

COLD STARTERS



Zeytin - Olives (v)	3.90
A combination of pickled olives, thyme, lemon juice soaked in pure olive oil	
Humus - Houmus (v)	5.20
Mashed chickpeas, tahini, lemon juice, garlic and olive oil combined into a traditional mediterranean dip	
Tarama - Tarama Salad	5.30
Freshly prepared whipped cod roe (fish roe pate)	
Cacik - Cucumber Yoghurt Dip (v)	4.90
This traditional Turkish dip consists of cucumber with mint and crushed garlic in creamy yoghurt sauce and dill	
Ispanak Tarator - Spinach Yoghurt Dip (v)	4.80
Fresh spinach soaked in a creamy yoghurt sauce with a hint of crushed garlic	
Haydari (v)	5.20
Carrot, dill, garlic and yoghurt	
Patlican Soslu - Aubergine Napolitana (v)	4.90
A mixture of aubergine brewed in special tomato sauce and mixed with basil, pepper, garlic and onion	
Tabule - Tabbouleh (v)	5.90
Bulgur, parsley, tomato, red onion, lemon and olive oil	
Kozleme (v)	5.90
Grilled tomatoes, aubergine, peppers, garlic with parsley and olive oil	
Yaprak Sarma (Dolma) - Stuffed Vine Leaves (v)	4.90
A mixture of rice, mint, parsley, onions, bird grapes and pine kernels wrapped in vine leaves and stewed off served with yoghurt throughout	
Ali Nazik (v)	5.50
With aubergine, garlic and yoghurt	
Uskumru - Smoked Mackerel	5.90
Served with parsley, onion and cracked wheat salad	
Karisik Meze - Mixed Meze (For 1 Person)	6.50
A tantalising selection of cold starters	

SALADS



Ezme Salad (v)	5.40
Finely chopped tomatoes, onions, parsley finished off with herbs, spices with pomegranate sauce, lemon juice and olive oil	
Peynirli Salad - Greek Salad (v)	5.50
A combination of cubed tomatoes, red onions, cucumber, feta cheese, parsley and black olive with olive oil, pomegranate sauce, lemon juice	
Coban Salata - Shepherd's Salad (v)	4.40
A combination of tomatoes, cucumber, red onions, parsley, chopped to small cube size piece and served with olive oil	
Quinoa Salad (v)	5.80
Hearty, super healthy quinoa with baby spinach, avocado, red peppers, pomegranate sauce, lemon and olive oil dressing	

HOT STARTERS



Mercimek Corbasi - Lentil Soup (v)	4.55
Arnavut Cigeri - Albanian Liver	6.10
Sautéed cubes of lamb liver in butter served with fresh onions and parsley	
Hellim - Halloumi Cheese (v)	5.50
Fresh Cyprus cheese served grilled, four pieces to serve	
Borek - Feta Cheese Pastry (v)	5.40
Deep fried triangle shaped pastry pockets filled with Turkish feta cheese and spinach	
Kasarli Mantar - Garlic Mushrooms (v)	5.80
Sliced mushrooms sautéed in butter, including garlic, parsley, topped with melted Cheddar cheese	
Falafel (v)	6.10
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, topped with houmus	
Karides Tava - Sautéed Tiger Prawns (Sea Food)	6.60
Tiger prawns sautéed in butter including garlic, mixed herbs combined in a special tomato sauce	
Kalamar Tava - Deep Fried Calamari Rings (Sea Food)	5.50
Tender calamari rings, floured off and golden fried the Mediterranean way served with tartare sauce	
Mucver - Courgette Fritters (v)	5.50
Courgette, potatoes, egg, carrot, feta cheese, flour, parsley, mint, mixed and pan fried	
Sucuk	5.60
Grilled spicy Turkish sausage	
Humus Kavurma (n)	6.10
Houmus topped with cooked lamb meat and pine nuts	
Midye Tava	6.20
Fresh mussels with shells cooked in roasted onion, fresh thyme, parsley sauce	

VEGETARIAN DISHES



Liman Vegetarian (v)	11.50
Stir fried seasonal vegetables with onion, garlic tomato sauce served with rice	
Patlican Soslu - Aubergine Napolitana (v)	12.20
A mixture of aubergine, green and red peppers with garlic brewed in special tomato sauce served with rice	
Mussaka (v)	12.10
Layers of aubergine, courgette, potatoes, feta cheese, bechamel sauce, green peppers, carrot, dried tomatoes topped with cheddar cheese and served with rice	
Ispanak - Spinach Stew (v)	12.20
Spinach cooked with onion, garlic, sundried tomatoes and chickpeas and served with rice and yoghurt	
Enginar (v)	12.20
Artichoke hearts cooked in olive oil with potatoes, broad beans, carrots, dill served in room temperature	
Butter Beans - Kuru Fasulye (v)	12.20
Cooked in tomato sauce and olive oil with onion, garlic, red peppers served with rice	

OVEN & CASSEROLE DISHES



Dana Yahni - Beef Stew	12.90
Cubed beef stewed with onions, garlic, mixed peppers, vegetables, tomatoes served with rice	
Tavuk Tava - Chicken Casserole	11.50
This casserole is made of cubed chicken thigh, garlic, mixed peppers, tomatoes and butter served with rice	
Incik - (Kleftiko)	14.95
Slow cooked lamb served with mash potato	
Et Musakka - Beef Moussaka	12.70
Minced meat, peppers, tomatoes, onions, garlic, herbs and aubergine	

