

STARTERS

- HOUMOUS 9**
Chickpeas, tahini, lemon, olive oil, garlic, served with bread and garnish
- FALAFEL 10**
Chickpeas rissoles, houmous, served with bread and garnish
- NACHOS 10**
Tortilla chips, jalapenos topped with melted nacho cheese served with dips
- CREAMY GARLIC MUSHROOM 10**
Sautéed mushroom cooked with garlic and creamy white sauce, served with bread and garnish
- BOREK 10**
Deep fried filo pastry filled with feta, mozzarella, spinach, and parsley, served with house dip and garnish

- CHEESY PEPPER 10**
Deep fried jalapeno filled with soft cheese and covered with a crispy nacho breadcrumb, served with house dip, bread and garnish
- MOZZARELLA STICKS 10**
Crispy breaded sticks filled with mozzarella cheese served with bread and garnish
- GOAT CHEESE 10.5**
Oven baked goat cheese topped with honey and pistachio, onion chutney, served with bread

- GRILLED HALLOUMI 10**
Grilled traditional halloumi cheese, served with bread and garnish
- HALLOUMI CARROZZA 10.5**
Deep fried breadcrumb halloumi, served with dip, bread and garnish
- CRISPY HALLOUMI 10.5**
Golden fried breadcrumb coated halloumi, hot honey, crushed pistachios & onion chutney

- MEATBALL 10.5**
Grilled meatballs cooked in house red sauce. Served with bread and garnish
- SUJUK 10**
Grilled Mediterranean style chorizo. Served with bread and garnish
- *KING PRAWN 11.5**
Pan fried royal prawns, cooked with mild chilli, white wine pink creamy sauce, onion, garlic butter, served with bread and garnish

- *CALAMARI 10.5**
Deep Fried squid rings served with tartar sauce, bread and garnish
- *HOT MEZZE SHARING PLATTER FOR TWO 27**
Halloumi, Borek, Sujuk, Calamari, Houmous, Falafel and Homemade Dips, served with fresh bread and garnish

VEGETARIAN

- IMAM BAYILDI WITH HALLOUMI 21**
Oven cooked aubergine filled with roasted Mediterranean vegetables, halloumi and spinach, topped with melted cheese, served with rice, salad and homemade dip
- MEDI VEG QUESADILLA 21**
Giant tortilla grilled and stuffed with falafel, halloumi, spinach, jalapenos, a hint of warming chilli sauce and grated cheese, served with salad, chips and dip
- VEG BEYTI 21**
Halloumi, falafel, houmous, grated cheese, and mixed roasted vegetable wrapped in a tortilla, topped with house red sauce, drizzled with butter, served with chips, salad and homemade dip

- VEG HALLOUMI FAJITA 21**
Julienne cut halloumi cooked with onion, garlic, mushroom, peppers, fajita spice. Served with a tortilla wrap and dips

SIDES

- RICE 4**
- CHIPS 4.5**

CHARGRILLS

- CHICKEN SHISH 20**
Tenderly grilled chicken skewers cooked on a chargrill, served with rice, salad and homemade dip
- LAMB SHISH 21**
Tenderly grilled lamb skewers cooked on a chargrill, served with rice, salad and homemade dip
- LAMB CHOPS 22**
Chargrilled, marinated lamb chops, served with rice, salad and home-made dip
- GRILLED KOFTE 20**
Chargrilled meatballs on a bed of grilled flatbread. Served with chips, salad and homemade dip
- KEFTÉDES 20**
Homemade meatballs baked in an oven with rich tomato sauce, herbs, topped with melted cheese, served with rice, salad and homemade dip

- CHICKEN STEAK 20**
Chargrilled chicken steak topped with mushroom, garlic and house red sauce, served with chips and salad
- BBQ CHICKEN 20**
Chargrilled chicken breast cooked with BBQ sauce, served with salad and chips
- CHICKEN SUPREME 20.5**
Chargrilled chicken breast, mushroom, herbs cooked in creamy white wine sauce, served with rice and salad

- CHICKEN & LAMB SHISH 23**
Chargrilled, marinated chicken and lamb shish, served with rice, salad and homemade dip
- *MIX GRILL 27**
Chargrilled, marinated, chicken shish, lamb shish, kofta, lamb chop, served with rice, salad and homemade dip

- *GRILL SHARE PLATTER FOR TWO 50**
Chargrilled, marinated, chicken shish, lamb shish, kofta, lamb chops, Adana (mince meat on skewer), served with rice, salad and homemade dips

FAJITAS

- CHICKEN HALLOUMI FAJITA 21**
Diced chicken cooked with halloumi, onion, garlic, mushroom, pepper, fajita spice, served with a tortilla wrap and dips
- LAMB HALLOUMI FAJITA 21.5**
Diced lamb cooked with halloumi, onion, garlic, mushroom, pepper, fajita spice, served with a tortilla wrap and dips

