

STARTERS

OLIVES (V) Marinated olive with thyme, lemon & olive oil	4.95
HUMMUS (V) Mashed chickpeas, tahini, lemon juice, garlic and olive oil	6.40
BABA GANOUSH (V) Smoky aubergine with garlic, yoghurt, tahini	6.40
CACIK (V) Creamy yogurt, cucumber dip with mint, crushed garlic and dill	5.90
BRAISED AUBERGINE (V) Aubergines in special tomato sauce, pepper, garlic, onion and chickpeas	6.40
QUINOA TABBOULEH (V) Tomatoes, fine chopped parsley and onion, quinoa	5.90
TARAMA Freshly prepared whipped cod roe (fish roe pate)	5.90
SEARED SCALLOPS Fresh scallops with cauliflower pure and air dried cured beef	8.50
HALLOUMI CHEESE (V) Oven baked halloumi with grilled cherry tomato, red -green peppers, olive oil	7.50
FALAFEL (V) Herby fava beans and chickpea patty with sesame seeds.	6.40
MUSKA BOREK Filo triangles with feta cheese and spinach, red pepper sauce	6.90
KOFTE (G) Chargrilled mixed minced lamb and beef kofte with yoghurt mint &dill deep	6.95
BEEF VINE LEAVES (Chef special) Vine leaves stuffed with beef and bulgur wheat with homemade red wine sauce	7.90
GRILED CHICKEN WINGS with hot jalapeno peppers sauce	6.95
KING PRAWN King prawns with homemade spicy sauce	7.50
HUMUS KAVURMA (N/S) Hummus topped with pan fried lamb and pine nuts	7.50
COURGETTE FRITTERS Pan fried courgette & potato patties with feta cheese, parsley, , roasted almond (egg/gluten/dairy) with red pepper hummus	6.90
SAUTEED LIVER Sautéed calves liver in butter with red onion peppers black olives and red wine sauce	7.40
CALAMARI Mediterranean tender calamari rings gold fried served with tartar sauce	7.50
COLD MIX MEZE A tantalising five different type of cold starters	8.50

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	15.95
SIRLION STEAK10oz charcoal grilled served roasted Cyprus potatoes and fresh green salad, homemade red wine sauce	22.50
GRILL QUAIL Cinnamon infused barley with caramelised onions and berries	16.50
LAMB CHOPS Seasoned tender lamb chops served with roasted Cyprus potatoes and tender broccoli	22.50
SHISH KEBAB Large cubes of marinated lamb, skewered and cooked on charcoal grill served with rice and salad	17.90
CHICKEN SHISH Tender Marinated chicken breast shish cooked on charcoal grill served, with rice and salad	15.95
LAMB SHANK Slow cooked lamb shank served with mash potato and red wine sauce	17.95
BEEF STEW Stewed beef with onion, carrot, celery, red wine and malt vinegar, served with mash potato	17.95
BEEF MOUSSAKKA Layers of minced beef with potatoes, peppers, aubergine béchamel sauce, herbs topped with parmesan cheese and served with rice	15.95
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	16.95
CHICKEN OR LAMB KEBAB with yoghurt sauce Chargrilled chicken or lamb with garlic yoghurt, tomato sauce and drizzle of butter and focaccia croutons	16.90
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	20.95

MAIN COURSE

FROM SEA

MIXED CASSEROLE Calamari, salmon, prawn, mussels, cooked with wine, garlic, tomatoes coriander and onion	16.95
SEA BASS Pan fried Mediterranean sea bass with braised fennel	16.95
SEA BREAM Chargrilled sea bream, served with sautéed spinach, creamy mash potatoes	17.95
GRILLED SALMON with braised fennel	17.95
SEAFOOD LINGUINE Calamari, mussels, prawn, salmon, cooked with onion, peppers, olive oil, garlic tomato and parsley	14.95
GRILLED PRAWN Marinated chargrilled king prawn served with sautéed spinach quinoa and mash cauliflower	17.95

VEGETARIAN

BRAISED FENNEL(V) garlic, onion, peppers and dill served with couscous and creamy yoghurt	14.90
MOUSAKKA(V) Layers of aubergine, courgette, potatoes, feta cheese, béchamel sauce, green pepper, carrot, dried tomatoes paste , topped with parmesan cheese and served with rice	15.90
SPINACH STEW(V) Spinach cooked with onion, garlic, sundried tomatoes paste , chickpeas, peppers With rice and creamy yoghurt	14.90

SALADS

ACILI EZME SALAD(V) Finely chopped tomatoes, onions, parsley, finished off with herbs, spices, pomegranate sauce, lemon juice and olive oil	6.90
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	6.90
QUINOA SALAD(V) Hearty, super healthy quinoa with mix leaf salad, avocado, red peppers, pomegranate sauce, lemon and olive oil dressing	6.90
GREEN LEAF SALAD(V) Feta cherry tomatoes cucumber green peppers roast pumpkin seeds	5.90

BERRIE'S MIX MEZE (MINIMUM 2 PEOPLE).

(Per person 19.90)

MEZE ASSORTMENT OF THE FOLLOWING

Cold mix meze (for each)

HALLOMI (V)

BOREK (v)

FALAFEL (V) } to share

CALAMARI

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 29.90)

MEZE ASSORTMENT OF THE FOLLOWING

COLD MIX MEZZE (for each)

LAMB or CHIKEN SHISH

or

PRAWN

SEA BASS

FALAFEL (V) } to share

or

BOREK (V)

ANY VEGETERIAN

HALLOUMI (V)

BAKLAVA OR TEA/COFFEE

THE ABOVE HOT AND COLD MEZES ARE SERVED WITH HOMEMADE

SIDES

SAUTEED SPINACH(N)

3.20

CHIPS

3.10

YOGHURT

3.10

MASH POTATO

3.10

RICE OR COUS COUS

3.10

SAUTEED MIX VEG

3.50

(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.**