

COLD STARTERS



Zeytin - Olives (v) A combination of pickled olives, thyme, lemon juice soaked in pure olive oil	3.90
Humus - Houmus (v) Mashed chickpeas, tahini, lemon juice, garlic and olive oil combined into a traditional mediterranean dip	5.60
Tarama - Tarama Salad Freshly prepared whipped cod roe (fish roe pate)	5.40
Cacik - Cucumber Yoghurt Dip (v) This traditional Turkish dip consists of cucumber with mint and crushed garlic in creamy yoghurt sauce and dill	5.30
Ispanak Tarator - Spinach Yoghurt Dip (v) Fresh spinach soaked in a creamy yoghurt sauce with a hint of crushed garlic	5.30
Kisir - Nut Salad (v) (n) A classic Eastern Anatolian salad made with mixed nuts, bulgur, onions and tomato sauce	5.60
Patlican Soslu - Aubergine Napolitana (v) A mixture of aubergine brewed in special tomato sauce and mixed with basil, pepper, garlic and onion	5.60
Tabule - Tabbouleh (v) Bulgur, parsley, tomato, red onion, lemon and olive oil	5.50
Kozleme (v) Grilled tomatoes, aubergine, peppers, garlic with parsley and olive oil	5.50
Yaprak Sarma (Dolma) - Stuffed Vine Leaves (v) A mixture of rice, mint, parsley, onions, bird grapes and pine kernels wrapped in vine leaves and stewed off served with yoghurt throughout	4.90
Ali Nazik (v) With aubergine, garlic and yoghurt	5.60
Uskumru - Smoked Mackerel Served with parsley, onion and cracked wheat salad	5.90
Karisik Meze - Mixed Meze (For 1 Person) A tantalising selection of cold starters	7.50

SALADS



Ezme Salad (v) Finely chopped tomatoes, onions, parsley finished off with herbs, spices with pomegranate sauce, lemon juice and olive oil	5.90
Peynirli Salad - Greek Salad (v) A combination of cubed tomatoes, red onions, cucumber, feta cheese, parsley, black olive with olive oil, pomegranate sauce and lemon juice	6.20
Coban Salata - Shepherd's Salad (v) A combination of tomatoes, cucumber, red onions, parsley, chopped to small cube size piece and served with olive oil	5.90
Quinoa Salad (v) Hearty, super healthy quinoa with mix leaf salad, avocado, red peppers, pomegranate sauce, lemon and olive oil dressing	6.20

HOT STARTERS



Mercimek Corbasi - Lentil Soup (v)	6.20
Calves Liver Sautéed calves liver in butter with red onion, peppers and red wine sauce	6.10
Hellim - Halloumi Cheese (v) Fresh Cyprus cheese served grilled, four pieces to serve	6.30
Borek - Feta Cheese Pastry (v) Deep fried triangle shaped pastry pockets filled with Turkish feta cheese and spinach	5.90
Kasarli Mantar - Garlic Mushrooms (v) Sliced mushrooms sautéed in butter, including garlic, parsley and topped with melted Cheddar cheese	5.80
Falafel (v) A mixture of mashed chickpeas, broad beans, sesame, celery, coriander, onions, garlic, mixed peppers, carrots, mixed herbs, moulded off and fried. Four pieces to a serve and topped with houmus	6.20
Karides Tava - Sautéed Tiger Prawns (Sea Food) Tiger prawns sautéed in butter including garlic and mixed herbs combined in a special tomato sauce	6.60
Kalamar Tava - Deep Fried Calamari Rings (Sea Food) Tender calamari rings, floured off and golden fried the Mediterranean way served with tartare sauce	5.90
Mucver - Courgette Fritters (v) Courgette, potatoes, egg, carrot, feta cheese, flour, parsley, mint, mixed and pan fried	5.90
Sucuk Grilled spicy Turkish sausage and cherry tomato	6.20
Humus Kavurma (n) Houmus topped with cooked lamb meat and pine nuts	6.10
Midye Tava Fresh mussels with shells cooked in roasted onion, fresh thyme, parsley sauce	7.20

