

LUNCH

MONDAY - FRIDAY 12 - 5 PM

CHOOSE FROM THE FOLLOWING LUNCH OFFERS:

1 COURSE
Choose any Main
£12.95

2 COURSES
Any Starter & Main
£16.95

3 COURSES
Starter, Main + Dessert
£18.95



Give the gift of Turkish hospitality!

Our gift vouchers are the perfect gift for family and friends. For more information, ask a member of staff or visit our website



Ask about our corporate discount

Parties joining us for business lunches are eligible for a 10% discount, ask your server for details

ONE ROUND ON THE HOUSE

All tables are served complimentary bread, cheese and dip upon arrival. Also includes a complimentary Turkish tea

Starters

COLD MEZE

Mixed Olives (VG, GF)
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Hummus (VG, GF, S)
Pureed chickpea with tahini, cumin, olive oil, lemon juice, garlic

Shakshuka (VG, GF)
Grilled aubergine, mixed peppers, tomato paste, olive oil

Cacik - Tzatziki (V, GF)
Yoghurt, cucumber, garlic, mint, dill, olive oil

Baba Ghanoush (V, GF)
Grilled aubergine mixed with tahini, yoghurt, olive oil, garlic

Kisir (VG, C)
Finely ground bulgur, mixed cap pepper, celery, parsley, chives, pepper paste, pomegranate molasses, olive oil

SIDES

Side Salad	6
Chips	6
Mixed Baby Vegetables	8
Rice	5
Mashed Potato	6
Yoghurt	5
Asparagus	7
Bread (<i>gluten free available</i>)	4

HOT MEZE

Falafel (VG, GF, S)
Deep fried chickpeas with hummus

Lentil Soup (V)
Pureed red lentil soup

Sucuk (DF, GF)
Pan-fried Turkish beef sausage

Halloumi (V, GF)
Grilled slices of halloumi cheese

Calamari
Panko-fried squid served with tartare sauce & lemon

Golden Cheese Borek (V)
Feta cheese & spinach wrapped in crispy filo pastry

Mini Lahmacun (DF)
Thin flatbread with minced lamb, onion, mixed peppers, parsley, tomato

(VG) Vegan (V) Vegetarian (DF) Dairy-free (GF) Gluten-free (VGO) Vegan Option Available
(N) Contains Nuts (CR) Contains Crustaceans (S) Contains Sesame (C) Contains Celery

As our dishes are handmade in our busy kitchen, unfortunately we cannot guarantee that they are 100% free of allergens or contaminants.

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Mains

PIDE - TURKISH PIZZA

Lahmacun (DF)

A thin Turkish flatbread with seasoned minced lamb, onion, mixed peppers, parsley, tomatoes

Vegetarian (V)

Mushrooms, mozzarella, onion, tomatoes, peppers

Meaty Flatbread

Very thin bread with herbs, peppers, mozzarella cheese, minced lamb

Three Cheese (V)

Feta, halloumi, mozzarella cheese

Chicken Pide

Tender chicken pieces, peppers, tomato, parsley

GRILL

All meats cooked over our charcoal grill and served with rice & salad

Gluten free options available

Chicken Shish

Cubes of tender marinated chicken or lamb, skewered & charcoaled

Mixed Shish

Chicken & lamb shish, skewered & charcoaled

Chicken Kofta

Ground chicken infused with our house spice mix, skewered & charcoaled

Lamb Kofta

Ground lamb infused with our house spice mix, skewered & charcoaled

Chicken Wings

Marinated & grilled chicken wings

SIGNATURES

Chicken Delight (GF)

Strips of chicken fillets cooked with blue cheese, mixed peppers, onions & mushrooms. Served with rice

Pan-fried Sea Bass (GF)

Pan-fried seabass, mash potato, mixed baby vegetables, bisque sauce

Chicken Casserole (GF)

Tender lamb, mushrooms, peppers, onions & garlic in tomato sauce. Served with rice & salad

Lamb Casserole (GF)

Tender lamb, mushrooms, peppers, onions & garlic in tomato sauce. Served with rice & salad

Seafood Casserole (CR, GF)

King prawns, salmon, monkfish, mixed pepper, mushroom, onion, tomato sauce. Served with rice & salad

VEGETARIAN & SALADS

Vegetarian Moussaka (V)

Layers of sliced vegetables topped with bechamel, cheese & tomato sauce. Served with salad

Root Salad (VG, DF)

Baby carrot, beetroot, tenderstem broccoli, asparagus, mixed leaf, freekeh, lemon juice, olive oil

Falafel & Hummus (VG)

Deep fried ground chickpeas with fresh herbs. Served with hummus & salad

Cappadocia Salad (V, N, VGO)

Mixed leaf salad, walnut, glazed plum, Tulum cheese, dried cranberry, pomegranate, olive oil

Vegetarian Beyti (V, VGO)

Aubergine, peppers, hummus, halloumi & falafel wrapped in tortilla bread. Served with yoghurt, tomato sauce & salad

Feta Cheese Salad (V, VGO)

Lettuce, feta cheese, cucumber, tomatoes, red onions, olive oil

Dessert

Baklava (V, N)

Filo pastry with pistachios and syrup

Halva (V, N)

Rich and crumbly Turkish sesame sweet with a nutty flavour

Espresso Martini Cheesecake (VG)

A decadent cocktail inspired dessert

Treacle Tart (VG)

Sticky, sweet, and irresistibly golden - a classic dessert

Sorbet (VG)

Lemon or mango flavour

Ice Cream (V)

Vanilla, chocolate or strawberry

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