

## VEGETARIAN DISHES

### FALAFEL MAIN COURSE 13.50

Deep fried combination of crushed chickpeas (4 pcs) & broad beans with fresh herbs served on hummus & halloumi cheese (2 pcs)

### VEGETABLE KEBAB V 13.50

Char-grilled aubergines, green & red peppers, mushrooms, onions, tomato sauce & garlic

### YOGURTLU VEGETABLE KEBAB V 14.50

Char-grilled aubergines, green & red peppers, mushrooms, onions, tomato sauce & garlic - crowned with yoghurt

## DESSERTS

### BAKLAVA (3 PCS) 5.50

### SÜTLAÇ (RICE PUDDING) 5.50

### ICE CREAM (3 SCOOPS) 5.50

Vanilla • Strawberry • Chocolate

### ANY ADDITIONAL ICE CREAM (1 SCOOP) 1.50

## FRESHLY SQUEEZED JUICES

### CARROT JUICE 5.00

### APPLE JUICE 5.00

### ORANGE JUICE 5.00

### MIX JUICE 6.00

## HOT DRINKS

### TURKISH TEA 3.50

### FRESH MINT TEA 3.50

### GREEN TEA 3.50

### GINGER TEA 3.50

### CAMOMILE TEA 3.50

### TURKISH COFFEE 3.50

## COLD DRINKS

### COKE / DIET COKE / PEPSI 3.00

### FANTA / 7UP 3.00

### STILL WATER / SPARKLING WATER 3.00

### AYRAN 3.00

### CRANBERRY / APPLE / ORANGE JUICE 3.50

### J2O / APPLTISER 4.50

### RED BULL 4.50

### PINEAPPLE JUICE 3.50

### MANGO JUICE 3.50

### ORANGE & PASSION FRUIT 3.50

### APPLE & MANGO 3.50

### APPLE & ROSEBERRY 3.50

## WINES

KAVAKLI DERE CANKAYA GLASS 7.50 BOTTLE 28.50  
VILLA DOLUCA GLASS 7.50 BOTTLE 28.50

## CONTARI

GLASS 7.50 BOTTLE 28.50

## SPIRITS

	Single	Double		Single	Double
JACK DANIEL'S	5.5	7.5	ALEXANDRION	5.5	7.5
REMY MARTIN	5.5	7.5	TEQUILA	5.5	
CHIVAS REGAL	5.5	7.5	SHERIBAN'S	5.5	7.5
ABSOLUT	5.5	7.5	BAILLEY'S	5.5	7.5
BELVEDERE	5.5	7.5	TIA MARI	5.5	7.5
SMIRNOFF	5.5	7.5	MARTINI	5.5	7.5
COURVOISIER	5.5	7.5	ANGELLI	5.5	7.5

## SANGE DE TAUR

GLASS 6.50 BOTTLE 22.50

## BEER

EFES DRAFT	6	CIDER	6
CORONA	5	URSUS	6
BUDWEISER	5	TIMISOREANA	6
STELLA	5	TUBORG	6

## TURKISH RAKI

Raki is a Turkish unsweetened, anise-flavoured alcoholic drink that is popular in Turkey as an aperitif.

It is best served with kebab or Turkish meze.

It is considered as the national alcoholic beverage of Turkey.

Yeni Raki Glass £7.5 35cl £45 70cl £80 Tekirdag Gold Glass £8.5 35cl £50 70cl £85



## V: VEGETARIAN | N: NUTS

Food allergies and intolerance:

Before ordering your food and drinks, please speak to a member of staff if you have allergies or want to know more about the ingredients. Children should be supervised when eating. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. Some items may contain gluten. All menu items are subject to availability.

## SOUPS

Served with bread and salad

<b>MERCIMEK CORBASI V</b> Lentil soup	9.00
<b>YOGURTLU PAÇA</b> Lamb soup	9.00
<b>TAVUK ÇORBASI</b> Chicken Soup	9.00

## COLD MEZES

<b>HUMUS V</b> Chickpeas puree with tahini, lemon juice, olive oil & garlic	5.00
<b>KISIR V N</b> Bulgur wheat, tomato sauce, herbs, fresh mint, dill, spring onions - crowned with walnuts	5.50
<b>ALI NAZIK V</b> Grilled aubergines with yoghurt, garlic & herbs	7.50
<b>SOSLU PATLICAN</b> 7.50 Fried aubergines with our special tomato sauce	
<b>CACIK V</b> Yoghurt, cucumber, mint & a hint of fresh garlic	6.00
<b>TARAMA</b> Freshly prepared whipped cod, roe pate	5.00
<b>DOLMA V N</b> Stuffed wine leaves with rice, onion, pepper, pine nuts & herbs (4 pcs)	5.00
<b>PEMPE SULTAN V</b> Beetroot, yoghurt, mayonnaise, garlic and walnuts	7.50
<b>HAYDARI V</b> Yoghurt, butter, walnuts, white peppers	7.00
<b>HAVUC TARATOR V</b> Carrot, yoghurt, mayonnaise, walnut, white peppers	8.50
<b>HALLOUMI SALAD V</b> Halloumi and green salad	8.00
<b>AVOCADO HALLOUMI V</b>	7.50
<b>AVOCADO HUMMUS V</b>	9.00
<b>OLIVES</b>	5.50

