

COLD MEZE

(COLD STARTERS)

HUMMUS (v) 4.75

Mashed chickpeas, blended with tahini, olive oil, lemon juice & garlic.

TARAMA 4.75

Freshly prepared cod roe (fish roe paste)

CACIK (v) 4.75

Diced cucumber mixed in garlic yoghurt with fresh mint.

SHAK SHUKA (v) 4.75

Fried aubergine and potato mixed with pepper and tomatoes.

BABA GANOUSH (v) 4.75

Coal-roasted aubergine mixed with grilled peppers, yoghurt, tahini, olive oil & lemon.

STUFFED VINE LEAVES (v) 4.95 ·new·

Vine leaves stuffed with rice, Turkish dried grapes & dill.

FETA CHEESE (v) 4.45

Feta Cheese with fresh tomatoes and virgin olive oil.

MIXED OLIVES & ALMONDS (v) 4.25

Mixed black and green olives with virgin olive oil, mixed herbs & almonds.

AVOCADO PRAWN COCKTAIL (v) 5.95

Baby prawns over mixed leaves topped with tomato, lemon juice, olive oil & homemade cocktail sauce.

MIX COLD MEZES 12.45

Hummus, Tarama, Cacik, Shak shuka, Baba ganoush & Stuffed vine leaves.

SOUP OF THE DAY 5.00

Please ask a member of our staff for today's daily soup.



HOT MEZE

(HOT STARTERS)

HALLOUMI (v) 5.95

Char-grilled Cypriot cheese with nigella seeds, honey & pomegranate dressing.

FALAFEL (v) 5.45

Deep fried patty balls made from broad beans, chickpeas, vegetable fritters & herbs. Served with hummus.

MÜCVER (v) 5.45

Fritters made with mixed courgette, feta cheese, eggs & mint. Served with yoghurt sauce.

POTATO SOUFFLÉ (v) 5.45

Crispy half potato skin, mashed potato, cheddar cheese served with sour cream.

WARM AVOCADO (v) 6.45

Half avocado filled with red & green peppers, porcini mushrooms served with cheddar cheese sauce.

GARLIC MUSHROOMS (v) 5.45

Pan fried whole mushrooms blended with fresh garlic and herbs, served with melted cheese.

HUMMUS KAVURMA (v) 6.95

Hummus, topped with pan fried, marinated chopped lamb & pine nuts.

PRAWN CASEROLE 7.45 ·new·

Pan fried mixed prawns with tomato, peppers, garlic blended with butter. Served with cheese on top.

MIX HOT MEZE 13.95 (for 2 persons)

A platter with 2 pieces of each: sucuk, halloumi, falafel, calamari & sigara borek

SUCUK 5.95

Char-grilled, Turkish spicy garlic beef sausage.

KING PRAWNS 7.50

Pan fried king prawns with butter, garlic, fresh tomato, lemon juice & white wine.

CALAMARI 5.95

Deep fried fresh squid rings with homemade tartar sauce.

SIGARA BOREK (v) 5.45

Deep fried filo pastry rolls with feta cheese & dill. Served with sweet chilli sauce.

IMAM BAYILDI (v) 5.95

Deep fried aubergine stuffed with onions, tomato, peppers, garlic & Turkish dried grapes.

Served with feta cheese on top.

KURU DOLMA (v) 5.95

Sun-dried mix vegetables stuffed with a mixture of rice and bulgur. Served with tomato sauce on top.

CHICKEN LIVER 5.95

Pan fried chicken liver with butter & herbs, served with marinated red onions.

HALLOUMI & MUSHROOMS (v) 6.45 ·new·

Pan fried, small cut halloumi with mushrooms, garlic & herbs.

CHICKEN WINGS 5.45

4 pieces of charcoal grilled chicken wings, blended with cayenne pepper sauce.

MIX HOT MEZE 23.95 ·new· (for 4 persons)

A platter with 4 pieces of each: sucuk, halloumi, falafel, calamari & sigara borek

SIDES

CHIPS (v) 3.45

RICE (v) 2.90

BULGUR (v) 2.90

MIX VEGGIE GRILL (v) 4.45

GRILLED ONION (v) 3.50

SAUTÉED POTATOES (v) 3.95

SPINACH (v) 3.95

YOGHURT (v) 2.90

CHARCOAL GRILL

All served with rice.

CHICKEN SHISH 13.95

Skewered cubes of chicken, marinated with pepper paste, vegetable oil & herbs.

ADANA KEBAB 13.95

Skewered minced lamb blended with red peppers & herbs.

LAMB ÇÖP SHISH 15.45

Skewered small cubes of lamb, marinated with pepper paste, vegetable oil & herbs.

LAMB SHISH 16.45

Skewered cubes of lamb, marinated with pepper paste, vegetable oil & herbs.

CHICKEN WINGS 12.95

Marinated 8 pieces of chicken wings over charcoal grill.

LAMB RIBS 13.95 (8 pieces)

Lamb ribs grilled with herbs.

LAMB CHOPS 17.45 (4 pieces)

Lamb best end, grilled with herbs.

