

STARTERS

OLIVE & FETA 9

Marinated olives & feta cheese, served with fresh bread

NACHOS 9

Tortilla chips, jalapenos topped with melted cheese served with dips

BOREK 9.5

Deep fried filo pastry filled with feta, mozzarella, spinach, and parsley, served with house dip

CREAMY GARLIC MUSHROOM 9

Sautéed mushroom cooked with garlic and creamy white sauce

CHEESY PEPPER 9

Deep fried jalapeno filled with soft cheese and covered with a crispy nacho breadcrumb, served with house dip

MOZZARELLA STICKS 9

Stringy mozzarella cheese in a crispy garlic and herb breadcrumb

HOUMOUS 8.5

Chickpeas, tahini, lemon, olive oil and garlic

GRILLED HALLOUMI 9.5

Grilled traditional halloumi cheese

HALLOUMI CARROZZA 9.5

Breadcrumb halloumi, deep fried, served with garnish and sauce

FALAFEL 9

Chickpeas rissoles served with houmous

GOAT CHEESE 9.5

Oven baked goat cheese topped with honey and pistachio, served with bread, onion chutney & garnish

HALLOUMI FRIES 9.5

Halloumi with roasted vegetables and herbs. Served with garnish

MEATBALL 9.5

Grilled meatballs cooked in house red sauce

*KING PRAWN 11

Pan fried royal prawns, cooked with white wine sauce, onion, garlic butter, served with homemade bread

*CALAMARI 10

Deep Fried squid rings served with tartar sauce

OTTOMAN LIVER 9.5

Pan fried spicy liver with herbs, veg and cumin

SUJUK 9

Grilled Mediterranean style chorizo

BBQ CHICKEN WINGS 9

Grilled joint chicken wings with BBQ Sauce

*HOT MEZZE SHARING PLATTER FOR TWO 25

Halloumi, Borek, Sujuk, Calamari, Houmous, Falafel and Homemade Dips, served with fresh bread

FAJITAS

CHICKEN FAJITA 19

Diced chicken cooked with onion, garlic, mushroom, pepper, fajita spice, served with tortilla bread and dips

LAMB FAJITA 19.5

Diced lamb cooked with onion, garlic, mushroom, pepper, fajita spice, served with a tortilla bread and dips

SALADS

GREEK SALAD 16

CHICKEN SALAD 17

HALLOUMI SALAD 17

SIDES

CHIPS 4.5

RICE 4

CHARGRILLS

CHICKEN SHISH 18.5

Tenderly grilled chicken skewers cooked on a chargrill, served with bulgur rice, salad, and homemade dips

LAMB SHISH 19

Tenderly grilled lamb skewers cooked on a chargrill, served with bulgur rice, salad, and homemade dips

KEFTÉDES 18.5

Homemade meatballs baked in an oven with rich tomato sauce, herbs, topped with melted cheese, served with bulgur rice, salad, and homemade dips

LAMB CHOPS 19.5

Chargrilled, marinated lamb chops, served with bulgur rice, salad, and homemade dips

CHICKEN SUPREME 19

Chargrilled chicken breast, mushroom, herbs cooked in creamy white wine sauce, served with bulgur rice and salad

*SIRLOIN STEAK 29.5

10oz chargrilled sirloin steak, served with chips, salad, optional pepper sauce

CHICKEN STEAK 18.5

Chargrilled chicken steak topped with mushroom, olives, garlic, and house red sauce, served with chips, and salad

BBQ CHICKEN 18.5

Chargrilled chicken breast cooked with BBQ sauce, served with salad and chips

GRILLED KOFTÉ 18.5

Chargrilled meatballs on a bed of grilled flatbread. Served with chips, salad and homemade dips

*LUX MIX GRILL 24

Chargrilled, marinated, chicken shish, lamb shish, kofta, lamb chop, chicken wing served with bulgur rice, salad, and homemade dips

CHICKEN & LAMB SHISH 21.5

Chargrilled, marinated chicken and lamb shish, served with bulgur rice, salad, and homemade dips