## HOT MEZES

<b>HALLOUMI CHEESE V</b> Grilled halloumi cheese (4 pcs)	6.00
<b>SUCUK</b> Grilled Turkish sausage with garlic & herbs (5 pcs)	7.50
<b>HUMUS KAVURMA N</b> Humus topped with sautéed lamb, pine kernels & paprika	9.00
<b>KING PRAWN</b> Grilled king prawns served with garnish & sweet chill sauce	7.50
<b>FRENCH FRIES V</b> Peri Peri fries, Cheesy Fries	6.50
<b>CALAMARI</b> Marinated squid rings served with rocket (4 pcs)	7.50
<b>FALAFEL V</b> Deep fried combination of crushed chickpeas & broad beans with fresh herbs served on humus	6.00
<b>SIGARA BÖREGI (FILO PASTRY) V</b> Filo pastry delicately rolled and stuffed with feta cheese & parsley (3 pcs)	6.50
<b>LAHMACUN</b> Turkish flat-bread with minced lamb	4.50

## SALADS

<b>SHEPHERD'S SALAD (ÇOBAN SALATA) V</b> Tomato cucumber, green pepper, red onion, parsley & olive oil	8.50
<b>WALNUT SALAD V N</b> Tomato, onion, parsley, walnut, olive oil, pomegranate, molasses, cumin, red pepper, black pepper & dried mint	8.50
<b>ACILI EZME SALATA V</b> Tomato, green pepper, spicy red pepper flakes, parsley, onion & olive oil dressing	8.50
<b>GREEK SALAD V</b> Feta cheese, cucumber, tomato, red pepper, olives & olive oil	8.50
<b>CHICKEN CAESAR SALAD</b> Chicken, lettuce, Caesar sauce	14.50
<b>HALLOUMI SALAD with RICE</b>	12.00
<b>FETA CHEESE &amp; CHIPS V</b>	8.50

### COLD MIX MEZES PLATTER 14.50

For 1-2 people to share

<b>HUMUS V</b> Chickpeas puree with tahini, lemon juice, olive oil & garlic -
<b>TARAMA</b> Freshly prepared whipped cod, roe pate
<b>KISIR V N</b> Bulgur wheat, tomato sauce, herbs, fresh mint, dill & spring onions - crowned with walnuts
<b>ALI NAZIK V</b> Grilled aubergines with yoghurt, garlic & herbs
<b>CACIK V</b> Yoghurt, cucumber, mint & a hint of fresh garlic
<b>DOLMA V</b> Stuffed vine leaves with rice, onion, pepper, pine nuts & herbs (4 pcs)

### HOT MIX MEZES PLATTER 14.50

For 1-2 people to share

<b>HALLOUMI CHEESE V</b> Grilled halloumi cheese (2 pcs)
<b>SUCUK</b> Grilled Turkish sausage with garlic & herbs (2 pcs)
<b>CALAMARI</b> Marinated squid rings, served with rocket (2 pcs)
<b>FALAFEL V</b> Deep fried combination of crushed chickpeas & broad beans with fresh herbs, served on humus (2 pcs)
<b>SIGARA BÖREGI (FILO PASTRY) V</b> Filo pastry delicately rolled & stuffed with feta cheese & parsley (2 pcs)

## EXTRAS

<b>FRENCH FRIES 4.50 • RICE 4.00</b>
<b>TURKISH BREAD 3.00</b>

## DONER KEBABS

All served with rice, salad & bread

<b>LAMB DONER</b> Succulent pieces of lamb, layered on one huge skewer & then slow cooked for maximum tongue bursting flavours	14.50
<b>CHICKEN DONER</b> Succulent pieces of chicken, layered on one huge skewer & then slow cooked for maximum tongue bursting flavours	14.50
<b>MIXED DONER</b> Lamb & Chicken Doner	15.50

