



MAIN COURSE

ADANA KEBAB

Charcoal grilled skewer of spicy minced lamb
12.00

ISKENDER KEBAB

Delicately combined cayenne pepper, paprika, garlic, thyme, yoghurt
with grilled shaved lamb meat.
13.00

CHICKEN BROCHETTE

Skewered pieces of marinated chicken cooked over charcoal
with onions and peppers
12.00

CHICKEN IZMIREY (Tavuk Rulet)

Mixture of spinach, cheese and herbs role into thinly sliced chicken breast,
13.00

IMAM BAYILDI

Oven baked whole aubergine stuffed with tomato, onions, peppers with
oriental herbs and olive oil
12.00

INCIK

Slow roasted lamb on the bone with rosemary and vegetables
13.00

LAMB BROCHETTE

Skewered pieces of lean marinated lamb
12.00

LAMB CUTLETS

Grilled with oregano and brushed with seasoned oil
12.00

BAR MEZE SPECIAL GRILL

Platter of mixed grilled meats
14.00

MOUSAKKA

Slices of potato and aubergine with onions and courgettes sautéed with
minced lamb and topped with cheese sauce baked in the oven
12.00

T-BONE / SIRLOIN

T Bone steak cooked over charcoal to your liking
14.00

ROAST DUCK

Slow roasted honey glazed duck with orange sauce
14.00

SEA BASS

Marinated fillet of Sea Bass char grilled and served in creamy sauce
14.00

SALMON FILLET

Grilled fillet of salmon with artichoke hearts and Creamy House Sauce
14.00

TIGER PRAWNS

Pan fried with a creamy white wine and pesto sauce
14.00

CHARCOAL GRILLED VEGETABLES

Selection of mixed peppers, onions, mushrooms, aubergine and courgettes, cooked
over charcoal
11.00

VEGETARIAN MOUSAKKA

Slices of potato aubergine with onions and courgettes
11.00

MEZE'S DELIGHT

HIGHLY RECOMMENDED

Mixture of 3 Cold or Hot Meze's followed by Meze Special or any main course including
Desert and Coffee (minimum two persons)

£29.00 per person

EXTRAS

Soup of the day
4.50

French Fries - Turkish Rice - Side Salad
2.50

Marinated Olives - Sauté Potatoes
3.50

Turkish Bread
1.50

Pita Bread
1.00

Chicken Salad
5.50

Garlic Bread
2.50

