



COLD STARTERS

HUMMUS (V) (VF) (GF)	5.9
CACIK (V)	5.5
BABAGANOUSH	5.9
KISIR	5.9
OLIVES (V) (VF) (GF)	4.9
SHAKSHUKA	5.9
HEAD CHEF MEZES	19.5
5 Meze dishes recommended by our chef	

HOT STARTERS

DAILY SOUP	5.9
HALLOUMI (V) (N)	8
Grilled Cyprus cheese served with honey	
SUCUK	8
Grilled spicy beef sausage	
GARLIC BREAD	7
Matured cheddar cheese garlic bread with mixed herbs	
KING PRAWNS	9.9
Served with spring onions, fresh tomatoes, garlic & lemon butter sauce	
OCTOPUS	11.9
Homemade tomato sauce served with baby potatoes	
LAMB TACOS	9
Seasoned pulled lamb in a taco stuffed with onions parsley & red cabbage	
BONELESS CHICKEN WINGS	8.9
Boneless sweet chilli sauced wings	
CRISPY CALAMARI	9
Served with our special tartar sauce	
FETA & PARSLEY BOREK (V)	8.5
Feta and parsley panko borek	
POPCORN CHICKEN	9
Tempura chicken dipped in dynamite sauce served on popcorn	
PADRON PEPPERS (V) (VF) (GF)	5.9
Pan fried padron peppers with maldon salt	
BANG BANG PRAWNS	10.9
Crispy tempura king prawns with homemade dynamite sauce	
CHICKEN LIVER	8.9
Sautéed diced chicken liver with butter, herbs and onion	
FALAFEL (V) (VF) (GF)	7
Broad beans, chickpeas and vegetable fritters served with hummus	
HUMUS KAVURMA (GF)	9.5
Finely diced pan-fried lamb with mixed herbs and pine kernels	
CREAMY MUSHROOM	8.9
Served with chefs' special sauce and melted cheese	
MIXED HOT PLATTER	20.9
Hellim, Sucuk, Falafel, Fried Calamari, Feta Parsley, Boneless Chicken Wings	

MAINS

All Chargrilled kebabs served on a bed of tortilla bread with rice & garnish salad

CHICKEN SHISH	18.9
Marinated chunky pieces of chicken, cooked to perfection over hot coal	
LAMB SHISH	24.9
Marinated chunky pieces of lamb, cooked to perfection over hot coal	
ADANA KOFTE	18
Hand minced lamb fused with red peppers, onions, parsley and mixed spices. Cooked to perfection over hot coal	
MIXED SHISH	22.5
Marinated cubes of lamb, chicken and adana kofte. Choose any 2 of the 3 suggested	
MIXED GRILL	28
The best selection of chunky meats, where you'll find Lamb and chicken shish pieces, adana kofte, chicken wings, and a lamb chop	
LAMB RIBS	22
Specially marinated succulent ribs cooked to perfection over hot coal	
LAMB CHOPS	26
Four succulent chops, cooked to perfection over hot coal, cooked to your request	
GRILLED CHICKEN WINGS	17
Specially marinated wings, cooked to perfection over hot coal	
WRAP BEYTI LAMB	19.9
Kofte beyti wrapped in a chargrilled buttered tortilla, a side of spiced tomato sauce and garlic yogurt	
LAMB SHANK	19
Served with mash potato and gravy	
CHICKEN A LA CRÈME	20.5
Chicken sautéed with creamy cognac & white wine sauce, melded with portobello mushrooms, shallots, garlic, mixed herbs and parmesan cheese, served with rice	

FISH

SEA BASS (GF)	19.5
Served with seasonal vegetables and a homemade special sauce	
SALMON (GF)	18.5
Served with seasonal vegetables and a homemade special sauce	

