

BREAKFASTS

(Served between 12 noon to 16:30 pm)

¹ Turkish Breakfast

£9.95

Feta cheese, mixed olives, egg, grilled sujuk, jam, butter, honey, fresh tomatoes and cucumbers, served with Turkish tea and homemade warmed bread.

² Menemen ^(V)

£7.95

Menemen is a traditional Turkish breakfast, includes eggs, tomato, green peppers, onions and spices such as ground black and red pepper cooked in olive oil or sunflower oil served with Turkish tea, butter and homemade warmed bread.

³ Su Boregi ^(V)

£5.95

Traditional Turkish cheese pastry, served with mixed olives, fresh tomatoes and cucumbers served with Turkish tea.

COLD STARTERS (MEZES)

(Served with housemade warmed bread)

4 Humus ^(V) **£3.95**

is a Levantine dip or spread made from cooked, mashed chickpeas or other beans, blended with tahini, olive oil, lemon juice, salt and garlic. It is popular in the Middle East and Mediterranean, as well as in Middle Eastern Cuisine around the globe.

Tarama **£3.95**

Freshly prepared cod roe seasoned with olive oil and lemon juice. Place of origin: Greece

Cacik ^(V) **£3.95**

Specially prepared yoghurt with cucumber, mint, olive oil, and touch of garlic. Place of origin: Ottoman Empire, The Greek word tzatziki (τζατζίκι) comes from the Turkish word cacik

Dolma (Stuffed vine leaves) ^(V) **£3.95**

Vine leaves stuffed with rice mixed with herbs. The origins of stuffed vine leaves are unknown, but the dish was popular throughout the Ottoman Empire and can be found in many regional cuisines today. The word dolma comes from Turkish origin : Dolmak (To fill)

Pilaki^(V) **£3.95**

It is a Turkish meze made of Broad beans cooked in tomato sauce and olive oil with chopped carrots, potatoes and herbs topped with a slice of fresh lemon. It's known as Plaki in Greek and Plakiya in Bulgarian.

Aubergine Salad (Patlican Ezme) ^(V) **£4.25**

Smoked Aubergine puree mixed with olive oil, lemon juice, garlic and herbs. Place of origin: Ottoman Empire. Widely being consumed in Middle East, Turkey and Balkans.

Mixed Olives ^(V) **£3.75**

Mixture of green and black olives topped with olive oil and herbs. Olives are widely consumed and produced in Mediterranean area.

Beyaz Peynir(Feta Cheese) ^(V) **£3.75**

Slices of Turkish white cheese served on bed of a lettuce topped with olive oil and herbs. One of the indispensable elements of Turkish breakfast and it's also being served with Alcoholic beverages.

COLD STARTERS (MEZES)

(Served with housemade warmed bread)

Prawn Cocktails

£4.95

A British invention of having prawns with mixture of tomato sauce and mayonnaise, served with lemon on bed of lettuce.

Avocado with Prawn

£6.45

Sliced avocados mixed with fresh prawns served on bed of a lettuce topped with herbs and olive oil with a slice of fresh lemon. It is a very refreshing starter that could go with any drink.

Carrot Tarator ^(V)

£3.95

Specially prepared strained yoghurt and grinded carrot mixed with olive oil, pinch of salt, garlic and mayonnaise. The tarator word is found in languages from the Balkans to the Levant, and appears to be of Slavic origin, coming from Bulgaria.

Kisir (Tabouleh) ^(V)

£4.45

Turkish way of tabouleh, crushed wheat (bulgur) mixed with chopped parsley, tomatoes, mint and seasoned with olive oil, salt, herbs and lemon juice. Its a kind of mezze being consumed by Arabic and Turkic world.

Shak Shuka ^(V)

£4.45

Cubes of aubergine, tomatoes mixed with diced shallots, garlic and mixed peppers in olive oil, served with yoghurt and topped with herbs and salt. Place of origin: Tunisia

Ezme ^(V)

£3.95

Finely chopped tomatoes, onions, green chilli peppers, parsley, sumach topped with fresh lemon juice, pomegranate juice and red chilli flakes. Place of origin: Its a Turkish salad comes from Ottoman Empire era.

