



IZGARA

meze

Served with home made bread

Mediterranean olives (v) 5.5

Marinated green & black pitted olives with mushrooms, peppers, garlic cloves & herbs

Houmous (v) 5.5

Chick pea puree, tahini, hint of garlic, olive oil & lemon juice

Cacik (v) 5.5

Creamy yoghurt, garlic, olive oil, cucumber, fresh mint & purple basil

Fatoush (v) 7

Tomato, sumak, cucumber, radish, pickles, olives, parsley, spring onion, sun dried tomato, rocket, crispy bread & pomegranate seeds

Tabbouleh (v) 6.5

Finely chopped parsley, crushed wheat, pepper, cucumber, pickle, spring onion, tomato, lemon, mint, olive oil, herbs & pomegranate seeds

Babaganoush (v) 6.5

Char-grilled puree of aubergine, garlic, yoghurt, tahini & touch of lemon juice

Beetroot Salad (v) 6.9

Beetroot, feta cheese, fresh herbs, pickles, sun dried tomatoes, spring onion & vinaigrette dressing

Mini Imam Bayildi (v) 6.9

Aubergine topped with shallots, peppers, garlic in a cherry tomato sauce

Octopus Carpaccio 9

Thin slices of marinated octopus, parsley & a citrus vinaigrette

Vine Leaves 5.9

Stuffed vine leaves with rice, seasoned with cinnamon, raisins & herbs

hot meze

Served with home made bread

Halloumi Tri Color (v) 7.9

Halloumi, avocado, tomato, fresh basil, Hatay pomegranate molasses dressing

Grilled Sucuk 7

Grilled Kayseri spicy beef sausage

Falafel (v) 7

Chick peas, coriander, parsley, sesame seeds, broad beans, flour, garlic, fresh herbs & tahini sauce

Chilli Squid 8

Crispy fried squid, Aleppo chillies, tartare sauce

Spicy Wings 7.5

Marinated char-grilled spicy wings

Mushroom & Halloumi (v) 7.5

Cooked in butter, garlic & spices

Courgette Fritters (v) 6.9

Courgette, flour mixed with spring onion, dill, parsley & mint, served with creamy yoghurt. (Contains eggs)

Spicy King Prawns 9

In a garlic butter sauce with cherry tomato, spring onion & Aleppo chillies

Sigara Borek (v) 7

Filo pastry filled with halloumi cheese, spinach, leak & fresh herbs

Spicy Baby Meat Balls 8

Spicy minced lamb, onion, garlic, herbs in a tomato & butter sauce

Chicken Liver 7

Pan fried with butter, onion & cumin

Vegetable Kibbeh 6.9

Chickpea, onion, green lentil, potatoes, fresh coriander & herbs coated in bulgur

on fire

Adana Kofte 15.9

Hand-chopped ground lamb seasoned with pepper, Aleppo chilli, onion & spices char-grilled on skewers. Served with salad

Lamb Shish 18.9

Marinated prime cut of lamb char-grilled on skewers. Served with salad

Chicken Shish 15.5

Marinated chicken breast cuts, char-grilled on skewer. Served with salad

Beyti 16

Hand-chopped ground chicken seasoned with garlic, parsley & pepper char-grilled on a skewer. Served with salad

Cutlets 19.5

Lamb Cutlets char-grilled & served with salad

Mixed Shish 16.5

Char-grilled lamb & chicken shish. Served with salad

Spicy Chicken Fillet 15.5

Grilled chicken strips, garlic, herbs, chillies, served with pan fried vegetables & creamy mushroom sauce

Mixed Kofte Shish 16.5

Char-grilled lamb & chicken kofte. Served with salad

Chicken Cutlets 16

Char-Grilled marinated chicken thighs chops served with salad

Mixed Grill 19.9

The best of the grill from Izgara, lamb shish, chicken shish & adana kofte. Served with salad

Spicy Wings (Main) 14.9

Marinated char-grilled spicy wings

deep blue sea

Salmon Fillet 17.5

With garlicky sautéed potatoes

Sea Bass Fillet 18

Served with vegetables

Sea Food Grill 19.5

Prawns, salmon & octopus served with baby carrots & asparagus

on the side

Rice (v) 3.5

Bulgur Pilav (v) 3.5

French Fries (v) 3.5

Pan Fried Veg (v) 3.9

Baby Potato (v) 3.5

Coal Fire Chillies (v) 3.9

favorites

Iskender 17

Choice of lamb, chicken or kofte, on a bed of crispy bread, fresh tomato sauce, creamy yoghurt, drizzled with melted butter. Served with rice (Want to add some chillies?)

Kleftiko 18

Slow roasted tender lamb shank, braised on the bone, with celery, carrot, onion in an authentic sauce & served with rice

Beyti Sarma 17

Chicken kofte, wrapped in Turkish thin bread, yoghurt, drizzled with melted butter & a tomato sauce. Served with vegetables

Chicken Asparagus 16

Tender grilled chicken fillet cooked in a light creamy mushroom saffron sauce with asparagus, spinach & cherry tomatoes, served with rice

Izmir Kofte 16

Lamb meat balls with bread crumbs, potatoes in a tomato sauce. Served with rice. (Contains eggs)

Lokum 21.9

Lamb pencil fillet (Most tender cut of lamb), in a demiglace sauce with baby carrots & asparagus,

veggies

Vegetarian Moussaka (v) 14.5

Layers of aubergine, courgette, carrot, potato, peppers, tomato, shallots, herbs, mozzarella & cheddar cheese. Served with rice

Vegetable Shish (v) 14.5

Char-grilled aubergine, mushrooms, baby corn, shallot, courgette, tomato, peppers, halloumi cheese, Hatay pomegranate molasses dressing, asparagus, beetroot, served with rice

Falafel (v) 12.9

Chick peas, coriander, parsley, sesame seeds, broad beans, flour, garlic & fresh herbs, tahini sauce & salad

Mantar Dolma (v) 14

Portobello mushrooms, filled with mixed peppers, spinach, halloumi cheese, shallots & beef tomato sauce topped with mozzarella cheese & baked in the oven. Served with rice

Vegetable Iskender (v) 14.5

Char-grilled aubergine, mushrooms, baby corn, shallot, courgette, tomato, peppers, asparagus, beetroot on a bed of crispy bread, fresh tomato sauce, creamy yoghurt, drizzled with melted butter. Served with rice

Chitir Borek (v) 14.5

Pastry filled with halloumi cheese, mushroom, leak, onion & spinach. Served with salad.

(v) = vegetarian

(n) = contains nuts.

If you have any allergies, gluten free or specific dietary requirements, please inform your server

(10% optional service charge will be added to your bill)

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