



LEICESTER SQUARE

ANATOLIAN WITH **ATTITUDE**

COLD

HUMMUS V/VG	9.5
MIXED OLIVES VG	8.5
TARAMA	8.5
CACIK V	8.5
BEETROOT TARATOR V/N	8.5
Roasted beets, hung yoghurt, garlic, walnuts	

HOT

PACHANGA	12.5
Turkish spring roll, bell peppers, mushrooms, kashar cheese, cured beef on roasted pepper velouté	
HUMMUS KAVURMA N	12.9
Sautéed lamb, pine nuts, chillis	
OCTOPUS	13.9
SUJUK	9.9
Coal-fired beef sausage, herb yoghurt, honey	
HELLIM V	10.9
Coal-fired cheese, roasted tomatoes	
PAN-SEARED SCALLOPS	18.9
Mashed pot, Malibu butter	

SOIL

ROASTED HERITAGE BEET SALAD V/N	12.9
Herb goat cheese, chicory, endive, candied walnuts, balsamic glaze	
THE SKEWD SALAD V/N	14.9
Seasonal leaves, dried figs, sultanas, dates, cranberries topped with Erzincan tulum cheese, crushed walnuts, olive oil sumak and pomegranate molasses	
AEGEAN SALAD V/VG	12.9
English cucumber, sugar drop cherry tomatoes, capers, red onion, Kalamata olives, sherry vinaigrette	
Add Feta Cheese 2.5	

SELECTION OF MEZES	27.9
5 mezes recommended by the head chef	
SMASHED EGGPLANT V	9.9
Smoked eggplant, Kapia peppers smashed with tahini, fresh pomegranates	
KISIR SALAD V	8.9
Bulgur wheat, spring onions, tomato purée, celery mixed herbs and pomegranate molasses	

COAL FIRED PRAWNS	15.9
Garlic and ginger marinade, sweet chilli sauce	
CHICKEN WINGS	11.9
Marinated, coal-fired	
CALAMARI	15.9
Lightly floured, smoked paprika, sweet chilli dip	
HONEY-GLAZED GOATS' CHEESE V/N	14.9
Beetroot purée, caramelised shallots, balsamic, crushed walnuts	

FIRE

All of our dishes are cooked over British woodlands coal and served with shepherd's salad

LAMB SHISH (FILLET)	32.9
Our signature dish	
CHICKEN SHISH	27.9
LAMB RIBS	28
LAMB CHOPS	34.9
ADANA	26.5
Minced lamb seasoned and skewered	
CHICKEN WINGS	24.9
HALEP	28.9
Adana served on spicy pepper and onion sauce	

SEA

SEA BASS	29.9
Coal-fired, hand-cut chips, shepherd salad.	
OCTOPUS	34.9
Coal-fired, hand-cut chips.	
KING PRAWNS	34.9
Cooked in garlic, white wine and herb butter, hand-cut chips.	
OCEAN KEBAB	41.9
Salmon, monkfish, king prawns, octopus, braised fennel.	

BEEF CUTS

Dry aged, Grass Fed Herefordshire	
RIB EYE (340G)	64.9
FILLET (280G)	69.9
CÔTE DE BOEUF (450G)	79.9

SAUCES

PEPPERCORN	3.9
RED WINE JUS	3.9

WRAPPED BEYTI	29.9
Adana wrapped in lavash bread, hung yoghurt, Halep sauce	
ALI NAZIK	36.9
Lamb shish on smashed eggplant, hung yoghurt	
VELI NAZIK	32.5
Chicken shish on smashed eggplant, hung yoghurt	
VEGETARIAN SKEWER VG	23.9
A seasonal combination of vegetables drizzled with pomegranate molasses, salgam, olive oil and sumak	
MIXED KEBAB	45.9
Lamb, chicken, adana shish, lamb chop, lamb ribs	

SIDES

PILAV RICE V	5.9
BULGUR RICE VG	5.9
HAND-CUT CHIPS V	7.5
Salt thyme	
CREAMY SPINACH	8.5
Garlic, aged parmesan	
COAL-FIRED CHILLIES VG	6.5
Salt olive oil	
BARBECUED MUSHROOMS OR ONIONS VG	8.5
Salgam, pomegranate molasses, sumak, parsley	
SEASONAL GREENS VG	10.5
COAL-FIRED VEGETABLES VG	11.5
Seasonal vegetables, salgam, pomegranate molasses, sumak	
BREAD	4.9

