

MEZZE

bar & kitchen

E E O



HOT

All served with Mediterranean salad and toasted pitta bread.

LALLOUMI

HALLOOMI	5.50
FALAFEL	4.50
CALAMARI	6.50
KOFTE	5.50
BOREK	4.50
Filo pastry feta parcels SHAKSHUKA Fried aubergine in a tomato	4.50
and garlic sauce SUÇUK Beef marinated in garlic	5.50

COLD

All served with toasted pitta bread and salad.

HUMMUS	4.00
TATZIKI	4.00
MIXED OLIVES	3.50
GREEK SALAD	4.00
EZME	4.00
Spicy Turkish salsa	
FASULYE	4.00
Turkish green beans slow	
cooked in a tomato sauce	
DOLMA	4.00
Stuffed vine leaves	

MEZZE PLATTERS

Choose any 5 hot or cold mezze to build your perfect sharing platter deal for two people!

COLD MIXED MEZZE 17.50 HOT MIXED MEZZE 22.50

Mixed Mezze for Two!

Choose 4 hot mezze and 4 cold mezze for the ultimate platter deal! Served with warm pitta bread

MIXED MEZZE ______ 30.00



MAIN GRILL

Served with salad and your choice of rice or bread.	
LAMB ADANA	10.
Lamb mince prepared with onion, parsley, green peppers and fragrant Turkish spices.	
LAMB SKEWER	13.0
Our chargrilled lamb skewers are deliciously tender and absolutely bursting with Mediterranean flavour!	
LAMB CHOPS	14.0
Our lamb chops are cooked perfectly in our house blend of spices. A classic cut of British lamb with a Cypriot twist.	
CHICKEN SKEWER	11.5
Chicken marinated in traditional Turkish herbs and spices, chargrilled to absolute perfection.	
CHICKEN BEYTI	10.5
Thinly sliced chicken breast marinated with garlic, oregano and traditional Mediterranean spices.	
SEABASS	14.9
Fresh chargrilled seabass fillets marinated in olive oil with lemon, rosemary and a hint of garlic.	

Hallouminate your dish!

Add halloumi to any dish for just £2.50

Try our homemade dips!

Add fasulye, tatziki or hummus for £1

MIXED GRILL

Can't choose? Our mixed grill deals are perfect for two people.

MEAT 25.95

Lamb adana, chicken skewer, lamb beyti, chicken beyti and lamb chops.

SEAFOOD 25.95

Seabass and calamari in lemon and rosemary with hint of garlic.

SIZZLERS

Served on a hot skillet with aioli, takziki and grated cheese.

LAMB ______10.50

red peppers and onions.

CHICKEN _____ 10.50

Chicken marinated ir Cypriot spices.

MIXED SIZZLER _____ 12.50

Lamb, chicken and suçuk -Turkish spicy beef.

BURGERS

Served with salad, fries and homemade sauces of your choice!

DOUBLE LAMB _____10.50

Two lamb patties bursting with Mediteranean flavour.

MEDITERRANEAN

CHICKEN ____

Our marinated chicken grilled to perfection.

SUCUK

Marinated spicy Turkish

MEXICAN BEAN (V) 9.50

Paprika infused black beans with all the flavour!

Double up!

Twice the oppings for

10.50

10.50

WRAPS

Served with salad, fries and homemade sauces of your choice.

CHARGRILLED

LAMB _____10.00

Lamb cooked with mint and Mediterranean spices.

CHARGRILLED CHICKEN

....10.00

10.50

Marinated in oregano and garlic, topped with veggies

FALAFEL (Ve) 9.50

cumin-infused chickpeas.

HALLOUMI (V) _____ 9.50

All the halloumi! Perfect for any halloumi lover!

FLATBREADS

Served on delicious Turkish bread with a dip of your choice.

CHICKEN &

HALLOUMI ______10.95

Chargrilled chicken with our favourite cheese!

LAMB AND MINT ____10.95

A traditional kebab with fresh mint and tatziki.

HALLOUMI & POMEGRANATE (V) __ 8.95

Halloumi with fresh

FALAFEL (Ve) _____ 8.95

Our homemade falafel, from our family recipe!

RICE BOX

Served with chickpea rice, fresh salad and a dip of your choice.

CHARGRILLED CHICKEN _____10.50

CHARGRILLED

LAMB

SUCUK _____10.50

HALLOUMI (V) _____ 9.50

FALAFEL (Ve) _____ 9.50

DIPS

Faculve | Tatziki | House Hummus



LAMB KOFTE MEATBALLS

10.95

A crowd favourite! Our amazing lamb meatball stew is Ali's own recipe that he keeps a well guarded secret! The beautifully seasoned meatballs and tomato and onion sauce keeps everyone coming back for more!

SLOW COOKED LAMB KAVURMA

10.95

Pan fried, finely diced lamb meat cooked in heapings of homemade butter and dried chilli flakes.

SLOW COOKED LAMB AND AUBERGINE

10.95

Meat so tender it'll melt in your mouth! Our lamb and aubergine stew is slow cooked for hours in a traditional blend of Mediterranean herbs and spices.

AUBERGINE SHATSHUKA

10.00

Aubergine cooked on charcoal, served in a homemade sauce made with fresh tomatoes, garlic, onion and red pepper.

DIPS & SAUCES

FASULYE ESME

Spicy Turkish sales

HOUSE HUMMUS

veryone's favourite chickpea and tahini dip

HOMEMADE SAUCES

hilli Jam | Chilli Sauce | Garlic Mayo | Mint Sauce

PLEASE!

SALADS

Mediterranean seasonal salad with a topping and three dips.

CHARGRILLED

CHICKEN _____10.00

CHARGRILLED

LAMB _____10.00

SUCUK _____10.00

HALLOUMI (V) _____ 9.00

FALAFEL (Ve) 9.00

DIPS

Fasulve | Tatziki | House Hummus

SIDES

FRIES ______ 3.00

HALLOUMI FRIES ____ 4.50

MORE CHEESE

0.50

DOUBLE TOPPINGS 2.50

ALL THE HALLOUMI 2.50

EXTRA SAUCE _____ 0.50

EXTRA DIP 1.00

SPECIALS