
<b>CHIPS</b>	<b>3.10</b>
<b>YOGHURT</b>	<b>3.10</b>
<b>MASH POTATO</b>	<b>3.10</b>
<b>RICE OR COUS COUS</b>	<b>3.10</b>
<b>SAUTEED MIX VEG</b>	<b>3.50</b>

**(N-CONTAIN NUTS) / (V-VEGETARIAN)**

**ALL OF OUR DISHES MAY CONTAIN OF NUTS. SHOULD YOU HAVE ANY ALLERGIC&SPECIAL  
DIETARY REQUIREMENTS, PLEASE INFORM OUR STAFF.**