

GROUP DINING MENU

Please inform your server of any allergies or dietary requirements before ordering.
Allergen information card available from your server upon request or please scan the QR code below.

DINING OPTIONS

3 COURSE

MIXED COLD TAPAS
+ MAIN + DESSERT
(BAKLAVA)

£45

4 COURSE

MIXED COLD
+ HOT TAPAS + MAIN
+ DESSERT (BAKLAVA)

£54

BOTTOMLESS WINE & DINE

BOTTOMLESS WINE,
BEER & PROSECCO
+ MIXED TAPAS + MAIN
+ DESSERT (BAKLAVA)

£70 2 HOURS

First round
on the house!

Enjoy complimentary
bread & dips with
your food order



TAPAS (choose a starter or share a tapas platter.
For a group of 10+ only the fixed Sharing Tapas Platter is available)

Sharing Tapas Platters include:

Cold: Hummus | Cacik | Shakshuka | Baba Ghanoush | Beetroot Kisir
Hot: Calamari | Falafel | Sucuk | Halloumi | Borek



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.



BOTTOMLESS
BRUNCH

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

Scan for
Allergen
Information



TAPAS

Cold Tapas

Girit (GF, N, V)

Creamy feta whipped with basil, lemon zest,
pistachio, and olive oil.

Hummus (GF, Se, VG)

Puréed chickpeas with tahini, cumin, olive oil,
lemon juice, and garlic.

Cacik — Tzatziki (GF, V)

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

Shakshuka (GF, VG)

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

Baba Ghanoush (GF, Se, V)

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

Beetroot Kisir (VG)

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

Aegean Meze (DF, GF)

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

Green Olives (GF, VG)

Nocellara olives and extra virgin olive oil.

Hot Tapas

Crispy Calamari (DF)

Panko-crumbed fried squid served with tartare
sauce and lemon.

Falafel (Se, VG)

Chickpea falafel with herbs, spices, and hummus.

Golden Cheese Borek (V)

Feta, mozzarella, spinach, and onion in crispy filo
pastry. Served with sweet chilli sauce.

King Prawns (DF, GF)

Pan-fried prawns served in tomato and garlic
sauce.

Padrón Peppers (GF, VG)

Dressed with sea salt and olive oil.

Aubergine Dolma (DFO, GF, V)

Stuffed aubergine with rice, cumin, lemon, olive
oil, garlic, and onion. Served with tomato sauce
and yoghurt.

Sucuk (GF)

Beef sausage served with cream cheese, Padrón
peppers, tomato, and chilli oil.

Sweet Wings (GF, Se)

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

(DF) Dairy-free, (DFO) Dairy-free option available, (GF) Gluten-free,
(GFO) Gluten-free option available, N (Nuts), Se (Sesame), (VG) Vegan, (V) Vegetarian

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

Main Dishes →

MAINS

(Choose your individual main dish)

Signatures

Asparagus Chicken (GF)

Chicken breast with fresh herbs, mushrooms, asparagus, garlic, and creamy mozzarella.

Lamb Shank (GF)

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

Beef Short Ribs (GF)

Slow-cooked beef short ribs served with mashed potato, broccoli, and gravy.

Lamb Moussaka

Layers of sliced vegetables and hand-minced lamb, topped with béchamel, cheese, and tomato sauce. Served with salad.

Grill

Lamb Shish

Tender cubes of lamb, house-marinated and skewered.

Chicken Shish (DF)

Tender cubes of chicken, house-marinated and skewered.

Mixed Shish

A selection of tender lamb and chicken cubes, house-marinated and skewered.

Lamb Kofta (DF)

Seasoned minced lamb, infused with our signature spice blend.

Chicken Wings (DF)

Chicken wings marinated with fresh herbs and chilli.

Lamb Ribs (DF)

House-prepared tender lamb ribs.

Fish

Miso Salmon (GF)

Oven-baked salmon fillet served with creamy basil mash and broccoli.

Seabass Fillet

Pan-fried seabass fillet served with creamy asparagus and mushroom orzo.

Seafood Pasta

Monkfish, salmon, and king prawns in a garlic and tomato sauce with Garofalo conchiglioni.

Salad

Cappadocia Salad (DFO, GF, N, V)

Mixed-leaf salad with walnuts, glazed plums, Tulum cheese, and pomegranate.

Feta Cheese Salad (GF, V)

Feta cheese with tomatoes, cucumber, red onion, green olives. Dressed with olive oil and pomegranate.

Vegetarian

Vegetarian Beyti (DFO, Se, V)

Aubergine, peppers, hummus, halloumi, and falafel, wrapped in a tortilla. Served with rice and salad.

Aubergine Dolma (DFO, GF, V)

Stuffed aubergine with rice, cumin, lemon, olive oil, garlic, and onion. Served with tomato sauce and yoghurt.

Vegetarian Moussaka (V)

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

Sides

Chips (GF, VG)	5
Side Salad	5
Rice (GF, VG)	5
Mixed Baby Vegetables (GF, VG)	6
Mashed Potato (GF, V)	6
Yoghurt (GF, V)	5
Asparagus (GF, VG)	6
Sweet Potato Fries (GF, VG)	5
Bread	4
(Vegan & GF options are available)	

Pide - Pizza

Lahmacun (DF)

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

Meaty Flatbread

Flatbread topped with herbs, mixed peppers, mozzarella cheese, and minced lamb.

Vegetarian (V)

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

Chicken (DF)

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

Three Cheese (V)

Flatbread topped with feta, halloumi, and mozzarella.

Sucuklu

Flatbread topped with spicy garlic sausage, mozzarella, tomatoes, and peppers.

LUNCH MENU

ANY 2 TAPAS

COLD £13

HOT £17

AVAILABLE WEEKDAYS

FROM 12-5PM