

SOUPS

1. **Lentil or Soup of the Day** 5.50

MEZES (COLD STARTERS)

2. **Prawn Cocktail** 5.95
Classic-prawns with marie rose sauce and lettuce
3. **Hummus**  5.95
Puree of chickpeas, tahini, lemon, garlic with olive oil dressing
4. **Imam Bayildi (Stuffed Aubergine)**  5.95
Aubergine stuffed with onions, tomatoes, green peppers, parsley and a hint of garlic
5. **Patlican Soslu (Fried Aubergine & Peppers)**  5.95
Aubergine, mixed sweet peppers, tomatoes, onion with fresh tomato and garlic sauce with yoghurt
6. **Tabbouleh (Parsley Salad)**  5.95
Finely chopped parsley, tomatoes, onions, cracked wheat and olive oil dressing
7. **Yaprak Sama (Stuffed Vine Leaves)**   5.95
Vine leaves parcels filled with rice, onions, pine kernels and dill
8. **Cacik (Classic Tzatziki)**  5.95
Yoghurt with finely chopped cucumber, mints and garlic
9. **Ispanak Tarator (Spinach with Yoghurt)**  5.95
Spinach, yoghurt with garlic and olive oil
10. **Tarama Salad** 5.95
Home-made fish roe pate, mixed with potatoes, olive oil and lemon juice
11. **Kisir (Nuts Salad)**  5.95
Cracked wheat and vegetable salad served with lemon and pomegranate dressing
12. **Bakla (Broad Beans)**  5.95
Freshly prepared broad beans with lemon and olive oil dressing
13. **Yesil Fasulye (Fresh Beans)**  5.95
Freshly prepared runner beans, dressed with olive oil and lemon



14. **Karisik Meze (Mixed Meze Platter)** 8.95
Hummus, Tarama salad, Cacik, Patlican soslu, Tabbouleh
15. **Karisik Sicak Meze (Hot Meze Platter)** 10.95
Falafel, Filo pastry with Feta, Calamari, Mitite kofte, Grilled halloumi

HOT STARTERS

16. **Sautéed Lamb Liver**  7.50
Sautéed lamb liver served with red onions, parsley and sumac
17. **Mitite Kofte (Small Cocktail Meatballs)** 6.50
Grilled mini lamb patties
18. **Garlic Mushrooms**  6.50
Mushroom sautéed with cherry tomatoes, spinach, cream and garlic
19. **Filo Pastry Rolls with Feta**  6.50
Freshly fried filo pastry rolls filled with feta cheese, parsley and herbs
20. **Calamari** 6.50
Deep fried calamari served with tartare sauce
21. **Falafel**   6.50
Broad beans, chickpeas and vegetable fitter topped with sesame seeds served with tahini
22. **Grilled Halloumi**  6.50
Lightly battered and fried halloumi cheese
23. **Karides Sote (Sautéed Garlic Prawns)**  7.50
Sautéed king prawns with confit garlic and fresh tomato sauce
24. **Hummus Kavurma (Hummus with Lamb)**  7.50
Hummus with diced lamb and pine kernel topping

HOUSE SPECIALS




25. **Antalya Ozel Incik (Lamb Shank - Antalya Special)** 17.50
Slow cooked knuckle of lamb baked in the oven with potatoes, carrots, celeriac and shallots served with mashed potato
26. **Iskender (Kuzu veya Tavuk)** 16.50
Sliced lamb or chicken on a bed of crispy cubes of pita bread dressed with home made fresh tomato sauce, garlic and served with yoghurt
27. **Hunkar Begendi** 16.50
Mixture of aubergine caviar puree, cream, cheddar cheese, topped with cubes of lamb, onions and green peppers cooked in tomato and herbs
28. **Kuzu Guvec (Lamb Casserole)** 16.50
Lamb stew cooked in a special earthenware pot, served with rice
29. **Islim Kebab (Aubergine Parcels)** 16.50
Diced lamb wrapped in aubergine sliced cooked with tomatoes, onion, garlic and spices served with rice
30. **Izmir Kofte** 15.00
Lamb patties, tomatoes, peppers, potatoes and garlic served with rice
31. **Et Sote (Sautéed Lamb)** 16.50
Diced lamb cooked with tomatoes, peppers, onions and garlic served with rice
32. **Lamb Musakka** 15.50
Layers of minced lamb, aubergine, potatoes and tomatoes topped with cheese sauce served with rice and salad
33. **Tavuk Sote (Sautéed Chicken)** 15.00
Diced chicken cooked with tomatoes, peppers, onions and garlic comes with rice
34. **Tavuk Prenses** 16.00
Mini chicken filets sautéed with mushroom, garlic, dull cream and parmesan cheese served with rice
35. **Meyveli Tavuk (Chef's Special- Fruity Poached Chicken)** 16.50
Poached diced chicken with cinnamon, pears, apricot and almonds served with rice
36. **Meyveli Kuzu (Chef's Special- Fruity Poached Lamb)** 16.50
Poached diced lamb with cinnamon, pears, apricot and prunes served with rice

