

COLD STARTERS (all home made)

HOUMMUS (S.) 3.80
Mediterranean speciality, homemade chickpea purée with tahini lemon juice, olive oil and a touch of garlic. (V)

CACIK (D.) 3.80
Low fat strained yogurt, cucumber, dry mint and a touch of garlic (V)

KISIR (C.) 3.80
Soft leafed herbs mixed with crunchy nuts, bulgar wheat, tomato juice, vegetables & lots of exhilarating spices (V.N)

YAPRAK DOLMA (N.) 3.80
Vine leaves stuffed with rice, pine nuts, currents, onion & spices, cooked in olive oil (V.N)

TARAMA (F.D.) 3.80
Smoked cod roe with a smooth homemade creamy mixture, light delicate flavour & a touch of garlic

PEMBE SULTAN (D.) 3.80
Strained Greek yogurt, mixed with beetroot, garlic and herbs.

HOME MADE SAKSUKA (V.) 3.80
Grilled Aubergine purée with grilled tomato, peppers & olive oil

AVOCADO PEAR WITH PRAWNS (M.) 5.50
Served with Marie-Rose sauce

PRAWN COCKTAIL (D.F.) 5.50
Served with Marie-Rose Sauce

MIX MEZE FOR 2 TO SHARE (C.F.D.S.) 18.00
(£9 per person) 3 hot starters, 5 cold starters
(Hoummus, Cacik, Kasir, Saksuka, Yaprak Dolma, followed by Calamari, Hellim, Borek

HOT STARTERS

SOUP OF THE DAY (home made) (D.) 4.00
Please ask your server for soup of the day.

HELLIM (D.) 4.40
Grilled Cyprus hellim cheese served with salad. (V)

BOREK (D.GL) 4.40
Deep fried crispy filo pastry filled generously with a delectable mixture of Feta cheese. & Spinach (V)

GARLIC MUSHROOM (D.) 4.00
Button mushrooms cooked in a creamy garlic sauce. (V)

WHITE BAIT (BREADED) (D.F.GL) 4.40
Served with Tartar sauce & salad.

CALAMAR (F.D.GL) 4.50
Marinated deep fried baby squid served with tartar sauce and salad.

KING PRAWNS (D.F.Cr) 6.00
King Prawns cooked in white wine, onions, peppers, tomatoes & cream. (5pc)

LAMB LIVER (D.) 5.00
Lamb Liver cooked in red wine & butter sauce, served with salad.

MITITE KOFTE 5.00
Minced meatballs cooked in a red wine sauce.

SUCUK 5.00
Grilled spicy Turkish Sausage, served with salad.

GRILLS

All dishes cooked on our charcoal

LAMB SHISH 11.50
Grilled marinated lamb cubes, served with salad and rice.

CHICKEN SHISH 10.50
Grilled marinated chicken cubes, served with salad and rice.

ADANA KEBAB 10.00
Marrinated minced meat on skewer, served with salad & rice.

CHICKEN KOFTE 10.00
Marrinated Chicken on skewer, served with salad & rice.

PIRZOLA 14.00
Marinated lamb chops served with rice & salad.

MIX GRILL 14.50
Marinated lamb chops, chicken, lamb cubes & kofte, served with salad and rice

CENTIK KEBAB 12.00
Marinated lamb & chicken cubes laid on crispy string potato, garlic yogurt, tomato & peppers, finished with a lightly spiced butter.

ISKENDER 11.00
Choice of your meat laid on bed of toasted bread topped with tomato sauce and yogurt, then drizzled with butter.

SEFTALI KEBAB 11.00
Home made Sausage consisting of onions, peppers, parsley, mixed herbs, wrapped in coul fat, served with rice and salad

LAM SARMA BEYTI 11.00
Marinated mince lamb wrapped in bread with cheese and topped with tomato sauce, drizzled with butter, served with yogurt and rice.

CHICKEN SARMA BEYTI 11.00
Marinated mince chicken wrapped in bread with cheese and topped with tomato sauce, drizzled with butter, served with yogurt and rice.

