

## STARTERS

<b>OLIVES (V)&amp; CHEESE PATE</b> Marinated olive with thyme, lemon & olive oil	<b>6.95</b>
<b>HUMMUS (V)</b> Mashed chickpeas, tahini, lemon juice, garlic and olive oil	<b>6.95</b>
<b>BABA GANOUSH (V)</b> Smoky aubergine with garlic, yoghurt, tahini	<b>6.95</b>
<b>CACIK (V)</b> Creamy yogurt, cucumber dip with mint, crushed garlic and dill	<b>6.95</b>
<b>BRAISED AUBERGINE (V)</b> Aubergines in special tomato sauce, pepper, garlic, onion and chickpeas	<b>6.95</b>
<b>QUINOA TABBOULEH (V)</b> Tomatoes, fine chopped parsley and onion, quinoa	<b>6.95</b>
<b>TARAMA</b> Freshly prepared whipped cod roe (fish roe pate)	<b>6.95</b>
<b>SEARED SCALLOPS</b> Fresh scallops with cauliflower pure and air dried cured beef	<b>10.9</b>
<b>HALLOUMI CHEESE (V)</b> Oven baked halloumi with grilled cherry tomato, red -green peppers, olive oil	<b>7.95</b>
<b>FALAFEL (V)</b> Herby fava beans and chickpea patty with sesame seeds.	<b>7.45</b>
<b>MUSKA BOREK</b> Filo triangles with feta cheese and spinach, red pepper sauce	<b>7.95</b>
<b>KOFTE (G)</b> Chargrilled mixed minced lamb and beef kofte with yoghurt mint &dill deep	<b>7.95</b>
<b>BEEF VINE LEAVES (Chef special)</b> Vine leaves stuffed with beef and bulgur wheat with homemade red wine sauce	<b>8.95</b>
<b>GRILED CHICKEN WINGS</b> with hot jalapeno peppers sauce	<b>7.95</b>
<b>KING PRAWN</b> King prawns with homemade spicy sauce	<b>8.95</b>
<b>HUMUS KAVURMA (N/S)</b> Hummus topped with pan fried lamb and pine nuts	<b>8.95</b>
<b>COURGETTE FRITTERS</b> Pan fried courgette & potato patties with feta cheese, parsley, , roasted almond (egg/gluten/dairy)	<b>7.95</b>
<b>SAUTEED LIVER</b> Sautéed calves liver in butter with red onion peppers black olives and red wine sauce	<b>7.95</b>
<b>CALAMARI</b> Mediterranean tender calamari rings gold fried served with tartar sauce	<b>8.95</b>
<b>COLD MIX MEZE</b> A tantalising five different type of cold starters	<b>8.95</b>

**A discretionary service charge will be added on your bill. All prices include VAT**

## **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>17.90</b>
<b>SIRLION STEAK10oz</b> charcoal grilled served roasted Cyprus potatoes and fresh green salad, homemade red wine sauce	<b>24.50</b>
<b>GRILL QUAIL</b> Cinnamon infused barley with caramelised onions and berries	<b>16.90</b>
<b>LAMB CHOPS</b> Seasoned tender lamb chops served with roasted Cyprus potatoes and tender broccoli	<b>23.50</b>
<b>SHISH KEBAB</b> Large cubes of marinated lamb, skewered and cooked on charcoal grill served with rice and salad	<b>19.90</b>
<b>CHICKEN SHISH</b> Tender Marinated chicken breast shish cooked on charcoal grill served, with rice and salad	<b>17.90</b>
<b>LAMB SHANK</b> Slow cooked lamb shank served with mash potato and red wine sauce	<b>19.90</b>
<b>BEEF STEW</b> Stewed beef with onion, carrot, celery, red wine and malt vinegar, served with mash potato	<b>18.50</b>
<b>BEEF MOUSSAKKA</b> Layers of minced beef with potatoes, peppers, aubergine béchamel sauce, herbs topped with parmesan cheese and served with rice	<b>17.90</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>18.95</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>18.50</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>22.90</b>

## MAIN COURSE

### FROM SEA

<b>MIXED CASSEROLE</b> Calamari, salmon, prawn, mussels, cooked with wine, garlic, tomatoes coriander and onion	<b>18.50</b>
<b>SEA BASS</b> Pan fried Mediterranean sea bass with mash potatoes and sautéed spinach	<b>18.50</b>
<b>SEA BREAM</b> Chargrilled whole sea bream, served with sautéed spinach, creamy mash potatoes	<b>18.95</b>
<b>GRILLED SALMON</b> with mash potatoes and sautéed spinach	<b>19.95</b>
<b>SEAFOOD LINGUINE</b> Calamari, mussels, prawn, salmon, cooked with onion, peppers, olive oil, garlic tomato and parsley	<b>16.95</b>
<b>GRILLED PRAWN</b> Marinated chargrilled king prawn served with sautéed spinach quinoa and mash cauliflower	<b>19.95</b>

### VEGETARIAN

<b>CHARRED GRILLED CAULIFLOWER</b> Marinated in chilli & parsley sauce, served with berry couscous and tahini yogurt sauce	<b>15.90</b>
<b>MOUSAKKA(V)</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>15.90</b>
<b>SPINACH STEW(V)</b> Spinach cooked with onion, garlic, sundried tomatoes paste , chickpeas, peppers With rice and creamy yoghurt	<b>15.90</b>

### SALADS

<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>7.50</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>7.50</b>
<b>GREEN LEAF SALAD(V)</b> Feta cherry tomatoes cucumber green peppers roast pumpkin seeds	<b>7.50</b>

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



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

(Per person 21.90)

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

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

HALLOMI (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 31.90)

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

COLD MIX MEZZE

LAMB or CHIKEN SHISH

or

SEA BASS

PRAWN

or

FALAFEL (V) } to share

ANY VEGETERIAN

BOREK (V)

HALLOUMI (V)

BAKLAVA OR TEA/COFEE

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

## **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	3.95

**(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.**

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