

RED WINES

	GLASS	BOTTLE
KAVAKLIDERE ANGORA RED, TURKEY THIS MID-CRIMSON WITH RUBY COLOUR HERALDS A FRESH BOUQUET. IT HAS BLACK CHERRY AND MULBERRY FRUIT CHARACTERS, WITH SUBTLE SPICY OVERTONES.	7.50	22.50
KAVAKLIDERE YAKUT, TURKEY YAKUT, THE FAVORITE RED WINE OF TURKEY. YAKUT IS DISTINCTIVE RED WINE WITH RICH AROMA CHARACTER VERY WELL BALANCED WITH ITS SOFT FLAVORS OF CHERRY AND RIBETANNINS. IT IS VERY GOOD MATCH WITH ANY GRILLED MEATS.	7.50	23.50
RABOSO-MERLOT, CIELO, ITALY BLEND OF MERLOT AND RABOSO GRAPES. RUBY RED; ON THE NOSE RASPBERRIES AND BLUEBERRIES. MEDIUM BODIED, FRUITY AND ROUND.	8.50	23.90
SORELLI MONTEPULCIANO D ABRUZZO, ITALY ON THE NOSE VIOLET AROMAS. TOGETHER WITH A TOUCH OF BLACK TEA LEAF. ON THE PALATE IT HAS RED FRUIT PROFILE- RED BERRIES, STRAWBERRIES	25.50	
LAS CONDES MERLOT, CHILE FULL BODIED RED WITH APPROACHABLE SOFT DARK BERRY FRUIT, PLENTY OF SPICE AND RIBETANNINS ON THE FINISH	32.00	
HUGONEL RIOJA JOVEN, SPAIN MADE FROM THE CLASSIC TEMPRANILLO GRAPE, THIS YOUNG RIOJA IS MADE IN A VIBRANT AND MODERN STYLE. PLUM AND STRAWBERRY FLAVORS COMBINE WITH HINTS OF VANILLA AND SPICE IN A RIPE MOUTHFUL OF FRUIT	34.50	
OUTNUMBERED MALBEC, ARGENTINA A HARMONIOUS AND ELEGANT WINE, SHOWING EXCELLENT DENSITY OF FRUIT, COMPLEX MINERALITY, GREAT FRESHNESS AND SMOOTH TANNINS	39.90	
PINOT NOIR LORON, FRANCE LIGHT AND FRESH IN STYLE, WITH A PERFUMED AROMA, BUT ALSO SHOWING SOME GRIP AND CRUNCH ON THE PALATE AS WELL AS A RED-BERRY LUSCIOUSNESS	45.50	

WHITE WINES

	GLASS	BOTTLE
KAVAKLIDERE ANGORA WHITE, TURKEY TROPICAL FRUITS, REVEALING PEACH AND APRICOT, WHITE FLOWERS, LIVELY, ROUND AND WELL-BALANCED WITH INTENSE AND LONG LASTING FRUIT FLAVOURS	7.50	22.50
CHARDONNAY, BORON, ITALY LIGHT AND CRISPY WITH NOTES OF CITRUS AND APPLE WITH SOME LITTLE NUTTY AFTERTASTE, MEDIUM BODY, ENJOYABLE LINGERING PALATE.	8.50	26.50
PINOT GRIGIO IGP CANTINA, ITALY PLEASANT, CRISP AND FRUITY WITH GREEN APPLE NUANCES, DRY AND ELEGANTLY FULL BODIED, VELVETEY AND WELL BALANCED	8.00	32.00
KAVAKLIDERE CANKAYA, TURKEY LIVELY, LONG WITH FRUIT FLAVOURS, MOUTH FILLING, WELL BALANCED	8.00	24.50
ALBARINO VEIGA NAUM, GALICIA, SPAIN PINCHY, STAUNCH CITRUS AND BRINY AROMAS ARE GRITTY AND LACKING IN FRESH FRUIT NOTES. TIGHT CITRIC ACIDITY MAKES THIS AUSTERE, WHILE JUICY BUT BITTER FLAVORS OF ORANGE AND LIME ARE TANGY BUT PITHY TASTING ON THE FINISH	43.90	
LAS CONDES SAUVIGNON BLANC, CHILE PALE LEMON YELLOW THIS SAUVIGNON BLANC IS A FRESH YOUNG WINE. IT OFFERS AROMAS OF MINT, MELON AND PINEAPPLE WITH REFRESHING CITRUS NOTES OF LIME AND GRAPEFRUIT. THE PALATE IS SOFT AND FRUITY WITH A MEDIUM BODY AND A WELL BALANCED ACIDITY	32.50	
PICPOUL DE PINET, LE JADE, FRANCE BEGINS WITH AROMAS OF GREEN APPLE, LEMON, PEAR AND MELON. ITS DEFINITELY A NICE BOUQUET BUT WHERE THIS WINE SHINES IS WHEN TASTING. SNAPPY AND VERY EASY TO DRINK WHITE FULL OF REFRESHING ACIDITY, NICE MINERAL NOTES AND A WONDERFUL TEXTURE. ALL THE SAME FRUIT FLAVOURS FROM THE NOSE (LOTS OF LEMON, MELON AND SOME GREEN APPLE) CARRY OVER WHEN TASTING WHERE YOU'LL ALSO FIND HINTS OF TROPICAL FRUIT	8.00	27.90