Baba Ghanoush ^(V)

£4.95

Smoked Aubergine puree mixed with olive oil, lemon juice, garlic and herbs. Place of origin: Levantine or Greater Syria. In Arabic and Turkish "baba" is "father" and "ghanoush" is "spoiled," so "baba ghanoush" (alternative spellings: baba ganoush, baba ghanouj) means "spoiled father". translates it as "father's darling". Widely being consumed in Middle East, Turkey and Balkans.

Imam Bayildi ^(V)

£6.95

Turkish: İmam bayıldı: the imam fainted, is a dish in Ottoman cuisine consisting of whole aubergine stuffed with onion, bell peppers, garlic and tomatoes, and cooked in olive oil. It is one of the most notable zeytinyağlı (olive oil based) dishes and is found in most of the formerly Ottoman regions.

Mixed Cold Meze ^(V)

£12.95

(Hummus, Cacik, Carrot Tarator, Shak Shuka, Pilaki, Dolma)

HOT STARTERS (HOT MEZES)

Felafel ^(V) £4.45

Ball shaped and fried mixture of crushed chickpeas and broad beans served with houmous. Place of origin: Egypt

Calamari £4.95

Freshly fried squid rings served on bed of a lettuce and tomatoes with fresh lemon and tarator sauce. Squids are widely consumed and produced in the countries which have sea coasts also very popular in the range of Mediterranean Region of the world.

Halloumi ^(V) £4.65

Grilled Cypriot cheese served on bed of a lettuce and cherry tomatoes.

Sujuk £4.95

Grilled Turkish spicy-garlic sausage. Place of origin: Middle - East, commonly being eaten in Balkanic, Middle Eastern, Russia and Central Asian Countries

Sigara Boregi ^(V) £3.95

Fried rolled up filo pastry filled with feta cheese served on bed of a lettuce. It took its name in Turkish because of the similarity of its shape with actual cigarettes.

Mitite Kofte £4.95

Minced lamb meat balls served with special Anatolian tomato sauce and grated cheese.

Mushrooms ^(V) £3.95

Pan fried mushrooms topped with herbs and garlic cooked in olive oil.

Chicken Wings £4.25

4 pieces of specially marinated and chargrilled chicken wings.

Arnavut Cigeri (Lamb liver) £4.95

Turkish way of pan fried lamb liver seasoned with herbs served with onions and parsley. The word Arnavut (Albanian) is part of a dish in İstanbul cuisine known as Arnavut ciğeri (Albanian liver)

Lahmajun £3.50

Specially prepared Turkish pizza topped with very fine seasoned minced lamb and served with salad and fresh lemon. The name of the word Lahmajoun derives itself from the Arabic.

Hot Mix Meze £13.95

(Halloumi, Sujuk, Felafel, Sigara Boregi, Calamari)

FAMILY & SHARED PLATTERS

(Served with Homemade Warmed Bread, Sauces, Rice or bulgur and chef's salad)

Chef Family Mix for 2 -3 People **£37.95**

(Includes Houmus, Cacik, And 3 Pcs Baklava)

One Skewer of lamb, One skewer of chicken and one skewer of Adana (lamb kofte)
4 pieces lamb ribs, 4 pieces chicken wings

nef'iSTANBUL's Special Mix for 5 People **£53.95**

(Includes Houmus, Cacik, carrot tarator and 5 Pcs Baklava)

2 skewers of lamb shish, 2 skewers of chicken shish, 2 skewers of Adana (Lamb Kofte),
6 pieces lamb ribs, 7 pieces chicken wings.

nef'iSTANBUL's Fish Platter **£53.95**

Specially marinated and seasoned Cipura, Levrek, Salmon and scampis and calamaris,
served with rocket salad, red onions, tomatoes, fresh lemon, dressed with chef's own
dressing and olive oil boiled seasonal vegetables tartar sauce.

DAILY SPECIAL

Chef's Choice of Soup ^(V) **£4.25**

Served with homemade warmed bread

Chef's Choice of Stew **£8.50**

Served with rice or bulgur and chef's salad and homemade warmed bread
(Ask For Details Please)

(Main courses are served with a basket of complimentary homemade warmed bread,
butter and mixed olive oil and balsamic vinegar and choice of your sauces)

STEAKS (MAINS)

(All steaks are cooked medium to well done, please let us know if you want it in different cook)

Sirloin Steak **£15.95**

Specially Marinated grilled Sirloin served with chef's salad and potato wedges.

