

HOMEMADE BREADS		
TURKISH BREAD	(VG)	4.5
GLUTEN FREE BREAD	(GF)	4.5
OLIVE-MOZZARELLA BREAD	(V)	4.5
BUTTER SESAME BREAD	(V)	4
SPINACH-FETA BREAD	(V)	4.5
SIMIT	(VG) Sesame bread ring	4

COLD STARTERS		
AVOCADO MEZZE	(V) (GF)	6.95
Creamy avocado, garlic yoghurt & feta, finished with pomegranate seeds & olive oil.		
HUMMUS	(VG) (GF)	4.95
Creamy chickpea dip with tahini, lemon, garlic & olive oil.		
SPICY EZME	(VG) (GF)	5.95
Finely chopped tomatoes, peppers, herbs, & pomegranate molasses.		
BABA GANOUSH	(VG) (GF)	5.95
Smoky aubergine blended with tomato, peppers, garlic, & pomegranate molasses.		
PATLICAN	(V) (GF)	5.95
Smoked aubergine with creamy garlic yoghurt, tahini & olive oil.		
CARROT TARATOR	(V) (GF)	6.95
Carrot with creamy garlic yoghurt, fresh dill, raisins & walnuts.		
BEETROOT TARATOR	(V) (GF)	6.95
Beetroot with creamy garlic yoghurt, apricots & walnuts.		
STUFFED VINE LEAVES	(VG)	8.95
Bulgur, soya & herb-filled vine leaves with pomegranate dressing.		

HOT STARTERS		
HALLOUMI	(V) (GF)	7.95
Grilled Cypriot halloumi with pomegranate molasses.		
SUCUK	(GF)	6.95
Turkish spiced beef sausage, pan-fried & served over creamy garlic yoghurt.		
SIGARA BÖREĞİ	(V)	8.95
Crispy filo pastry filled with mozzarella & fresh parsley, served over creamy garlic yoghurt.		
LAHMACUN		9.95
Thin Turkish flatbread topped with seasoned minced lamb, tomato, peppers, onion & fresh herbs.		
SU BÖREĞİ	(V)	7.95
Layered Turkish filo pastry with spinach, mozzarella, feta & sesame seeds.		
LENTIL SOUP	(V) (GF)	5.95
Turkish lentil soup with carrot, potato & onion, finished with chilli-paprika butter.		
KÖFTE		8.95
Seasoned lamb meatballs slow cooked in a rich tomato & herb sauce.		
MUSHROOM & HALLOUMI	(V) (GF)	8.95
Sautéed mushrooms & halloumi in a creamy Parmesan sauce.		
FALAFEL	(VG)	7.95
Crispy chickpea fritters served over hummus.		
KING PRAWNS	(GF)	10.95
Succulent king prawns sautéed with garlic, butter & chilli flakes, finished with fresh parsley & lemon.		
MANTI	(V)	6.95
Traditional Turkish dumplings served with garlic yoghurt, Iskender sauce, mint, paprika & melted butter.		

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SHARING PLATTERS IDEAL FOR 1 – 2			
COLD MEZE PLATTER	(V)	12.95	
Hummus, Baba Ganoush, Spicy Ezme, Patlican, Mixed olives & Stuffed Vine Leaves.			
HOT MEZE PLATTER		18.95	
Falafel, Sigara Böreği, Halloumi, & Sucuk over Hummus & Garlic Yoghurt.			

SALAD			
TABBOULEH	(V) (VG)	6.95	
Bulgur wheat with finely chopped parsley, mint, tomato, carrots, and onion, dressed in lemon, olive oil & pomegranate molasses.			
FETA SALAD	(V) (GF)	8.95	
Layered feta, tomato, cucumber, olives & mixed peppers with mint and pomegranate molasses dressing.			
CHICKPEA & AVOCADO SALAD	(V) (GF)	7.95	
Chickpeas, avocado, feta, cucumber and cherry tomatoes with red onion and fresh herbs, dressed with lemon and olive oil.			
TURKISH SALAD	(VG) (GF)	5.95	
Tomato, cucumber, Turkish peppers, walnuts, and red onion with fresh mint and pomegranate seeds, dressed with balsamic and olive oil.			