ROSE WINES

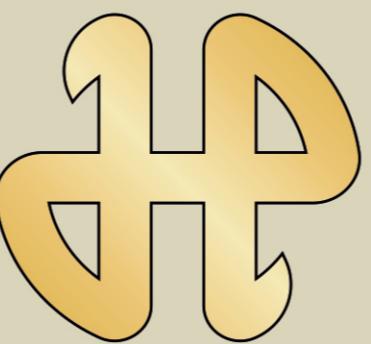
	GLASS	BOTTLE
PINOT GRIGIO BLUSH, ITALY A PALE BLUSH COLOUR, FRUITED AND ELEGANT, DELICATE, WITH A PERSISTENT FRUIT FINISH	8.00	25.50
PARADISE POINT ZINFANDEL ROSE, USA A REFRESHING WINE WITH AROMAS AND FLAVOURS OF STRAWBERRY, RASPBERRY, SWEET APPLE, CITRUS AND HINTS OF RUBY GRAPEFRUIT	8.50	24.95
KAYRA KALECIK KARASI ROSE, TURKEY STRAWBERRY, RASPBERRY, ORANGE BLOSSOM, JASMINE AND VANILLA, CONCENTRATED RED FRESH FRUIT FLAVOURS. MATCHES WITH GRILLED AND FRIED FISHES, SEAFOOD CASSEROLES, SALMON, SPICY AND CURRY SAUCED CHICKEN DISHES, SEAFOOD PASTAS, LIGHT CHEESES	8.95	33.00

SPARKLING WINE & CHAMPAGNE

	GLASS	BOTTLE
PROSECCO, ITALY A VERY FINE, LONG LASTING PERLAJE, PRONOUNCED PALATE WITH ACACIA FLOWERS, APPLES, LEMON AND GRAPEFRUIT NUANCES. FULL-BODIED AND ROUNDED WITH FRUITY NOTES, WELL-BALANCED AND TANGY, IT IS PLEASANT AND WELL-BALANCED ON THE PALATE	9.90	33.50
MOET & CHANDON "BRUT" IMPERIAL VIBRANT, GENEROUS AND ALLURING, THE MOËT IMPÉRIAL STYLE IS DISTINGUISHED BY A BRIGHT FRUITINESS WITH NOTES OF GREEN APPLE AND WHITE FLOWERS.	75.00	

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COCKTAILS

12.50

 MOJITO CLASSIC / PASSION FRUIT WATERMELON / STRAWBERRY FRUIT JUICE, LIME, MINT, SUGAR & SODA	 MARGARITA TEQUILA, COINTREAU & LIME	 P. STAR MARTINI VODKA, VANILLA, PASSION FRUIT, PASSAÖ	 APEROL SPRITZ PROSECCO, APEROL & SODA
 BELLINI PROSECCO, PEACH PURE ARCHERS	 ROSE GIN TONIC GIN, LEMON, CRANBERRY, ROSE SYRUP	 NEGRONI GIN, CAMPARI, VERMOUTH	 S. O. BEACH VODKA, TEQUILA, ARCHERS, GRENADINE, ORANGE

SIGNATURE COCKTAILS

13.50

 YAYAT VODKA, WATERMELON, STRAWBERRY & FRESH MINT	 HALA KISS VODKA, BANANA, GINGER, LIME, PASSION FRUIT LIQUEUR	 THE PEARL VODKA, VANILLA & PEAR JUICE	 SUNRISE BREEZE WHISKEY, DISARONNO, WATERMELON & PINEAPPLE JUICE
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MOCKTAILS