VEGETARIAN DISHES



Liman Vegetarian (v) Stir fried seasonal vegetables with onion and garlic tomato sauce served with rice	12.50
Mussaka (v) Layers of aubergine, courgette, potatoes, feta cheese, bechamel sauce, green peppers, carrot, dried tomatoes topped with cheddar cheese and served with rice	13.50
Ispanak - Spinach Stew (v) Spinach cooked with onion, garlic, sundried tomatoes and chickpeas and served with rice and yoghurt	12.50
Butter Beans - Kuru Fasulye (v) Cooked in tomato sauce and olive oil with onion, garlic and red peppers served with rice	12.50
Yabani Mantar Sote - Sautéed Wild Mushroom (v) Seasonal wild mushrooms sautéed with peppers, spinach, cherry tomato and couscous	12.50

OVEN & CASSEROLE DISHES



Dana Yahni - (Beef Stew) Stewed beef with onion, carrot, celery and tomatoes served with mash	13.90
Tavuk Tava - Chicken Casserole This casserole is made of cubed chicken thigh, garlic, mixed peppers, tomatoes and butter served with rice	11.50
Incik - (Lamb Shank) Slow cooked lamb shank served with mash potato and red wine sauce	14.95
Et Musakka - Beef Moussaka Minced meat, peppers, tomatoes, onions, garlic, herbs and aubergine	13.70

CHARGRILLED



ALL DISHES ARE SERVED WITH RICE & SALAD.
EXCEPT SIRLOIN STEAK.

Sirloin Steak 10oz Cooked on charcoal grill, served with roasted seasonal vegetables and fresh green leaves salad	17.90
Shish Kebab (Large Cubes) Large cubes of marinated lamb, skewered and cooked on charcoal grill	14.60
Adana Kebab Minced lamb shish cooked on charcoal grill	12.60
Et Beyti - Minced Lamb Beyti Minced lamb shish, prepared with garlic and parsley, cooked on charcoal grill with fresh mint	13.50
Tavuk Beyti - Chicken Beyti Spicy minced chicken breast shish prepared with garlic and parsley, cooked on charcoal grill with fresh coriander	12.90
Pirzola - Lamb Chops Seasoned tender lamb chops cooked on charcoal grill	15.90
Karisik Izgara - Mixed Grill (For 1 Person) An assortment of kebabs including cop shish, adana kebab, chicken shish, lamb spare ribs, lamb chops, cooked on charcoal grill	17.50
Tavuk Sis - Chicken Shish Tender chicken breast shish cooked on charcoal grill	12.70

PASTA



Seafood Linguine Calamari, mussels, prawn, salmon, cooked with onion, olive oil, garlic, tomato and parsley	12.50
Penne Arrabiata (v) Penne pasta cooked with onion, garlic, chilli, tomatoes, basil and served with parmesan cheese	10.50
Liman Linguine (v) Linguine pasta cooked with onion, parsley, mushroom, tomato paste, spinach, olive oil and fresh tomato	10.50
Chicken Penne Chicken breast cooked with penne pasta, mushroom, spinach and garlic cooked in creamy white wine sauce	10.50

ISKENDER KEBABS



Lamb Shish with Yoghurt Sauce Lamb shish kebab served on a bed of toasted bread with garlic yoghurt, tomato sauce and drizzle of butter	14.70
Lamb Beyti with Yoghurt Sauce Charcoal minced lamb with garlic and parsley wrapped and sliced in lavash bread served with yoghurt and tomato sauce with fresh mint	14.60
Chicken Beyti with Yoghurt Sauce Charcoal minced breast of chicken with garlic and parsley wrapped and sliced in lavash bread served with yoghurt and tomato sauce with fresh mint	14.20
Adana Kebab with Yoghurt Sauce Chargrilled minced lamb served on a bed of toasted bread with garlic yoghurt, tomato sauce and drizzle of butter	13.70
Chicken Kebab with Yoghurt Sauce Chargrilled chicken shish served on a bed of toasted bread with garlic yoghurt, tomato sauce and drizzle of butter	13.70