LAMB BEYTI 14.95

Skewered minced lamb blended with red peppers, garlic & herbs. Homemade tomato and mixed peppers sauce & melted cheese on top. Served with rice and yoghurt.

CHICKEN BEYTI 13.95

Skewered minced chicken blended with red peppers, garlic & herbs. Homemade tomato and mixed peppers sauce & melted cheese on top. Served with rice and yoghurt.

MIXED SHISH 16.45

Combination of lamb & chicken shish

MIXED KEBAB 18.95

Combination of adana kebab lamb & chicken shish

TARLA SPECIAL 21.45

Combination of lamb ribs, chicken wings, adana kebab, chicken & lamb shish

GRILLED YOGHURT DISH

YOGURTLU ADANA 15.45

Skewered, charcoal grilled minced lamb, chopped on bread croutons with homemade tomato & pepper sauce with garlic yoghurt & a drizzle of butter.

YOGURTLU LAMB SHISH 16.95

Skewered, charcoal grilled lamb shish, chopped on bread croutons with homemade tomato and pepper sauce with garlic yoghurt & a drizzle of butter.

YOGURTLU CHICKEN SHISH 15.45

Skewered, charcoal grilled chicken shish, chopped on bread croutons with homemade tomato and pepper sauce with garlic yoghurt & a drizzle of butter.

LAMB SARMA BEYTI 16.45

Skewered, charcoal grilled minced lamb, rolled with thin lavash bread with cheese. Sliced cut on the plate with homemade tomato and pepper sauce and melted cheese on top served with yoghurt.

CHICKEN SARMA BEYTI 15.45

Skewered, charcoal grilled minced chicken, rolled with thin lavash bread with cheese. Sliced cut on the plate with homemade tomato and pepper sauce and melted cheese on top served with yoghurt.

HALEP KEBAB 15.95

Skewered, charcoal grilled minced lamb, chopped on bread croutons with homemade tomato & pepper sauce with garlic yoghurt & a drizzle of butter with marinated onions on top.

CHEF'S SPECIAL

SEAFOOD CASEROLE 15.95

Pan fried mixed seafood (prawns, mussels, squid, salmon) with mushroom, peppers, onion, fresh tomato. Served with halloumi on top & rice on side.

PRAWN CASEROLE 16.95 ·new·

Pan fried mixed prawns with tomato, peppers, garlic blended with butter. Served with cheese on top & rice on side.

LAMB CASEROLE 16.95

Pan fried cubed lamb with tomato, onion, peppers, garlic blended with butter. Served with rice on side.

CHICKEN CASEROLE 14.95

Pan fried cubed chicken with tomato, onion, peppers, garlic blended with butter. Served with rice on side.

KLEFTIKO (KUZU INCIK) 15.45

Oven baked lamb shank. Served with turmeric mashed potatoes, boiled vegs & gravy sauce on all over the portion.

ÇOBAN KAVURMA 16.95

Pan fried marinated diced lamb with mushroom, peppers, tomato & shallots. Served on top of mashed potatoes.

CHICKEN LIVER 12.45

Pan fried chicken liver with butter & herbs, served with marinated red onions and rice.

LAMB MOUSSAKA 14.45

Minced lamb placed within layers of aubergines, potatoes, courgettes, carrots, onion, mixed peppers. Glazed over with bechamel sauce & cheese. Served with yoghurt and rice on side.

PRAWN TAGLIATELLE 15.95 ·new·

Pan fried king prawns in butter with garlic, then mixed with the tagliatelle, served with homemade tomato & pepper sauce.

ALI NAZIK (CHICKEN OR LAMB) 16.95

Skewered, charcoal grilled chicken or lamb shish, chopped on blended aubergine with garlic yoghurt & a drizzle of butter.

HOMEMADE BURGER 12.45

Grilled beef patty with tomato, lettuce, pickled gherkin, caramelised onion. Served in a homemade bun with a side of chips.

LAMB STEAK 12.45 ·new·

Special marinated charcoal grilled lamb fillet. Served with chips.

RIB-EYE STEAK 26.95

Grilled juicy-cut steak, served with sautéed mushrooms, vine tomatoes, garlic & herb compound butter, served with chips.

ALTI EZMELI KEBAB 16.95

Skewered, charcoal grilled lamb shish, chopped on peppers, tomatoes, garlic & parsley with homemade tomato & pepper sauce and a drizzle of butter.

FISH SPECIAL

SEA BASS 16.95

Charcoal cooked marinated seabass fillet with black pepper and rock salt. Served with mashed potatoes, mixed veg., and hollandaise sauce on side.

CALAMARI 13.95

Deep fried fresh squid rings, served with chips, salad & homemade tartar sauce.

SALMON 16.95

Charcoal grilled salmon fillet. Served with rice, mixed spinach, mushrooms and hollandaise sauce on side.

KING PRAWN 17.45

Pan fried king prawns with garlic, fresh tomatoes, white wine, sweet chilli, homemade tomato & pepper sauce with herbs. Served with rice.