CHICKEN WINGS 10.00
Marinated Chicken wings, served with rice and salad.

KABURGA (RIBS) 11.00
Marinated Lamb ribs, served with salad and rice.

ASSOS SHARE PLATTER FOR 2

1st Course
HOUMMUS, CACIK, SAKSUKA, KISIR, DOLMA, YAPRAK

2nd Course
BOREK, HELIM, CALAMARI

Main Courses
MIXED GRILL
CONSISTING OF, LAMB SHISH, CHICKEN SHISH, KOFTE, CHICKEN WINGS, PIZOLA SERVED WITH SALAD AND RICE

FOLLOWED BY A SELECTION OF DESSERTS

£20 Per Person

ASSOS SHARE PLATTER FOR 4 OR MORE

1st Course
SAKSUKA, HOUMMUS, KISIR, DOLMA, CACIK

2nd Course
HELIM, CALAMARI, BOREK

Main Course
MIX GRILL
CONSISTING OF, LAMB SHISH, CHICKEN SHISH, KOFTE, CHICKEN WINGS, PIZOLA, KABURGA (Ribs) SERVED WITH SALAD AND RICE

£18 Per Person

SEAFOOD

FILLET OF SEA BASS (F.) 13.00
Pan fried sea bass served with saute vegetables and fries.

SWORDFISH (F.) 13.00
Grilled swordfish served with saute vegetables and fries.

SALMON STEAK (F.) 12.50
Grilled salmon steak served with saute vegetables and fries.

KING PRAWN (Cr.) 14.00
King prawns cooked with white wine, tomato, mushrooms, garlic and cream sauce, accompanied with rice. (10 pice)

VEGETARIAN / VEGAN DISHES

IMAM BAYILDI (V.) 10.00
Charcoal baked aubergine, stuffed with onions, peppers and tomatoes, cooked in our home made sauce with fresh herbs.

MOUSAKKA VEG (C.D.Ce.) 10.00
Oven cooked layer of vegetables topped with cheese & Béchamel sauce served with salad & rice.

VEGETABLE CASSEROLE (Mediterranean style) 10.00
Seasonal vegetables cooked in individual clay pots with garlic & fresh herbs served with rice.

VEGETABLE SHISH KEBAB 11.00
Onions, Courgettes, Aubergine, Peppers, Tomato and Mushrooms, cooked on the charcoal, served with rice.

DISHES WITH SAUCE

INCIK KEBAB (KLEFTIKO) (D.) 12.50
Knuckle of lamb cooked in oven with fresh herbs & vegetables, served with mash potato.

ISLIM KEBAB 11.00
Diced lamb cubes wrapped in aubergines cooked in the oven with fresh herbs, served with rice.

LAMB SAUTE 11.50
Oven cooked diced lamb with seasonal vegetables & fresh herbs, served with rice.

CHICKEN SAUTE 11.50
Diced chicken cooked with white wine, seasonal vegetables & fresh herbs, served with rice.

CHICKEN MEDITERRANEAN 11.50
Grilled marinated breast of chicken cooked with peppers, onions, white wine & homemade tomato sauce, served with rice.

SPICY CHICKEN BASIL (D.) 11.50
Pan fried Chicken cooked with Onions, Peppers, Tomatoes, Mushrooms and fresh herbs, served with rice.

MOUSAKKA MEAT (D.) 11.50
Oven cooked layer of vegetables with minced lamb topped with cheese and Béchamel sauce, served with rice.

STEAKS

All our steaks are 100% certifiable, naturally reared, grass fed & matured for a minimum of 28 days Scottish beef

SIRLOIN STEAK 10oz 17.50
Served with saute seasonal vegetables & fries.

FILLET STEAK 8oz 18.50
Served with saute seasonal vegetables & fries.

BEEF STROGANOFF (S.M) 19.95
Pan fried thinly sliced fillet steak cooked with onions, shallots mushrooms, gherkins & flamed with brandy, served with rice.

Parties over 10 persons will be charged a 10% service charge

If you have any allergies of dietary requirements, please see allergen chart on reverse