CHARGRILLED



ALL DISHES ARE SERVED WITH RICE & SALAD

Sirloin Steak 10oz	16.90
Cooked on charcoal grill, served with roasted seasonal vegetables and fresh green leaves salad	
Shish Kebab (Large Cubes)	13.00
Large cubes of marinated lamb, skewered and cooked on charcoal grill	
Adana Kebab	11.50
Minced lamb shish cooked on charcoal grill	
Et Beyti - Minced Lamb Beyti	12.50
Minced lamb shish, prepared with garlic and parsley, cooked on charcoal grill with fresh mint	
Tavuk Beyti - Chicken Beyti	12.00
Spicy minced chicken breast shish prepared with garlic and parsley, cooked on charcoal grill with fresh coriander	
Pirzola - Lamb Chops	14.95
Seasoned tender lamb chops cooked on charcoal grill	
Kaburga - Lamb Spare Ribs	12.40
Seasoned tender lamb spare ribs cooked on charcoal grill	
Karisik Izgara - Mixed Grill (For 1 Person)	17.00
An assortment of kebabs including cop shish, adana kebab, chicken shish, lamb spare ribs, lamb chops, cooked on charcoal grill	
Tavuk Sis - Chicken Shish	11.50
Tender chicken breast shish cooked on charcoal grill	
Tavuk Kanat - Chicken Wings	11.00
Marinated chicken wings cooked on charcoal grill	

PASTA



Seafood Linguine	11.50
Calamari, mussels, prawn, salmon, cooked with onion, olive oil, garlic, tomato and parsley	
Penne Arrabiata	10.50
Penne pasta cooked with onion, garlic, chilli, tomatoes, basil and served with parmesan cheese	
Liman Linguine	9.50
Linguine pasta cooked with onion, parsley, mushroom, tomato paste, spinach, olive oil and fresh tomato	
Chicken Penne	9.50
Chicken breast cooked with penne pasta, mushroom, spinach, garlic cooked in creamy white wine sauce	

ISKENDER KEBABS



Lamb Shish with Yoghurt Sauce	12.80
Lamb shish kebab served on a bed of toasted bread with garlic yoghurt, tomato sauce and drizzle of butter	
Lamb Beyti with Yoghurt Sauce	13.80
Charcoaled minced lamb with garlic and parsley wrapped and sliced in lavash bread served with yoghurt and tomato sauce with fresh mint	
Chicken Beyti with Yoghurt Sauce	13.80
Charcoaled minced breast of chicken with garlic and parsley wrapped and sliced in lavash bread served with yoghurt and tomato sauce with fresh mint	
Adana Kebab with Yoghurt Sauce	12.80
Chargrilled minced lamb served on a bed of toasted bread with garlic yoghurt, tomato sauce and drizzle of butter	
Chicken Kebab with Yoghurt Sauce	12.80
Chargrilled chicken shish served on a bed of toasted bread with garlic yoghurt, tomato sauce and drizzle of butter	

FISH & SHELLFISH



Levrek Izgara - Sea Bass	13.70
Pan fried filleted sea bass served with sautéed spinach, creamy mash potatoes and salad	
Cupra Izgara - Sea Bream	13.70
Marinated chargrilled of whole sea bream served with sautéed spinach, creamy mash potatoes and salad	
Izgara Somon - Grilled Salmon	13.90
Marinated chargrilled fillet of salmon served with mash potato and sautéed spinach	
Karides Izgara - Grilled Prawn	12.00
Marinated chargrilled king prawn served with sautéed spinach	
Somon Guvec - Salmon Casserole	13.50
Slow cooked salmon with garlic, onion, peppers, tomatoes and mash potato layered on top	
Karisik Guvec - Mixed Casserole	13.50
Calamari, salmon, prawn, mussels cooked with wine, garlic, peppers, tomatoes and mushrooms	
Kalamar Tava - Fried Calamari	10.70
Deep fried golden calamari served with salad and tartare sauce	
Karides Guvec - Prawn Casserole	12.00
King prawns cooked with onion, garlic, ginger, chilli and tomato sauce	

SIDES



Sautéed Spinach (n)	3.90	Mash Potato	3.90
Chips	3.50	Sautéed Mix Veg	4.50
Yoghurt	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)

*

The above hot and cold mezes are served with homemade bread

*

Menu at 10.50 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

*

The above hot and cold mezes are served with homemade bread

*

Menu at 13.90 per person
(Minimum of 2 people)

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

LIMAN SET 1

(3 COURSE)

HUMUS (v)

ISPANAK TARATOR (v)

BOREK (v)

CACIK (v)

PATLICAN SOSLU (v)

FALAFEL (v)

ALI NAZIK (v)

MIXED GRILL

Chargrilled lamb, chicken & kofte

OR

MIXED GUEVEC

Mussels, squid, salmon, prawn casserole

OR

MUSSAKA (v)

Mix vegetable with bechamel sauce and cheddar cheese

DESSERT & TEA

*

The above hot and cold mezes are served with homemade bread

Menu at 26.50 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

*

The above hot and cold mezes are served with homemade bread

Menu at 13.95 per person

Liman

~ MENU ~

