MEDITERRANEAN TAPAS ___

MIX OLIVES	4.50		4.
CACIK (TZATZIKI)	5.50	Grilled slices of garlic ciabatta served with salad garnish.	
Yogurt and cucumber dip with garlic, olive oil and fresh min	nt.	GARLIC BREAD WITH CHEESE	_
		GARLIC BREAD WITH CHEESE	5.
HUMMUS Ø 🗞	6.50		
Chickpea and sesame seed dip with garlic and olive oil,			6.
topped with chickpeas.		Homemade, fresh and prepared daily.	
TARAMA (TARAMA SALAD) 6	7.50	PRO CHICKEN WINCS	,
Homemade rich and creamy smoked roe dip.		BBQ CHICKEN WINGS Marinated char-grilled chicken wings served with salad.	6.
		. The managed crime of the control o	
BEETROOT AND FRESH MINT	6.90	GARLIC MUSHROOMS	7.
Beetroot and fresh mint salad topped with feta cheese.		Sliced mushrooms cooked with garlic, double cream	
		and white wine sauce.	
DOLMA V	6.50		
Stuffed vine leaves.			8.
		Golden-fried pastry rolls with tangy feta, spinach and fresh dill. Served with salad garnish.	
BRUSCHETTA	6.90		
Grilled ciabatta with tomato, red onion, garlic, and basil.		FALAFEL Ø @ 🕲	7.
CALATA AUDEDONIE	7.50	Spiced chickpea and broad bean fritters with tahini dip.	
GALATA AUBERGINE Deep-cooked diced aubergines, onion, peppers,	7.50		
olive oil, garlic and aged vinegar.		GRILLED SUCUK	7.
		Grilled Turkish sausage served with salad garnish.	
IMAM BAYILDI ♥	8.50		
Stuffed aubergine with onions and peppers in a tomato and flat-leaf parsley sauce. Served warm with salad garnish.			8.
nac-lear parsies sauce. Served warm with salad garmsn.		Grilled haloumi cheese with fresh tomato and salad.	
PRAWN COCKTAIL	9.90	LAMB'S LIVER	9.
Baby prawns in Marie Rose sauce on a bed of house salad		Sautéed diced milk-fed calves' liver, Ottoman style.	
and fresh lemon.			
CALATA TRIO	10.05	BIANCHETTI FRITTI (WHITEBAIT)	8.
GALATA TRIO Tarama, hummus and cacik (Tzatziki).	10.95	Golden-fried whitebait in breadcrumbs with	
rarama, numinus and cacin (rzaczini).		tartar sauce and lemon.	
BABA GANOUSH Ø 🛭	7.50	CALAMARI	9.
Smoked aubergine with yogurt, tahini and garlic.		Golden-fried squid with crispy mixed lettuce,	
		tartar sauce and lemon.	
COLD MEZE PLATTER FOR 2 0	18.90		
Stuffed vine leaves, beetroot salad, hummus,			8.
cacik and aubergine.		Lightly fried Padron peppers with sea salt.	
		SPICY TIGER PRAWNS	9.
		Sautéed tiger prawns with tomato, chilli, garlic and fresh basil.	-



MIXED TAPAS __

Minimum two persons

4.50

5.95

6.95

6.95

7.95

8.90

7.90

7.50

8.90

9.90

8.50

9.90

8.50

9.90

25.90

HOT MEZZE PLATTER FOR 2

spicy sucuk and whitebait.

Grilled halloumi, falafel, calamari, feta borek,

VEGETARIAN MEZZE

26.95 pp

FISH MEZZE

34.95 pp

9 Cold and 4 Hot Mezedhes and Vegetarian Main

9 Cold and 4 Hot Mezedhes and Fish platter

Olives, hummus, beetroot salad, cacik (tzatziki), aubergine, baba ganoush, dolma, grilled halloumi, feta borek, falafel and garlic mushroom, followed by vegetarian moussaka, Imam bayildi, rice and salad to share.

MEAT MEZZE 32.95 pp

9 Cold and 4 Hot Mezedhes and Mixed Grill

Olives, hummus, tarama, beetroot salad, cacik (tzatziki), aubergine, baba ganoush, dolma, grilled halloumi, feta borek, falafel and sucuk, followed by a mixed grill (tender chicken, lamb, kofte and lamb cutlet) rice and salad to share.

Olives, hummus, tarama, beetroot salad, cacik (tzatziki), aubergine, baba ganoush, dolma, whitebait, feta borek, prawns and calamari, followed by mixed fish platter (whole sea bass, salmon) chips and salad to share.

CHARCOAL GRILLS _____

LAMB SHISH	22.90	CHICKEN SHISH	18.90
Cubes of marinated lamb cooked on a charcoal grill, served with rice and salad.		Cubes of marinated chicken cooked on a charcoal grill, served with rice and salad.	
SPICY ADANA LAMB KOFTE	21.90	CHICKEN KOFTE	17.90
minced lamb mixed with peppers, onion, herbs, and spices, served with rice and salad.		Traditional minced chicken mixed with peppers, onion, herbs, and spices, served with rice and salad.	
ВЕҮТІ	21.95	CHICKEN BEYTI	20.95
Minced lamb wrapped in tortilla with garlic yogurt and tomato sauce, served with bulgur wheat and salad.		Minced chicken wrapped in tortilla with garlic yogurt and tomato sauce, served with bulgur wheat and salad.	
RIBS	24.90	CHICKEN WINGS	14.95
Seasoned tender lamb spare ribs cooked on a charcoal grill served with rice and salad.	,	Marinated chicken wings cooked on a charcoal grill, served with rice and salad.	
CHOPS	25.90		
Seasoned tender lamb chops cooked on a charcoal grill, served with rice and salad.			