Rib Eye Steak **£14.95**

Specially Marinated grilled Rib Eye, served with chef's salad and potato wedges.

Rump Steak **£14.95**

Specially Marinated grilled Rump, served with chef's salad and potato wedges.

GRILL SPECIALITIES (MAINS)

Chicken Shish £12.95

Specially Marinated Diced Chicken Skewers Grilled Over Real Charcoal, Served With Rice or Bulgur and Chef's Salad

Lamb Shish £12.95

Specially Marinated Diced Lamb Skewers Grilled Over Real Charcoal Served With Rice or Bulgur and Chef's Salad

Adana (Lamb Kofte) £12.95

Specially Marinated Leaned Tender Minced Lamb Skewers Grilled Over Real Charcoal, Served With Rice or Bulgur and Chef's Salad

Mixed Grill (Combo of Lamb Shish, Chicken Shish, Lamb Kofte, 1 piece Lamb Chop) £16.95

Grilled Over Real Charcoal, Served With Rice or Bulgur and Chef's Salad

Lamb Chops £14.95

Specially Marinated 4 Pcs of Lamb Chops Grilled Over Real Charcoal, Served With Rice or Bulgur and Chef's Salad

Lamb Ribs £13.95

Specially Marinated 6 Lamb Ribs Grilled Over Real Charcoal, Served With Rice or Bulgur and Chef's Salad

Chicken Wings £10.95

Specially Marinated 7 Pcs Chicken Wings Grilled Over Real Charcoal, Served With Rice or Bulgur and Chef's Salad

Chicken Steak (Grill) £12.95

Specially Marinated Butterfly Chicken Breast Grilled Over Real Charcoal, Served With Rice or Bulgur and Chef's Salad

Spring Chicken Whole (Baby Chicken) £12.95

Specially Marinated Whole Baby Chicken Grilled Over Real Charcoal, Served With Rice or Bulgur and Chef's Salad

Lamb Liver £10.95

Specially Marinated Fresh Lamb Liver Skewers Grilled Over Real Charcoal, Served With Rice or Bulgur and Chef's Salad

COMBINATIONS

⁵⁶ Lamb Shish and Chicken Shish £13.95

Specially Marinated lamb and chicken skewers Grilled Over Real Charcoal, Served With Rice or Bulgur and Chef's Salad

⁵⁷ Lamb Shish and Adana (Kofte) £13.95

Specially Marinated lamb shish and Adana skewers Over Real Charcoal, Served With Rice or Bulgur and Chef's Salad

Chicken Shish and Adana (Kofte) £13.95

Specially Marinated chicken and Adana skewers Over Real Charcoal, Served With Rice or Bulgur and Chef's Salad

SEAFOOD (MAINS)

Cipura **£13.95**

Specially marinated grilled sea bream served with chef's salad fresh lemon and boiled mixed seasonal vegetables.

Salmon **£12.95**

Specially marinated grilled salmon fillet served with chef's salad fresh lemon and boiled mixed seasonal vegetables.

Levrek **£13.95**

Specially marinated grilled sea bass served with chef's salad fresh lemon and boiled

Scampi **£8.95**

Deep fried crispy scampi served with chef's salad fresh lemon and boiled mixed seasonal vegetables.

Karides Guvec **£13.95**

King prawns baked in tomato sauce with mixed vegetables and garlic served with chef's salad, garnished with parsley and fresh lemon.

Izgara Karides **£14.95**

Specially marinated king prawns char grilled and seasoned with butter, garlic and herbs served with chef's salad, fresh lemon and potato wedges.

OVEN SPECIALS

Lahmajun (Spicy or Not) **£3.50**

Specially prepared Turkish pizza topped with very fine seasoned minced lamb and served with salad and fresh lemon. The name of the word Lahmajoun derives itself from the Arabic.

Kiy mali Pide **£8.45**

Turkish flat pastry ovened and topped with specially prepared ground lamb mixed with vegs

Kusbasi Pide **£9.95**

Turkish flat pastry ovened and topped with specially prepared fresh chopped lamb mixed with vegs.

Anatolian Pide **£10.95**

Anatolia is the geographical region starts from east of west Turkey to west of east Turkey Turkish flat pastry ovened and topped with Sujuklu (spicy garlic sausage), Yu-murta (egg) mixed vegs.

