

Cold Mezes

OLIVES (V) Served with bread	4.50
ACILI EZME	6.40
Crushed peppers with tomatoes, cucumbers finished with pomegranate syrup & olive oil (V)	
SAKSUKA Aubergine, peppers & fresh tomato sauce (V)	6.40
CACIK	6.40
Cucumber dip with creamy yoghurt with a hint of garlic (V, D)	
BABAGANUS	6.40
Smoked aubergine with yoghurt and a hint of garlic (V, D)	
HUMMUS	6.40
Chick peas blended with tahini paste & garlic (V, S)	
FETA CHEESE Slices of feta cheese with tomatoes (D)	4.90
TARAMA SALAD Cured roe of cod (F)	6.40
ATOM (NEW) Smoked aubergine with yoghurt and garlic & dried red chilli peppers served with walnuts (V, D, N*)	6.40
ZEYTIN EZMESI (OLIVE PASTE) (V)	6.40
Olives crushed with Sundried tomatoes, fresh garlic & capers, topped with its natural olive oil & pomegranate sauce served with bread	

COLD MEZE PLATTER (Ideal for 2) 16.95
Hummus, acili ezme, cacik, babaganus, saksuka, tarama, feta cheese served with bread

Hot Mezes

CHEFS DAILY SOUPS Ask staff	5.50
HALLOUMI CHEESE Served with salad & basil sauce (D)	7.40
FALAFEL Crushed chickpeas combined with broad beans (V, C, S)	6.50
BOREK (FILO PASTRY)	6.50
Fried rolled pastry pockets filled with feta cheese & dill (G, E, D)	
TURKISH SAUSAGE (SUCUK) Slightly spicy Turkish sausage	6.50
MUCVER	6.50
A Turkish fritter dish, made with zucchini, onions, dill, cheese, milk & egg yolk, served with cacik (D, E, G, V)	
WHITEBAIT (D)	6.80
Breaded whitebait served with tartare sauce and salad (F, G)	
CALAMARI (D)	7.70
Rings of calamari fried served with salad & tartar sauce with salad & tartare sauce (G, F)	
BUTTERED TIGER PRAWNS	8.40
Sauteed prawns with garlic butter cooked with white wine (D, F)	
HUMMUS KAVURMA	7.90
Hummus topped with fine diced lamb, served with homemade bread (D, S)	
LAMB LIVER	7.50
Sauteed lamb liver cooked to perfection with onions & fresh herbs (D)	
CHEFS SPECIAL MUSHROOMS	9.50
Oven baked portabella mushroom topped with prawns, cream sauce finished with mozzarella cheese (F, D, V)	
CLAY BAKED MUSHROOMS	6.80
Chopped mushrooms, onions, tomatoes, & garlic, topped with mozzarella cheese (V, D)	
STUFFED CALAMARI SQUID	11.90
Fresh squid stuffed with prawns, hazelnut, mushrooms, mozzarella cheese topped with herbs & buttered garlic sauce (G, F, D, N)	
HUNTERS PASTRY Served with sweet chilly sauce	8.20
Minced lamb with herbs & mozzarella cheese rolled in pastry (E, D, G)	

HOT MEZE PLATTER (Ideal for 2) 18.95
Borek, whitebait, halloumi, fafel, sucuk & mucver served with homemade bread

Main Course

ZENCEFELLI TAVUK (GINGERED CHICKEN)	18.50
Breast of chicken sauteed with fresh ginger, garlic & a touch of light soya cream, double cream served with salad and rice (D, SO)	
KUZU INCIK (LAMB SHANK)	19.90
Slow cooked braised of shank served with mashed potatoes & vegetables (C, D)	
MEAT MOUSSAKA	17.90
Layers of potatoes with minced fresh meat, tomato sauce, aubergines topped with bechamel sauce & mozzarella cheese (D, E, G)	
LAMB SAUTE	18.90
Sauteed cube of lambs with mushroom, tomato, peppers, onions served with salad & rice (D*)	
CHICKEN SAUTE	17.90
Sauteed cubed chicken fillets with mushroom, tomato, peppers, onions served with salad & rice (D*)	
TESTI KEBAB (SHIRAZ SPECIAL)	22.00
Dice of lamb cooked in a clay hot pot with, mushrooms, shallots & garlic served with rice (D)	
CHICKEN MUSHROOM PASTA	16.90
Sliced chicken with cream sauce, herbs, mushrooms (D, G) topped with parmesan cheese	
CHICKEN STIR FRY	18.90
Strips of chicken, cooked with vegetables served with white rice. (SO, D)	
BEEF TENDERS	23.90
Prime cut beef tenderloins marinated with garlic, ginger served with mashed potatoes, caramelised shallots, red wine sauce (D)	

Seafood

GRILLED SEABASS	19.90
Whole seabass with olive oil served with salad & baby potatoes (F, D)	
FILLET OF SEABREAM	18.90
Fillet of seabream with capers sauce with white wine, served with spinach, mashed potato & asparagus (F, D)	
GIANT TIGER PRAWNS	24.90
Chunky Prawns sauteed in fresh garlic, cooked in white wine served with rice, mashed sweet potatoes, asparagus (F, D)	
FILLET OF SALMON	20.00
Crushed fresh herbs, topped with white wine, served with asparagus and sweets potatoes (N*, D, F)	
KING PRAWNS CASSEROLE	20.50
Pan-fried shrimps with onions, garlic, mushrooms topped with mozzarella cheese & white wine served with rice (D, F)	
MONK FISH (NEW)	18.50
Sauteed monk fish cooked with vegetables served with salad & rice (D, F)	
SEAFOOD WITH PASTA (NEW)	18.90
Mixture of prawns, calamari & mussels with pasta (F, G, D)	