10.50

 V. MOJITO CLASSIC / STRAWBERRY WATERMELON / PASSION FRUIT	 RED LINE CHERRY, STRAWBERRY, LEMON, WATERMELON
 FLAMENCO FLY REDBULL, LIME, MINT, BLUE CURACAO	 VIRGIN PIÑA COLADA PINEAPPLE, COCONUT, MILK

BEERS & CIDERS

HEINEKEN	7.00
HEINEKEN NON-ALCOHOLIC	5.50
EFES DRAFT 500ML	7.50
BUDWEISER	6.50
TUBORG GOLD 500ML	7.00
CORONA 330ML	6.50
BEER ON TAP PINT	7.50
BEER ON TAP HALF PINT	5.50
KOPPARBERG STRAWBERRY & LIME 500ML	7.00
KOPPARBERG MIXED FRUIT 500ML	7.00
SHANDY	7.50

TURKISH SPIRITS

	DOUBLE	20CL	35CL	70CL
YENİ RAKI	7.50	22.00	33.50	56.50
YENİ RAKI UZUN DEMLEME	9.50	-	-	82.00
TEKİRDAĞ GOLD	9.50	31.90	41.90	68.50
TEKİRDAĞ	8.50	-	37.00	61.90
BEYLERBEYİ GÖBEK RAKI	9.50	-	-	51.00
FRUIT PLATE	£7.50			
MELON, GRAPES, BEYAZ PEYNIR				

COLD STARTERS

HUMUS VE - GF	7.50
CLASSIC MIDDLE EASTERN BLEND OF CHICK PEAS, TAHINI AND A HINT OF GARLIC WITH OLIVE OIL AND LEMON JUICE	
İSPANAK TARATOR V - GF	7.50
FRESHLY CHOPPED SPINACH, CREAMY YOGURT, A HINT OF GARLIC AND OLIVE OIL	
CACIK V - GF	7.50
FINELY CHOPPED CUCUMBER, FRESH HERBS AND A HINT OF GARLIC IN CREAMY YOGURT	
TARAMA	7.50
FRESHLY PREPARED WHIPPED COD ROE	
SARMA V - GF	7.50
VINE LEAVES FILLED WITH MIXTURE OF RICE & MIXED HERBS, SERVED WITH YOGURT	
BABAGANUSH V - GF	7.50
A SMOKEY FLAVOURED PUREE OF AUBERGINE, GARLIC, YOGURT AND SHARPENED WITH LEMON	
İMAM BAYILDI V - GF	8.50
AUBERGINE FILLED WITH FRESH TOMATOES, ONIONS, GREEN PEPPERS AND A HINT OF GARLIC	
KISIR VE	7.50
CRUSHED WHEAT, CELERY, MIXED HERBS, RED AND GREEN PEPPER, PARSLEY, SPRING ONIONS AND TOMATO SAUCE	
ŞAKŞUKA VE - GF	8.50
GENTLY COOKED AUBERGINE WITH DICED POTATO, MIXED PEPPERS, ONIONS AND HERBS, FINISHED IN A AUTHENTIC TOMATO SAUCE	
BEYAZ PEYNİR V - GF	7.50
FETA CHEESE	

OVEN SPECIAL'S

LAHMACUN	6.50
VERY THIN TRADITIONAL TURKISH PIZZA COVERED WITH SEASONED MINCED LAMB, ONION, FRESH TOMATOES AND PARSLEY	
İSPANAKLI PİDE V	15.50
SPINACH WITH RED PEPPERS, ONIONS AND FETA CHEESE	
KUŞBAŞILI PİDE	15.50
DICED LAMB WITH MIXED PEPPERS, PARSLEY, RED ONIONS AND TOMATOES	
KIYMALI PİDE	15.50
MINCED LAMB, ONIONS, FRESH TOMATOES, MIXED PEPPERS AND PARSLEY	
TAVUKLU PİDE	15.50
DICED CHICKEN, FRESH TOMATO, MIXED PEPPERS AND PARSLEY	
SUCUKLU PİDE	15.50
TURKISH BEEF SAUSAGE AND CHEDDAR CHEESE	
PEYNİRLİ PİDE V	15.50
FETA CHEESE WITH TOMATO, GREEN PEPPERS AND PARSLEY	
SEBZELİ PİDE V	15.50
PİDE WITH MIXED VEGETABLES AND MOZZARELLA CHEESE	
KAŞARLI PİDE V	14.50
PİDE WITH CHEDDAR CHEESE	
ADD EGG TO ANY PİDE	1.00
UPON REQUEST ADD CHEDDAR CHEESE TO ANY PİDE	