Peynirli (cheesy) Pide ^(V) **£7.95**

Turkish flat pastry ovened and topped with mixed mozzarella and cheddar cheese.

Vegetarian Pide ^(V) **£8.95**

Turkish flat pastry ovened and topped with mozzarella or cheddar cheese and mixed vegetables.

TURKISH SPECIALS (MAINS)

Iskender **£15.95**

Specially Prepared Kofte, Lamb Shish and Lamb Doner, Laid on Homemade Bread and Topped with Special Anatolian Sauce, Yoghurt, Butter and Oregano (Place of Origin: City of Bursa in Ottoman Era)

Incik (Lamb Shank) **£12.95**

Joined of lamb meat cooked in oven with special Anatolian sauce mixed with various vegetables (onions, peppers, potatoes, mushrooms, carrots). (Place of Origin unknown but has been a plate for everyone across the world. Very popular food amongst Turks, Kurds, Armenians, Russians, Greeks, Balkanic and Middle eastern nations

Mousakka **£12.95**

Layers of Aubergine, Potatoes, Courgettes, Topped with Specially Prepared Minced Lamb Cooked in Oven with A Creamy Sauce and Cheese (Place of Origin is The most famous version of the dish today appeared at 1920s with the publishing of Nikolaos Tselementes' culinary book in Greece. Very popular dish amongst Balkans, Turkey and Middle East). Served with rice and salad.

Beyti **£13.95**

Beyti is a Turkish dish consisting of ground lamb, grilled on a skewer and served wrapped in lavash and topped with tomato sauce, rice and yoghurt (Place of Origin The dish is named after Beyti Güler, the owner of the popular restaurant Beyti in Istanbul)

Halep **£13.95**

Specially Prepared Lamb Doner kebab served with a spicy tomato sauce and Aleppo Pepper (Chilli Flakes= Pul Biber), Laid on top of diced homemade bread (Place of Origin,very common in Turkey, Syria, Lebanon and the Galilee region in Northern Israel, named after the city of Aleppo (Haleb). Aleppo is well known for its kebab cuisine, reportedly having at least 26 original dishes).

Kuzu Guvec (Lamb Saute) **£12.95**

Specially prepared diced lamb cooked in oven with fresh vegetables and herbs (Place of Origins, Güveç is the name of a variety of earthenware pots used in Turkish cuisine. From Turkey it has spread throughout the region, with slight variations on the name. The names of the dish Duvec in ex-Yugoslavia, Gyuvech in Bulgaria and the Greek dish Giouvetsi derive from güveç, although they are not always cooked in earthenware güveç pots. Served with rice.

Tavuk Guvec (Chicken Saute) **£12.95**

Specially prepared diced Chicken cooked in oven with fresh vegetables and herbs (Place of Origins, Güveç is the name of a variety of earthenware pots used in Turkish cuisine. Served with rice.

Hunkar Begendi **£13.95**

Begendi (the name means that the sovereign/sultan liked it), is an Ottoman cuisine dish. It is made from smoked and spiced aubergine, which is grilled, then pureed, and stirred with milk, melted butter and roasted flour. Finally, the mixture is topped with cubes of sautéed lamb. Served with rice.

Manti **£13.95**

Manti is a type of dumpling popular in most Turkic cuisines, as well as in the South Caucasian, Central Asian, Afghanistan and Chinese Islamic.

Kulbasti (Lamb Fillet) **£13.95**

Specially marinated lamb fillet served with chef salad and bulgur or rice

VEGETARIAN SPECIALS (MAINS)

Turlu ^(V) **£9.95**

Specially prepared mixed vegetables (courgette, aubergine, onions, potatoes, garlic, peppers, tomatoes) cooked in our chef's own herbal special sauce, served with bulgur or rice.

Imam Bayildi ^(V) **£9.95**

Turkish: Imambayıldı the imam fainted, is a dish in Ottoman cuisine consisting of whole aubergine stuffed with onion, bell peppers, garlic and tomatoes, and cooked in olive oil. It is one of the most notable zeytinyağlı (olive oil based) dishes and is found in most of the formerly Ottoman regions.

