# MEDITERRANEAN TAPAS \_\_\_\_\_

MIX OLIVES •	4.50
CACIK (TZATZIKI)   Yogurt and cucumber dip with garlic, olive oil and fresh min	<b>5.50</b>
HUMMUS    ©   Chickpea and sesame seed dip with garlic and olive oil, topped with chickpeas.	5.50
TARAMA (TARAMA SALAD)    Homemade rich and creamy smoked roe dip.	5.50
BEETROOT AND FRESH MINT   Beetroot and fresh mint salad topped with feta cheese.	5.50
DOLMA Stuffed vine leaves.	5.50
BRUSCHETTA Grilled ciabatta with tomato, red onion, garlic, and basil.	5.50
GALATA AUBERGINE   Deep-cooked diced aubergines, onion, peppers, olive oil, garlic and aged vinegar.	6.50
IMAM BAYILDI   Stuffed aubergine with onions and peppers in a tomato and flat-leaf parsley sauce. Served warm with salad garnish.	6.50
PRAWN COCKTAIL  Baby prawns in Marie Rose sauce on a bed of house salad and fresh lemon.	8.50
BABA GANOUSH	6.50
GALATA TRIO Tarama, hummus and cacik (Tzatziki).	10.95
COLD MEZE PLATTER FOR 2 Stuffed vine leaves, beetroot salad, hummus,	18.90

GARLIC BREAD 4.50 OR WITH CHEESE Grilled slices of garlic ciabatta served with salad garnish.	5.50
SOUP OF THE DAY	6.95
Homemade, fresh and prepared daily.	
BBQ CHICKEN WINGS	6.95
Marinated char-grilled chicken wings served with salad.	
GARLIC MUSHROOMS	6.95
Sliced mushrooms cooked with garlic, double cream and white wine sauce.	
FETA & SPINACH BOREK	7.50
Golden-fried pastry rolls with tangy feta, spinach and fresh dill. Served with salad garnish.	
FALAFEL Ø @ ®	7.50
Spiced chickpea and broad bean fritters with tahini dip.	
GRILLED SUCUK 6	7.50
Grilled Turkish sausage served with salad garnish.	
GRILLED HALLOUMI	7.95
Grilled haloumi cheese with fresh tomato and salad.	
LAMB'S LIVER	7.50
Sautéed diced milk-fed lambs' liver, Ottoman style.	
BIANCHETTI FRITTI (WHITEBAIT)	7.50
Golden-fried whitebait in breadcrumbs with tartar sauce and lemon.	
CALAMARI	7.50
Golden-fried squid with crispy mixed lettuce, tartar sauce and lemon.	
PADRON PEPPERS	7.50
Lightly fried Padron peppers with sea salt.	
SPICY TIGER PRAWNS	8.95
Sautéed tiger prawns with tomato, chilli, garlic and fresh ba	sil.
HOT MEZZE PLATTER FOR 2	25.90

Grilled halloumi, falafel, calamari, feta borek,

spicy sucuk and whitebait.



LAMB SHISH, CHICKEN SHISH, LAMB KOFTE, CHICKEN WINGS, LAMB CHOPS, LAMB RIBS, RICE, CHIPS AND SALAD

## FOR 2-3 £69.00 OR FOR 4-5 £110.00

## CHARCOAL GRILLS

LAMB SHISH	19.95	CHICKEN SHISH	17.00
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	18.00	CHICKEN KOFTE	17.00
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.	
BEYTI	19.00	CHICKEN BEYTI	17.95
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	21.00	CHICKEN WINGS	14.00
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	23.95		
Seasoned tender lamb chops cooked on a charcoal grill,			

### **COMBOS & MIXED GRILLS**

served with rice and salad.

COLIDOD & LIIXED CHILLS			
All served with rice and salad			
LAMB SHISH & CHICKEN SHISH	21.00	LAMB CHOPS & LAMB RIBS	21.00
LAMB SHISH & LAMB KOFTE	21.00	LAMB SHISH & LAMB CHOPS	25.00
CHICKEN SHISH & LAMB KOFTE	20.00	MIXED GRILL (FOR I PERSON)	26.95
LAMB KOFTE & CHICKEN KOFTE	19.00		



cacik and aubergine.

## SIGNATURE DISHES \_\_\_\_\_\_

**KLEFTIKO** 23.00

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.

18.00

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

18.00

18.50

15.50

14.50

15.50

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

**AUBERGINE DOME** 

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

VEGETARIAN \_\_\_\_\_

**VEGETARIAN MOUSSAKA** 

16.00

7.00

7.00

4.00

7.00

7.00

5.50

7.90

7.90

4.90

5.50

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

16.00

16.00

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** 18.50

Fillet of salmon served with salad garnish and sautéed new potatoes.

> 3.00 **Spicy Tomato Sauce**

**GRILLED SEA BASS** 18.50

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

MEDITERRANEAN KING PRAWNS 22.00

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

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** 7.00 / 14.00

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

7.00 / [4.00

8.50

8.50

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

SALMON SALAD 18.50

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

STEAK \_\_\_\_\_

SIRLOIN 25.00

(10oz) Served with chips and grilled tomato.

RIB EYE 26.00

(10oz) Served with chips and grilled tomato.

Mushroom / Peppercorn sauce 3.00 BURGERS \_\_\_\_\_

and roasted pepper.

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

Grilled halloumi cheese, hummus, lettuce, tomato

14.50 Crispy falafel, hummus and tabbouleh.

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

SIDES \_\_\_\_

CHIPS

**HALLOUMI STICK FRIES SWEET POTATO FRIES** 

**GRILLED ASPARAGUS** SAUTÉED SPINACH

SAUTÉED POTATOES

RICE / BULGUR

**ONION RINGS** 

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. All products are homemade daily on site. Please inform us about any food allergies or intolerances.

Allergens are present in our kitchen so we cannot guarantee dishes will be 100% allergen free. Fish dishes may contain bones. All beef products are 100 day corn fed and 28 days matured.