COMBOS & MIXED GRILLS _____

All served with rice and salad

LAMB SHISH & CHICKEN SHISH	24.90	LAMB CHOPS & LAMB RIBS	24.90
LAMB SHISH & LAMB KOFTE	24.50	LAMB SHISH & LAMB CHOPS	26.90
CHICKEN SHISH & LAMB KOFTE	23.50	MIXED GRILL (FOR I PERSON)	29.90
LAMB KOFTE & CHICKEN KOFTE	22.90		

SIGNATURE DISHES _____

KLEFTIKO 25.90

Marinated lamb shank slow-cooked with herbs, spices and vegetables, served with rice.

MEDITERRANEAN CHICKEN 19.90

Chicken strips cooked with mushrooms, spinach, red peppers, spring onion, and double cream. Served with salad.

20.90

LAMB OR CHICKEN CASSEROLE

A traditional rustic dish with potato, carrots, peppers, onion, sausage, and a blend of spices. Cooked in a clay pot and served with rice.

LAMB MOUSSAKA

21.50

Oven-baked moussaka with layers of minced lamb, aubergine, peppers, potato, and carrot, topped with béchamel sauce and cheese. Served with salad.

AUBERGINE DOME

22.50

24.90

14.50

Boneless lamb oven-baked with peppers, wrapped in slices of aubergine, and topped with traditional Turkish sauce. Served with salad.

VEGETARIAN ___

VEGETARIAN MOUSSAKA •

19.90

7.00

7.00

4.90

7.90

7.90

7.90

7.90

7.90

4.90

Oven-baked moussaka with layers of aubergine, courgette, peppers, potato and carrot topped with béchamel sauce and cheese, served with mixed salad.

19.90

19.90

Onions, mushroom, peppers, parmesan cheese, chopped halloumi and feta cheese wrapped with slices of aubergine cooked in tomato sauce, served with rice.

Grilled halloumi with peppers and served with salad.

SEAFOOD ___

GRILLED SALMON 21.90

Fillet of salmon served with salad garnish and sautéed

3.00 **Spicy Tomato Sauce**

GRILLED SEA BASS 23.90

Whole sea bass on the bone served with salad garnish, sautéed potatoes and homemade tartar sauce. Filleted on request.

MEDITERRANEAN KING PRAWNS 28.90

Mediterranean king prawns with garlic butter in fresh herbs and white wine sauce, served with sautéed potatoes and seasonal vegetables.

SEA BASS DREAM

Fillet of sea bass with mushroom cream sauce, served with sautéed potatoes and seasonal vegetables.

SEAFOOD PLATTER 28.90

Marinated fillet of sea bass, king prawns, salmon and calamari grilled, served with sautéed potatoes and salad garnish.

SALADS ___

SHEPHERD'S SALAD

Diced tomatoes, cucumber, onion, peppers, parsley with pomegranate sauce, lemon, and olive oil.

MIXED OR GREEN SALAD

Mixed leaves, cucumber, red onion, tomato, and dressing.

GREEK SALAD 8.00 / 15.00

Chopped cucumber, cos lettuce, tomato, peppers, red onion, fresh parsley, mint with feta cheese, olives, olive oil, and lemon. AVOCADO AND FETA SALAD

8.00 / 15.00

8.50

8.50

Avocado and feta cheese with mixed lettuce, tomato, red onion, and dressing.

SALMON SALAD 21.00

Grilled salmon on a bed of cos lettuce, cucumber, red onion, tomato, and dressing.

STEAK _____

SIRLOIN 28.90

(10oz) Served with chips and grilled tomato.

RIB EYE 29.90 (10oz) Served with chips and grilled tomato.

> 3.00 Mushroom / Peppercorn sauce

BURGERS _____

15.50

Beef burger, grilled halloumi cheese, grilled Turkish beef sausage, lettuce, onion, gherkin, tomato.

Grilled halloumi cheese, hummus, lettuce, tomato

and roasted pepper.

14.50 Crispy falafel, hummus and tabbouleh.

15.50

Marinated and grilled chicken breast, onion, tomato, lettuce and mayonnaise.

SIDES ___

CHIPS

HALLOUMI STICK FRIES SWEET POTATO FRIES

SAUTÉED POTATOES

GRILLED ASPARAGUS SAUTÉED SPINACH

RICE / BULGUR

ONION RINGS 5.50 CHILDREN'S MENU _

With rice or chips, one scoop of ice cream and a soft drink

CHICKEN NUGGETS

CHICKEN SHISH

KIDS BEEF BURGER 8.50

FISH FINGERS 8.50 **CARROT & CELERY STICKS** 8.50

With Hummus & Cacik

Children eat FREE on Sundays*

Allergen information available upon request.