*TURKUAZ GRILL SHARE PLATTER FOR TWO 45

Chargrilled, marinated, chicken shish, lamb shish, kofta, lamb chops, chicken wings, Adana (mince meat on skewer), served with bulgur rice, salad, and homemade dips

VEGETARIAN

VEG BEYTI 19.5

Halloumi, falafel, houmous, grated cheese, and mixed roasted vegetables wrapped in a tortilla, topped with house red sauce, served with bulgur rice, salad, and homemade dips

MEDI VEG QUESADILLA 19.5

Giant tortilla grilled and stuffed with falafel, halloumi, spinach, pesto, onion, jalapenos, house red sauce and grated cheese, salad, chips, and homemade dips

IMAM BYALDI 19.5

Oven cooked aubergine filled with roasted Mediterranean vegetables, pesto, and spinach, topped with melted cheese, served with bulgur rice, salad, and homemade dips.

2 Course Meal - £22

Sunday – Thursday

Food items labelled with a (*) sign
are not included in any offer

Please ask for any Gluten Free and Vegan options

If you have any food allergies or dietary requirements,

please ask a member of staff.

2-course offer excludes special days inc bank holidays.

HOUSE SPECIAL

SPICY CHICKEN MARTABAC 19

Chicken, mushroom, and onion cooked with Mediterranean style spicy martabac sauce., served with bulgur rice, salad, and homemade dip

SPICY LAMB MARTABAC 19.5

Lamb, mushroom, and onion cooked with Mediterranean style spicy martabac sauce, served with bulgur rice, salad, and homemade dip

CHICKEN BOSCAIOLA 19

Slow oven cooked chicken, spinach, seasonal vegetables cooked with house red sauce and topped with melted cheese, served with bulgur rice, salad, and homemade dips

LAMB BOSCAIOLA 19.5

Slow oven cooked lamb, spinach, seasonal vegetables cooked with house red sauce and topped with melted cheese, served with bulgur rice, salad, and homemade dips

KARNIYARIK 19.5

Oven cooked aubergine filled with mince meat, roasted Mediterranean vegetables, pesto, and spinach, topped with melted cheese, served with bulgur rice, salad, and homemade dips

CHICKEN ANATOLIAN 19.5

Chargrilled chicken breast cooked with mixed roast vegetables, topped with goat cheese and house red sauce, served with bulgur rice, salad, and homemade dips

MEDI CHICKEN QUESADILLA 19

Giant tortilla grilled and stuffed with chicken, spinach, onion, jalapenos, house red sauce and grated cheese, served with salad, chips and homemade dips

MEDI LAMB QUESADILLA 19.5

Giant tortilla grilled and stuffed with lamb, spinach, onion, jalapenos, house red sauce and grated cheese, served with salad, chips and homemade dips

CHICKEN STROGANOFF 20.5

Sautéed chicken with creamy mushrooms and herbs, cooked in a brandy mustard, red wine jus sauce, served with rice and salad

*BEEF STROGANOFF 22.5

Sautéed beef with creamy mushrooms and herbs, cooked in a brandy mustard, red wine jus sauce, served with rice and salad

MOUSSAKA 19.50

Layer of aubergine, courgette, potatoes, carrot, onion, and minced meat, topped with creamy béchamel sauce and cheese, served with salad and rice

BOSPHORUS 20

Chargrilled diced chicken and lamb, spinach, and pesto on a bed of oven cooked aubergine topped with house red sauce and melted cheese, served with bulgur rice, salad, and homemade dips

CHICKEN BEYTI 18.5

Chargrilled chicken, wrapped with spinach and cheese in a tortilla, topped with house red sauce, served with chips, salad and homemade dips

LAMB BEYTI 19.5

Chargrilled lamb, wrapped with spinach and cheese in a tortilla, topped with house red sauce, served with chips, salad and homemade dips