HOME COMFORTS

MANTI	18.50
MINI LAMB STUFFED DUMPLINGS TOPPED WITH GARLIC YOGURT AND BUTTER	
İÇLİ KÖFTE	18.50
STUFFED FINE BULGUR WITH MINCED LAMB, MINCED ONIONS, DRESSED WITH RED BUTTER SAUCE SERVED WITH YOGURT	
SULU BÖREK	18.50
DUMPLINGS STUFFED WITH MASHED POTATOES AND SPICES	
SARMA BEYTİ	21.50
FRESH PRIME CHICKEN OR LAMB FINELY CHOPPED, BLENDED WITH HERBS, GARLIC AND SPICES WRAPPED IN FRESH BAKED FLAT BREAD DRESSED WITH THICK CREAMY BUTTER AND OUR HOUSE TOMATO SAUCE. SERVED WITH YOGURT AND RICE	
YOGURTLU DISHES	23.50
CHOICE OF LAMB, CHICKEN OR ADANA ON A BED OF CROUTON BREAD, FRESH TOMATO SAUCE, CREAMY YOGURT, DRIZZLED WITH MELTED BUTTER	
HALEP KEBAB	21.50
MINCED LAMB ON A BED OF CROUTON BREAD, FRESH TOMATO SAUCE DRIZZLED WITH MELTED BUTTER	
ALTI EZMELİ KUZU SHISH	21.50
LEAN TENDER CUBES OF LAMB SKEWERED AND GRILLED OVER CHARCOAL, CHOPPED ON GRILLED TOMATOES AND GREEN PEPPERS	
ALİ NAZİK CHICKEN OR LAMB	22.50
A CHOICE OF LAMB SHISH OR CHICKEN SHISH SMOKED AUBERGINE PUREE AND CREAMY YOGURT DRESSED WITH SIZZLING BUTTER	
FİSTIK KEBAB N	25.50
SPECIALLY PREPARED, CHAR-GRILLED MINCED CHICKEN OR LAMB WRAPPED IN HOME MADE BREAD WITH CHEDDAR CHEESE, THEN GRILLED TO PERFECTION AND TOPPED WITH YOGURT, TOMATO SAUCE, PISTACHIO AND DRIZZLED WITH BUTTER	

HOT STARTERS

MANTI	11.50
MINI LAMB STUFFED DUMPLINGS TOPPED WITH GARLIC YOGURT AND BUTTER	
İÇLİ KÖFTE	11.50
STUFFED FINE BULGUR WITH MINCED LAMB, MINCED ONIONS, DRESSED WITH RED BUTTER SAUCE SERVED WITH YOGURT AND HOT PEPPER PICKLES	
SULU BÖREK	11.50
DUMPLINGS STUFFED WITH MASH POTATOES AND SPICES, SERVED WITH YOGURT	
SİGARA BÖREĞİ V	8.50
CIGAR SHAPED PASTRIES MADE OF A THIN FLAKY FILLO DOUGH FILLED WITH SPINACH AND FETA CHEESE	
HALLOUMI V	8.50
GRILLED CYPRIOU HALLOUMI CHEESE	
CALAMARI	9.50
MARINATED FRESH SQUID SERVED WITH TARTAR SAUCE	
ARNAVUT CİĞERİ	9.50
PAN FRIED LIVER COATED IN FLOUR SERVED WITH FINELY CHOPPED RED ONIONS AND PARSLEY	
SUCUK GF	8.50
LIGHTLY GRILLED TURKISH BEEF SAUSAGE	
HUMUS KAVURMA	9.50
HUMUS WITH PAN FRIED TINY LAMB CUTLETS	
FALAFEL V	8.50
DEEP FRIED CHICK PEAS, BROAD BEANS, CORIANDER, PARSLEY AND FRESH HERBS SERVED WITH HUMUS	
KARİDES GF	9.50
PAN FRIED PRAWNS IN AUTHENTIC TOMATO AND GARLIC BUTTER SAUCE	
MUSHROOM & HALLOUMI V - GF	9.50
LIGHTLY PAN FRIED MUSHROOM AND HALLOUMI CHEESE COOKED WITH GARLIC AND SPICES	
CRISPY KING PRAWNS	9.50
KING PRAWNS BREAD CRUMBS SERVED WITH SWEET CHILLI SAUCE OR TARTAR SAUCE AND LEMON	
WHITEBAIT	9.50
PAN FRIED WHITEBAIT SERVED WITH TARTAR SAUCE	
SAUTEED VEGETABLES	5.50

