

MEZE MEZE الاح

Meze is the traditional way of Turkish, Greek and Middle Eastern dining and consists of a wide selection of dishes to enjoy and share.

We recommend 3 - 4 dishes per person.

All dips served with home made complimentary pitta bread (extra pitta bread chargeable) (minimum order of 2 meze per person)

Why not start with our famous Kalamata Olives (3.95)

HOT MEZES

- SOUPA** 5.5
Zesty Lentil soup served with pitta VG DF GF
- BRAVAS** 5.9
Crispy potato cubes served with herbed tomato sauce VG GF
- FALAFEL** 5.9
Chickpea croquettes served with dip VG DF GF
- BOREK** 6.5
Fried filo pastry rolls stuffed with feta and oregano V
- MANITARIA** 6.5
Mushrooms sautéed in a lemon, garlic tomato sauce GF VG DF
- CHICKEN SKEWER** 6.7
Skewered chicken with garnish GF DF
- SUJUK** 6.9
Grilled spicy Turkish beef sausages DF GF
- HALLOUMI** 6.9
Grilled slices of halloumi cheese with salad garnish V GF
- KALAMARI** 6.9
Breaded stripes of calamari served with seafood sauce DF

COLD MEZES

- HUMMUS** 5.5
Crushed chickpeas blended with tahini, olive oil, garlic and lemon served with pitta VG GF DF
- TZATZIKI** 5.5
Greek yogurt with chopped cucumbers, dill and garlic V GF
- ARTICHOKE SALAD** 6.5
Artichoke hearts with lemon & oil dressing and exotic herbs. VG DF GF
- DOLMADAKIA** 6.5
Vine leaves stuffed with rice and herbs VG GF (DF without dip)
- KIZARTMA** 6.5
Mediterranean vegetables topped with herbed yogurt sauce V GF (VG with tomato sauce)
- FATTOUSH** 6.5
Crunchy light Lebanese salad with romaine lettuce, tomatoes, red onion, mint, parsley, cucumber, radish, sumac and toasted chopped pitta with olive oil and lemon dressing VG DF (GF without croutons)
- GREEK SALAD** 6.5
Tomato, cucumber, red onion, feta, lettuce and olives toasted in a bowl with oregano, lemon and oil dressing V GF

- ZAALOUK** 6.5
Cold salad sautéed aubergines, onions, tomato, garlic and Mediterranean spices VG GF DF

- BABA GHANOUSH** 6.7
Puréeed aubergine, lemon and sesame oil V GF DF

SPECIALITIES

- IMAM BAYILDI** 13.9
Oven baked aubergine topped with onions, tomatoes and mixed herbed vegetables served with salad mix and rice VG GF
- STUFFED PEPPER** 13.9
Roasted peppers stuffed with couscous, olives, feta, fresh tomato chunks and herbs served with salad mix and rice V
- TURLU** 13.9
Selection of mixed vegetables in a tomato sauce and oven baked. Served with rice and salad GF VG
- TAGINE** 14.5
Chicken cooked with tomatoes, red onions, peppers, black olives, parsley and Mediterranean spices, served with rice and salad. DF GF
- CHICKEN SKEWER** 14.9
Marinated chicken skewers with peppers, onions and served with rice and salad mix GF (DF with no dip)
- KOFTE** 14.9
Turkish style mince lamb kofte served with rice and salad mix (DF with no dip)
- CHICKEN GYROS** 14.9
Classic chicken gyros served with rice, salad, tzatziki sauce GF (DF without sauce)

- KALAMARI** 14.5
Breaded strips of calamari served with rice and salad DF
- LAMB CASSEROLE** 14.9
Pan fried fillet of lamb cubes cooked in rich fresh wine tomatoes, red onions and Mediterranean vegetables. Served with salad mix and rice. GF DF
- SALMON AU FOUR** 16.5
Oven baked salmon served with medley vegetables, salad mix and rice GF DF
- CONFIT DE CANARD** 17.5
Duck leg slowly cooked in the oven and served with rice, roasted vegetables and salad mix. GF DF
- JARET D'AGNEAU** 17.9
Lamb shank slowly cooked in a rich tomato sauce, with a medley of vegetables and served with salad mix and rice. GF DF
- RUMP STEAK** 18.9
Premium quality of rump steak marinated and chargrilled to perfection. served with salad and rice GF DF
- STEAK GRANDE** 21.9
Premium sirloin steak marinated and char-grilled. Served with rice, salad mix and roasted vegetables. GF DF

