

STARTERS

If you have any concerns regarding food allergens please ask a member of staff for help.

COLD MEZES

Patlican Salatasi 8.00
Chargrilled aubergines marinated in olive oil, garlic and lemon juice, topped with fresh parsley

Baba Ghanoush [VG, GF] 8.00
Chargrilled aubergine and red pepper with tahini & garlic yoghurt, olive oil

Dolma [V, GF, DF] 7.00
Grape vine leaves stuffed with rice, onion & herbs serve with olive oil, lemon

Hummus [V, GF, DF] 7.00
Puréed chickpeas, olive oil, garlic and lemon

Shakshuka [V, GF, DF] 7.00
Aubergine, red pepper and potato cubes sautéed in a tomato and garlic sauce

Tabouleh [V, DF] 7.00
Chopped parsley, red peppers and microbulgur topped with a lemon, olive oil and a pomegranate sauce

Cacik (Tzatziki) [VG, GF] 7.00
A blend of yoghurt, mint, cucumber, dill weed, and garlic

APPETIZERS TO SHARE

Cold Meze Platter [VG]
Tabouleh, hummus, cacik, shakshuka, baba ghanoush, dolma
For 1 14.00
For 2 24.00

Hot Meze Platter (Vegetarian Option Available)
Calamari, falafel, halloumi, sucuk, pacanga, muska borek
For 1 15.00
For 2 25.00

Chefs Assortment for Two 27.00
Selection of cold and hot mezes chosen by the chef!

King Prawns 14.00
Prawns sautéed in a garlic butter sauce

Creamy Garlic Mushrooms 13.00
Sautéed mushrooms in a creamy garlic sauce

IN CASE YOU NEED MORE

Olives 4.00 • Pitta Bread 4.00 • Bread [GF] 4.00
Chlli Sauce 2.00 • Garlic Sauce 2.00

HOT MEZES

Lahana Dolmasi (Stuffed Cabbage) 10.00
Cabbage leaves stuffed with rice and minced lamb, seasoned with our Anatolian spice mix, served with yoghurt

Sucuk [GF, DF] 9.00
Pan-fried spicy beef sausage

Muska Borek [VG] 9.00
Feta cheese and parsley wrapped in a crispy filo pastry

Pacanga 10.00
Mozzarella and Turkish pastrami wrapped in a crispy filo pastry roll

Falafel [V, GF, DF] 8.00
Deep fried ground chickpeas served with hummus

Halloumi [VG, GF] 8.00
Grilled slices of halloumi cheese

Calamari [DF] 10.00
Panko fried squid served with tartar sauce and lemon

Mitite Kofte [GF, DF] 10.00
Mini lamb patties, chopped onions and garlic

TRY OUR TRADITIONAL SOUP

Puréed red lentil soup [GF] 7.00

SALADS

Mixed Salad [V, GF, DF] 14.00
Mixed leaf salad with cucumber, tomatoes and red onion, topped with olive oil and pomegranate dressing

Peynir Salad [VG, GF] 15.00
Mixed salad with feta cheese, tomato, cucumber, olive oil and a pomegranate dressing

KIDS MENU

Falafel 12.00

Chicken Shish 14.00

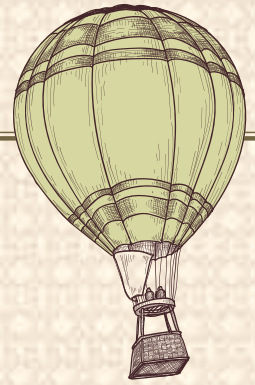
Lamb Shish 15.00

Fish Fingers 11.00

Served with your choice of rice or chips

[VG] VEGETARIAN / [V] VEGAN / [DF] DAIRY FREE / [GF] GLUTEN FREE / [N] CONTAINS NUTS

On your bill you will see a 10% discretionary service charge. Please note all our service charge is paid in full to all the staff who work in the restaurant and helps to ensure our team get a better hourly wage. Thank you.



MAINS

If you have any concerns regarding food allergens please ask a member of staff for help.

