

Red Wines

	175ml	Bottle
House Red Turkish or French	6.50	22.50
Angora Red <small>AEGEAN</small> A round and well-balanced wine.	6.50	23.00
Yakut <small>ANKARA/ELAZIG</small> A distinctive red wine with a rich aroma, well-balanced with soft cherry flavours.	6.75	25.50
Villa Doluca <small>EASTERN ANATOLIA</small> An excellent dry wine.	6.75	25.50
Buzbag <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
Nemea <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
Malbec <small>ARGENTINA</small> A full-bodied wine with dark fruity flavours, perfect with lamb.		27.00

White Wines

	175ml	Bottle
House Wine French or Turkish	6.50	22.50
Angora A fresh and lively wine with an aromatic character.	6.50	22.00
Çankaya An elegant and well-balanced wine, perfect with seafood, chicken and cheese dishes.	6.75	25.50
Villa Doluca A mellow Turkish white, with a crisp and smooth flavour.	6.75	25.50
Pinot Grigio Light and crisp with smooth, silk-like overtones.	7.00	26.50
Buzbag 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
Kavaklidere Lal A fruity rosé with strawberry flavours and natural acidity.	6.50	27.00
Kayra Kalecik Karasi An aromatic, semi-sweet and well-balanced rosé.		29.00
Prosecco <small>250 ml</small>	8.00	26.50
Moët & Chandon - Brut Imperial A delightful crisp and classic champagne with citrus aromas.		95.00

Cold Meze

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

Hot Meze

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

Main Courses

KEBABS & GRILLS

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

Traditional Anatolian Dishes

- Kuzu Fırın GF** 18.95
Oven-cooked joint of lamb with tomato sauce, onion, green peppers, mushroom, carrots, and potato. Served with salad & rice.
- Islim Kebabı GF** 16.95
Diced lamb wrapped with fried aubergine, green peppers & tomatoes.
- Güveç GF** 16.95
Oven baked lamb or chicken with a mixture of fresh vegetables in a rich tomato sauce.
- Musakka** 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.
- Tavuk Tava GF** 16.95
Pan-fried chicken breast in a cream sauce, with red and green peppers, mushrooms and garlic.
- Karides Tava GF** 17.95
King prawns in a cream sauce, pan-fried with red and green peppers, mushrooms and garlic.

Fish Dishes

All fish are grilled & served with rice and salad.

- Levrek (Sea Bass)** 19.50
- Somon (Salmon Steak)** 21.00
- Çupra (Sea Bream)** 19.50

Vegetarian & Vegan Dishes

- Enginar VE** 15.95
Artichoke heart cooked with potato, peas, and carrot in olive oil.
- Güveç VE** 15.95
Aubergine, green beans, courgette, potato, green pepper, tomatoes and onions, oven baked in a rich tomato sauce. Served with salad & rice.
- Falafel VE** 15.95
Broad beans, chickpeas, onion, green and red pepper, coriander, parsley and garlic, crushed and deep-fried. Served with salad & humus.
- Mücver v** 14.95
Courgette, egg and feta cheese, mixed with herbs and deep-fried to give a crispy finish. Served with salad & kısır.
- Yogurtlu Kizartma 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.
- Vegetarian Musakka v** 15.95
Potatoes, courgette, carrot, peas, and mushroom, topped and baked with cheddar cheese and a delicious cream sauce.
- Taze Fasulye VE** 14.95
Green beans cooked in olive oil with carrots, onions & herbs. Served with rice & salad.
- Hellim Tava 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.
- Grilled Goat Cheese Salad v** 12.95
- Bamya (Okra)** 12.95
Okra cooked with onion, tomato and garlic

Sides / Extras

- Side Salad v** 4
- Chips** 3
- Rice** 3