# STARTERS

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| **OLIVES (V)& CHEESE PATE(D)** Thyme, lemon & olive oil marinated olives with cheese pate | **7.00** |
| **HUMMUS (VG)** Mashed chickpeas, tahini, lemon juice, garlic and olive oil | **7.00** |
| **BABA GANOUSH (V)** Smoky aubergine with garlic, yoghurt & tahini | **8.00** |
| **CACIK (V)** Creamy yogurt and cucumber dip with mint, crushed garlic and dill | **7.00** |
| **BRAISED AUBERGINE (VG)** Aubergines in special tomato sauce, pepper, garlic, onion and chickpeas | **8.00** |
| **QUINOA TABBOULEH (VG)** Tomatoes, finely chopped parsley, onion and quinoa | **7.00** |
| **SEARED SCALLOPS** Fresh scallops with cauliflower puree and air dried cured beef | **11.50** |
| **HALLOUMI CHEESE (V/D)** Baked halloumi topped with grilled cherry tomato, red & green peppers | **8.50** |
| **FALAFEL (VG/G)** Herby fava bean and chickpea patty with sesame seeds | **8.00** |
| **MUSKA BOREK(V/G/D)** Filo triangles with feta cheese and spinach, red pepper sauce | **8.50** |
| **KOFTE (G)** Chargrilled mixed minced lamb and beef kofte with yoghurt mint &dill dip | **9.00** |
| **BEEF VINE LEAVES (Chef special)** Vine leaves stuffed with beef and bulgur wheat with homemade | **9.00** |
| red wine sauce**(G)****GRILED CHICKEN WINGS** accompanied with a hot jalapeno pepper sauce | **8.90** |
| **KING PRAWN** King prawns with homemade spicy sauce | **9.50** |
| **HUMUS KAVURMA (N/S)** Hummus topped with pan fried lamb and pine nuts | **9.00** |
| **COURGETTE FRITTERS** Pan fried courgette & potato patties with feta cheese, parsley served with | **8.00** |
| flaked roasted almonds (**EGG/G/D)** |  |
| **CALAMARI (G)** Deep fried Mediterranean fresh calamari served with tartar sauce | **10.50** |
| **COLD MIX MEZE(V/D)** A tantalising five different type of cold starters | **12.00** |
| **N-CONTAIN NUTS / V-VEGETARIAN / VG- VEGAN / G- CONTAIN GLUTEN / D- CONTAIN DAIRY** |  |
| **ALL OF OUR DISHES MAY CONTAIN OF NUTS. IF YOU HAVE ANY ALLERGIC&SPECIAL DIETARY****REQUIREMENTS, PLEASE INFORM OUR STAFF BEFORE YOU ORDER!** |  |

**MAIN COURSE**

***FROM LAND***

**ADANA KOFTE** Minced lamb mixed with fresh mint, garlic, red- green pepper and cooked on charcoal grill served with rice and salad

## 20.30

**SIRLION STEAK10oz** charcoal grilled served roasted Cyprus potatoes, sautéed broccolini, and homemade peppercorn sauce

## 28.90

**GRILL QUAIL** Cinnamon infused barley with caramelised onions and berries **20.30**

 **KARNIYARIK (Stuffed Aubergine)** Slow-cooked aubergine helves filled with a savory mixture **20.30**

 of minced beef and lamb, onions, tomatoes and aromatic spices.

 Served with yogurt and rice.

