

LUNCH TAPAS MENU

MONDAY - FRIDAY | 12PM - 5PM

CHOOSE FROM THE FOLLOWING TAPAS OFFERS:

ANY 2 TAPAS

COLD £12

MIXED (COLD & HOT) £15

HOT £17

ANY 3 TAPAS

COLD £17

MIXED (COLD & HOT) £22

HOT £25

ANY 5 TAPAS

COLD £30

MIXED (COLD & HOT) £35

HOT £40

ONE ROUND ON THE HOUSE

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



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.

Cold Tapas

Mixed Olives (DF, GF, VG)

Seasonal marinated mixed olives.

Hummus (DF, GF, S, VG)

Creamy chickpea purée blended with tahini, cumin, olive oil, lemon juice, and garlic.

Cacik - Tzatziki (GF, V)

Yoghurt dip with cucumber, garlic, mint, dill, and olive oil.

Shakshuka (DF, GF, VG)

Aubergine and mixed peppers blended with tomato paste, olive oil, and garlic.

Baba Ghanoush (GF, S, V)

Grilled aubergine blended with tahini, yoghurt, olive oil, and garlic.

Beetroot Kisir (DF, VG)

Beetroot with mixed peppers, celery, parsley, chives, pomegranate, and lemon juice, served with bulgur wheat.

Aegean Meze (CR, DF)

Poached calamari, octopus, mussels, and prawns finished with garlic, lemon, fresh herbs, and olive oil.

Simit Muhammara (N, S, VG)

Turkish bagel bread, walnut, pepper paste, garlic, cumin, lemon, and pomegranate.

Hot Tapas

Stuffed Bulgur Meatballs (Icli Kofte) (DFO)

Minced lamb, onion, cumin, pepper flakes, and bulgur wheat, served with smoked yoghurt and tomato sauce.

Mini Moussaka (V)

Layered aubergine, courgette, potato, and mixed peppers with bechamel and a rich tomato sauce.

Sweet Wings (GF, DF, S)

Grilled chicken wings, served in a coating of date molasses and sesame.

Mini Lahmacun (DF)

Thin flatbread with minced lamb, garlic, mixed peppers, parsley, and tomato.

Aubergine Dolma (GF, DF, V)

Stuffed Aubergine with rice, pepper paste, cumin, lemon, olive oil, garlic, and onion, served with smoked yoghurt and tomato sauce.

Crispy Mantı (DFO)

Minced beef & lamb dumpling, served with smoked yoghurt and tomato sauce.

Fig & Goats Cheese (GF, V)

Tahini, butternut squash purée, served with caramelised shallots and a dried fig glaze.

Calamari

Panko-fried squid served with tartare sauce & lemon.

Falafel (S, VG)

Chickpeas, parsley, onion, cumin, coriander, and lemon juice, served with hummus.

Pulled Lamb Hummus (DF, GF, S)

Slow cooked pulled lamb, crispy onion, and mixed herbs, served with hummus.

Halloumi (GF, V)

Grilled slices of halloumi cheese.

Sucuk (GF, DF)

Grilled Turkish beef sausage.

King Prawns (CR, DF, GF)

Pan-fried prawns with garlic in a rich tomato sauce.

Lentil Soup (VG, GF, DF)

Puréed red lentil soup.

(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

Food Allergens & Intolerances: As our dishes are freshly handmade in a busy kitchen, we cannot guarantee that they are 100% free of allergens or contaminants.

LUNCH MAINS

MONDAY - FRIDAY | 12PM - 5PM

MAIN COURSE £14

MAIN COURSE + COLD TAPAS OR DESSERT £19

MAIN COURSE + 1 HOT TAPAS £21

Vegetarian

Vegetarian Burger (DFO, GF, V)

Portobello mushroom with mixed baby vegetables, avocado, and Tulum cheese, finished with balsamic sauce and served with chips.

Falafel & Hummus (DF, S, VG)

Deep-fried chickpea falafel with fresh herbs, served with hummus, rice and salad.

Vegetarian Moussaka (V)

Layers of sliced vegetables baked with béchamel, cheese and tomato sauce, served with salad.

Pide - Pizza

Lahmacun (DF)

Thin Turkish flatbread topped with seasoned minced lamb, garlic, mixed peppers, parsley, and tomatoes.

Meaty Flatbread

Very thin flatbread topped with herbs, mixed peppers, mozzarella cheese, and minced lamb.

Chicken (DF)

Flatbread topped with tender chicken pieces, peppers, tomatoes, and parsley.

Vegetarian (V)

Flatbread topped with mushrooms, mozzarella, onions, tomatoes, and peppers.

Three Cheese

Flatbread topped with feta, halloumi, and mozzarella cheese.

Grill (GF & DF OPTIONS ARE AVAILABLE)

Chicken Kofta

Seasoned minced chicken infused with our signature spice blend, skewered and chargrilled.

Lamb Kofta

Seasoned minced lamb infused with our signature spice blend, skewered and chargrilled.

Chicken Wings

Marinated & flame-grilled chicken wings.

Salad

Cappadocia Salad (DFO, GF, N)

Mixed leaf salad with walnuts, glazed plums, Tulum cheese, dried cranberries and pomegranate, dressed with extra virgin olive oil.

Feta Salad (V, GF)

Fresh lettuce, feta cheese, cucumber, vine tomatoes, and red onion, drizzled with extra virgin olive oil.

Root Salad (V, DF)

Roasted baby carrots, beetroot, tenderstem broccoli, and asparagus. Served with freekeh and mixed leaves, dressed with lemon and extra virgin olive oil.

Sides

Chips	4
Side Salad	4
Rice	4
Mixed Baby Vegetables	6
Mashed Potato	5
Yoghurt	4
Asparagus	6
Bread (gluten free available)	4

Dessert

Baklava (N, V)	5
Filo pastry with pistachios & syrup.	
Sorbet (VG)	5
Lemon or mango flavour.	
Ice Cream (V)	5
Vanilla, chocolate or strawberry option available.	
Raspberry Cheesecake (V)	5
Vanilla cheesecake with biscuit base and raspberry sauce.	

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