

Main Courses

KEBABS & GRILLS

1. Inegöl Köfte 13.55
Minced lamb meatballs, grilled in the traditional style of the Turkish city of Inegöl.
Served with mixed salad & rice.
2. Pirzola 14.95
Lamb chops grilled over charcoal. Served with mixed salad & rice or chips.
3. Külbasti 14.95
Fillet of lamb grilled with herbs. Served with mixed salad & rice.
4. Shish Köfte 13.25
Tender minced lamb, marinated, skewered and grilled over charcoal.
Served with mixed salad & rice.
5. Shish Kebab 14.55
Marinated lamb pieces grilled over charcoal. Served with rice & mixed salad
6. Iskender Kebab 14.95
Shish köfte and lamb served with pitta bread soaked in yoghurt, topped with tomato
sauce and parsley.
7. Karisik Izgara (Mixed Grill) 16.95
Lamb shish, chicken shish, köfte & lamb chop grilled over charcoal.
Served with rice & mixed salad.
8. Tavuk Shish 11.95
Diced chicken specially marinated and grilled over charcoal. Served with rice & mixed salad.
9. Tavuk Izgara 11.95
Marinated grilled chicken fillet. Served with rice & mixed salad.
10. Tavuk Iskender 14.95
Chicken on a bed of pitta bread, topped with tomato sauce, yoghurt and parsley.

Traditional Anatolian Dishes

11. Kuzu Fırın 14.95
Oven-cooked joint of lamb with tomato sauce, onion, green peppers, mushroom,
carrots, and potato. Served with salad & rice.
12. Islim Kebabi 13.95
Diced lamb wrapped with fried aubergine, green peppers & tomatoes.
13. Güveç 12.95
Oven baked lamb or chicken with a mixture of fresh vegetables in a rich tomato sauce.
14. Musakka 13.50
Layers of sliced aubergine, potatoes, green peppers, mushrooms, tomatoes, courgette and
minced lamb, oven-cooked and finished with cheese and a creamy sauce.
15. Karides Tava 13.95
King prawns in a cream sauce, pan-fried with red and green peppers, mushrooms and garlic.
16. Tavuk Tava 13.95
Pan-fried chicken breast in a cream sauce, with red and green peppers, mushrooms and garlic.

Fish Dishes

All fish are grilled & served with rice and salad.

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| 22. Levrek (<i>Sea Bass</i>) | 14.95 |
| 23. Somon (<i>Salmon Steak</i>) | 12.95 |
| 24. Çupra (<i>Sea Bream</i>) | 14.95 |

Vegetarian and Vegan Dishes

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| 25. Enginar ^{VE}
Artichoke heart cooked with potato, peas, and carrot in olive oil. | 13.50 |
| 26. Güveç ^{VE}
Aubergine, green beans, courgette, potato, green pepper, tomatoes and onions, oven baked in a rich tomato sauce. Served with salad & rice. | 11.95 |
| 28. Falafel ^{VE}
Broad beans, chickpeas, onion, green and red pepper, coriander, parsley and garlic, crushed and deep-fried. Served with salad & humus. | 11.55 |
| 29. Mücver ^V
Courgette, egg and feta cheese, mixed with herbs and deep-fried to give a crispy finish. Served with salad & kısır. | 11.95 |
| 30. Yoğurtlu Kizartma ^{VE OPTION}
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. | 12.95 |
| 31. Vegetarian Musakka ^V
Potatoes, courgette, carrot, peas, and mushroom, topped and baked with cheddar cheese and a delicious cream sauce. | 12.95 |
| 32. Taze Fasulye ^{VE}
Green beans cooked in olive oil with potatoes, carrots, peppers, onions & herbs. Served with rice & salad. | 11.50 |
| 33. Hellim Tava ^V
Pan-fried hellim cheese with mushrooms, red and green peppers, and a touch of herbs, cooked in a cream sauce. Served with salad & rice. | 13.95 |