Main Courses

KEBABS & GRILLS

1. **Mixed Grill** GF OPTION — 31.50
   Lamb shish, chicken shish, köfte & lamb chop grilled over charcoal.
   Served with rice & mixed salad.

2. **Pirzola** GF — 27.00
   Lamb chops grilled over charcoal. Served with mixed salad & rice or chips.

3. **Külbastı** GF — 25.00
   Fillet of lamb grilled with herbs. Served with mixed salad & rice.

4. **İnegöl Köfte** — 19.90
   Minced lamb meatballs, grilled in the traditional style of the Turkish city of Inegöl.
   Served with mixed salad & rice.

5. **Tavuk Shish** GF — 17.90
   Diced chicken specially marinated and grilled over charcoal. Served with rice & mixed salad.

6. **Chicken Fillet** GF — 19.90
   Chicken fillet with rice & mixed salad.

7. **Tavuk İskender** GF* — 20.50
   Chicken on a bed of pitta bread, topped with tomato sauce, yoghurt and parsley.

8. **İskender Kebab** GF* — 22.00
   Shish köfte and lamb served with pitta bread soaked in yoghurt, topped
   with tomato sauce and parsley.

9. **Shish Köfte** GF — 23.00
   Tender minced lamb, marinated, skewered and grilled over charcoal.
   Served with mixed salad & rice.

10. **Shish Kebab** GF — 25.00
    Marinated lamb pieces grilled over charcoal. Served with rice & mixed salad

Traditional Anatolian Dishes

11. **Kuzu Fırın** GF — 27.00
    Oven-cooked joint of lamb with tomato sauce, onion, green peppers, mushroom,
    carrots, and potato. Served with salad & rice.

12. **İslim Kebabı** GF — 21.00
    Diced lamb wrapped with fried aubergine, green peppers & tomatoes.

13. **Güveç** GF — 21.00
    Oven baked lamb or chicken with a mixture of fresh vegetables in a rich tomato sauce.

14. **Musakka** — 20.50
    Layers of sliced aubergine, potatoes, green peppers, mushrooms, tomatoes, courgette and
    minced lamb, oven-cooked and finished with cheese and a creamy sauce.

15. **Tavuk Tava** GF — 20.95
    Pan-fried chicken breast in a cream sauce, with red and green peppers, mushrooms and garlic.

16. **Karides Tava** GF — 24.50
    King prawns in a cream sauce, pan-fried with red and green peppers, mushrooms and garlic.

Fish Dishes

All fishs are grilled & served with rice and salad.

1. Levrek *(Sea Bass)* GF* — 24.50
2. Somon *(Salmon Steak)* GF* — 24.00
3. Çupra *(Sea Bream)* GF* — 24.50

Vegetarian & Vegan Dishes

4. Enginar VE — 20.50
   Artichoke heart cooked with potato, peas, and carrot in olive oil.
5. Güveç VE GF — 19.00
   Aubergine, green beans, courgette, potato, green pepper, tomatoes and onions, oven baked in a rich tomato sauce. Served with salad & rice.
6. Falafel VE GF — 19.00
   Broad beans, chickpeas, onion, green and red pepper, coriander, parsley and garlic, crushed and deep-fried. Served with salad & humus.
7. Mücver V — 19.50
   Courgette, egg and feta cheese, mixed with herbs and deep-fried to give a crispy finish. Served with salad & kısır.
8. Yoğurtlu Kızartma VE OPTION GF — 19.50
   Fried aubergine, courgette, potatoes, carrot and green peppers, served with a rich tomato sauce and topped with yoghurt. Yoghurt can be substituted for a vegan option.
9. Vegetarian Musakka V — 19.00
   Potatoes, courgette, carrot, peas, and mushroom, topped and baked with cheddar cheese and a delicious cream sauce.
10. Taze Fasülye VE GF — 18.00
    Green beans cooked in olive oil with carrots, onions & herbs. Served with rice & salad.
11. Hellim Tava V GF — 22.50
    Pan-fried hellim cheese with mushrooms, red and green peppers, and a touch of herbs, cooked in a cream sauce. Served with salad & rice.
12. Grilled Goat Cheese Salad V GF — 16.50
13. Bamya (Okra) V GF — 16.50
    Okra cooked with onion, tomato and garlic

Sides / Extras

14. Side Salad V — 4.9
15. Chips V — 3.9
16. Rice V — 3.9

V Vegetarian | VE Vegan | GF Gluten Free V | GF* Gluten Free Optional

Red Wines

	175ml	Bottle
House Red Turkish or French	7.20	25.90
Angora Red AEGEAN A round and well-balanced wine.	7.80	28.50
Yakut ANKARA/ELAZIG A distinctive red wine with a rich aroma, well-balanced with soft cherry flavours.	8.20	31.50
Villa Doluca EASTERN ANATOLIA An excellent dry wine.	8.20	31.50
Buzbag ELAZIG/DIYARBAKIR A Turkish red of the Öküzgözü variety with a fruity and driven character and cherry and fruit flavours.	8.40	33.00
Malbec ARGENTINA A full-bodied wine with dark fruity flavours, perfect with lamb.		36.50

White Wines

	175ml	Bottle
House Wine French or Turkish	7.20	25.90
Angora A fresh and lively wine with an aromatic character.	7.80	28.50
Çankaya An elegant and well-balanced wine, perfect with seafood, chicken and cheese dishes.	8.20	31.50
Villa Doluca A mellow Turkish white, with a crisp and smooth flavour.	8.20	31.50
Pinot Grigio Light and crisp with smooth, silk-like overtones.	7.80	28.50
Buzbag An Anatolian wine with a delicate and rich flavour. A refreshing and well-balanced palate of crisp apples and pears with aromas of lemon flower and grapefruit.	8.40	33.00

Rosé & Sparkling

	175ml	Bottle
Kavaklidere Lal A fruity rosé with strawberry flavours and natural acidity.	8.20	31.50
Pinot Grigio Blush An aromatic, semi-sweet and well-balanced rosé.		31.50
Prosecco 250 ml	Small Bottle 9.50	31.00
Moet & Chandon - Brut Imperial A delightful crisp and classic champagne with citrus aromas.		109.00