SEA FOOD

SEA BASS 20

Sea Bass fillets cooked in white wine sauce, served with chips and salad

SEA BASS & FETA 21

Sea bass fillets stuffed with feta and spinach, served with chips and salad

*SEA BASS & KING PRAWN 22

Sea bass fillets cooked with tiger king prawn, butter, and rich creamy mustard white wine sauce, served with chips and salad

KIDS (ALL SERVED WITH CHIPS)

BBQ CHICKEN 10

CHICKEN SHISH 10

CHICKEN NUGGETS 10

DRINKS MENU

WHITE WINE

| | 175ml | 250ml | Bottle |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|-------|--------|
| Pinot Grigio <i>Elegant, dry pinot grigio with apple fruit aromas, floral lift in the mouth and a clean finish.</i> | 7.5 | 8.5 | 22 |
| Chardonnay <i>Citrus aromas, melon, and white peach flavours with a hint of oak on the palate.</i> | 8.5 | 9.5 | 25 |
| Sauvignon Blanc, Marlborough <i>Marlborough sauvignon blanc is fresh and pure. Sandhills wines are vibrant and have intense fruit flavours and aromas.</i> | 9.5 | 10.5 | 29 |
| Cankaya (Turkey) <i>Pronounced with fresh white fruit. Mouth-Filling & well balanced.</i> | --- | --- | 29.5 |

RED WINE

| | 175ml | 250ml | Bottle |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|-------|--------|
| Merlot <i>A classic dark, fruity red with a soft grain tannis</i> | 7.5 | 8.5 | 22 |
| Shiraz <i>Lifted Berry and spice plum aromas, with red fruits, pepper and mocha oak on the palate.</i> | 8.5 | 9.5 | 26 |
| Malbec <i>Well balanced, with sweet tannins and a velvety finish, Trivento reserve Malbec is ideal with meats, chicken, and tomato dishes.</i> | 8.5 | 9.5 | 28 |
| Rioja <i>Intense red cherry, distinguished aroma full of vibrant, powerful notes of red fruit enriched by subtle hints of vanilla and spices.</i> | --- | --- | 29 |
| Yakut (Turkey) <i>Ruby Red in appearance with definite cherry and strawberry aromas on the nose. Excellent fruit flavours and ripe tannins contribute to a velvety finish.</i> | --- | --- | 29.5 |

ROSE WINE

| | 175ml | 250ml | Bottle |
|-------------------------------------------------------------------------------------|-------|-------|--------|
| Pinot Grigio Blush <i>Fresh and summery with a bright finish.</i> | 7.5 | 8.5 | 22 |
| Zinfandel Rose <i>Mouth-watering Berry flavours with a hint of candy.</i> | 8.5 | 9.5 | 26 |

COCKTAILS

| | |
|----------------------------------------------------------------------------------------------------------------------------------|-----|
| Woo Woo <i>Vodka, archers, and cranberry juice.</i> | 9 |
| Sex on the beach <i>Vodka, archers, grenadine, orange juice and cranberry juice.</i> | 9 |
| Margarita <i>Tequila, Cointreau, fresh lime juice and vanilla syrup.</i> | 9.5 |
| Bellini <i>Prosecco and archers.</i> | 9 |
| Porn Star Martini <i>Vanilla, vodka, passion fruit purée, passoa, lime, prosecco</i> | 9.5 |
| Aperol Spritz <i>Aperol is the famous bright orange Italian aperitivo with a perfect bitter taste and citrus notes</i> | 9.5 |
| Mocktail | 6 |

BUBBLES & CHAMPAGNES

| | |
|-------------------------------------|-----|
| Mini Bottle Prosecco | 10 |
| Prosecco | 26 |
| Prosecco Rose | 26 |
| Moët & Chandon Champagne | 105 |

DRAUGHT BEER

| | | |
|--------|-----|------|
| Efes | 1/2 | Pint |
| Peroni | 4 | 6 |
| Shandy | 4 | 6 |