STEAKS

37. **Sirloin Steak**  20.00
Grilled sirloin steak served with French Fries and mushrooms
38. **Ribeye Steak**  21.00
Grilled ribeye steak served with French Fries and vegetables
39. **Antalya Special Steak**  21.00
Grilled sirloin steak served with special mushroom sauce, french fries and vegetables

FISH

40. **Seabass** 17.50
Chargrilled seabass fillet served with new potatoes and salad
41. **Salmon** 16.95
Chargrilled salmon fillet served with new potatoes and salad
42. **Sword Fish** 19.50
Chargrilled sword fish fillet served with new potatoes and salad
43. **Karides Sote (Sautéed Prawns)** 17.50
Sautéed king prawns with confit garlic, onions, tomatoes mixed peppers served with rice
44. **Kalamar (Calamari)** 16.95
Deep fried calamari served with salad and tartare sauce

 Vegetarian  Contains Nuts  Gluten Free

KEBABS (FROM THE GRILL)

45. **Mixed Kebab** 16.50
Marinated cubes of Chicken and lamb, lamb kofte and lamb cutlet served with rice and salad
46. **Kuzu Kulbasti (Lamb Fillet with Oregano)** 16.50
Grilled filets of lamb with oregano served with rice and salad
47. **Kuzu Shish (Lamb on Skewer)** 16.50
Marinated filets of chunky lamb cubes grilled on skewer served with rice and salad
48. **Izgara Kofte** 15.00
Lamb patties kneaded with herbs, served with rice and salad
49. **Adana Kebab** 15.50
Minced lamb kebab, served with rice and salad
50. **Pirzola (Lamb Cutlets)** 17.50
Lamb cutlets served with rice and salad
51. **Antalya Chef's Special Chicken (Secret Recipe)** 15.50
Served with rice and salad
52. **Tavuk Shish (Chicken on Skewer)** 15.50
Diced marinated chunky cubes of chicken grilled on skewers served with rice and salad

VEGETARIAN

53. **Vegetarian Moussakka**  12.95
Layers of grilled aubergine, courgette, potato, bell peppers, onion, topped with bechamel sauce served with rice and salad
54. **Hellimli Ispanak (Spinach with Halloumi)**  12.95
Spinach sautéed with mixed peppers, halloumi cheese and cream served with rice
55. **Vegetarian Guvec**  12.95
Vegetable stew cooked in a special earthenware pot served with rice
56. **Imam Bayildi (Stuffed Aubergine)**  12.95
Aubergine stuffed with onions, tomatoes, green peppers, parsley and a hint of garlic served with rice and salad

PASTA DISHES

57. **Chicken Penne** 11.95
Penne with diced chicken, cooked in a creamy sauce with peppers and spinach
58. **Salmon Penne** 12.95
Penne with Salmon in a creamy basil sauce
59. **Mixed Sea Food Pasta** 12.95
Penne with Prawn, Squid, Salmon and mixed vegetables in a creamy basil sauce
60. **Penne With Meaty Tomato Sauce** 11.95
Penne with minced lamb cooked with onions, tomato, parsley and garlic
61. **Vegetable Pasta**  11.95
Penne with mixed vegetables in a creamy sauce
62. **Penne in Tomato Sauce**  11.95
Penne pasta with fresh tomato sauce and herbs

Plus Service Charge / VAT Included



ZIYAFET SOFRASI (Ottoman Feast Menu)

Mixed Mezes

Hummus • Cacik
Tabbouleh • Patlican soslu
Falafel • Feta borek

Main Course

Choose Any Main Course
Steaks and Fish Dishes are extra £4

Dessert

Any Dessert
and

Tea or Coffee

25.95

SIDEDISHES

63. **Mashed Potato**  3.95
64. **Steamed Vegetable**  3.95
65. **French Fries**  3.95
66. **Rice** 3.95

SALADS

67. **Feta Salad**  5.95
68. **Avocado Salad**  5.95
69. **Mixed Seasonal Salad**  4.95

KIDSMENU

70. **Fish Fingers & Chips** 7.50
71. **Chicken Nuggets & Chips** 7.50
72. **Pasta** 7.50
73. **Chicken Shish** 8.50

If you have any allergies, you must inform the manager.
Thank you for your co-operation.