



STARTERS

If you have any concerns regarding food allergens please ask a member of staff for help.

COLD MEZES

Patlican Salatasi	8.00
Chargrilled aubergines marinated in olive oil, garlic and lemon juice, topped with fresh parsley	
Baba Ghanoush [VG, GF]	8.00
Chargrilled aubergine and red pepper with tahini & garlic yoghurt, olive oil	
Dolma [V, GF, DF]	7.00
Grape vine leaves stuffed with rice, onion & herbs serve with olive oil, lemon	
Hummus [V, GF, DF]	7.00
Puréed chickpeas, olive oil, garlic and lemon	
Shakshuka [V, GF, DF]	7.00
Aubergine, red pepper and potato cubes sautéed in a tomato and garlic sauce	
Tabouleh [V, DF]	7.00
Chopped parsley, red peppers and microbulgur topped with a lemon, olive oil and a pomegranate sauce	
Cacik (Tzatziki) [VG, GF]	7.00
A blend of yoghurt, mint, cucumber, dill weed, and garlic	

APPETIZERS TO SHARE

Cold Meze Platter [VG]	
Tabouleh, hummus, cacik, shakshuka, baba ghanoush, dolma	
For 1	14.00
For 2	24.00
Hot Meze Platter (Vegetarian Option Available)	
Calamari, falafel, halloumi, sucuk, pacanga, muska borek	
For 1	15.00
For 2	25.00
Chefs Assortment for Two	27.00
Selection of cold and hot mezés chosen by the chef!	
King Prawns	14.00
Prawns sautéed in a garlic butter sauce	
Creamy Garlic Mushrooms	13.00
Sautéed mushrooms in a creamy garlic sauce	

IN CASE YOU NEED MORE

Olives 4.00 • Pitta Bread 4.00 • Bread [GF] 4.00
Chilli Sauce 2.00 • Garlic Sauce 2.00

HOT MEZES

Lahana Dolmasi (Stuffed Cabbage)	10.00
Cabbage leaves stuffed with rice and minced lamb, seasoned with our Anatolian spice mix, served with yoghurt	
Sucuk [GF, DF]	9.00
Pan-fried spicy beef sausage	
Muska Borek [VG]	9.00
Feta cheese and parsley wrapped in a crispy filo pastry	
Pacanga	10.00
Mozzarella and Turkish pastrami wrapped in a crispy filo	
Falafel [V, GF, DF]	8.00
Deep fried ground chickpeas served with hummus	
Halloumi [VG, GF]	8.00
Grilled slices of halloumi cheese	
Calamari [DF]	10.00
Panko fried squid served with tartar sauce and lemon	
Mitite Kofte [GF, DF]	10.00
Mini lamb patties, chopped onions and garlic	

TRY OUR TRADITIONAL SOUP

Puréed red lentil soup [GF] 7.00

SALADS

Mixed Salad [V, GF, DF]	14.00
Mixed leaf salad with cucumber, tomatoes and red onion, topped with olive oil and pomegranate dressing	
Peynir Salad [VG, GF]	15.00
Mixed salad with feta cheese, tomato, cucumber, and a pomegranate dressing	

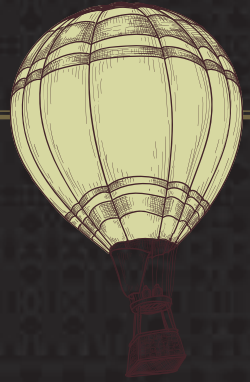
KIDS MENU

Falafel	12.00
Chicken Shish	14.00
Lamb Shish	15.00
Fish Fingers	11.00

Served with your choice of rice or chips

[VG] VEGETARIAN / [V] VEGAN / [DF] DAIRY FREE / [GF] GLUTEN FREE / [N] CONTAINS NUTS

On your bill you will see a 10% discretionary service charge. Please note all our service charge is paid in full to all the staff who work in the restaurant and helps to ensure our team get a better hourly wage. Thank you.



MAINS

If you have any concerns regarding food allergens please ask a member of staff for help.