FISH & SHELLFISH



Levrek Izgara - Sea Bass Pan fried filleted sea bass served with sautéed spinach, creamy mash potatoes	14.60
Cupra Izgara - Sea Bream Marinated chargrilled of whole sea bream served with sautéed spinach, creamy mash potatoes and salad	14.80
Izgara Somon - Grilled Salmon Marinated chargrilled fillet of salmon served with mash potato and sautéed spinach	14.30
Karides Izgara - Grilled Prawn Marinated chargrilled king prawn served with sautéed spinach	13.30
Somon Guvec - Salmon Casserole Slow cooked salmon with garlic, onion, peppers, tomatoes and mash potato layered on top	13.70
Karisik Guvec - Mixed Casserole Calamari, salmon, prawn, mussels cooked with wine, garlic, peppers and tomatoes	13.90
Kalamar Tava - Fried Calamari Deep fried golden calamari served with salad and tartar sauce	11.90
Karides Guvec - Prawn Casserole King prawns cooked with onion, garlic, ginger, chilli and tomato sauce	12.90

SIDES



Sautéed Spinach (n)	2.90	Mash Potato	2.90
Chips	2.50	Mushroom Rice	2.50
Yoghurt	2.50	Sautéed Mix Veg	3.50

(v) Vegetarian. (n) Contain Nuts.

Traces of nuts may be found in all of our dishes.
Should you have any allergic & special dietary requirements, please inform our staff.



LIMAN VEG MEZE

MEZE ASSORTMENT OF THE FOLLOWING

- ISPANAK TARATOR (v)
- TABULE (v)
- CACIK (v)
- PATLICAN SOSLU (v)
- BOREK (v)
- HUMUS (v)
- FALAFEL (v)
- KASARLI MANTAR (v)
- KISIR (v) (n)

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The above hot and cold mezes are served with homemade bread

*

Menu at 12.50 per person
(Minimum of 2 people)

LIMAN MIX MEZE

MEZE ASSORTMENT OF THE FOLLOWING

- ISPANAK TARATOR (v)
- TABULE (v)
- CACIK (v)
- PATLICAN SOSLU (v)
- BOREK (v)
- TARAMA
- HUMUS KAVURMA (n)
- KALAMAR
- MUCVER
- SUCUK

*

The above hot and cold mezes are served with homemade bread

*

Menu at 14.90 per person
(Minimum of 2 people)

Vegetarian options are available with Humus, Dolma and Mantar as replacement

LIMAN SET 1

(3 COURSE)

- HUMUS (v)
- TABULE (v)
- BOREK (v)
- CACIK (v)
- PATLICAN SOSLU (v)
- FALAFEL (v)
- KISIR (v) (n)

MIXED GRILL

Chargrilled lamb, chicken & kofte

OR

SEA BASS

Pan fried filleted sea bass served with sautéed spinach, creamy mash potatoes and salad

OR

MUSSAKA (v)

Mix vegetable with bechamel sauce and cheddar cheese

DESSERT & TEA

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The above hot and cold mezes are served with homemade bread

Menu at 26.90 per person
(Minimum of 2 people)

LIMAN SET 2

(2 COURSE)

Please select a dish from each section

HUMUS (v)

LENTIL SOUP (v)

CACIK (v)

BOREK (v)

PENNE ARABIATA (v)

Penne pasta cooked with onion, garlic, chilli, tomatoes, basil and served with parmesan cheese

OR

CHICKEN SHISH

Tender chicken breast shish cooked on charcoal grill

OR

KALAMAR TAVA

Deep fried golden calamari, served with salad served with tartare sauce

OR

ADANA KEBAB

Minced lamb shish cooked on charcoal grill

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The above hot and cold mezes are served with homemade bread

Menu at 14.90 per person

Liman

~ MENU ~

