

## COLD MEZES

<b>OLIVES</b> (GF, VG, V)	<b>3.9</b>
Mediterraneans most loved fruit dressed with olive oil and lemon juice.	
<b>HUMMUS</b> (GF, VG, V)	<b>4.9</b>
Pureed chickpeas with tahini, garlic, olive oil & lemon juice.	
<b>TARAMA</b> (GF)	<b>4.9</b>
Smoked cod roe mousse mixed with garlic and finished with lemon juice.	
<b>CACIK</b> (GF, V)	<b>4.5</b>
Strained yoghurt fused with shavings of cucumber, finished with fresh mint, garlic and olive oil dressing.	
<b>STUFFED VINE LEAVES</b> (GF, VF, V)	<b>4.9</b>
Rice stuffed vine leaves with lemon and olive oil.	
<b>EGGPLANT ROLL</b> (GF, V)	<b>5.9</b>
Anatolian feta cheese rolled in pan fried eggplant slices and finished with tomato sauce.	
<b>BABAGANNOUSH</b> (GF, V)	<b>5</b>
Chargrilled and mashed eggplant mixed with tahini, yoghurt, vegetables and seasoning	
<b>SHAKSHUKA</b> (Anatolian Style)(GF, VG, V)	<b>5</b>
Deep fried eggplant, courgettes and peppers mixed with tomato sauce.	
<b>SPINACH &amp; CARROT TARATOR</b> (GF, V)	<b>4.9</b>
Fresh spinach and carrots chopped and mixed with creamy yoghurt and a hint of garlic.	
<b>ARTICHOKE</b> (GF, V)	<b>5.5</b>
Artichoke served with herbs, lemon and olive oil.	

### COLD MIX 14.9

(SERVES 2-3)

Hummus, Tarama, Stuffed Vine Leaves, Babagannoush & Shakshuka.

### MEZE PLATTER 19.9

(SERVES 4-5)

Hummus, Shakshuka, Stuffed Vine Leaves, Babagannoush, Halloumi, Filo Pastry Borek, Calamari & Albanian Lamb Liver

### HOT MIX 17.9

(SERVES 2-3)

Halloumi, Filo Pastry Borek, Spicy Garlic Sausage, Calamari & Albanian Lamb Liver.

## SALAD

<b>GREEK SALAD</b> (GF, V)	<b>5</b>
Tomatoes, cucumbers, red onions, feta cheese & olives seasoned with oregano, lemon juice and olive oil.	
<b>LA'DE SALAD</b> (GF, V)	<b>5.9</b>
Seasonal greens with avocado and cherry tomatoes topped with buffalo mozzarella.	
<b>EZME SALAD</b> (GF, VG, V)	<b>4</b>
Freshly chopped tomatoes, onions, peppers and parsley topped with pomegranate seeds and finished with mixed herbs and olive oil.	
<b>BETROOT AND PEAR SALAD</b> (GF, V)	<b>5.9</b>
With spicy Gorgonzola cheese and walnuts	

## HOT MEZES

<b>HALLOUMI</b> (GF, V)	<b>5.9</b>
Traditional Cypriot goat cheese charcoal grilled, dressed with olive oil and fresh herbs.	
<b>FILO PASTRY BOREK</b> (V)	<b>5.9</b>
Anatolian cheese filled filo pastry deep fried.	
<b>SPICY GARLIC SAUSAGE</b> (GF)	<b>5.9</b>
Charcoal grilled traditional Cypriot garlic sausage.	
<b>GARLIC MUSHROOM</b> (GF, V)	<b>5.9</b>
Pan fried portobello mushroom finished with garlic, double cream and olive oil.	
<b>FALAFEL</b> (GF, VG, V)	<b>6.5</b>
Mashed chickpeas mixed with herbs, spices, deep-fried and served on a bed of hummus.	
<b>HUMMUS KAVURMA</b> (GF)	<b>6.5</b>
Hummus topped with pan fried lamb fillet pieces.	
<b>ALBANIAN LAMB LIVER</b>	<b>6.5</b>
Lamb's liver lightly floured, pan fried, served with parsley and onion salad.	
<b>GOAT CHEESE BALLS</b> (V)	<b>6.9</b>
Breadcrumb coated, pan fried and served on a berry sauce bed.	
<b>CRISPY CALAMARI</b>	<b>7.8</b>
Served with baby salad leaves, lemon & tartare sauce.	
<b>SHELL ON KING PRAWNS</b> (GF)	<b>8.9</b>
Charcoal grilled and served with lime and chili.	
<b>OCTOPUS LEG</b> (GF)	<b>8.9</b>
Charcoal grilled and served with baby salad leaves, olive oil and lemon.	
<b>PAN SEARED SCALLOPS</b> (GF)	<b>8.9</b>
Served with baby salad leaves, asparagus and buttered orange sauce.	

