

## Red Wines

	175ml	Bottle
<b>House Red</b> Turkish or French	6.50	22.50
<b>Angora Red</b> <small>AEGEAN</small> A round and well-balanced wine.	6.50	23.00
<b>Yakut</b> <small>ANKARA/ELAZIG</small> A distinctive red wine with a rich aroma, well-balanced with soft cherry flavours.	6.75	25.50
<b>Villa Doluca</b> <small>EASTERN ANATOLIA</small> An excellent dry wine.	6.75	25.50
<b>Buzbag</b> <small>ELAZIG/DIYARBAKIR</small> A Turkish red of the Öküzgözü variety with a fruity and driven character and cherry and fruit flavours.	6.75	25.50
<b>Nemea</b> <small>PELOPONNESE</small> A dry red with black-cherry flavours from the Greek variety Agiorgitiko, aged in a small oak barrel.	8.00	29.00
<b>Malbec</b> <small>ARGENTINA</small> A full-bodied wine with dark fruity flavours, perfect with lamb.		27.00

## White Wines

	175ml	Bottle
<b>House Wine</b> French or Turkish	6.50	22.50
<b>Angora</b> A fresh and lively wine with an aromatic character.	6.50	22.00
<b>Çankaya</b> An elegant and well-balanced wine, perfect with seafood, chicken and cheese dishes.	6.75	25.50
<b>Villa Doluca</b> A mellow Turkish white, with a crisp and smooth flavour.	6.75	25.50
<b>Pinot Grigio</b> Light and crisp with smooth, silk-like overtones.	7.00	26.50
<b>Buzbag</b> An Anatolian wine with a delicate and rich flavour. A refreshing and well-balanced palate of crisp apples and pears with aromas of lemon flower and grapefruit.	6.45	26.00

## Rosé & Sparkling

	175ml	Bottle
<b>Kavaklidere Lal</b> A fruity rosé with strawberry flavours and natural acidity.	6.50	27.00
<b>Kayra Kalecik Karasi</b> An aromatic, semi-sweet and well-balanced rosé.		29.00
<b>Prosecco</b> <small>250 ml</small>	8.00	26.50
<b>Moët &amp; Chandon - Brut Imperial</b> A delightful crisp and classic champagne with citrus aromas.		95.00

## Cold Meze

1. <b>Kisir</b> <small>VE</small> Crushed wheat salad, with finely chopped tomato, onion, parsley, green pepper and celery.	6.50
2. <b>Ispanak Salata</b> <small>V GF</small> Fresh spinach in yoghurt, with garlic and olive oil.	6.50
3. <b>Cacik</b> <small>V GF</small> Diced cucumber with mint and a touch of garlic in yoghurt.	6.50
4. <b>Babaganoush</b> <small>VE GF</small> Charcoal-grilled aubergine, puréed with tahini, red pepper and olive oil.	6.50
5. <b>Tabule</b> <small>VE</small> Parsely, tomato, onions and green pepper, with lemon and olive oil.	6.00
6. <b>Humus</b> <small>VE GF</small> Chickpea and tahini dip with garlic, lemon juice and olive oil.	6.50
7. <b>Tarama</b> Cod roe with vegetable oil and lemon juice.	6.00
8. <b>Coban Salata</b> <small>VE GF</small> Shepherd's salad - finely chopped cucumber, tomato, pepper and spring onion with a touch of sumac.	6.50
9. <b>Greek Salad</b> <small>VE GF</small> Tomatoes, cucumber and red onion with feta cheese.	9.50
10. <b>Patlican Salata</b> <small>V GF</small> Smoked aubergine with smoked pepper, tomato, garlic and olive oil.	6.50
11. <b>Karisik Meze</b> <small>V (GF OPTION)</small> Mixed meze platter, with humus, tarama, kisir, cacik, tabule, falafel and muska börek.	13.50

## Hot Meze

12. <b>Mercimek Çorbası (Lentil Soup)</b> <small>VE</small>	7.50
13. <b>Taze Fasulye</b> <small>VE GF</small> Green beans cooked in olive oil with carrots and onion.	6.50
14. <b>Enginar</b> <small>VE</small> Artichoke heart cooked with olive oil, peas, carrot and potato.	7.50
15. <b>Imam Bayildi</b> <small>VE GF</small> Cooked tomato, green pepper and onions, on a bed of aubergine.	7.50
16. <b>Falafel</b> <small>VE GF</small> Broad beans, chickpeas, onion, peppers and herbs, crushed and deep fried, served with humus.	7.50
17. <b>Mücver</b> <small>V</small> Courgette, feta, egg, mint and dill, mixed and deep fried into a fritter.	7.50
18. <b>Yoğurtlu Kızartma</b> <small>V GF</small> Fried vegetables (aubergine, courgette, potato and pepper) with halep sauce, topped with yoghurt.	8.50
19. <b>Hellim Izgara</b> <small>V GF</small> Grilled hellim cheese.	8.50
20. <b>Muska Böreği</b> <small>V</small> Pastry rolls, filled with feta cheese and parsley.	7.50
21. <b>Fırında Sucuk</b> Spicy oven-baked Turkish sausage, with tomato and potatoes.	7.50
22. <b>Sucuk Izgara</b> Grilled spicy Turkish sausage.	7.50
23. <b>Arnavut Ciğeri</b> Albanian style liver served with onion salad.	7.50
24. <b>Kalamar</b> <small>GF</small> Pan fried squid, served with white sauce.	7.50
25. <b>Mixed Hot &amp; Cold Meze</b> <small>V (GF OPTION)</small> Kisir, Humus, Cacik, Borek, Hellim and Falafel. (Minimum 2 people, £11.50 per person.)	13.50