YAZ SIGNATURE DISHES

LAMB CASSEROLE	21.9
Cube Lamb, onion, peppers, mushrooms & tomato served with rice	
CHICKEN CASSEROLE	18.9
Cube chicken, onion, peppers, mushroom & tomato served with rice	
MIX SEA FOOD CASSEROLE	22.9
Jumbo king prawn, salmon, cod fish, calamari, onion, peppers, mushrooms & tomato served with rice	

PASTA

PENNE ARRABBIATA (V)	14.9
Spicy tomato sauce with olives, special spices from our chef	
CHICKEN & MUSHROOM FARFALLE	17.9
Chicken breast in a double creamy chestnut mushroom sauce, parmesan cheese, topped with truffle oil	
PRAWN PASTA	19.9
Tomato sauce pasta with a spicy and zesty kick, fresh veg, tagliatelle pasta. A signature dish	
SEAFOOD PASTA	22
Linguine pasta with mixed seafood and chef's pink sauce	

SALADS

FETA SALAD (V)	7.9
Large feta chunks on a bed of tomato, cucumber, red onion and parsley	
SPICY EZME SALAD (V) (VF)	7.9
Very finely chopped spicy salad with a sweet tangy pomegranate molasses kick	
CHICKEN CAESAR SALAD	14
Chargrilled chicken, Caesars sauce, mixed lettuce and croutons	

BURGERS

Served With Fries

CHEESE BEEF BURGER	15.5
Prime beef patty, cheese, mix lettuce, tomatoes, caramelised onions, pickled gherkins & homemade burger sauce	
CHICKEN BURGER	14.5
Grilled chicken breast, mix lettuce, tomatoes, pickled gherkins and caramelised onions topped with homemade burger sauce	
VEGAN BURGER (V) (VF)	14
(Homemade) Vegan burger patty with mixed lettuce, Tomatoes, pickled gherkins, caramelised onions, smashed avocado vegan mayonnaise	

STEAKS

ARGENTINIAN RIB EYE STEAK 250 GR	34
A succulent 28 day dry aged rib eye of beef, cooked at your own preference. Served with mash or fries, asparagus and tenderstem broccoli	
ARGENTINIAN SIRLOIN STEAK 250 GR	31
A succulent 28 day dry aged sirloin of beef, cooked at your own preference. Served with mash or fries, asparagus and tenderstem broccoli	
All steaks are accompanied by your choice of sauce	
- Peppercorn Sauce	
- Creamy Mushroom sauce	

VEGETARIAN

VEGAN GRILL (V) (VF) (GF)	15.9
A mix of seasonal vegetables cooked over hot charcoal served with rice and salad	
FALAFEL & HALLOUMI SALAD	14.9
served with salad	
STUFFED PORTABELLO MUSHROOM (GF) (V)	15.9
Stuffed with spinach, halloumi, mixed peppers and onions topped with melted cheese	
OVEN BAKED STUFFED AUBERGINE	15.9
Stuffed with mushrooms, asparagus and halloumi topped with melted mozzarella on homemade tomato sauce served with Rice and salad	
VEGETARIAN MOUSAKA	16.9
Layers of potato, aubergine, courgettes, peppers, carrots, green lentils & feta cheese topped with béchamel sauce. Served on tomato sauce with rice and salad	

YAZ PLATTER

FOR FOUR	99.9
FOR SIX	124.9
Complementary meze. A variety of our chargrilled meats served with rice, bulgur and coban salad	

SIDES

PILAV RICE (V) (VF)	3.9
BULGUR RICE (V) (VF)	3.9
HAND CUT CHIPS (V) (VF)	4.5
FRENCH FRIES (V) (VF)	3.9
MAC & CHEESE (V)	6.5
GRILLED ASPARAGUS (V) (VF)	6
MASHED POTATO (V)	4
PLAIN OR GARLIC MUSHROOM	5.9
MIXED SEASONAL VEGETABLES	4.5

ALLERGY DESCRIPTIONS

GLUTEN FREE (GF)
VEGETARIAN (V)
VEGAN FRIENDLY (VF)
CONTAINS NUTS (N)

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