

COLD MEZE



BREAD & OLIVE V

MIX MARINATED OLIVES V

HOUMOUS

Crushed chickpeas, tahini, lemon & garlic served with warm bread

TZATZIKI

Yoghurt with cucumber, mint garlic & olive oil

BABA GANOUSH

V

Grilled pureed aubergine, red peppers, tahini with olive oil & garlic

SHAKSHUKA V

Oven roasted aubergine, red peppers with tomato, potato, onion and garlic

KISIR V

N

Crushed wheat with herbs, parsley, celery, hazelnut, walnut, tomatoes, spring onions, peppers & lemon juice, pomegranate syrup

STUFFED VINE LEAVES V

N

Vine leaves stuffed with rice, blackcurrant, pine nuts and herbs

AVOCADO PRAWN COCKTAIL

Prawns with lettuce and avocado, served in a cocktail sauce.

TARAMA

Freshly prepared cod roe

MAINS



KIRVEM SPECIAL LAMB

Lean cutlet meat of lamb prepared and grilled served with rice and hand picked salad

LAMB SHISH

Marinated lean and tender cubes of lamb served with rice and hand picked salad

CHICKEN SHISH

Marinated cubes of chicken grilled and served with rice and hand picked salad

HOMEMADE BEEF BURGER / DOUBLE BURGER

Freshly prepared homemade burger cooked over charcoal grill served with chips and hand picked salad

KOFTE

Minced lamb mixed with hand pick herbs and grilled on skewers served with rice and hand picked salad

CHICKEN STEAK

Grilled Chicken Steak served with curly fries on the side and hand picked salad

CHICKEN WINGS

Marinated chicken wings grilled on charcoal served with rice and hand picked salad

LAMB RIPS

Spare lamb ribs on charcoal grill served with rice and hand picked salad

RIBS & WINGS

Marinated lamb ribs and chicken wings served with curly fries on the side

LAMB CHOPS

Tender lamb chops with hand pick herbs and grilled over charcoal served with rice and hand picked salad

MIXED GRILL

Lamb Shish, Chicken Shish, Kofte, Chicken Wings, Lamb Chop served with rice and hand picked salad

MEATBALL SPAGHETTI

Spaghetti with meatballs cooked in tomato sauce and Parmesan cheese on top

POLLO PENNE

Penne with diced chicken, cream, peppers & spinach

SIDE DISHES



LAHMACUN

BREAD V

STEAK CHIPS V

CURLY CHIPS (FRIES)

V

RICE OR COUS COUS V

MEDITERRANEAN YOGHURT V

GARLIC MUSHROOM V

GRILLED ONION V

PEPPERCORN SAUCE V

MIX VEGGIE V
MASH POTATO V
GARLIC BREAD V
GARLIC BREAD WITH CHEESE V
NUTS SALAD V
N
GREEN SALAD V
FETA CHEESE SALAD V
CHOPPED SALAD V
SHEPHERD SALAD V
AVOCADO & MOZZARELLA SALAD V N

STEAKS



SIRLOIN STEAK 10 OZ (PEPPERCORN SAUCE OR MUSHROOM SAUCE)

Grilled sirloin steak served with grilled mushroom and sauteed potatoes

RIB EYE STEAK 10 OZ (PEPPERCORN SAUCE OR MUSHROOM SAUCE)

Grilled rib eye steak served with grilled mushroom and sauteed potatoes

HOT MEZE



SOUP OF THE DAY

Please ask for the details, served with toasted bread and butter

LAHMACUN

Very thin Turkish pizza covered with seasoned minced lamb, onions, fresh tomatoes, parsley and red peppers

WARM GOAT'S CHEESE V

N

Warm goat cheese with hazelnut on a bed of mixed salad

MEATBALLS

Grilled lamb meatballs served with mixed leaves salad

HOUMOUS WITH SUCUK KAVURMA TOPPED WITH PINE NUTS

Served with warm bread

MUSSELS

Pan fried mussels with white sauce, garlic and parsley

FISH CAKE

(SALMON)

Salmon fish cake with potato, parsley, dill and some secret ingredients with tartar sauce

