

LUNCH MENU

Available from 12PM – 4PM | Sunday – Friday (Sit-in only)
1 COURSE (MAIN ONLY) £14.95 | 2 COURSES £19.95

STARTERS

(All served with Turkish Bread)

CACIK

Cucumber, fresh mint, yogurt and olive oil.

HUMMUS

Chickpeas, garlic, olive oil, ground white pepper, cumin and tahini.

WHITEBAIT

A delicious appetizer, fried breadcrumb whitebait with tartar sauce.

EZME

Finely chopped tomatoes, onion and parsley with lemon and olive dressing.

FRIED AUBERGINES

Aubergines, tomato, garlic, herbs and olive oil.

CALAMAR

Deep-fried squid served with tartare sauce.

PAN FRIED SARDINES

Cooked in white wine & garlic butter, served with salad.

BEETROOT TARATOR

Oven roasted beetroot, creamy garlic yogurt, spinach, tahini. Decorated with pomegranate.

ATOM

Roasted Aubergine mixed with yoghurt, hot chili topped with fried butter.

FALAFEL STARTER

Deep fried patties made from chickpeas herbs and spices.

BABA GANOUSH

Caviar of smoked aubergine, lemon, olive oil and yogurt.

WRAPS

(All served with chips)

CHICKEN SHISH WRAP

LAMB KOFTE WRAP

HALLOUMI HUMMUS WRAP

CHICKEN KOFTE WRAP

FALAFEL & HUMMUS WRAP

SALADS

TURKISH FETA SALAD £8.95

Cucumber, tomato, olives, onions & feta cheese

GRILLED HELLUMI SALAD £9.95

GRILLED HELLUMI AVOCADO SALAD £11.95

GRILLED CHICKEN SALAD £11.95

MAINS

LAMB KOFTE

Minced lamb kofte mixed with onion, parsley served with rice and salad.

CHICKEN KOFTE

Minced chicken kofte mixed with garlic, parsley served with rice and salad.

MIXED KOFTE

Both chicken and lamb kofte served with rice and salad.

CHICKEN SHISH

Marinated grilled chicken pieces, served with rice and mixed salad.

URFA KEBAB

Spicy minced lamb mixed with herbs and chilli, grilled on a skewer for full flavour.

IMAM BAYILDI

Aubergine stuffed with a mix of sauteed onions, fresh tomato sauce, raisins, garlic, tomatoes, green pepper and parsley, served with rice.

FALAFEL MAIN

A mixture of chickpeas, broad beans, red and green peppers, celery, coriander, deep fried and served with hummus.

GRILLED SEA BREAM

Served with salad.

ADANA KEBAB

Traditionally made of spiced herbs lamb mince, mounted skewer and grilled.

GUVEC

Aubergine, courgette, onions, peppers, cooked in a rich tomato sauce. Served with rice.

BIBER DOLMA MAIN

Fresh bell pepper stuffed with mince, rice, garlic and herbs served with yoghurt.

CALAMAR MAIN

Deep-fried squid served with tartare sauce.

PAN FRIED SARDINES

Cooked in white wine & garlic butter, served with salad.

BEEF MOUSSAKKA

Oven baked ground beef with layers of aubergine, potatoes and cheese, topped with tomato sauce.

VEGETARIAN MOUSSAKA

Oven baked layers of vegetables with bechamel sauce topped with cheese and tomato sauce.

KARNIYARIK

Aubergine stuffed with mix of onions, garlic tomatoes, green peppers and ground beef.