

STARTERS

HUMMUS

Traditional homemade hummus finished with extra virgin olive oil.

HONEY & GOAT CHEESE

Warm goat's cheese served with pumpkin purée and honey.

HUMMUS KAVURMA

Our house hummus topped with slow-cooked pulled lamb. Topped with crispy onions and smoked herbs.

CACIK

A refreshing Mediterranean favourite. Classic Cacik. Strained yoghurt, cucumber, dill, mint, garlic and olive oil.

SHAKSHOUKA

Slow-cooked vegetables in a rich tomato sauce. Aubergine, peppers, onion, tomato and garlic.

BABAGANUSH

Charcoal roasted aubergine blended with tahini and lemon. Aubergine, tahini, garlic, lemon and yoghurt.

CALAMARI

Crispy golden calamari rings served with tartar sauce.

KING PRAWNS

King prawns sautéed with garlic, Mediterranean herbs and mixed peppers in a rich tomato sauce.

MAINS

ISTANBUL

Tender fillet steak bites served alongside silky mashed potatoes, finished with our signature sauce and garnished with vibrant pomegranate seeds, roasted cherry tomatoes, and grilled asparagus.

ISKENDER SIRLOIN STEAK

Thinly sliced sirloin steak served over crispy bread pieces, layered on top of our special sauce. Finished with melted butter drizzled over the steak and served with creamy mashed potatoes on the side.

PISTACHIO LAMB CHOPS

An all-time favourite. Pan-seared, French cut lamb chops coated with pistachios and aromatic spices. Served with mashed potatoes and pomegranate sauce.

LAMB SHANK

Braised tender lamb shank. Lamb shank, tomato sauce, baby vegetables and mashed potatoes.

SULTAN CHICKEN

Tender chicken lollipops cooked in a creamy sauce with blue cheese and vegetables. Served with rice. Mixed peppers, onion, garlic, turmeric.

COKERTME

Our signature. Succulent beef fillet strips with mixed peppers and garlic. Served on a bed of strained yoghurt and tomato sauce. Topped with thin crispy fries.

ADANA KOFTE

Traditional hand-minced lamb kebab grilled over charcoal. Served with rice, lavash bread, chilli and garlic sauces.

MIXED SHISH

A combination of our classic charcoal grilled chicken and lamb shish. Served with rice, lavash bread, chilli and garlic sauces.

SEAFOOD CASSEROLE

A selection of seafood cooked with vegetables in tomato sauce. Monkfish, salmon, king prawns, onion, garlic, mixed peppers, mushrooms.

SEABASS

Pan-seared and served with baby vegetables and mashed potatoes. With chimichurri dip.

ALASKAN SALMON

Seared and served with baby vegetables and mashed potatoes. With chimichurri dip.

MUSAKKA

An all-time favourite, layered dish containing aubergine, courgette, carrot, bechamel sauce, tomato sauce and cheddar cheese. Served with rice.

FALAFEL & HUMMUS

Fried falafel, parsley, hummus. Served with rice and side salad.

DESSERTS

ZERDE SÜTLAÇ

A traditional Turkish-style rice pudding infused with turmeric, giving it a beautiful golden colour and a delicate, earthy aroma. Creamy and gently sweet, topped with crushed pistachios and fresh pomegranate seeds.

BAKLAVA

Classic layered filo pastry filled with finely crushed pistachios, soaked in sweet syrup, served with vanilla ice cream.

ARTISAN ICE CREAM

Selection of premium ice creams: Vanilla or Turkish Delight.

CLASSIC TIRAMISU

Delicate coffee-soaked ladyfingers layered with rich mascarpone cream and cocoa dust.

 **VEGETARIAN**

 **CONTAINS DIARY**

 **VEGAN**

 **GLUTEN FREE**

If you have any allergies or intolerances, Please speak to our team about the ingredients in your meal before making your order.

FESTIVE MENU

2 COURSES
£33.90

3 COURSES
£38.90