HOT WINGS

Marinated chicken wings grilled on charcoal with homemade chilli sauce

MIXED FRIED VEGETABLE

Aubergine, courgette, carrot, red peppers with creamy garlic yogurt

FILLO PASTRY V

Deep fried fillo pastry stuffed with cheese, spinach and herbs

MUSSELS

Pan fried mussels with white sauce, garlic and parsley

ALBANIAN LIVER

Lamb liver fried with butter and flour, served with onions

HALLOUMI SHISH V

Grilled Spicy Turkish Beef Sausage, hand picked salad and Halloumi Cyprus Cheese

SUCUK SHISH

Grilled Spicy Turkish Beef Sausage

HALLOUMI & SUCUK SHISH

Grilled Spicy Turkish Beef Sausage, hand picked salad and Halloumi Cyprus Cheese

KINGPRAWNS

Cooked in an earthenware with spring onion, garlic and tomato topped with cheddar cheese

CALAMARI

Deep fried calamari served with tartar sauce and hand picked salad

GARLIC STUFFED MUSHROOM V

Baked flat mushroom filled with mozzarella cheese, garlic, butter and herbs

HOUMOUS KAVURMA

Houmous with sauteed lamb and topped up with butter served with homemade bread

FALAFEL V

Chickpeas, broad beans & vegetable fritters served with houmous

VEGETARIAN



VEGETARIAN KEBAB V

Grilled Aubergine, green peppers, mushrooms, courgette, tomatoes & onion with tomato sauce and herbs served with rice

VEGETARIAN MUSAKKA V

Aubergine, potatoes, peppers, mushrooms, carrots, courgette, tomatoes & onions cooked on oven with bechamel sauce served with rice and salad

STUFFED AUBERGINE V VEGAN

Stuffed aubergine with onions, peppers, tomatoes served with couscous

OVEN BAKED MIX VEGETABLES V

Seasoned aubergine, onion, potato, garlic, mix peppers and fresh tomato topped with creamy garlic yoghurt

SPAGHETTI NAPOLITANA V

Spaghetti with virgin olive oil, fresh basil leaves, fresh tomatoes topped with Parmesan

MIXED MEZE V

Houmous, tzatziki, Kisir, stuffed wine leaves, halloumi, fillo pastry, Baba ganoush, tabule served with bread

FALAFEL V

VEGAN

Chickpeas; broad beans & vegetable fritters served with humus

OUR SIGNATURES



ISLIM KEBAB (AUBERGINE PARCELS)

Diced lamb wrapped in sliced aubergine cooked with tomatoes, onion, garlic and spices served with mash potato

ISKENDER

A choice of lamb, chicken or kofte on a bread layer, topped with special tomato sauce & yoghurt

CHICKEN MEDI

Pan fried chicken breast topped with homemade creamy sauce with mushrooms served with steak chips

COBAN KAVURMA

Pan fried lamb pieces with onions, mixed peppers, garlic, herbs and a touch of butter served with rice

SARMA BEYTI (LAMB OR CHICKEN)

Spicy minced lamb or Chicken wrapped in thin bread with tomato sauce yoghurt, mozzarella cheese

KLEFTIKO

Slowly roasted lamb shank on a bed of mash potato with chef's special sauce

LAMB CASSEROLE

Marinated lamb pieces with onions, garlic, tomato, peppers & mushrooms with butter and tomato sauce served with rice

CHICKEN CASSEROLE

Finely diced chicken with onions, garlic tomatoes, peppers & mushrooms with butter and tomato sauce served with rice

SEAFOOD



BAKED SEA BASS

Marinated Sea Bass baked in oven with garlic, tomato, pepper and butter sauce with baby potato

FISH CAKE (SALMON)

Salmon fish cake flavoured with parsley, dill and some secret ingredients with tartar sauce

CALAMARI

Deep Fried Fresh Calamari (squids) and tartar sauce served with rocket salad

SEA BASS FILLET

Marinated chargrilled sea bass and grilled on charcoal served with sauteed baby potatoes and mixed green leaves

SALMON FILLET

Chargrilled marinated fresh salmon served with mash potato and vegetables

SAUTEED KING PRAWNS

Marinated and sauteed king prawns with fresh onion, garlic, tomato served with rice

GRILLED KING PRAWNS (TIGER)

King Prawns grilled and served with mixed vegetables

SEAFOOD CASSEROLE (CREAMY SAUCE OR TOMATO SAUCE)

Pan baked mixed seafood with butter and mixed vegetables topped mozzarella cheese served with rice

SEAFOOD PASTA (CREAMY SAUCE OR TOMATO SAUCE)

Linguine with king and baby prawns, fresh calamari and fresh mussels with creamy sauce