CAPPA FOUR COURSES

A little bit of everything!
(Vegetarian Option Available)

Cold Meze

Hummus, baba ghanoush, dolma, cacik

Hot Meze

Halloumi, falafel, sucuk, pacanga

Any Main Dish

(Excluding Kuzu Tandir, Beyti Kebab, Ali Nazik)

Baklava

Filo pastry, syrup and pistachio

For 1	44.00
For 2	82.00



SIGNATURE DISHES

Chicken Casserole [GF] 24.00

Tender chicken cubes with chopped aubergines, potatoes, onions, tomatoes, peppers, garlic and herbs, cooked in a clay pot and served with rice

Mutancana 30.00

Tender lamb cubes with onion, dried fig, dried apricot, almond, cinnamon and honey, served with rice

Kuzu Tandir [N] 33.00

Slow cooked rack of lamb, loaded Turkish rice and a special meat jus

Incik [GF] 27.00

Slow cooked lamb shank with carrots and potatoes served with a steamed butter rice

Lamb Sauté [GF] 26.00

Boneless lamb cutlets sautéed with peppers, spices and a tomato sauce, served with steamed butter-rice

Lamb Moussaka 25.00

Minced lamb, sliced aubergine and potato topped with a cheddar, béchamel sauce served with rice

YOGHURT-BASED DISHES

Ali Nazik 28.00

Your choice of lamb, Adana kofte or chicken serves on the chargrilled aubergine & red pepper salad, brown butter and yoghurt

Beyti Kebab 29.00

Minced Lamb wrapped in tortilla bread, topped with tomato sauce, brown butter and yoghurt

MANGAL (CHARCOAL GRILL MEAT)

(Ask for GF options)

Lamb Shish 27.00

Marinated tender cubes of lamb, skewered and charcoaled

Lamb Chops [DF] 29.00

Grilled lamb chops marinated with butter and thyme

Adana Kofte [DF] 24.00

Ground lamb, red bell peppers seasoned with traditional Turkish herbs and spices

Izgara Kofte [DF] 24.00

Minced lamb patties seasoned with aromatic spices (contains eggs)

Chicken Shish 25.00

Cubes of chicken breast, marinated, skewered and charcoaled

Chicken Wings 22.00

Row of marinated, un-breaded, flamed chicken wings

Mixed Grill Kebab 29.00

Lamb Chop, lamb shish, chicken shish, adana kofte, chicken wings

Mixed Shish 26.00

Lamb shish and chicken shish skewered and charcoaled

Sirloin Steak 10 oz 31.00

Grilled sirloin steak served with peppercorn sauce

Grilled dishes served with salad and your choice of steamed butter rice or Chips

GRILLED FISH

Duet of Seabass [GF] 29.00

Fire grilled over natural charcoal, served with fresh lemon, chips and salad

Salmon Supreme [GF] 25.00

Fire grilled over natural charcoal thick cut boneless loin served with chips and salad

VEGETARIAN AND VEGAN

Imam Bayildi [V or VG] 19.00

Stuffed aubergine, bell peppers and onion in a tomato broth served with rice

Vegetable Moussaka [VG] 21.00

Sliced aubergine, potato and mixed vegetables in a cheese, bechamel sauce served with rice

Falafel [V, GF, DF] 19.00

Homemade falafel balls served on a bed of hummus with salad

SIDE ORDERS

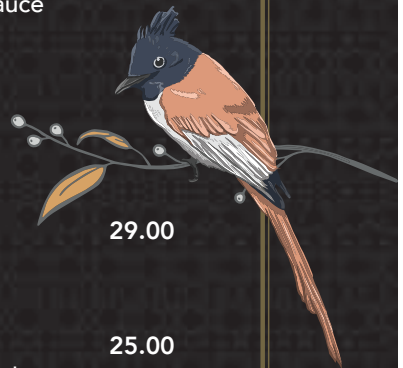
Chips 5.00

Steamed Butter Rice 5.00

Bulgur Wheat 6.00

Side Salad 6.00

Yoghurt 5.00



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