

GROUP DINING MENU

DINING OPTIONS

ANY HOUSE WINE, PROSECCO OR BEER

3 COURSES
COLD TAPAS
MAIN DISH
DESSERT

£45

4 COURSES
COLD TAPAS
HOT TAPAS
MAIN DISH
DESSERT

£54

BOTTOMLESS WINE & DINE
COLD TAPAS
HOT TAPAS
MAIN DISH
DESSERT
HOT DRINKS

£70

TO START, CHOOSE YOUR INDIVIDUAL TAPAS OR SHARE MIXED TAPAS PLATTERS.

Dishes included in Sharing Tapas Platters;

HUMMUS | CACIK | SHAKSHUKA | BABA GHANOUSH | CALAMARI | FALAFEL | SUCUK | HALLOUMI | BOREK

TAPAS



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.



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

Aegean Meze (CR, DF, M)
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

Golden Cheese Borek (V)
Feta Cheese, mozzarella, spinach, and onion,
wrapped in crispy filo pastry and served with
sweet chilli sauce.

Halloumi (GF, V)
Grilled slices of halloumi cheese.

Lentil Soup (DF, GF, VG)
Purèed red lentil soup.

Sweet Wings (DF, GF, 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 (DF, GF, V)
Stuffed Aubergine with rice, pepper paste, cumin,
lemon, olive oil, garlic, and onion, served with
smoked yoghurt and tomato sauce.

Crispy Manti (DFO)
Minced beef & lamb dumpling, served with
smoked yoghurt and tomato sauce.

Sucuk (DF, GF)
Grilled Turkish beef sausage.

Calamari
Panko-fried squid served with tartare sauce
& lemon.

Falafel (S, VG)
Chickpeas, parsley, onion, cumin, coriander,
and lemon juice, served with hummus.

BOTTOMLESS
BRUNCH

FOOD
(STARTER - MAIN)
WINE - PROSECCO
& BEER £45PP

(V) Vegetarian, (VG) Vegan, (VGO) Vegan Option Available, (C) Contains Celery, (CR) Contains Crustaceans, (DF) Dairy-free, (DFO) Dairy-free Option Available, (F) Contains Fish, (L) Contains Lupin, (M) Contains Molluscs, (N) Contains Nuts, (S) Contains Sesame, (SU) Contains Sulphites

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.

MAINS

(Choose your individual main dish)

Signatures

Butterfly Chicken (DFO, GF)

Marinated chicken thighs served with mashed potato, green beans, and barbecue sauce.

Lamb Shank (DFO, GF)

Slow-cooked lamb shank served with tomato sauce, seasonal baby vegetables, and mashed potato.

Beef Ribs (DFO, GF)

Beef ribs slow-cooked for 8 hours, served with mashed potato, broccoli, and gravy sauce.

Grill

Beef Shish

Fillet steak skewers marinated in herbs and spices.

Chicken Shish

Tender cubes of marinated chicken, skewered and chargrilled to perfection.

Mixed Shish

Marinated chicken and lamb shish, skewered and chargrilled over charcoal.

Lamb Shish

Tender cubes of marinated lamb, skewered and chargrilled over an open flame.

Lamb Kofta

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

Chicken Kofta

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

Fish

Seafood Casserole (DF, GF, SU)

King prawns, Alaskan salmon, and monkfish cooked with mixed peppers, mushrooms, and onions in a rich tomato sauce. Served with rice and salad.

Seabass (DFO, GF)

Pan-fried seabass fillet served with creamy mashed potato, seasonal baby vegetables, and a delicate bisque sauce.

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.

Root Salad (DF, V)

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

Sides

Chips	6
Side Salad	6
Rice	6
Mixed Baby Vegetables	8
Mashed Potato	6
Yoghurt	5
Asparagus	7
Bread	4
(Vegan & GF options are available)	

Vegetarian

Imam Bayildi - Stuffed Aubergine (DF, VG)

Aubergine, onion, vine tomatoes, and mixed peppers in a blackcurrant and tomato sauce, served with salad.

Falafel & Hummus (DF, S, VG)

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

Aubergine Dolma (DF, GF, VGO)

Rice seasoned with pepper paste, cumin, lemon, olive oil, garlic and onion, served with tomato sauce and smoked yoghurt.

Vegetarian Moussaka (V)

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

LUNCH MENU

ANY 2 TAPAS

COLD £12

MIXED (COLD & HOT) £15

HOT £17

SWAP YOUR DESSERT FOR ONE OF THE FOLLOWING AFTER-DINNER COCKTAILS

Espresso Martini | Pistachio Daydream | Peanut Buttercup | Turkish Delight