

LUNCH MENU

SERVED 12.00 - 3.00PM

1 COURSE

12.9

2 COURSES

15.9

3 COURSES

18.9

STARTERS

HALLOUMI V D

Pan seared halloumi served with chilli fig chutney.

SUJUK D

Traditional Turkish beef sujuk with cherry tomato and cream cheese.

FALAFEL VG GF

Traditional falafel served with our hummus. Chickpeas, parsley.

HUMMUS VG GF

Traditional homemade hummus finished with extra virgin olive oil.

CACIK V GF D

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

SHAKSUKA VG GF

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

GOLDEN CHEESE PASTRY V D

Three-cheese filled golden rolled filo pastry & spinach, served with a sweet chilli dip.

BBQ WINGS

Chargrilled chicken wings glazed with lightly spiced BBQ sauce. Topped with sesame seeds.

GREEN OLIVES VG GF

Kalamata olives marinated with aromatic herbs, dressed in extra virgin olive oil.

MAINS

CHICKEN BURGER D

Chargrilled chicken breast served in a toasted brioche bun with house sauce. Lettuce, caramelised onion tomato, pickles, cheddar cheese. Served with chips and bang-bang dip

SALADS

SULTAN SALAD V D GF

Our signature salad with dried fruits, walnuts and Tulum cheese. Seasonal leaves, dried figs, sultana raisins, green apple, crushed walnuts, Tulum cheese, olive oil and pomegranate molasses.

FETA SALAD V D GF

A refreshing Mediterranean salad with feta cheese, olives and crisp vegetables, olive oil dressing.

VEGAN & VETERINARIAN

VEGETABLE KEBAB VG GF

Charcoal grilled vegetables with herbs. Drizzled with a homemade pomegranate and turnip sauce. Mixed peppers, aubergine, courgette, portobello mushroom, onion & asparagus. Served with side salad.

MUSAKKA V D GF

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

SEAFOOD

SEABASS GF D

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

SEAFOOD CASSEROLE GF

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

CHARCOAL GRILLED

All served with a large seasonal salad, rice, lavash bread, chilli and garlic sauces.

CHICKEN SHISH

Tender chicken breast marinated with spices and grilled over charcoal.

CHICKEN KOFTE

Hand-minced chicken kofte blended with fresh herbs and spices.

ADANA KOFTE

Traditional hand-minced lamb kebab grilled over charcoal.

CHICKEN WINGS

Chicken wings marinated with traditional spices and grilled over charcoal.

DESSERTS

LEMON SORBET

ICE CREAM

Vanilla, Brownie, Coconut & Turkish Delight

TIRAMISU

Vanilla sponge with coffee & mascarpone

BOTTOMLESS BRUNCH

ADD UNLIMITED DRINKS

CHOOSE DRAUGHT BEER, HOUSE WINE, PROSECCO, MIMOSAS, MARGARITAS, RUM -PUNCH OR SOFT DRINK

SERVED 12.00 - 3.00PM

2 COURSES

49.9

3 COURSES

53.9

90MINS

PRE FIXE MENU

SERVED 3.00-5.00PM

1 COURSE

15.9

2 COURSES

18.9

3 COURSES

21.9

STARTERS

HALLOUMI V D

Pan seared halloumi served with chilli fig chutney.

SUJUK D

Traditional Turkish beef sujuk with cherry tomato and cream cheese.

FALAFEL VC GF

Traditional falafel served with our hummus. Chickpeas, parsley.

HUMMUS VC GF

Traditional homemade hummus finished with extra virgin olive oil.

CACIK V GF D

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

SHAKSUKA VC GF

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.

GOLDEN CHEESE PASTRY V D

Three-cheese filled golden rolled filo pastry & spinach, served with a sweet chilli dip.

BBQ WINGS

Chargrilled chicken wings glazed with lightly spiced BBQ sauce. Topped with sesame seeds.

CALAMARI

Crispy golden calamari rings served with tartar sauce.

GREEN OLIVES VC GF

Kalamata olives marinated with aromatic herbs, dressed in extra virgin olive oil.

MAINS

CHICKEN BURGER D

Chargrilled chicken breast served in a toasted brioche bun with house sauce. Lettuce, caramelised onion tomato, pickles, cheddar cheese. Served with chips and bang-bang dip

VEGAN & VETERINARIAN

VEGETABLE KEBAB VC GF

Charcoal grilled vegetables with herbs. Drizzled with a homemade pomegranate and turnip sauce.

Mixed peppers, aubergine, courgette, portobello mushroom, onion & asparagus. Served with side salad.

MUSAKKA V D GF

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

IMAM BAYILDI VC GF

Aubergine slowly braised with onions, mixed peppers garlic and tomatoes in olive oil. Infused with fresh herbs. Topped with pomegranate and blackcurrant. Served with rice.

SEAFOOD

SEABASS GF D

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

SEAFOOD CASSEROLE GF

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

SALADS

SULTAN SALAD V D GF

Our signature salad with dried fruits, walnuts and Tulum cheese. Seasonal leaves, dried figs, sultana raisins, green apple, crushed walnuts, Tulum cheese, olive oil and pomegranate molasses.

FETA SALAD V D GF

A refreshing Mediterranean salad with feta cheese, olives and crisp vegetables, olive oil dressing.

CHARCOAL GRILLED

All served with a large seasonal salad, rice, lavash bread, chilli and garlic sauces.

CHICKEN SHISH

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CHICKEN KOFTE

Hand-minced chicken kofte blended with fresh herbs and spices.

ADANA KOFTE

Traditional hand-minced lamb kebab grilled over charcoal.

CHICKEN WINGS

Chicken wings marinated with traditional spices and grilled over charcoal.

LAMB RIBS

Succulent marinated lamb ribs grilled over charcoal

VEGETABLE KEBAB VC GF

Charcoal grilled vegetables with herbs. Drizzled with a homemade pomegranate and

DESSERTS

LEMON SORBET

ICE CREAM

Vanilla, Brownie, Coconut & Turkish Delight

TIRAMUSU

Vanilla sponge with coffee & mascarpone

BOTTOMLESS BRUNCH

ADD UNLIMITED DRINKS

CHOOSE DRAUGHT BEER, HOUSE WINE, PROSECCO, MIMOSAS, MARGARITAS, RUM PUNCH OR SOFT DRINK

SERVED 3.00 - 5.00PM

2 COURSES

54.9

3 COURSES

58.9

90MINS