**LAMB CHOPS** Seasoned tender lamb chops served with roasted Cyprus potatoes and tender broccoli **25.90**

**LAMB SKEWERS** Large cubes of marinated lamb, skewered and cooked on charcoal grill served with **23.70**

rice and salad

**CHICKEN SKEWERS** Tender Marinated chicken breast shish cooked on charcoal grill served, **19.90**

with rice and salad

**LAMB SHANK** Slow cooked lamb shank served with mash potato and red wine sauce **25.90**

**BEEF STEW** Stewed beef with onion, carrot, celery, red wine and malt vinegar, served with mash **23.50**

potato

**BEEF MOUSSAKKA(D)** A rich tomato minced beef sauce with potatoes, peppers, aubergine & **23.50**

béchamel sauce, topped with parmesan cheese. Served with a side of rice

**CHICKEN OR LAMB with yoghurt sauce** Chargrilled chicken or lamb on a bed of garlic yoghurt & **23.50**

tomato sauce topped with a drizzle of butter and focaccia croutons

**MIX GRILL** An assortment of kebabs including lamb shish, Adana kebab, chicken shish, Grill Quail, lamb **26.50**

chop cooked on charcoal grill served with rice and salad

# MAIN COURSE

***FROM SEA***

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| **MIXED CASSEROLE** Calamari, salmon, prawn, mussels, cooked with wine, garlic, tomatoescoriander and onion | **22.70** |
| **SEA BASS FILET** Char-grilled Mediterranean Sea Bass with mash celeriac and sautéed spinach | **23.70** |
| **SEA BREAM** Char-grilled whole sea bream, served with sautéed spinach, creamy mash potatoes | **23.70** |
| **SEAFOOD LINGUINE** Calamari, mussels, prawn, salmon, cooked with onion, peppers, olive oil, garlic tomato and parsley | **19.70** |
| **GRILLED SALMON FILET** Char-grilled salmon served served with sautéed spinach, creamy mash potatoes | **24.70** |

# VEGETARIAN

**CHARRED GRILLED CAULIFLOWER(VG)** Served with Romesco sauce and capers **19.30**

**MOUSAKKA(V/G)** Layers of aubergine, courgette, potatoes, feta cheese, béchamel sauce, green **19.30**

pepper, carrot, dried tomatoes paste , topped with parmesan cheese and served with rice

**SPINACH STEW(V/G)** Spinach cooked with onion, garlic, sundried tomatoes paste , chickpeas, **19.30**

peppers With rice and creamy yoghurt

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|  **GRILLED OYSTER MASHROOM(V)**Cinnamon infused barley with caramelised onions and berries  | **18.30** |

# SALADS

**WARM GOAT CHEESE SALAD (V/N/D)** A harmonious blend of baby spinach, dry tomatoes, **10**

walnuts, red onions crowned with warm goat cheese dressed in olive oil, mustard, honey, vinegar

**QUINOA SALAD(V)** Hearty, super healthy quinoa with mix leaves, avocado, red peppers, **10**

pomegranate sauce, lemon and olive oil dressing

**GREEN LEAF SALAD(V/D)** Feta, cherry tomatoes, cucumber, green peppers and roast pumpkin seeds **9**

**BERRIE’S MIX MEZE (MINIMUM 2 PEOPLE). (Per person 29.50)**

**MEZE ASSORTMENT OF THE FOLLOWING**

Cold mix meze (Hummus, Cacik, Braised Aubergine, Tabbouleh, Babagaboush)

### HALLOMI (V)

FALAFEL (V) } to share

### BOREK (V) KOFTE (G)

BEEF WINE LEAVES (G)

***THE ABOVE HOT AND COLD MEZES ARE SERVED WITH HOMEMADE BREAD***

# NESLI’S SET MENU(MINIMUM 2 PEOPLE). (Per person 41.50)

**MEZE ASSORTMENT OF THE FOLLOWING**

COLD MIX MEZZE LAMB or CHIKEN SKEWERS

or

### PRAWN SEA BASS

FALAFEL (V) } to share or

### BOREK (V) ANY VEGETERIAN

HALLOUMI (V)

BAKLAVA OR TEA/COFEE

***THE ABOVE HOT AND COLD MEZES ARE SERVED WITH HOMEMADE BREAD***

# SIDES

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| **SAUTEED SPINACH(N)** | **5** |
| **CHIPS** | **4** |
| **YOGHURT** | **4** |
| **MASH POTATO** | **4** |
| **RICE OR COUSCOUS** | **4** |
| **SAUTEED MIX VEG** | **5** |
| **ROAST POTATO** | **5** |

Our menu includes a small cover charge of £2.50 per person. This charge covers a generous serving of freshly baked bread, a tangy and flavorful chili garlic sauce that perfectly complements a variety of dishes, and premium napkins to ensure a seamless dining experience.There’s no additional service charge. All prices are inclusive of VA