## GRILLED DISHES

	Sml	Lrg
<b>LAMB SHISH</b> Lean & tender cubes of lamb skewered & grilled over charcoal	14.50	18.50
<b>CHICKEN SHISH</b> Lean chunks of chicken breast skewered & grilled over charcoal	13.50	16.00
<b>ADANA KEBAB</b> Lean minced lamb skewered & grilled over charcoal	13.50	16.00
<b>CHICKEN BEYTI</b> Spicy minced chicken, seasoned with fresh mint, garlic & parsley, grilled over charcoal	13.50	16.00
<b>CHICKEN WINGS</b> Marinated chicken wings & grilled over charcoal		16.50
<b>LAMB CHOPS</b> Tender lamb chops seasoned & grilled over charcoal		24.50
<b>LAMB RIBS</b> Succulent lamb ribs grilled over charcoal		22.50

## YOGURTLU DISHES

<b>ISKENDER KEBAB</b> Sliced lamb doner on a bed of bread, topped with tomato sauce & yoghurt then drizzled with butter	18.50
<b>YOGURTLU ADANA</b> Lean and tender minced lamb skewered and grilled over charcoal chopped on a bed of bread, topped with tomato sauce & yoghurt then drizzled with butter	18.50
<b>YOGURTLU KUZU SHISH</b> Lean and tender cubes of lamb skewered and grilled over charcoal chopped on a bed of bread, topped with tomato sauce & yoghurt then drizzled with butter	20.00
<b>YOGURTLU TAVUK SHISH</b> Lean chunks of chicken breast skewered and grilled over charcoal chopped on a bed of bread, topped with tomato sauce & yoghurt then drizzled with butter,	18.50
<b>SARMA TAVUK BEYTI</b> Marinated minced chicken seasoned with garlic and grilled over charcoal, wrapped in lavash bread topped with tomato sauce then drizzled with butter. Served with yoghurt & bulgur	18.50
<b>SARMA KUZU BEYTI</b> Marinated minced lamb seasoned with garlic & grilled over charcoal, wrapped in lavash bread topped with tomato sauce than drizzled with butter served with yoghurt & bulgur	18.50
<b>ALI NAZIK</b> Charcoal grilled aubergine puree with yoghurt, topped with lamb shish or kofte or lamb shish	20.00

## PLATTERS TO SHARE

All platters served with rice, salad, bread, humus & cacik

<b>Mix Kebab 32.50</b> 1 - 2 people Skewer Lamb Shish, Skewer Chicken Shish, Skewer Adana
<b>Chicken Special 38.00</b> 2 - 3 people Skewer Chicken Shish, Skewer Chicken Beyti, Chicken wings (8 pcs), Chicken Doner
<b>Chef Special Mix 44.50</b> 2 - 3 people Skewer Lamb Shish, Skewer Chicken Shish, Skewer Adana, Lamb Doner, Chicken Doner
<b>Köz Special Mix 68.50</b> 3 - 4 people Skewer Lamb Shish, Skewer Chicken Shish, Skewer Adana, Lamb Doner, Chicken Doner, Lamb Chops (2 pcs), Lamb Ribs (4 pcs), Chicken Wings (8 pcs)
<b>Köz Jumbo Mix 85.50</b> 4 - 6 people <b>Cold Mezes</b> Tarama, Dolma (4 pcs), Kisir, Ali Nazik <b>Hot Mezes</b> Halloumi Cheese (4 pcs), Falafel (4 pcs) <b>Mains</b> Skewer Lamb Shish, Skewer Chicken Shish, Skewer Adana, Lamb Doner, Chicken Doner, Chicken Beyti, Lamb Chops (4 pcs), Lamb Ribs (7 pcs), Chicken Wings (8 pcs) <i>Any changes are chargeable as extra</i>

## NUGGETS DEAL

<b>7 NUGGETS, CHIPS &amp; DRINK</b>	13.50
-------------------------------------	-------

## DAILY DISHES

<b>MOUSSAKA</b> Aubergine, potato, minced meat, green peppers, onions & bechamel sauce	15.50
<b>VEG MOUSSAKA V</b> Aubergine, potato, courgette, green peppers, onions & bechamel sauce	13.50
<b>INCIK</b> Shank with celery potato, carrot and onions	16.50
<b>AUBERGINE KEBAB</b> Aubergine, minced meat, tomato sauce & butter	18.50

## SEAFOOD DISHES

<b>SALMON</b> Char-grilled salmon fillet served with rice & salad	22.00
<b>LEVREK (SEA BASS)</b> Char-grilled sea bass served with rice & salad	22.00
<b>CUPRA (SEA BREAM)</b> Char-grilled sea bream served with rice & salad	22.00
<b>KING PRAWN (MAIN COURSE)</b> Char-grilled king prawns, served with French fries & salad (7 pcs)	18.50
<b>CALAMARI (MAIN COURSE)</b> Marinated squid served with French fries & salad (7 pcs)	18.50