



LUNCH MENU

Tuesday to Friday - 12:30 - 4pm

1 Course - £11.95

2 Courses - £15.95

APPETISERS

Hummus

Crushed chickpeas with lemon juice and a hint of garlic.

Cacik

Diced cucumber with creamy yoghurt, mint, and garlic.

Sarma Dolma

Stuffed vine leaves with rice.

Sucuk

Grilled spicy sausage.

Saksuka

Sautéed aubergines with potatoes, courgettes, and peppers in a tomato sauce.

Calamari

Marinated fresh squid rings.

Halloumi

Fried Cypriot cheese.

Boregi

Pastry filled with feta.

MAIN COURSE

(All grilled mains are served with white rice, brown rice, and salad)

Chicken Shish

Marinated chunky pieces of chicken cooked over hot coal.

Lamb Shish

Marinated chunky pieces of lamb cooked over hot coal.

Chicken Wings

Marinated chicken wings cooked over hot coal.

Adana Kebab

Minced lamb kebab and grilled over hot coal.

Imam Bayildi

Tender aubergine stuffed with onion, courgettes, potatoes, tomatoes, and red and green peppers, gently baked with fragrant herbs and spices.

Kuzu Guvec

Diced lamb breast, onion and peppers in a halep tomato sauce.

Tavuk Guvec

Diced chicken breast, onion and peppers in a halep tomato sauce.

Seabass Fillet

Fresh, marinated whole sea bass, grilled to perfection and served with Roasted vegetables and chips.

Wagyu Burger

Wagyu beef patty topped with melted cheese, lettuce, tomato, cucumber, fried caramelised onions. Served with chips.

Grilled Mix Vegetables

Grilled aubergine, peppers, mushrooms, onion, with hummus.

WRAPS

(Wraps are served on tortilla bread with salad, garlic sauce, and chips)

Sucuk

Falafel


Served with hummus salad, and chips.


Chicken


Halloumi

Lamb

Adana

 V = Vegetarian available on request

 VG = Vegan

 GF = Gluten Free available on request