

COLD MEZZES

HUMMUS / 4.9

Chickpea purée with tahini, lemon juice, olive oil and garlic

TABULE / 4.9

Chopped parsley, spring onions, red pepper, tomatoes, cracked wheat, lemon and pomegranate

ACILI EZME / 4.9

Finely chopped tomatoes, onions, peppers and parsley with spices

SMOKED AUBERGINE DIP / 4.9

Grilled aubergine mixed with yoghurt, tahini, garlic and olive oil

DOLMADES / 4.9

Vine leaves stuffed with rice, onions, pine kernels, blackcurrant and cinnamon. Cooked with olive oil and lemon

BEETROOT (*Pembe Sultan*) / 4.9

Roasted beetroot yoghurt, garlic with walnuts

PATLICAN SOSLU / 4.9

Fried aubergine in a special tomato sauce

TZATZIKI / 4.9

Chopped cucumber and mint in a plain yoghurt dressing with garlic and dill

KISIR / 4.9

Mixture of cracked wheat, parsley, tomato paste cucumber and lemon juice drizzled with olive oil

GIANT BEANS / 4.9

Slow roasted giant beans served in tomato and dill sauce

TARAMASALATA / 4.9

Cod roe with olive oil and lemon juice

MIXED OLIVES / 3.5

Marinated green and black olives

HOT MEZZES

VEGETARIAN

SOUP OF THE DAY / 4.9

Freshly prepared wholesome soup served with bread

GARLIC MUSHROOMS / 5.9

Mixed vegetables with creamy white wine sauce

BOREK / 5.5

Handmade fried pastry filled with feta, parsley, spinach and herbs

HALLOUMI / 6.5

Chargrilled, served with tomato and cucumber

FALAFEL / 5.5

Deep fried ground chickpeas, broad beans, onions, celery, green pepper and spices. Served with hummus

MEAT

CHICKEN KOFTE / 5.9

A grilled light blend of finely minced chicken, seasoned with spices garlic mushrooms, onions and peppers. Served with chilli sauce

SUCUK & HALLOUMI / 6.9

Grilled spicy Turkish sausage and halloumi served with tomato and cucumber

KOFTE / 6.5

A grilled light blend minced lamb served with home-made chilli sauce

HUMMUS KAVURMA / 6.9

Freshly made hummus with fried diced lamb and pine kernels

BBQ CHICKEN WINGS / 5.5

Served with home-made chilli sauce

LAMB'S LIVER / 5.9

Pan-fried diced lamb liver sautéed with cumin

SEAFOOD

FISH OF THE DAY / 6.9

Slice of grilled fish of the day served with tartar sauce

PRAWNS (*Karides*) / 6.9

Sautéed in garlic, white wine and spicy tomato

CALAMARI / 6.5

Served with mixed leaves and tartar sauce

MIXED MEZZES

Six Mezzes selected by the chef

COLD		HOT
9.9	for 2 people	17
16	for 4 people	32

SET MENU A

13.9 pp

6 Cold Mezzes to share

Hummus, Giant Beans, Tzatziki, Beetroot, Aubergine and Kisir

6 Hot Mezzes to share

Falafel, Borek, Halloumi, Kofte, BBQ Chicken Wings and Calamari

1 Dessert

Chefs Choice

SET MENU B

18.9 pp

6 Cold Mezzes to share

Hummus, Giant Beans, Tzatziki, Beetroot, Aubergine and Kisir

2 Hot Mezzes to share

Falafel and Borek

1 Main Course pp

*Except mixed grill platter for 2 and Octopus

1 Dessert

Chefs Choice

SET MENU C

37.9 pp

All food from Set Menu B

Served with House wine or House Beers and unlimited soft drinks

**Drinks available for up to 2 hours*

ALLERGIES & INTOLERANCES

Please check with your server as our foods may contain 14 allergens: gluten, crustaceans, egg, fish, soya beans, milk, peanuts, celery (and celeriac) nuts, mustard, sesame, sulphur dioxide, molluscs and lupin

