STARTERS

OLIVES (V)& CHEESE PATE(D) Thyme, lemon & olive oil marinated olives with cheese pate	7.00
HUMMUS (VG) Mashed chickpeas, tahini, lemon juice, garlic and olive oil	7.00
BABA GANOUSH (V) Smoky aubergine with garlic, yoghurt & tahini	8.00
CACIK (V) Creamy yogurt and cucumber dip with mint, crushed garlic and dill	7.00
BRAISED AUBERGINE (VG) Aubergines in special tomato sauce, pepper, garlic, onion and chickpeas	8.00
QUINOA TABBOULEH (VG) Tomatoes, finely chopped parsley, onion and quinoa	7.00
SEARED SCALLOPS Fresh scallops with cauliflower puree and air dried cured beef	11.50
HALLOUMI CHEESE (V/D) Baked halloumi topped with grilled cherry tomato, red & green peppers	8.50
FALAFEL (VG/G) Herby fava bean and chickpea patty with sesame seeds	8.00
MUSKA BOREK(V/G/D) Filo triangles with feta cheese and spinach, red pepper sauce	8.50
KOFTE (G) Chargrilled mixed minced lamb and beef kofte with yoghurt mint & dill dip	9.00
BEEF VINE LEAVES (Chef special) Vine leaves stuffed with beef and bulgur wheat with homemade red wine sauce (G)	9.00
GRILED CHICKEN WINGS accompanied with a hot jalapeno pepper sauce	8.90
KING PRAWN King prawns with homemade spicy sauce	9.50
HUMUS KAVURMA (N/S) Hummus topped with pan fried lamb and pine nuts	9.00
COURGETTE FRITTERS Pan fried courgette & potato patties with feta cheese, parsley served with flaked roasted almonds (EGG/G/D)	8.00
CALAMARI (G) Deep fried Mediterranean fresh calamari served with tartar sauce	10.50
COLD MIX MEZE(V/D) A tantalising five different type of cold starters	12.00

<u>N-CONTAIN NUTS / V-VEGETARIAN / VG- VEGAN / G- CONTAIN GLUTEN / D- CONTAIN DAIRY</u> ALL OF OUR DISHES MAY CONTAIN OF NUTS. IF YOU HAVE ANY ALLERGIC&SPECIAL DIETARY REQUIREMENTS, PLEASE INFORM OUR STAFF BEFORE YOU ORDER!

Our menu includes a small cover charge of £2.50 per person. This charge covers a generous serving of freshly baked bread, a tangy and flavorful chili garlic sauce that perfectly complements a variety of dishes, and premium napkins to ensure a seamless dining experience. There's no additional service charge. All prices are inclusive of VAT.

MAIN COURSE

ADANA KOFTE Minced lamb mixed with fresh mint, garlic, red- green pepper and cooked on charcoal grill served with rice and salad	20.30
SIRLION STEAK10oz charcoal grilled served roasted Cyprus potatoes, sautéed broccolini, and homemade peppercorn sauce	28.90
GRILL QUAIL Cinnamon infused barley with caramelised onions and berries 20.30	
KARNIYARIK (Stuffed Aubergine) _Slow-cooked aubergine helves filled with a savory mixture of minced beef and lamb, onions, tomatoes and aromatic spices. Served with yogurt and rice.	20.30
LAMB CHOPS Seasoned tender lamb chops served with roasted Cyprus potatoes and tender broccoli	25.90
LAMB SKEWERS Large cubes of marinated lamb, skewered and cooked on charcoal grill served with rice and salad	23.70
CHICKEN SKEWERS Tender Marinated chicken breast shish cooked on charcoal grill served, with rice and salad	19.90
LAMB SHANK Slow cooked lamb shank served with mash potato and red wine sauce	25.90
BEEF STEW Stewed beef with onion, carrot, celery, red wine and malt vinegar, served with mash potato	23.50
BEEF MOUSSAKKA(D) A rich tomato minced beef sauce with potatoes, peppers, aubergine & béchamel sauce, topped with parmesan cheese. Served with a side of rice	23.50
CHICKEN OR LAMB with yoghurt sauce Chargrilled chicken or lamb on a bed of garlic yoghurt & tomato sauce topped with a drizzle of butter and focaccia croutons	23.50
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	26.50

MAIN COURSE

MIXED CASSEROLE Calamari, salmon, prawn, mussels, cooked with wine, garlic, tomatoes coriander and onion	22.70
SEA BASS FILET Char-grilled Mediterranean Sea Bass with mash celeriac and sautéed spinach	23.70
SEA BREAM Char-grilled whole sea bream, served with sautéed spinach, creamy mash potatoes	23.70
SEAFOOD LINGUINE Calamari, mussels, prawn, salmon, cooked with onion, peppers, olive oil, garlic tomato and parsley	19.70
GRILLED SALMON FILET Char-grilled salmon served served with sautéed spinach, creamy mash potatoes	24.70

VEGETARIAN

CHARRED GRILLED CAULIFLOWER(VG) Served with Romesco sauce and capers	19.30
MOUSAKKA(V/G) Layers of aubergine, courgette, potatoes, feta cheese, béchamel sauce, green pepper, carrot, dried tomatoes paste, topped with parmesan cheese and served with rice	19.30
SPINACH STEW(V/G) Spinach cooked with onion, garlic, sundried tomatoes paste , chickpeas, peppers With rice and creamy yoghurt	19.30
GRILLED OYSTER MASHROOM(V)Cinnamon infused barley with caramelised onions and berries SALADS	18.30

WARM GOAT CHEESE SALAD (V/N/D) A harmonious blend of baby spinach, dry tomatoes,	10
walnuts, red onions crowned with warm goat cheese dressed in olive oil, mustard, honey, vinegar	
QUINOA SALAD(V) Hearty, super healthy quinoa with mix leaves, avocado, red peppers, pomegranate sauce, lemon and olive oil dressing	10

GREEN LEAF SALAD(V/D) Feta, cherry tomatoes, cucumber, green peppers and roast pumpkin seeds 9

BERRIE'S MIX MEZE (MINIMUM 2 PEOPLE).

MEZE ASSORTMENT OF THE FOLLOWING

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

HALLOMI (V)

PRAWN

BOREK (V)

HALLOUMI (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).

MEZE ASSORTMENT OF THE FOLLOWING COLD MIX MEZZE

FALAFEL (V) } to share

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

5
4
4
4
4
5
5

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(Per person 29.50)

(Per person 41.50)