IF YOU CANNOT DECIDE THEN LET US

(Minimum two person)

MEZE MEZE FEAST

22.9 per person

Selection of 5 cold & 6 hot mezés served with pitta bread
Humus - Tzatziki - Baba Ghanoush - Dolmadakia - Kizartma
Falafel - Borek - Bravas - Kofte - Chicken Skewer - Kalamari

V vegetarians VG vegetarians and vegans DF dairy free GF gluten free

DESSERTS

- Baklava** 6.5/with ice cream £1 extra
Layers of filo pastry filled with chopped nuts and sweetened with honey syrup V (contains nuts)



- Crème Glacée** 6.5
Italy's famous Florence ice cream. Choose from strawberry, vanilla, chocolate.



- Sorbet GF** 6.5
Orange or lemon flavoured sorbets in a real orange or lemon skin.



- Crème Brûlée GF** 6.5
Classic French dessert consisting of a custard topped with caramelised sugar. Served with fresh raspberries and drizzled with red current jus.



- Profiterole** 6.5
Cream puffs filled with cream and topped with chocolate sauce. Served with vanilla ice cream.



- Italiano** 6.5
Belgian chocolate truffle set on a chocolate sponge base, topped with raspberries & decorated with a chocolate scroll



- Salad de Fruit** 6.5
today's selection of fruit mix



- Trio (perfect for sharing for two)** 10
Selection of baklava, profiteroles and creme brulee all in one plate.

MEZE MEZE

Menu Rapid
Served all day
3 Meze dishes for 14.9
Choose from below

HOT MEZES

- SOUPA**
Zesty Lentil soup served with pitta VG DF GF
- FALAFEL**
Chickpea croquettes served with dip VG DF GF
- SUJUK**
Grilled spicy Turkish beef sausages DF GF
- MANITARIA**
Mushrooms sautéed in a lemon and garlic butter V GF
- BOREK**
Fried filo pasty rolls stuffed with feta and oregano V
- BRAVAS**
Crispy potato cubes served with herbed tomato sauce VG GF
- KALAMARI**
Breaded strips of calamari served with rice and salad DF
- CHICKEN SKEWER**
Marinated chicken skewer served with garnish

COLD MEZES

- TZATZIKI**
Greek yogurt with chopped cucumbers, dill and garlic V GF
- DOLMADAKIA**
Vine leaves stuffed with rice and herbs VG GF DF
- KIZARTMA**
Mediterranean vegetables topped with herbed yogurt sauce V GF DF with tomato sauce
- ARTICHOKE SALAD**
Artichoke hearts with lemon & oil dressing and exotic herbs VG DF GF
- BABA GHANOUSH**
Pureed aubergine, lemon and sesame oil VG GF
- FATTOUSH**
Crunchy light Lebanese salad with romaine lettuce, tomatoes, red onion, mint, parsley, cucumber, radish, sumac and toasted chopped pitta with olive oil and lemon dressing VG DF
- GREEK SALAD**
Tomato, cucumber, red onion, feta, lettuce and olives toasted in a bowl with oregano, lemon and oil dressing. V GF

Add any dessert for £3

BREAKFAST

- MEDITERRANEAN BREAKFAST** 9.95
Sucuk beef sausages, halloumi, egg, baked beans, mushrooms, tomato, patatas bravas, jam
- VEGETARIAN BREAKFAST** 9.95
Baked beans, mushrooms, egg, patatas bravas, halloumi, tomato, feta, olives, jam
- SHAKSUKA** 9.95
A rich stew of tomato, aubergine, pepper, courgette, carrots, chilli & onion, baked with 2 eggs & served with pitta
- FRENCH TOAST** 8.95
Egg soaked sliced bread panfried and topped with fruits and greek honey
- SUJUK BIDA** 9.95
Pan fried spicy beef sausages with 3 eggs

Served until 11:45