## PASTA

<b>GNOCCHI AI POMODORO</b> (VG, V)	<b>7.5</b>
Fresh tomato, black olives and basil.	
<b>PAPPADELLE BOLOGNESE</b>	<b>8.9</b>
With slow cooked beef ragu.	
<b>MANTI</b>	<b>8.9</b>
Turkish ravioli filled with minced lamb, served with garlic yoghurt.	
<b>RISOTTO</b>	
<b>RISOTTO AI FRUTTI DI MARE</b> (GF)	<b>13.9</b>
With mixed seafood.	
<b>MIXED MUSHROOM RISOTTO</b> (GF, V)	<b>10.8</b>
With truffle scented mixed creamy mushrooms.	

## CHICKEN KEBABS

Served with bulgur or pilav rice & onion salad.

<b>CHICKEN SHISH</b>	<b>12.9</b>
<b>CHICKEN WINGS</b>	<b>11.9</b>
<b>CHICKEN KULBASTI</b>	<b>13.9</b>
Marinated and charcoal grilled boneless chicken thighs	
<b>LAMB KEBABS</b>	
Served with bulgur or pilav rice and onion salad.	
<b>ADANA</b> (Shish Kofte)	<b>12.9</b>
<b>PISTACHIO ADANA</b> (Our Signature Dish)	<b>14.9</b>
Seasoned minced lamb mixed with pistachios skewered and charcoal grilled.	
<b>LAMB SHISH</b> (Fillet)	<b>15.9</b>
<b>LAMB KULBASTI</b>	<b>15.9</b>
Lamb fillet steaks charcoal grilled.	
<b>LAMB RIBS</b>	<b>12.9</b>
<b>LAMB CHOPS</b> (Best End)	<b>18.9</b>

## VEGGIE KEBABS

Served with bulgur or pilav rice & onion salad.

<b>VEGETABLE KEBAB</b> (VG, V)	<b>10.9</b>
Skewer of mixed vegetables grilled on charcoal topped with Halep sauce.	
<b>HALLOUMI KEBAB</b> (V)	<b>12.9</b>
Mixed vegetables and halloumi cheese, charcoal grilled.	

## STONE OVEN PIZZAS

We pride ourselves on using freshest and finest ingredients on our pizzas. All sourced from Italy.

<b>MARINARA</b> (VG, V)	<b>6.9</b>
San Marzano tomato sauce with garlic, finished with fresh basil.	
<b>MARGHERITA</b> (V)	<b>7.9</b>
San Marzano tomato, fresh mozzarella and basil.	
<b>VEGETERIANA</b> (V)	<b>7.9</b>
San Marzano Tomato, fresh mozzarella, aubergine, courgette, onion, mushroom and sweet pepper.	
<b>CRUDO E RUCOLA</b>	<b>8.9</b>
San Marzano Tomato, fresh buffalo mozzarella, cherry tomatoes, parma ham and rocket.	
<b>POLLO</b>	<b>8.9</b>
Pesto sauce, fresh mozzarella, roasted chicken, sweet peppers and sweetcorn.	
<b>QUATTRO FORMAGGI</b> (V)	<b>9.5</b>
Fresh Mozzarella, Gorgonzola, goat cheese and parmeggiano reggiano.	
<b>NAPOLETANA</b>	<b>9.9</b>
Tomato, mozzarella, olives, capers and anchovies.	
<b>DIAVOLA</b>	<b>9.9</b>
Tomato, mozzarella, hot chillies and Italian spicy salami.	
<b>FIorentina</b> (V)	<b>9.9</b>
Tomato, mozzarella, goat cheese, olives, spinach and egg.	
<b>CAPRICCIOSA</b>	<b>9.9</b>
Tomato, mozzarella, ham, mushroom and artichokes.	