COCKTAILS MENU

15	BODRUM SUNSET		Gin, Aperol, Mandarine, Lime, Ginger	
	SUMMER MIMOSA		Elderflower, Apricot, Lime, Blood Orange, Prosecco	
14	SKEDW BASIL SMASH		Gin, Bergamot, Elderflower, Green Apple, Basil, Lime	
	SKEDW SPRITZ		Aperol, Elderflower, Strawberry, Kiwi, Soda, Prosecco, Mint	
15	CYPRIOT ROSE		Red Berry Vodka, Yuzu, Coconut, Rose	
16	FROZEN YUZU MARGARITA		Silver Tequila, Yuzu, Sake, Cointreau, Agave, Micro Basil	
	BOSPHORUS BREEZE		Gin, Elderflower, Yuzu, Cucumber, Soda, Mint	
17	ANATOLIAN PALOMA		Silver Tequila, Agave, Lime, Grapefruit Soda, Urfa Chili	
18	FERRERO ROCHER OLD FASHIONED		Woodford Reserve Bourbon Whisky, Cocoa, Hazelnut, Bitters, Smoke	
	VIRGIN MOJITO		Raspberry, Strawberry, Passion Fruit, Lychee	
12	VIRGIN ELDERFLOWER SPRITZ		Elderflower Cordial, Lime, Mint, Soda Water	
12	MANGO COLADA		Coconut, Mango, Lychee, Pineapple, Lime	
	YUZU LEMONADE		Yuzu, Ginger, Soda Water	
15	PORNSTAR MARTINI		Vodka, Vanilla, Passion Fruit, Pineapple, Lime, Prosecco	
16	LYCHEE MARTINI		Vodka, Lychee, Lime, Lillet Blanc, Neroli	
15	ST GERMAIN SPRITZ		St. Germain Elderflower Liquor, Mint, Prosecco, Soda	
12	ROMERO & JULIETTE		Pink Grapefruit, Lime, Rosemary, Ginger, Lemongrass	
	MANGO COLADA		Coconut, Mango, Lychee, Pineapple, Lime	
12	YUZU LEMONADE		Yuzu, Ginger, Soda Water	
18	VIRGIN MOJITO		Raspberry, Strawberry, Passion Fruit, Lychee	
12	VIRGIN ELDERFLOWER SPRITZ		Elderflower Cordial, Lime, Mint, Soda Water	

MOCKTAILS

WHITE				
SPARKLING WINE & CHAMPAGNE				
VINTAGE COUNTRY				
175ML	250ML	BOTTLE		
2023	Portugal	9	12	33
2023	Italy	10	13	35
2023	South Africa	11	14	42
2023	New Zealand	12	15	45
2024	Italy	12	15	45
2022	Turkey	14	17	51
2023	California/USA	16	19	59
2023	Burgundy/France			75
2023	Australia			75
2023	Loire/France			88
2021	Burgundy/France			199
2019	Rheingau/Germany			329
2022	Burgundy/France			449
Ettiene Sauzet, Puligny-Montrachet 1er Cru, Les Perrieres				

DRINKS MENU				
BEERS / CIDER				
JUICES				
4.5				

DRINKS MENU

Prosecco	NV	Veneto / Italy	9	34
Rathfinny, Classic Cuvée Brut	2019	Sussex/England	15	85
Rathfinny, Classic Cuvée Rose	2019	Sussex/England	17	99
Moët & Chandon, Imperial	NV	France	19	109
Billecart Salmon Brut	NV	France		149
Billecart Salmon Rosé	NV	France		199
Ruinart, Blanc de Blancs	NV	France		299
Dom Pérignon	2013	France		359

Wild Idol Sparkling White	England		55
Wild Idol Sparkling Rosé	England		55

NON ALCOHOLIC WINE					
BOTTLE					
59	19	16	France	2024	Whispering Angel, Chateau D'Esclans
49	17	14	France	2023	Miraval Rosé
44	15	12	Languedoc/France	2024	Amfóra Vin Orange, Villa Noria, Coteaux des Bessilles
34	12	9	Veneto/Italy	2024	Pinot Grigio Rosato, Terre di Monteforte

ORANGE & ROSÉ				
VINTAGE COUNTRY				
175ML	250ML	BOTTLE		
2024	Spain	9	12	34
2023	Portugal	10	13	35
2022	Argentina	11	14	42
2022	California/USA	12	15	44
2020	Lebanon	13	16	46
2022	Georgia	14	17	49
2022	Burgundy/France	16	19	59
2022	Turkey			65
2021	South Africa			99
2020	Italy			120
2017	Spain			189
2017	Tuscany/Italy			299
2018	Tuscany/Italy			850
Sassicaia, Tenuta San Guido, Bolgheri				
Brunello di Montalcino, Biondi-Santi				
Rioja Alta Gran Reserva, '904 Selección Especial', La Rioja				
Barolo, Massolino, Piedmont				
Syrah, Boekenhoutskloof				
Okuzguzu, Kuzubag				
Pinot Noir, Vieilles Vignes Philippe Le Hardi				
Saperavi, Bedoba, Kakheti				
Merlot, Chateau Oumsiyat				
Cabernet Sauvignon, Fog Mountain, Sonoma				
Malbec, Altos Las Hormigas				
Papa Figos - Tinto, Casa Ferreirainha, Douro				
Tempranillo, Bodegas Bideona, Mayela				