

## COLD STARTERS

<b>OLIVES (V)</b> Marinated olive oil in thyme, lemon & olive oil	<b>4.20</b>
<b>HUMMUS (V)</b> Mashed chickpeas, tahini, lemon juice, garlic and olive oil	<b>5.60</b>
<b>MUHAMMARA (V)</b> Charcoal grilled red peppers, walnut dip	<b>5.50</b>
<b>BABA GANOUSH (V)</b> Smoky aubergine, garlic, yoghurt, tahini	<b>5.70</b>
<b>ZEYTINYAGLI BAKLA (V)</b> Olive oil cooked fresh broad beans, coriander, red & green peppers, dill, garlic served with yoghurt	<b>5.60</b>
<b>CACIK (V)</b> Creamy yogurt, cucumber dip with mint, crushed garlic and dill	<b>5.50</b>
<b>BRAISED AUBERGINE (V)</b> Aubergines in special tomato sauce, pepper, garlic and onion	<b>5.70</b>
<b>BEETROOT BORANI</b> Beetroot, strained yogurt, pomegranate dip & toasted hazelnut	<b>5.40</b>
<b>TABBOULEH (V)</b> Fine bulgur, tomatoes, fine chopped parsley, onion	<b>5.40</b>
<b>TARAMA</b> Freshly prepared whipped cod roe (fish roe pate)	<b>5.60</b>
<b>COLD MIX MEZE</b> A tantalising of cold starter	<b>7.90</b>

## HOT STARTER

<b>HALLOUMI CHEESE</b> Oven baked halloumi, grilled red peppers, Crete extra virgin olive oil	<b>6.40</b>
<b>FALAFEL (V)</b> Herby fava beans and chickpea patty with sesame seeds. Served as four with hummus	<b>6.30</b>
<b>MUSKA BOREK</b> Filo triangles with feta cheese and spinach	<b>6.20</b>
<b>SAUTEED LIVER</b> Sautéed calves liver in butter with red onion, peppers and red wine sauce	<b>6.40</b>
<b>SUCUK</b> Grilled cumin spiced beef sausage served with hummus and cherry tomato	<b>6.60</b>
<b>KING PRAWN</b> King prawns sautéed in butter garlic and mixed herbs combined in a special tomato sauce	<b>6.60</b>
<b>CALAMARI</b> Tender calamari rings, golden fried served in Mediterranean with homemade tartar sauce	<b>6.20</b>
<b>HUMUS KAVURMA (N/S)</b> Hummus topped with pan fried lamb and pine nuts	<b>6.30</b>

**BEEF VINE LEAVES** Vine leaves stuffed with beef and bulgur wheat 6.60

**MUSSELS** Fresh mussels with shells cooked in roasted onion, fresh thyme and parsley sauce 7.40

## MAIN COURSE

### FROM LAND

**ADANA KEBAB** – Minced lamb mixed with fresh mint, garlic and cooked on charcoal grill, served with rice and salad 14.20

**BEEF METBALLS** – Grilled meatballs served with white bean, tomato, parsley & tahini piyaz 15.70

**GRILL QUAIL** – Cinnamon infused barley with caramelised onions, sultanas 14.90

**LAMB CHOPS** – Seasoned tender lamb chops with rice and salad 16.50

**SHISH KEBAB** – Large cubes of marinated lamb, skewered and cooked on charcoal grill served with rice and salad 15.90

**CHICKEN SHISH** – Tender Marinated chicken breast shish cooked on charcoal grill served With rice and salad 14.40

**LAMB SHANK** – Slow cooked lamb shank served with mash potato and red wine sauce 15.50

**BEEF STEW** – Stewed beef with onion, carrot, celery, tomatoes served with mash potato 14.90

**BEEF MOUSSAKKA** – Layers of minced beef with peppers, aubergines, tomatoes, celery, onions, garlic, herbs 14.50

**LAMB BEYTI**- Minced lamb shish, prepared with garlic and parsley, cooked on charcoal grill with fresh mint served with rice and salad 14.70

**LAMB BEYTI** with yogurt sauce Charcoaled mince lamb with garlic and parsley wrapped and sliced in lavash bread served with yoghurt and tomato sauce with fresh mint 14.90