- KING PRAWN HALLOUMI FAJITA 22**
King Prawns cooked with halloumi, onion, garlic, mushroom, pepper, fajita spice, served with a tortilla wrap and dips

BEEF

- *SIRLOIN STEAK 32.5**
10oz chargrilled sirloin steak, served with chips, salad and peppercorn sauce
- *BEEF STROGANOFF 29.5**
Julienne cut sirloin steak with creamy mushroom, gherkin, onion & herbs cooked in a brandy, french mustard, red wine jus sauce. Served with rice and salad
- *TAVERNA FAJITA 28.50**
Julienne cut sirloin steak cooked with halluomi, onion, garlic, mushroom & peppers. Seasoned with fajita spice. Served with fajita wrap and dips

ALL DAY EVERY DAY EXCEPT SATURDAY

2 Course Meal - 23.5

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

HOUSE SPECIAL

- SPICY CHICKEN MARTABAC 20.5**
Chicken, mushroom, and onion cooked with Mediterranean style spicy martabac sauce, served with rice, salad and homemade dip
- SPICY LAMB MARTABAC 21.5**
Lamb, mushroom, and onion cooked with Mediterranean style spicy martabac sauce, served with rice, salad and homemade dip

- MEDI CHICKEN QUESADILLA 20.5**
Giant tortilla grilled and stuffed with chicken, spinach, jalapenos, a hint of warming chilli sauce and grated cheese, served with salad, chips and homemade dip
- MEDI LAMB QUESADILLA 21.5**
Giant tortilla grilled and stuffed with lamb, spinach, jalapenos, a hint of warming chilli sauce and grated cheese, served with salad, chips and homemade dip

- CHICKEN BEYTI 20.5**
Chargrilled chicken, wrapped with spinach and cheese in a tortilla, topped with house red sauce, drizzled with butter, served with chips, salad and homemade dip

- LAMB BEYTI 22**
Chargrilled lamb, wrapped with spinach and cheese in a tortilla, topped with house red sauce, drizzled with butter, served with chips, salad and homemade dip

- ADANA BEYTI 21**
Chargrilled Adana (minced meat on a skewer), wrapped with spinach and cheese in a tortilla, topped with house red sauce, drizzled with butter, served with chips, salad and homemade dip

- CHICKEN CASSEROLE 20.5**
Slow oven cooked chicken, spinach, seasonal vegetables cooked with house red sauce and topped with melted cheese, served with rice, salad and home-made dip

- LAMB CASSEROLE 21.5**
Slow oven cooked lamb, spinach, seasonal vegetables cooked with house red sauce and topped with melted cheese, served with rice, salad and homemade dip

- BOSPHORUS 22**
Chargrilled diced chicken and lamb with spinach, on a bed of oven cooked aubergine topped with house red sauce and melted cheese, served with rice, salad and homemade dip

- CHICKEN ANATOLIAN 21.5**
Chargrilled chicken breast cooked with mixed roast vegetables, topped with goat cheese and house red sauce, served with rice, salad and homemade dip

- CHICKEN STROGANOFF 22.5**
Sautéed chicken with creamy mushrooms, onions, gherkins and herbs, cooked in a brandy, french mustard, red wine jus sauce, served with rice and salad

- LAMB STROGANOFF 23.5**
Sautéed lamb with creamy mushrooms, onions, gherkins and herbs, cooked in a brandy, french mustard, red wine jus sauce, served with rice and salad

SEA FOOD

- SEA BASS 22**
Sea Bass fillets cooked in white wine sauce, served with chips and salad

- SEA BASS & FETA 23**
Sea bass fillets stuffed with feta and spinach, served with chips and salad

- *SEA BASS & KING PRAWN 24**
Sea bass fillets cooked with tiger king prawn, butter, and white wine pink cream sauce, served with chips and salad

KIDS (ALL SERVED WITH CHIPS)

- BBQ CHICKEN 10**
- CHICKEN SHISH 10**
- MARGHERITA PIZZA 10**
- CHICKEN NUGGETS 10**

Please ask for any Gluten Free and Vegan options.
If you have any food allergies or dietary requirements, please inform a member of staff.

WHITE WINE

Pinot Grigio	175ml	250ml	Bottle
Elegant, dry pinot grigio with apple fruit aromas, floral lift in the mouth and a clean finish.	9	10.5	25
Chardonnay	10	11.5	28
Citrus aromas, melon, and white peach flavours with a hint of oak on the palate.			
Sauvignon Blanc, Marlborough	11	12.5	31
Marlborough sauvignon blanc is fresh and pure. This wine is vibrant and has an intense fruit flavour and aroma.			