Kids Meal

Kids below age under 13

CHICKEN SHISH (D) Served with chips	10.00
CHICKEN NUGGETS WITH CHIPS (D)	8.00
CREAMY CHICKEN & MUSHROOM PASTA (D, G)	10.00

Charcoal Grill

LAMB SHISH	20.00
Prime side of lamb skewered cooked to perfection with grilled peppers & tomatoes sitting on thin layer of bread served with bulgur (D, G, SO)	
CHICKEN SHISH	17.50
Marinated cubes of chicken pieces, cooked to perfection, sitting on a thin bread seasoned with fresh herbs served bulgur (D, G, M)	
ADANA KEBAB	17.90
Minced lamb with red peppers, onions, mixed spices cooked to perfection served of a thin bread & bulgur (D, G)	
LAMB CUTLETS	24.90
Bestend of lamb cutlets served on a thin bread served with rice (D, G)	
LAMB RIBS	20.50
Ribs cooked to perfection with chips & salad (G)	
CHICKEN WINGS	15.50
Marinated wings served on thin bread and rice (D, G, M)	
LAMB BEYTI	17.50
A Turkish dish consisting of fresh minced lamb, grilled to perfection wrapped in tortilla bread, topped with tomato sauce, yoghurt & drizzled butter (D, G)	
ISKENDER KEBAB	21.00
Fresh lamb served on a layer of chopped Turkish bread, finalised with yoghurt & marinated tomato sauce topped with drizzled butter (D, G)	
HAREM KEBAB	17.90
Freshly grilled chicken cubes served on a layer of chopped Turkish bread, finalised with yoghurt & marinated tomato sauce, topped with crizzled butter (D, G, M)	
ADANA ISKENDER	17.90
Minced meat, served on a layer of Turkish bread, then topped with yoghurt & marinated tomato sauce finalised with drizzled butter (D, G)	
MIX GRILL	24.90
Mixture of lamb shish, chicken shish, a single lamb chop & Adana kebab cooked to perfection served with bulgur & salad (D, G, M)	
MIX SHISH	18.90
A mixture of lamb & chicken shish cooked to perfection served with bulgur & salad (D, G, M)	
SHIRAZ BURGER (M, D)	15.50
Our 100% lamb homemade burger served with melted cheese, salad, special burger sauce served with: chips	

From the Ground

VEGETARIAN MOUSSAKA	16.90
Layers of potatoes, aubergine, red pepper, tomato sauce topped with bechamel sauce & mozzarella cheese served with yoghurt (V, D, G, E)	
BIBER DOLMA (STUFFED PEPPERS)	17.00
Peppers cooked in traditional tomato sauce, stuffed with rice, onions, dill, garlic, currant, pine kernel, mint and parsley served with yoghurt (V, N, D*)	
VEGETARIAN GUVESH	15.90
Turkish vegetarian dish. Chopped mixed vegetables with mozzarella cheese served with rice (V, D*)	
IMAM BAYILDI	16.90
Aubergine stuffed with fresh tomatoes, onions, garlic and pine kernels with sweet pepper then baked in the oven (V, D*)	

Steaks

FILLET STEAK	31.00
Aged finest fillet of beef steak, with peppercorn sauce, spinach, asparagus, chips & portabella mushroom (D)	
RIB-EYE STEAK	29.90
Prime rib-eye cooked to perfection with portabella mushroom, spinach, asparagus, chips & peppercorn sauce (D)	
SHIRAZ STEAK	35.95
Signature steak served with special champion sauce, mashed sweet potatoes, asparagus, spinach & portabella mushroom (D)	

Salad

GAVURDAGI SALAD	9.90
A mixture of pomegranate, walnut, chopped salad topped with pomegranate syrup	
AVOCADO & HALLOUMI	14.50
Avocado, halloumi cheese with sundried tomatoes, served with fresh basil & topped with balsamic dressing (D)	
CHICKEN & AVOCADO	15.50
Grilled chunks of chicken with avocado, green leaves & topped with lemon dressings (D)	
FETA CHEESE & POMEGRANATE	12.50
Feta cheese on mix of green leaves, cucumber sprinkled with pomegranate (D)	
GOAT CHEESE SALAD	9.90
Salad served with beetroot, honey, walnuts & goat cheese (D)	

Side Orders

WHITE RICE (D)	4.00
BULGUR (D)	4.00
SIDE SALAD (V)	4.00
STEAK CHIPS	4.00
YOGHURT (D)	3.00
SAUTEED SPINACH (D)	4.00
SAUTEED POTATOES WITH SEA SALT (D)	4.00
EXTRA BREAD (G)	3.00
MASHED POTATOES (D)	4.90

SET MENU £58.00
2 people sharing platter

SELECTION OF MIX STARTERS

Hummus, acili ezme, cacik, babaganus, tarama salad saksuka, followed by filo pastry & mucver
MAIN COURSE
Selection of chicken, lamb, adana, lamb chops, chicken wings served with salad & rice.
Final - Turkish baklava