Veggie Shish ^(V) **£9.95**

Deep fried or grilled skewers (upon your request) of mushrooms, tomatoes, onions and bell peppers Served with Rice or Bulgur and Chef's Salad

Felafel, Halloumi, Borek, Houmus ^(V) **£12.95**

Combination of the 4 above Served With Rice or Bulgur and Chef's Salad.

SALAD BOWLS

Mediterranean Salad ^(V) **£8.95**

Finely chopped fresh tomatoes and onions, mixed leaves, mixed olives and feta cheese topped with chef's own dressing olive oil, fresh lemon.

Mozzacado ^(V) **£8.95**

Fresh mixed leaves topped with chopped tomatoes, onions, sweet corn and fresh mozzarella cheese and avocado and dressed chef's own dressing with olive oil, fresh lemon.

Halloumi Salad ^(V) **£8.95**

Fresh mixed leaves topped with chopped tomatoes, onions and grilled Halloumi cheese dressed with chef's own dressing and olive oil, fresh lemon.

Chicken Salad **£9.95**

Fresh mixed leaves topped with chopped tomatoes, onions, topped with chickens and dressed with chef's own dressing and olive oil, fresh lemon.

Coban Salad (Shepherd's Salad) ^(V) **£7.95**

Finely chopped wine tomatoes, cucumbers, red onions, parsley, long green pepper and dressed with chef's own dressing and olive oil, fresh lemon.

Green Salad ^(V) **£7.95**

Mixed green leaves, cucumbers, green bell pepper and dressed with chef's own dressing and olive oil, fresh lemon.

(Olive oil and fresh lemon are irreplaceable ingredients for Mediterranean cuisines)

BURGERS

Veggie Burger ^(V) **£8.45**

Veggie Burger in sesame seeded roll served with chef's salad and fries.

Chicken Fillet Burger **£8.95**

Specially marinated grilled fresh chicken fillet in sesame seeded roll served with chef's salad and fries.

Beef Burger **£8.95**

Quarter pounder beef burger in sesame seeded roll served with chef's salad and fries.

KIDS' MENU

Beef Burger with Chips **£5.95**

5 Nuggets with Chips **£5.95**

5 Scampi with Chips **£5.95**

5 Fish Fingers with Chips **£5.95**

(All served with chef's salad)

(Allergen information: If you are allergic to any of the ingredients and you are not sure about it please notify the member of staff and get your ingredients information)

SIDESHES

Rice ^(V)

£2.50

White Rice

Bulgur Rice ^(V)

£2.50

Crushed Wheat Boiled in Tomato Sauce
(Traditional Anatolian and Mesopotamian Rice)

Chips ^(V)

£2.50

Chips with Cheese ^(V)

£3.75

Potato Wedges ^(V)

£2.75

Potato Wedges with Cheese ^(V)

£4.25

A Basket of Homemade Warmed Bread ^(V)

£1.50

4 pieces Garlic Bread ^(V)

£3.95

Garlic Bread with Cheese ^(V)

£5.45

DESERTS

Baklava **£6.50**

Baklava is a rich, sweet dessert pastry made of layers of filo filled with chopped nuts and sweetened and held together with syrup or honey. It is characteristic of the cuisines of the Levant, the Caucasus, Balkans, Maghreb, and of Central and West Asia.
3 pieces of Baklava Served with a scoop of vanilla ice cream.

Kunefe **£6.95**

Künefe is a crispy cheese-filled dessert made with kadayif (kah-dah-YUF'), which is a traditional shredded wheat dessert with pistachio filling. Künefe is served hot out of the oven so the cheese is soft and stringy. Served with a scoop of ice cream.

Kadayif **£6.50**

Kadaif (Kadayif) is actually finely shredded filo (phyllo) dough which is used in various Middle Eastern desserts. In this case though it's also the name of the dessert itself. While researching several countries for my 'Baking Around the World' challenge Kadaif popped up several times. In Turkey it's called Kadayif. Even though this dessert is typical to various countries. Served with a scoop of vanilla ice cream.

Sutlac **£4.95**

Specially prepared rice pudding in Turkish way topped with cinnamon powder.
(Served Cold)

Chocolate Fudge Cake **£6.45**

Served with a scoop of ice cream

Cheese Cake **£5.45**

Served with a scoop of ice cream (Strawberry or Lemon)

3 Scoops Ice Cream **£4.50**

(Choose from Vanilla, Chocolate and Strawberry)