## SIDES

<b>CHIPS</b> (VG, V)	<b>3.9</b>
<b>BULGUR RICE</b> (V)	<b>3.5</b>
<b>PILAV RICE</b> (GF, VG, V)	<b>3.5</b>
<b>YOGHURT</b> (GF, V)	<b>3</b>

## SPECIALS

All guvec dishes served with a choice of bulgur or pilav rice.

<b>VEGETABLE GUVEC</b> (GF, VG, V)	<b>10.9</b>
<b>LAMB GUVEC</b> (GF)	<b>13.8</b>
<b>CHICKEN GUVEC</b> (GF)	<b>12.7</b>
<b>SEAFOOD GUVEC</b> (GF)	<b>15.9</b>
<b>IMAM BAYILDI</b> (GF, VG, V)	<b>10.9</b>
Eggplant stuffed with onions, peppers, garlic and tomatoes topped with tomato sauce. Served with a choice of bulgur or pilav rice.	
<b>MUCVER</b> (V)	<b>11.7</b>
Courgette, carrot, egg & feta cheese burger shaped & pan fried. Served with a choice of bulgur or pilav rice & salad.	
<b>ISKENDER</b>	<b>12.9</b>
Charcoal grilled shish kofte pieces on a bread bed, topped with tomato purée sauce & served with hung yoghurt.	
<b>LAMB BEYTI</b>	<b>13.9</b>
Seasoned minced lamb grilled, wrapped in lavash bread & toasted, served with hung yoghurt & Halep sauce.	
<b>LAMB ALI NAZIK</b>	<b>15.9</b>
Smoked and smashed eggplant mixed with yoghurt and garlic, topped with chopped Lamb Shish and finished with butter. Served with chargrilled tomato and pepper.	
<b>CHICKEN ALI NAZIK</b>	<b>14.9</b>
Smoked and smashed eggplant mixed with yoghurt and garlic, topped with chopped Chicken Shish and finished with butter. Served with chargrilled tomato and pepper.	

## MIXED KEBABS

Served with bulgur or pilav rice & onion salad.

<b>MIXED SHISH</b>	<b>14.5</b>
Half chicken and half lamb shish charcoal grilled.	
<b>MIXED KEBAB</b> (SERVES 1-2)	<b>22</b>
Lamb shish, Chicken shish, Adana shish and Chicken Wings.	
<b>LA'DE PLATTER</b> (SERVES 2-3)	<b>32</b>
Lamb shish, Chicken shish, Adana, Lamb Chops, Chicken Wings and Lamb Ribs.	
<b>DOUBLE LA'DE PLATTER</b> (SERVES 4-5)	<b>59.9</b>

## PRIME STEAKS ON CHARCOAL

All our steaks are aged to minimum 21 days and served with portobello mushroom, chargrilled cherry tomatoes & chips

<b>RIBEYE</b> (12 oz)	<b>24.9</b>
<b>FILLET</b> (10 oz)	<b>26.9</b>
<b>SAUCES</b>	<b>2</b>
Peppercorn, Mushroom with truffle oil	

## SEA FOOD

Served with baby salad leaves, lemon, red onion & chips.

<b>SALMON FILLET</b> (GF)	<b>15.9</b>
<b>WHOLE SEA BASS</b>	<b>15.9</b>

GF: Gluten Free VG: Vegan V: Vegetarian

Please speak to a member of staff if you have any allergies or food intolerances. Allergens are present in our kitchen. Unfortunately we cannot guarantee that dishes will be 100% allergen free. A discretionary 12.5% Service charge will be added to the final bill.