

COLD STARTERS

OLIVES (V) Marinated olive oil in thyme, lemon & olive oil	4.20
HUMMUS (V) Mashed chickpeas, tahini, lemon juice, garlic and olive oil	5.60
BABA GANOUSH (V) Smoky aubergine with garlic, yoghurt, tahini	5.70
WHITE BEANS SALAD White bean, tomato, chopped onion, parsley & tahini piyaz	5.60
CACIK (V) Creamy yogurt, cucumber dip with mint, crushed garlic and dill	5.50
BRAISED AUBERGINE (V) Aubergines in special tomato sauce, pepper, garlic, onion and chickpeas	5.70
BEETROOT BORANI Beetroot, strained yogurt, toasted hazelnut	5.40
QUINOA TABBOULEH (V) Tomatoes, fine chopped parsley and onion, quinoa	5.40
TARAMA Freshly prepared whipped cod roe (fish roe pate)	5.60
COLD MIX MEZE A tantalising five different type of cold starters	7.90

HOT STARTER

HALLOUMI CHEESE Oven baked halloumi with grilled cherry tomato, red -green peppers, Crete extra virgin olive oil	6.40
FALAFEL (V) Herby fava beans and chickpea patty with sesame seeds. Served with hummus and green leaves salad	6.30
MUSKA BOREK Filo triangles with feta cheese and spinach, red pepper sauce	6.20
SAUTEED LIVER Sautéed calves' liver in butter with red onion, peppers, black olives and red wine sauce	6.40
SUCUK Grilled spiced beef sausage served with hummus and cherry tomato	6.60
BEEF VINE LEAVES (Chef special) Vine leaves stuffed with beef and bulgur wheat with homemade red wine sauce	6.60
MUSSELS Fresh mussels with shells cooked in roasted onion, fresh thyme and parsley sauce	7.40
KING PRAWN King prawns with homemade spicy sauce	6.60
HUMUS KAVURMA (N/S) Hummus topped with pan fried lamb and pine nuts	6.30
CALAMARI Tender calamari rings, golden fried served in Mediterranean with homemade tartar sauce	6.20
COURGETTE FRITTERS Pan fried courgette & potato patties with feta cheese, parsley, mint, roasted almond (egg/gluten/dairy)	6.40

MAIN COURSE

FROM LAND

ADANA KEBAB Minced lamb mixed with fresh mint, garlic, red- green pepper and cooked on charcoal grill, served with rice and salad	14.20
SIRLION STEAK 10oz Cooked on charcoal grill roasted seasonal vegetables with fresh green salad and homemade red wine sauce	19.50
GRILL QUAIL Cinnamon infused barley with caramelised onions and berries	14.90
LAMB CHOPS Seasoned tender lamb chops served with rice and salad	16.50
SHISH KEBAB Large cubes of marinated lamb, skewered and cooked on charcoal grill served with rice and salad	15.90
LAMB BEYTI Minced Lamb, prepared with garlic and parsley, cooked on charcoal grill served with rice and salad	14.70
CHICKEN SHISH Tender Marinated chicken breast shish cooked on charcoal grill served, with rice and salad	14.40
LAMB SHANK Slow cooked lamb shank served with mash potato and red wine sauce	15.50
BEEF STEW Stewed beef with onion, carrot, celery, red wine and malt vinegar, served with mash potato	14.90
BEEF MOUSSAKKA Layers of minced beef with potatoes, carrot, courgette, feta cheese, peppers, tomatoes, celery, onions, garlic, dried tomatoes, bechamel sauce, herbs topped with parmesan cheese and served with rice	14.50
LAMB BEYTI with yoghurt sauce Charcoaled mi lamb with garlic and parsley wrapped and sliced in lavash bread served with yoghurt and tomato sauce with fresh mint	14.90
CHICKEN OR LAMB KEBAB with yoghurt sauce Chargrilled chicken or lamb shish served on a bed of toasted bread with garlic yoghurt, tomato sauce and drizzle of butter	15.50
MIX GRILL An assortment of kebabs including lamb shish, Adana kebab, chicken shish, Ribs, Grill Quail, cooked on charcoal grill served with rice and salad	18.90

MAIN COURSE

FROM SEA

MIXED CASSEROLE Calamari, salmon, prawn, mussels, cooked with wine, garlic, tomatoes coriander and onion	14.90
SEA BASS Pan fried sea bass fillet, served with sautéed spinach, creamy mash potatoes	15.70
SEA BREAM Chargrilled sea bream, served with sautéed spinach, creamy mash potatoes	15.90
GRILL SALMON Chargrilled salmon fillet marinated, served with wild mushroom, spinach, green lentil and mash potatoes	14.70
SEAFOOD LINGUINE Calamari, mussels, prawn, salmon, cooked with onion, peppers, olive oil, garlic tomato and parsley	12.90
GRILLED PRAWN Marinated chargrilled king prawn served with sautéed spinach and mash potato	14.50

VEGETARIAN

CHARRED GRILLED CAULIFLOWER Marinated in chilli & parsley sauce, served with berry couscous and tahini yogurt sauce	13.90
MOUSAKKA(V) Layers of aubergine, courgette, potatoes, feta cheese, béchamel sauce, green pepper, carrot, dried tomatoes topped with parmesan cheese and served with rice	13.90
SPINACH STEW(V) Spinach cooked with onion, garlic, sundried tomatoes, chickpeas, peppers	13.50

SALADS

ACILI EZME SALAD(V) Finely chopped tomatoes, onions, parsley, finished off with herbs, spices, pomegranate sauce, lemon juice and olive oil	6.10
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	6.40
QUINOA SALAD(V) Hearty, super healthy quinoa with mix leaf salad, avocado, red peppers, pomegranate sauce, lemon and olive oil dressing	6.20
GREEN LEAF SALAD(V) Feta, cherry tomatoes, cucumber, green peppers, roast pumpkin seeds	5.90

BERRIE'S MIX MEZE (MINIMUM 2 PEOPLE).

(per person 15.90)

MEZE ASSORTMENT OF THE FOLLOWING

HOUMUS KAVURMA

TABBOULEH (V)

CACIK

AUBERGINE NAPOLITANA (V)

FALAFEL (V)

KOFTE, PIYAZ

CALAMARI

TARAMA

BOREK (V)

COURGETTE FRITTERS (V)

THE ABOVE HOT AND COLD MEZES ARE SERVED WITH HOMEMADE BREAD

NESLIE'S SET MENU (MINIMU

M 2 PEOPLE)

(per person 27.90)

MEZE ASSORTMENT OF THE FOLLOWING

HUMMUS (V)

MUHAMMARA (V)

TABULE (V)

PIYAZ (V)

BOREK (V)

FALAFEL (V)

PATLICAN SOSLU (V)

HALLOUMI (V)

LAMB CHOPS

OR

SEABASS

OR

ANY VEGETARIAN

DISH

DESSERT&TEA

THE ABOVE HOT AND COLD MEZES ARE SERVED WITH HOMEMADE BREAD

SIDES

SAUTEED SPINACH(N)

3.20

CHIPS

2.90

YOGHURT

2.90

MASH POTATO

2.90

RICE OR COUS COUS

2.90

SAUTEED MIX VEG

3.50

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

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