CAPPA FOUR COURSES

A little bit of everything!
(Vegetarian Option Available)

Cold Meze

Hummus, baba ghanoush, dolma, cacik

Hot Meze

Halloumi, falafel, sucuk, pacanga

Any Main Dish

(Excluding Kuzu Tandir, Beyti Kebab, Ali Nazik)

Baklava

Filo pastry, syrup and pistachio

For 1 **44.00**
For 2 **82.00**

SIGNATURE DISHES

Chicken Casserole [GF] **24.00**

Tender chicken cubes with chopped aubergines, potatoes, onions, tomatoes, peppers, garlic and herbs, cooked in a clay pot and served with rice

Mutancana **30.00**

Tender lamb cubes with onion, dried fig, dried apricot, almond, cinnamon and honey, served with rice

Kuzu Tandir [N] **33.00**

Slow cooked rack of lamb, loaded Turkish rice and a special meat jus

Incik [GF] **27.00**

Slow cooked lamb shank with carrots and potatoes served with a steamed butter rice

Lamb Sauté [GF] **26.00**

Boneless lamb cutlets sautéed with peppers, spices and a tomato sauce, served with steamed butter-rice

Lamb Moussaka **25.00**

Minced lamb, sliced aubergine and potato topped with a cheddar, béchamel sauce served with rice

GRILLED FISH



Duet of Seabass [GF] **29.00**

Fire grilled over natural charcoal, served with fresh lemon, chips and salad

Salmon Supreme [GF] **25.00**

Fire grilled over natural charcoal thick cut boneless loin served with chips and salad

YOGHURT-BASED DISHES

Ali Nazik **28.00**

Your choice of lamb, Adana kofte or chicken serves on the chargrilled aubergine & red pepper salad, brown butter and yoghurt

Beyti Kebab **29.00**

Minced Lamb wrapped in tortilla bread, topped with

tomato sauce, brown butter and yoghurt

MANGAL (CHARCOAL GRILL MEAT)

(Ask for GF options)

Lamb Shish **27.00**

Marinated tender cubes of lamb, skewered and charcoaled

Lamb Chops [DF] **29.00**

Grilled lamb chops marinated with butter and thyme

Adana Kofte [DF] **24.00**

Ground lamb, red bell peppers, seasoned with traditional Turkish herbs and spices

Izgara Kofte [DF] **24.00**

Minced lamb patties seasoned with aromatic spices (contains eggs)

Chicken Shish **25.00**

Cubes of chicken breast, marinated, skewered and charcoaled

Chicken Wings **22.00**

Row of marinated, un-breaded, flamed chicken wings

Mixed Grill Kebab **29.00**

Lamb Chop, lamb shish, chicken shish, adana kofte, chicken wings

Mixed Shish **26.00**

Lamb shish and chicken shish skewered and charcoaled

Sirloin Steak 10 oz **31.00**

Grilled sirloin steak served with peppercorn sauce

Grilled dishes served with salad and your choice of steamed butter rice or Chips

VEGETARIAN AND VEGAN

Imam Bayildi [V or VG] **19.00**

Stuffed aubergine, bell peppers and onion in a tomato broth served with rice

Vegetable Moussaka [VG] **21.00**

Sliced aubergine, potato and mixed vegetables in a cheese, bechamel sauce served with rice

Falafel [V, GF, DF] **19.00**

Homemade falafel balls served on a bed of hummus with salad

SIDE ORDERS

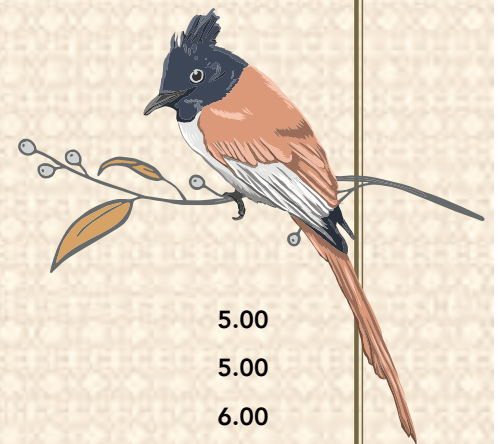
Chips **5.00**

Steamed Butter Rice **5.00**

Bulgur Wheat **6.00**

Side Salad **6.00**

Yoghurt **5.00**



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