RED WINE

Merlot	175ml	250ml	Bottle
A classic dark, fruity red with a soft grain tannis	9	10.5	25
Shiraz	10	11.5	28
Lifted Berry and spice plum aromas, with red fruits, pepper and mocha oak on the palate.			
Malbec	10	11.5	29
Well balanced, with sweet tannins and a velvety finish, Malbec is ideal with meats, chicken, and tomato dishes.			
Rioja	---	---	31
Intense red cherry, distinguished aroma full of vibrant, powerful notes of red fruit enriched by subtle hints of vanilla and spices.			

ROSE WINE

Pinot Grigio Blush	175ml	250ml	Bottle
Fresh and summery with a bright finish.	9	10.5	25
Zinfandel Rose	10	11.5	28
Mouth-watering Berry flavours with a hint of candy.			

COCKTAILS

Woo Woo	11
Vodka, archers, and cranberry juice.	
Sex on the beach	11
Vodka, archers, grenadine, orange juice and cranberry juice.	
Margarita	11
Tequila, Cointreau, fresh lime juice and vanilla syrup.	
Bellini	11
Prosecco and archers.	
Porn Star Martini	11.5
Vanilla, vodka, passion fruit purée, passoá, lime, prosecco	
Aperol Spritz	11.5
Aperol is the famous bright orange Italian aperitivo with a perfect bitter taste and citrus notes	
Blue Hawaii	12
Vodka, blue curaçao, archers, pineapple juice, grenadine, lime and prosseco	
Mocktail	8

PROSECCO & CHAMPAGNES

Mini Bottle Prosecco	12
Prosecco	28
Prosecco Rose	28
Moët & Chandon Champagne	110

DRAUGHT BEER

Efes	1/2	Pint
Peroni	4.5	6.5
Shandy	4.5	6.5

BOTTLED BEER & CIDER

Mythos	6.5
Corona	6.5
Mix Fruit	7.5
Non Alcoholic Beer	5.5

SPIRITS & BRANDY

Spirits	25ml	50ml
	7	8
* Turkish Raki * Vodka * Gin * Pink Gin * Bacardi * Amaretto * Malibu * * Archers * Captain Morgan * Martini (Ext Dry 50ml)		
Brandy	8	9
* Courvoisier V.S*		
Any spirits small bottle mixer add 2.5 pound		

WHISKEY & LIQUEUR

Whiskey	25ml	50ml
* Jameson * Jack Daniels * Glenfiddich	8	9
Any spirits small bottle mixer add 2.5 pound		
Liqueurs	7	8
* Tia Maria * Sambuca * Baileys (50ml) Cointreau * Tequila * Limoncello * Jägermeister * Kahlua		
Any spirits small bottle mixer add 2.5 pound		

LIQUEUR COFFEE

Baileys Coffee	10
Irish Coffee	10
Tia Maria Coffee	10
Kahlua Coffee	10
Amaretto Coffee	10
Brandy Coffee	10
Sambuca Coffee	10
Cointreau Coffee	10

SOFT DRINKS

	Regular	Large
Coke / Diet Coke	4.5	6.5
Fanta	4.5	6.5
Sprite	4.5	6.5
Fresh Orange Juice	4.5	6.5
Fresh Apple Juice	4.5	6.5
Fresh Cranberry Juice	4.5	6.5
Fresh Pineapple Juice	4.5	6.5
Soda	3.5	4.5
Soda & Lime Cordial	3.5	4.5
Slim Line Tonic Water	4.5	6.5
Still or Sparkling Water	4.5	
J20	5.5	
Orange & Blackcurrant Cordial	3.5	4.5

HOT DRINKS

Tea	4.5
Americano	4.5
Latte	4.5
Cappucino	4.5
Mocha	4.5
Espresso	4.5
Hot Chocolate	4.5

BOTTOMLESS BRUNCH & LUNCH MENU

Only £39 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 18
Borek, Sujuk and Halloumi

Chicken Gyros 18
Chicken, roasted vegetables and fresh salad on a bed of Gyros bread spread with tzatziki & houmous.
Served with salad and chips

Lamb Gyros 19
Lamb, roasted vegetables, and fresh salad on a bed of Gyros bread spread with tzatziki & houmous.
Served with salad and chips

Kofta Gyros 18
Meatballs, roasted vegetables, and fresh salad on a bed of Gyros bread, spread with tzatziki and houmous,
served with salad and chips

Chicken Wrap 18
Chicken, roasted vegetables and cheese.
Served with salad and chips

Lamb Wrap 19
Lamb, roasted vegetables, and cheese.
Served with salad and chips

Halloumi & Falafel Wrap 19
Halloumi, Falafel, roasted vegetables, and cheese.
Served with salad and chips