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## Main Courses

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KEBABS & GRILLS

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| 1. <b>Mixed Grill</b> GF OPTION  | 24.00 |
| Lamb shish, chicken shish, köfte & lamb chop grilled over charcoal. Served with rice & mixed salad.                    |       |
| 2. <b>Pirzola</b> GF   | 21.00 |
| Lamb chops grilled over charcoal. Served with mixed salad & rice or chips.   |       |
| 3. <b>Külbasti</b> GF  | 21.00 |
| Fillet of lamb grilled with herbs. Served with mixed salad & rice.   |       |
| 4. <b>Inegöl Köfte</b>   | 16.90 |
| Minced lamb meatballs, grilled in the traditional style of the Turkish city of Inegöl. Served with mixed salad & rice. |       |
| 5. <b>Tavuk Shish</b> GF   | 16.90 |
| Diced chicken specially marinated and grilled over charcoal. Served with rice & mixed salad.                           |       |
| 6. <b>Chicken Fillet</b> GF  | 17.50 |
| Chicken fillet, onion, peppers and mushrooms cooked in cream sauce. Served with rice & mixed salad.                    |       |
| 7. <b>Tavuk Iskender</b> GF  | 16.90 |
| Chicken on a bed of pitta bread, topped with tomato sauce, yoghurt and parsley.  |       |
| 8. <b>Iskender Kebab</b>   | 19.00 |
| Shish köfte and lamb served with pitta bread soaked in yoghurt, topped with tomato sauce and parsley.                  |       |
| 9. <b>Shish Köfte</b> GF   | 18.50 |
| Tender minced lamb, marinated, skewered and grilled over charcoal. Served with mixed salad & rice.                     |       |
| 10. <b>Shish Kebab</b> GF  | 19.90 |
| Marinated lamb pieces grilled over charcoal. Served with rice & mixed salad  |       |

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## Traditional Anatolian Dishes

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| 11. <b>Kuzu Fırın</b> GF  | 18.95 |
| Oven-cooked joint of lamb with tomato sauce, onion, green peppers, mushroom, carrots, and potato. Served with salad & rice.                                   |       |
| 12. <b>Islim Kebabı</b> GF  | 16.95 |
| Diced lamb wrapped with fried aubergine, green peppers & tomatoes.  |       |
| 13. <b>Güveç</b> GF   | 16.95 |
| Oven baked lamb or chicken with a mixture of fresh vegetables in a rich tomato sauce.   |       |
| 14. <b>Musakka</b>  | 16.50 |
| Layers of sliced aubergine, potatoes, green peppers, mushrooms, tomatoes, courgette and minced lamb, oven-cooked and finished with cheese and a creamy sauce. |       |
| 15. <b>Tavuk Tava</b> GF  | 16.95 |
| Pan-fried chicken breast in a cream sauce, with red and green peppers, mushrooms and garlic.  |       |
| 16. <b>Karides Tava</b> GF  | 17.95 |
| King prawns in a cream sauce, pan-fried with red and green peppers, mushrooms and garlic.   |       |

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## Fish Dishes

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All fish are grilled & served with rice and salad.

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| 17. <b>Levrek (Sea Bass)</b>    | 19.50 |
| 18. <b>Somon (Salmon Steak)</b> | 21.00 |
| 19. <b>Çupra (Sea Bream)</b>    | 19.50 |

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## Vegetarian & Vegan Dishes

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| 20. <b>Enginar</b> VE   | 15.95 |
| Artichoke heart cooked with potato, peas, and carrot in olive oil.  |       |
| 21. <b>Güveç</b> VE   | 15.95 |
| Aubergine, green beans, courgette, potato, green pepper, tomatoes and onions, oven baked in a rich tomato sauce. Served with salad & rice.                              |       |
| 22. <b>Falafel</b> VE   | 15.95 |
| Broad beans, chickpeas, onion, green and red pepper, coriander, parsley and garlic, crushed and deep-fried. Served with salad & humus.                                  |       |
| 23. <b>Mücver</b> V   | 14.95 |
| Courgette, egg and feta cheese, mixed with herbs and deep-fried to give a crispy finish. Served with salad & kısır.   |       |
| 24. <b>Yogurtlu Kizartma</b> VE OPTION  | 14.95 |
| Fried aubergine, courgette, potatoes, carrot and green peppers, served with a rich tomato sauce and topped with yoghurt. Yoghurt can be substituted for a vegan option. |       |
| 25. <b>Vegetarian Musakka</b> V   | 15.95 |
| Potatoes, courgette, carrot, peas, and mushroom, topped and baked with cheddar cheese and a delicious cream sauce.  |       |
| 26. <b>Taze Fasulye</b> VE  | 14.95 |
| Green beans cooked in olive oil with carrots, onions & herbs. Served with rice & salad.   |       |
| 27. <b>Hellim Tava</b> V  | 16.95 |
| Pan-fried hellim cheese with mushrooms, red and green peppers, and a touch of herbs, cooked in a cream sauce. Served with salad & rice.                                 |       |
| 28. <b>Grilled Goat Cheese Salad</b> V  | 12.95 |
| 29. <b>Bamya (Okra)</b>   | 12.95 |
| Okra cooked with onion, tomato and garlic   |       |

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## Sides / Extras

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| 30. <b>Side Salad</b> V | 4 |
| 31. <b>Chips</b>        | 3 |
| 32. <b>Rice</b>         | 3 |