**CHICKEN OR LAMB KEBAB** with yoghurt sauce – Chargrilled chicken or lamb shish served on a bed of toasted bread with garlic yoghurt, tomato sauce and drizzle of butter 15.50

**MIX GRILL**- An assortment of kebabs including cop shish, Adana kebab, chicken shish, Beef metball, Grill Quail, Shis kebab cooked on charcoal grill served with rice and salad 18.90

## FROM SEA

**SEA BASS** – Pan fried sea bass fillet, served with sautéed spinach and creamy mash potatoes **15.70**

**SEA BREAM** – Chargrilled sea bream, served with sautéed spinach, creamy mash potatoes **15.90**

**GRILL SALMON** – Chargrilled salmon fillet marinated, served with wild mushroom, spinach, green lentil **14.70**

**MIXED CASSEROLE** – Calamari, salmon, prawn, mussels, cooked with wine, garlic, peppers and tomatoes **14.90**

**SEAFOOD LINGUINE** – Calamari, mussels, prawn, salmon, cooked with onion, olive oil, garlic tomato and parsley **12.90**

## VEGETARIAN

**CHARRED GRILLED CAULIFLOWER** – Marinated in chilli & parsley sauce, served with berry cous cous and tahini yogurt sauce **13.90**

**MOUSAKKA(V)** – Layers of aubergine, courgette, potatoes, feta cheese, béchamel sauce, green pepper, carrot, dried tomatoes topped with parmesan cheese and served with rice **13.90**

**SPINACH STEW(V)** – Spinach cooked with onion, garlic, sundried tomatoes, chickpeas, served with rice and yoghurt **13.50**

**COURGETTE FRITTERS** – Pan fried courgette & potato patties with feta cheese, parsley, mint (egg/gluten/dairy) **13.50**

## SALADS

**ACILI EZME SALAD(V)** – Finely chopped tomatoes, onions, parsley, finished off with herbs, spices, pomegranate sauce, lemon juice and olive oil **6.10**

**LIMAN ELLIE'S SALAD(V)** – A combination of cubed tomatoes, red onions, cucumber, goat cheese, parsley, croutons, black olive with olive oil, pomegranate sauce almond and lemon juice **6.40**

**QUINOA SALAD(V)** – Hearty, super healthy quinoa with mix leaf salad, avocado, red peppers, pomegranate sauce, lemon and olive oil dressing **6.20**

**GREEN LEAF SALAD(V)** – Feta, cherry tomatoes, cucumber, green peppers, roast pumpkin seeds **5.90**

## BERRIE'S MIX MEZE (MINIMUM 2 PEOPLE)

MEZE ASSORTMENT OF THE FOLLOWING

(per person 15.90)

HOUMUS KAVURMA,  
TABBOULEH(V)  
CACIK,  
AUBERGINE NAPOLITANA(V)  
FALAFEL(V),  
SUCUK,  
CALAMARI,  
TARAMA  
BOREK(V)  
COURGETTE FRITTERS(V)

THE ABOVE HOT AND COLD MEZES ARE SERVED WITH HOMEMADE BREAD

## NESLIE'S SET MENU (MINIMUM 2 PEOPLE)

MEZE ASSORTMENT OF THE FOLLOWING

(per person 27.90)

HUMMUS (V)                      MUHAMMARA(V)  
TABULE(V)                        BROAD BEAN(V)  
BOREK(V)                         FALAFEL(V)  
PATLICAN SOSLU(V)              HALLOUMI(V)

LAMB COPS

OR

SEA BASS

OR

BEEF METBALL

OR

ANY VEGETARIAN DISH

DESSERT&TEA

THE ABOVE HOT AND COLD MEZES ARE SERVED WITH HOMEMADE BREAD

## SIDES

SAUTEED SPINACH(N)	3.20
CHIPS	2.90
YOGHURT	2.90
MASH POTATO	2.90
RICE OR COUS COUS	2.90
SAUTEED MIX VEG	3.50

(N-CONTAIN NUTS)

(V-VEGETARIAN)

TRACES OF NUTS MAY BE FOUND ALL OF OUR DISHES.SHOULD YOU HAVE ANY ALLERGIC&SPECIAL DIETARY REQUIREMENTS, PLEASE INFORM OUR STAFF

