

Cold Starter

Select Five

Shakshuka

Aubergine, potatoes, onion, tomato &
garlic saute
V/VG/DF/GF/NF/H

Tzatziki

Diced cucumber, mint & garlic in double
strained garlic yoghurt, topped with a
drizzle of parsley oil
V/GF/NF/H

Tarama

Smoked cod's roe topped with
caramelized onion & pomegranate seeds
NF/H

Kisir

Cracked bulgur kneaded with tomatoes,
onions, peppers, celery and
pomegranate molasses
V/VG/DF/NF/H

Chargrilled Ezme

Chargrilled and finely chopped
aubergine, red pepper, garlic & onion
with pomegranate molasses
V/VG/DF/GF/NF/H

Hummus

Blended chickpeas, garlic & tahini
V/VG/DF/GF/NF/H

Babaganoush

Chargrilled aubergine with garlic
yoghurt, tahini & olive oil
V/GF/NF/H

Muhammara

Chargrilled red pepper, olive oil, walnut,
pomegranate molasses & garlic
V/VG/DF/GF/H

Beetroot Yoghurt

Blended beetroot, garlic & double
strained yoghurt
V/VG/DF/GF/NF/H

Potato Salad

Boiled potatoes marinated with spring
onions, parsley & chilli flakes
V/VG/DF/GF/NF/H

Manti

Beef filled mini ravioli in double strained
yoghurt topped with a drizzle of chilli
butter
V/NF/H

Butternut Squash

Roasted butternut squash topped with
feta cheese, crispy sage, caramelised
onion, feta cheese & roasted chickpeas
V/NF/H

Borani

Chargrilled mixed chili and double
strained yoghurt topped with
homemade yoghurt crisps
V/NF/H

Beetroot Carpaccio (+50p)

Thinly sliced beetroot discs, glazed with
honey & pomegranate molasses, topped
with pomegranate seeds & goats cheese
V/GF/NF/H

Aubergine Nazuktan (+50p)

Chargrilled aubergine and red kapyra
peppers, folded with saffron kaymak
cream, sumac & parsley oil. Topped with
a sprinkle of roasted almond flakes
V/GF/H

ADD EXTRA STARTER +£1

ADD SOUP +25p

Hot Starter

Select Two

Fried Liver

Fried liver topped with sumac onion
DF/NF/H

Halloumi

Grilled halloumi with rocket & cherry
tomatoes
V/GF/NF/H

Feta Borek

Spring onions, parsley & feta cheese
folded in filo pastry
V/NF/H

Garlic Mushrooms

Grilled button mushrooms marinated in
garlic & parsley butter
V/GF/NF/H

Panko Calamari (+25p)

Crispy panko coated calamari served
with garlic aioli
NF/H

Borek Pachanga (+50p)

Filo pastry folded with pastrami beef,
diced peppers, onions, parsley &
mozzarella cheese
NF/H

King Prawns (+50p)

Fried king prawns marinated in garlic &
parsley butter
GF/NF/H

Main Course

Select One

Chicken Chops

Grilled chicken thigh on the bone served
on a bed of pan fried baby potatoes &
green beans saute, topped with
pomegranate seeds
DF/GF/NF/H

Lamb Shank (+£2)

Tender lamb shank served on a bed of
creamy mash potato and a side of baby
carrots & baby corn
GF/NF/H

Sweet Potato Chickpeas

Roasted sweet potato topped with
chickpeas salsa and a drizzle of tahini.
Served with a side of red quinoa with
roasted red peppers and cannellini
beans
V/VG/DF/GF/NF/H

Garlic & Thyme Salmon (+£2)

Garlic & thyme marinated salmon fillet
served with a side of potato gratin,
rocket & cherry tomatoes
GF/NF/H

Kleftiko

Premium cut baked lamb served on a
bed of Turkish pita with a side of pilav
rice, grilled tomato & pepper
NF/H

Salad

Select One

Mediterranean Salad

Tomato, cucumber & toasted red peppers topped with crumbled feta cheese & red onions

V/GF/NF/H

Carrot & Cabbage Salad

Shredded carrot & red cabbage dressed with fresh lemon juice

V/VG/DF/GF/NF/H

Beetroot Salad (+20p)

Beetroot, fennel & apple with mint, parsley, dill pomegranate molasses & pomegranate seeds

V/VG/DF/GF/NF/H

Nibbles

Fruit & Cheese Platter

An assortment of cheese and seasonal fruit with bread sticks &

fig jam

V/NF/H

ADD Cig Kofte +25p

Bread

Select One

Turkish Pita

Freshly baked Turkish Pita bread

Corek Loaf

Sesame seeded Turkish Loaf

Nuts

Select One

Premium Mixed Nuts

A generous mix of roasted almonds, cashew nuts, chickpeas, peanuts pistachios & hazelnut

Honey Roasted (+50p)

Honey roasted cashew nuts

Desserts

Select One

Baklava

Pistachio filled crispy pastry soaked in lemon & sugar syrup topped with vanilla ice cream

V/NF/H

Cheesecake Trio

A selection of strawberry, lemon & chocolate cheesecake with seasonal fruit compote

V/NF/H

Tahini Nut Crumble

Baked crumble, with tahini and peanuts topped with fresh cream, fruit compote & a drizzle of tahini

V/H

Chocolate Mousse (+20p)

Chocolate mousse with fresh strawberries & mint chocolate

V/GF/NF/H