

COLD MEZES

Amuse-Bouche (VG, GF)	3.5
<i>olive paste with olive oil and balsamic glaze with flatbread</i>	
Cheese & Grapes (V, GF)	8.5
<i>cheese served with fresh grape</i>	
Mix Marinated Olives (VG, GF).....	5.9
<i>green and black Turkish olives, marinated and grilled</i>	
Yaprak Sarma – Stuffed Vine Leaves (V, GF).....	10.5
<i>rolled vine leaves with herbed rice, pine nuts & currants</i>	
Atom (V, GF).....	8.5
<i>garlic yoghurt topped with chilli oil</i>	
Antep Ezme – Spicy Pepper Paste (VG, GF).....	8.9
<i>walnut, bell peppers, pepper paste, pomegranate molasses and parsley</i>	
Hummus (VG, GF).....	8.9
<i>Chickpea & tahini dip with lemon, chilli oil and crispy chickpea</i>	
Kuru Cacık – Strained Yoghurt Dip (V, GF)	8.5
<i>strained yoghurt with cucumber, garlic, dried mint and dill</i>	
Baba Ganoush (VG, GF).....	8.9
<i>chargrilled aubergine & peppers with parsley, orange juice and pomegranate molasses</i>	

HOT MEZES

Lentil Soup (VG, GF).....	8.5
<i>red lentil soup with lemon and chilli oil</i>	
Sautéed Prawn (GF).....	13.9
<i>sautéed with butter, garlic, chilli flakes and parsley</i>	
Sautéed Octopus (GF).....	13.9
<i>octopus with mushrooms, garlic and fresh thyme</i>	
Crispy Baby Squid	13.9
<i>panko-coated baby squid with sweet chilli sauce</i>	
Crispy Filo Cheese Rolls – Sigara Böreği (V).....	8.9
<i>filo pastry rolls filled with feta cheese and herbs</i>	
Hummus with Pastrami (GF).....	12.9
<i>topped with Turkish pastrami, pine nuts and chilli oil</i>	
Baked Mushroom with Cheese (V, GF).....	8.5
<i>Shiitake, button and chestnut mushrooms baked with cheese</i>	
Crispy Halloumi (V).....	8.5
<i>panko-coated halloumi with sweet chilli sauce</i>	
Baked Sucuk with Mozzarella (GF).....	8.9
<i>Turkish sucuk baked with mozzarella and tomato sauce</i>	
Falafel (V)	8.5
<i>falafel with hummus, chilli oil and balsamic glaze</i>	
Pan Fried Liver	13.9
<i>pan-fried veal liver with herbs, lavash, pickles and onions</i>	
İçli Köfte – Stuffed Bulgur Dumplings	13.9
<i>lamb & bulgur dumplings with garlic yoghurt & pistachios</i>	

SALADS

Traditional Tablacı Salad (VG, GF).....	12.9
<i>tomato, onion, parsley, sumac and pomegranate molasses</i>	
Mediterranean Salad (V, GF opt.).....	14.9
<i>lettuce and polorosso with grapes, parmesan, dry prunes, walnuts and honey lemon dressing</i>	
Crispy Halloumi Salad (V, GF).....	16.9
<i>Mediterranean salad topped with crispy halloumi</i>	
Chicken Salad (GF).....	17.9
<i>Mediterranean salad topped with grilled chicken</i>	

TODAY'S SPECIAL

Çiğ Köfte (VG) - (Monday).....	8.5
<i>lightly spiced bulgur wheat with herbs and tomato paste, served with romaine lettuce and lemon</i>	
Traditional Kokoreç Sandwich (Sunday).....	14
<i>An Istanbul Street Delight: lamb intestines & sweetbreads with tomato & green pepper served with hot pepper pickles</i>	

FROM BREAD OVEN (Closed on Mondays)

Antep Lahmacun	8.5
<i>thin flatbread with minced lamb, beef, garlic and herbs</i>	
Antep Lahmacun with Cheese	9.5
<i>thin flatbread with minced lamb, beef, garlic and herbs topped with mozzarella cheese</i>	
Spicy Antep Lahmacun with Walnut	9.5
<i>thin flatbread with spicy minced lamb, beef, garlic and herbs topped with walnut</i>	
Mozzarella Cheese Pide (V)	17.9
<i>Turkish pide with mozzarella</i>	
Minced Meat & Cheese Pide – Kıymalı Kaşarlı ..	17.9
<i>Turkish pide with minced meat and cheese</i>	
Sucuk & Cheese Pide – Sucuklu Kaşarlı	17.9
<i>Turkish pide with sucuk and cheese</i>	