İSKENDER DÖNER			
<i>Turkish bread topped with Iskender tomato sauce & melted butter, served with yoghurt, salad & bulgur wheat.</i>			
Choose from:			
CHICKEN DÖNER		18.95	
LAMB DÖNER		19.95	
MIXED DÖNER		20.95	

TURKISH DÖNER			
<i>Served with house salad, sauces & your choice of chips or Turkish rice.</i>			
Choose from:			
CHICKEN DÖNER		16.95	
LAMB DÖNER		17.95	
MIXED DÖNER		18.95	

SIDES		HOUSE SAUCES	
TURKISH RICE	4.95	HOT HONEY	1.50
BULGUR WHEAT	4.95	AYAZ SAUCE	1.50
CHIPS	3.95	GARLIC MAYO	1.25
PERI-PERI CHIPS	4.95	SPICY MAYO	1.25
SWEET POTATO FRIES	4.95	CHILLI SAUCE	1.25
POTATO WEDGES	4.95	POMEGRANATE MOLASSES	1.50

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE

GÜVEÇ	
<i>Traditional Turkish oven-baked dishes, served with Turkish rice.</i>	
LAMB SHANK	27.95
Tender lamb shank slow-cooked with aubergine, baby potatoes, peppers, carrots & red onion in a rich tomato sauce.	
LAMB SHOULDER	26.95
Tender lamb shoulder slow-cooked with baby potatoes, aubergine, peppers, asparagus & broccoli.	
TAVUK GÜVEÇ	23.95
Oven-baked chicken with seasonal vegetables in a rich tomato sauce, finished with melted cheese.	
KÖFTE GÜVEÇ	25.95
Turkish-style lamb meatballs slow-cooked with cherry tomatoes, potatoes & Turkish peppers.	
SEA BASS GÜVEÇ	24.95
Oven-baked sea bass with baby potatoes & asparagus, finished with garlic butter.	
HÜNKAR BEĞENDİ	25.95
Slow-cooked lamb over smoky aubergine purée with béchamel & melted cheese.	
VEGETABLE GÜVEÇ	(VG) 21.95
Aubergine, baby potatoes, mushrooms, peppers, carrots, broccoli, & onion, oven-baked in a rich tomato & herb sauce.	

PIDE		
<i>Traditional Turkish boat-shaped flatbread, freshly baked with a cheese-stuffed crust</i>		
CHEESE PIDE	(V)	13.95
Feta, mozzarella & fresh herbs.		
MEVLANA PIDE		16.95
Tender shredded lamb with feta, tomato, green peppers, onion & parsley.		
SUCUK PIDE		15.95
Turkish spiced beef sausage with cheddar cheese.		
BACON PIDE		15.95
Smoked bacon with cheddar cheese.		
TAVUK PIDE		15.95
Diced chicken, peppers, jalapeños & cheddar cheese.		
SPICED LAMB PIDE		16.95
Seasoned minced lamb with mixed peppers & cheddar cheese.		
SPINACH & FETA PIDE	(V)	15.95
Spinach, feta, onion & fresh herbs, finished with egg yolk.		
CHEF'S SPECIAL PIDE	CHICKEN DÖNER	15.95
Choice of chicken, lamb or mixed döner with mozzarella, yoghurt & special sauce, baked on our Turkish pide.	LAMB DÖNER	16.95
	MIXED DÖNER	17.95

PATLICAN PIDE	(V)	15.95
Aubergine, peppers & chickpeas in a rich tomato sauce with mozzarella.		
DICED LAMB PIDE		16.95
Slow-cooked diced lamb in a rich tomato sauce & peppers, finished with cheddar cheese.		
VEGETABLE PIDE	(V)	15.95
Mixed peppers, mushrooms, red onion & cherry tomatoes with mozzarella & fresh herbs.		
SEAFOOD PIDE		17.95
Prawns, mussels and squid with mozzarella & fresh herbs.		
AYAZ SIGNATURE PIDE		21.95
Double-layered pide filled with tender shredded lamb, mozzarella, peppers & onion, finished with sesame & egg yolk.		



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TURKISH PIZZERIA