CHICKEN

ALL SERVED WITH RICE AND SALAD

CHICKEN SHISH	17.00	21.50
PRIME CUTS OF SUCCULENT CHICKEN BREAST SEASONED AND CHAR-GRILLED ON A SKEWER		
İZGARA CHICKEN KOFTE	17.00	21.50
FRESH PRIME CHICKEN, FINELY CHOPPED AND MIXED WITH PEPPERS AND FRESH HERBS		
CHICKEN WINGS	19.50	
MARINATED CHICKEN WINGS GRILLED OVER CHARCOAL		
PERI PERI CHICKEN WINGS	20.50	
MARINATED CHICKEN WINGS WITH PERI PERI SAUCE GRILLED OVER CHARCOAL		
PERI PERI CHICKEN SHISH	22.50	
PRIME CUTS OF SUCCULENT CHICKEN BREAST WITH PERI PERI SAUCE SLOW CHAR-GRILLED ON A SKEWER		

BURGER

HALA BEEF BURGER	15.50
OUR CLASSIC BEEF BURGER SERVED WITH CHEESE AND CURLY FRIES	
HALA CHICKEN FILLET BURGER	15.50
GRILLED BREAST OF CHICKEN SERVED WITH CURLY FRIES	
HALA BH BURGER	16.50
OUR BEEF BURGER SERVED WITH HALLOUMI CHEESE AND CURLY FRIES	
CHICKEN NUGGETS	11.90
CHICKEN NUGGETS SERVED WITH CURLY FRIES	
HALLOUMI VEGGIE BURGER V	14.50
HALLOUMI CHEESE BURGER SERVED WITH CURLY FRIES	

FISH

ALL SERVED WITH MIX VEGETABLES AND SALAD

SEA BASS CHARCOAL GRILLED	23.00
SALMON CHARCOAL GRILLED	23.00
KING PRAWNS	23.00
GRILLED KING PRAWNS MARINATED WITH SALT, GARLIC, LEMON JUICE, OLIVE OIL, SERVED WITH BEETROOT, TARTAR SAUCE AND VEGETABLES	

SHARING STARTERS

MEZZE PLATTER 1 FOR 2 PEOPLE	15.50
HUMUS VEG SAKSUKA VE KİSİR VE İSPANAK TARATOR VGF	
MEZZE PLATTER 2 FOR 3-4 PEOPLE	18.50
HUMUS VEG SAKSUKA VEG SARMALI VEG İSPANAK TARATOR VGF BABAĞANUSH VGF	
HOT MEZZE PLATTER FOR 2-3 PEOPLE	20.50
CALAMARI, TURKISH BEEF SAUSAGE, HALLOUMI, SİGARA BÖREĞİ	
HOT & COLD MIX MEZZE PLATTER	19.90
HUMUS, KİSİR, VINE LEAVES, SHAKSHUKA, CALAMARI, HALLOUMI SİGARA BÖREĞİ & SUCUK	

SOUPS

MERCİMEK ÇORBASI V	7.50
RED LENTIL SOUP	
YAYLA ÇORBASI V	7.50
YOGURT SOUP	
TAVUK ÇORBASI	7.50
CHICKEN SOUP	
PAÇA ÇORBASI	7.50
MEAT SOUP	
YOĞURTLU PAÇA ÇORBASI	7.50
MEAT SOUP WITH YOGURT	

ON THE GRILL

• ADD HUMUS FOR ONLY £5 •

ALL SERVED WITH RICE AND SALAD		
SMALL	LARGE	
ADANA KOFTE	17.00	21.50
SEASONED MINCED LAMB ON SKEWER		
LAMB SHISH	17.00	21.50
PRIME CUTS OF MARINATED LAMB CHAR-GRILLED ON A SKEWER		
ÇÖP SHISH	17.00	21.50
LEAN AND TENDER SMALL CUBES OF LAMB CHAR-GRILL ON SKEWER		
İZGARA LAMB KOFTE	17.00	21.50
FRESH PRIME LAMB, FINELY CHOPPED AND MIXED WITH PEPPERS AND FRESH HERBS		
LAMB RIBS	21.50	
CHAR-GRILLED LAMB RIBS, SEASONED		
LAMB CHOPS	25.50	
CHAR-GRILLED TENDER LAMB CUTLETS, SEASONED		

COMBO

LAMB SHISH & CHICKEN SHISH	21.50
LAMB SHISH & ADANA	21.50
CHICKEN SHISH & ADANA	21.50
MIXED SHISH	27.50
LAMB SHISH, CHICKEN SHISH, ADANA	