A discretionary 10% service charge will be added to your bill

TAKEAWAY AVAILABLE

With 10% discount except set menus

GEM GRILLS *All our dishes are cooked on hot charcoal*

MIXED BBQ / 16.9

Lamb Shish, Chicken Shish, Adana and Lamb Cutlets. Served with rice and salad

CHICKEN COMBO / 13.5

Chicken shish, chicken beyti and chicken thigh. Served with rice and salad

CHICKEN SHISH / 12.5

Tenderised lean chunks of chicken. Served with rice and salad

CHICKEN BEYTI / 11.9

Spicy minced chicken seasoned with garlic. Served with rice and salad

CHICKEN THIGH / 11.9

Boneless chicken thigh marinated in olive oil, lemon, oregano. Served with chips and salad

CHICKEN WINGS / 11.5

Served with homemade chilli sauce with rice and salad on the side

ISKENDER / 13.9

Choice of minced lamb or chicken on a bed of bread and yoghurt with melted butter and tomato sauce
Served with Lamb Shish / 14.9

LAMB SHISH / 16.5

Lean tenderised and marinated chunks of lamb. Served with rice and salad

ADANA / 12.5

Skewered blend of minced lamb with onion, parsley and paprika. Served with rice and salad

LAMB BEYTI / 12.9

Spicy minced lamb seasoned with garlic. Served with rice and salad

LAMB CUTLETS / 14.9

Best end cutlet. Served with rice and salad

LAMB RIBS (KABURGA) / 13.5

Marinated lamb ribs. Served with rice and salad

GRILLED PLATTER FOR 2

ADANA - 1 Skewer

CUTLET - 2 Pieces

CHICKEN SHISH - 4 Pieces

CHICKEN BEYTI - 1 Skewer

Platter for 2 / 37.5
Served with rice and salad

LAMB SHISH - 4 Pieces

CHICKEN WINGS - 6 Pieces

LAMB RIBS - 4 Pieces

SPECIALS

MEAT MOUSAKKA / 10.9

Oven baked minced lamb, aubergine, potatoes, onion and peppers topped with cheese, Béchamel sauce and salad

INCIK (KLEFTIKO) / 13.5

Oven baked lamb shank. Served with mixed vegetables and mashed potatoes

BEEF (STIFADO) / 12.9

Slow stewed beef cooked in a red wine and shallot sauce. Served with bulgur rice

CREAMY CHICKEN / 13.5

Chicken breast served in a creamy white wine, mushroom and garlic sauce. Served with vegetables and mashed potatoes

HOME STYLE ICLI KOFTE / 10.9

Balls of dough made of fine bulgur stuffed with meat balls. Served with lemony salad

SEAFOOD

SEA BASS / 14.9

Grilled fillet, Served with mashed potatoes and salad

OCTOPUS / 17.5

Chargrilled octopus, dressed with oregano, olive oil and lemon juice. Served with mash and salad

CALAMARI / 11.9

Served with tartar sauce, chilli peppers, chips and salad

SALMON & ASPARAGUS / 13.9

Served with creamy mushroom sauce, mashed potatoes and salad

VEGETARIAN

IMAM BAYILDI / 9.95 *Add cheese for /1.5*

Oven baked aubergine with stuffing of green peppers, tomatoes, onions, pine kernels, raisins and parsley. Served with rice and salad

DOLMADES / 9.95

Vine leaves stuffed with a mixture of rice, onions and herbs. Cooked with olive oil, salad and yoghurt

MOUSSAKA / 9.95

Baked aubergines, courgettes, carrots, green peppers, potatoes and chickpeas topped with cheese sauce and salad

MENEMEN (SHAKSHUKA) / 9.95

A sizzling mix of tomatoes, pepper, onion, halloumi cheese, herbs and eggs. Served with pita

SALADS

AVOCADO / 8.5

Mixed salad with grilled avocados, nuts, lemon juice, olive oil and pomegranate sauce dressing

HALLOUMI / 8.5

Mixed salad with grilled halloumi, lemon juice, olive oil and pomegranate sauce dressing

GREEK / 8.5

Chunks of tomato, cucumber, red onion, feta cheese, capers, green peppers and olives

CHICKEN / 8.5

Mixed salad with grilled chicken lemon juice, olive oil and pomegranate sauce dressing

SIDES

RICE / BULGUR 2.9

SPICY BULGUR / 3.5

MIXED SALAD / 3.9

COBAN SALAD / 4.8

MASHED POTATO / 3.5

THICK CUT CHIPS / 3.5

PITA / 1 each

BREAD BASKET / 2.5