BOTTLED BEER & CIDER

| | |
|--------------------|---|
| Mythos | 6 |
| Corona | 6 |
| Mix Fruit | 7 |
| Non Alcoholic Beer | 5 |

SPIRITS & BRANDY

| | 25ml | 50ml |
|----------------------------------------------------------------------------------------------------------------------------------|------|------|
| Spirits | 5.5 | 6.5 |
| <i>* Turkish Raki * Vodka * Gin * Pink Gin * Bacardi * Amaretto * Malibu * Archers * Captain Morgan * Martini (Ext Dry 50ml)</i> | | |
| Brandy | 6.5 | 7.5 |
| <i>* Courvoisier V.S*</i> | | |
| <i>Any spirits small bottle mixer add 2 pound</i> | | |

WHISKEY & LIQUEUR

| | 25ml | 50ml |
|--------------------------------------------------------------------------------------------------------|------|------|
| Whiskey | 6.5 | 7.5 |
| <i>* Jameson * Jack Daniels * Glenfiddich</i> | | |
| <i>Any spirits small bottle mixer add 2 pound</i> | | |
| Liqueurs | 5.5 | 6.5 |
| <i>* Tia Maria * Sambuca * Baileys (50ml) Cointreau * Tequila * Limoncello * Jägermeister * Kahlua</i> | | |
| <i>Any spirits small bottle mixer add 2 pound</i> | | |

LIQUEUR COFFEE

| | |
|------------------|---|
| Baileys Coffee | 8 |
| Irish Coffee | 8 |
| Tia Maria Coffee | 8 |
| Kahlua Coffee | 8 |
| Amaretto Coffee | 8 |
| Brandy Coffee | 8 |
| Sambuca Coffee | 8 |
| Cointreau Coffee | 8 |

SOFT DRINKS

| | Regular | Large |
|---------------------------------|---------|-------|
| Coke / Diet Coke | 3.5 | 5 |
| Fanta | 3.5 | 5 |
| Sprite | 3.5 | 5 |
| Fresh Orange Juice | 3.5 | 5 |
| Fresh Apple Juice | 3.5 | 5 |
| Fresh Cranberry Juice | 3.5 | 5 |
| Soda | 3.5 | 5 |
| Soda & Lime Cordial | 3.5 | 5 |
| Slim Line Tonic Water | 3.5 | 5 |
| Still or Sparkling Water | 3.5 | 5 |
| J20 | 4 | |

HOT DRINKS

| | |
|-----------------------|-----|
| Tea | 3.5 |
| Turkish Coffee | 3.5 |
| Americano | 3.5 |
| Latte | 3.5 |
| Cappucino | 3.5 |
| Mocha | 3.5 |
| Espresso | 3.5 |
| Hot Chocolate | 3.5 |

BOTTOMLESS BRUNCH & LUNCH MENU

Only £35 for 90 Mins

Everyday until 4.30pm

DRINKS

Prosecco • Pinot Grigio • Pinot Grigio Rose
Merlot • Draught Efes Beer • Draught Peroni
Soft Drinks • Sex on the Beach
Bellini • Woo Woo

FOOD

Meze Platter 16.5
Borek, Sujuk and Halloumi

Chicken Gyros 16.5
Chicken, roasted vegetables and fresh salad on a bed of Gyros bread spread with tzatziki & houmous. Served with salad and chips

Lamb Gyros 17
Lamb, roasted vegetables, and fresh salad on a bed of Gyros bread spread with tzatziki & houmous. Served with salad and chips

Chicken Wrap 16.5
Chicken, roasted vegetables and cheese. Served with salad and chips

Kofta Gyros 16.5
Meatballs, roasted vegetables, and fresh salad on a bed of Gyros bread, spread with tzatziki and houmous, served with salad and chips

Lamb Wrap 17
Lamb, roasted vegetables, and cheese. Served with salad and chips

Halloumi & Falafel Wrap 16.5
Halloumi, Falafel, roasted vegetables, and cheese. Served with salad and chips

Greek Salad 16
Chicken Salad 17
Halloumi Salad 17