MAINS

Yağlı Kara – Grilled Marbled Lamb (GF opt.).....	27
<i>grilled marbled lamb, grilled tomato & pepper, lavash, rice</i>	
Beef Bourguignon	28.5
<i>beef in red wine sauce with mushrooms, onions and mash</i>	
Traditional Adana Kebab (GF opt.).....	22.9
<i>Minced lamb kebab with tomato, pepper, onion salad, lavash and chickpea rice</i>	
Chicken Shish (GF opt.).....	21.9
<i>marinated chicken breast with tomato, pepper, onion salad, lavash and chickpea rice</i>	
Crispy Manti	17.9
<i>fried small beef dumplings with tomato sauce, garlic yoghurt and mint butter</i>	
Grilled Salmon (GF).....	25.9
<i>mash, asparagus & confit cherry tomato and chimichurri sauce</i>	
Chicken Shish Wrap with Chips	15.9
<i>marinated chicken breast with tomato, pepper, chips</i>	

EFES DONER SPECIALS

Döner Wrap (145 g)	13.5
<i>Turkish beef & lamb döner, tomato, lettuce, chips</i>	
Shawarma Döner Wrap (145 g)	15
<i>döner wrap with mint & garlic sauce, mozzarella and chips</i>	
Döner Wrap with Hatay Sauce (145 g)	15
<i>döner wrap with garlic sauce, cheese, tomato sauce and chips</i>	
Traditional Iskender (Large +£10, Double +£21)	25.9
<i>185 g döner with tomato sauce, croutons and yoghurt</i>	
Döner Çökertme (Large +£10, Double +£21).....	25.9
<i>185 g döner on chips with garlic yoghurt, tomato sauce and chilli oil</i>	
Döner Plate (Large +£8, Double +£16).....	19
<i>185 g döner served with mixed salad and chips</i>	
Döner & Rice Plate (Pilav Üstü Döner) (Large +£7, Double +£15).....	20
<i>185 gr döner served on chickpea rice</i>	

All of the above prices are GBP and include 20% VAT. There is a discretionary 12,5 % service charge added to your bill.

Please let us know if you have any allergies or require information on ingredients used in our dishes.

V – Vegetarian VG – Vegan GF – Gluten Free GF opt. – Gluten Free upon request

VEGETARIAN / VEGAN SPECIALS

Spinach & Cheese Pide (V)	16.9
<i>Turkish pide with baby spinach and feta cheese</i>	
Baby Baked Artichoke (V)	14.5
<i>baked baby artichoke with parmesan</i>	
Vegetarian Moussaka (V)	14.9
<i>aubergine moussaka with tomato sauce and cheese</i>	

SIDES

Flatbread (VG)	2.5
Rice with Chickpeas (VG, GF)	5
<i>Turkish rice with chickpeas</i>	
Steak Cut Chips (VG, GF)	5.9
Steak Cut Chips with Truffle & Parmesan (V, GF)	7.9
Yoghurt (V, GF)	3.5
Sweet Chilli Sauce (V, GF)	2.5

KIDS MENU

Chicken Schnitzel	9.5
<i>served with steak cut chips</i>	
Kids Manti	13
<i>small beef dumplings with tomato sauce, yoghurt, mint butter</i>	
Cheese Pide (V)	10
<i>Turkish pide with mozzarella</i>	
Döner Wrap (110 gr)	11.5
<i>Turkish beef & lamb döner wrap with tomato and chips</i>	

DESSERTS

Midye Baklava (4 pieces) (V)	11.5
<i>pistachio midye baklava</i>	
Künefe (V)	11.5
<i>served with pistachio</i>	
Pistachio Tiramisu (V)	9.9
Baked Halva (V, GF)	9.9
<i>oven baked hot halva with crispy top</i>	
Efes Chocolate Dream (V)	9.5
<i>house special chocolate cake</i>	

SOFT DRINKS

Fruit Juice	3.5
<i>Apple, Pineapple, Orange, Cranberry, Cherry, Tomato</i>	
J20 Apple & Mango	3.9
Coke	3.9
Diet Coke	3.9
Coke Zero	3.9
Fanta	3.9
Sprite	3.9
Lemonade	3.9
Soda Water	3.9
Still Water, Large	5
Sparkling Water, Large	5
Tonic	2.5
Light Tonic	2.5
Şalgam (Turnip Juice)	3.9
Ayran	3.9
Homemade Lemonade	4.5

TEA & COFFEE

Tea	2.5
<i>Fresh Mint, Green, Camomile, Earl Grey, Peppermint, English Breakfast, Lemon & Ginger, Turkish Tea</i>	
Tea Pot	7.5
Espresso	3
Double Espresso	3.9
Americano	3.5
Macchiato	3.9
Cafe Latte	3.9
Flat White	3.9
Cappuccino	3.9
Turkish Coffee	3.5
Hot Chocolate	3.9
Iced Cafe Latte	5
Iced Caramel Macchiato	5
Iced Americano	3.9

BEERS

BOTTLE

Efes Draught, 500ml	6.5
Peroni, 330ml	6.5
Becks Blue, alcohol free	6
Corona, 330ml	5.5
Kopparberg, strawberry & lime	6
Ginger Beer	3.5



HAPPY HOUR IS ON!

Exclusive deals on beer, wine, cocktails & mocktails
Buy one, get one free, available all day, Monday to Thursday

Valid for two of the same drink. Wine offer applies to glasses only.

Cheers

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