

SMALL COLD MEZZE

Hummus V Puréeed chickpeas with tahini, garlic, lemon and sumac.	3.9	Beetroot Tarator V Oven-roasted beetroot, hung yoghurt, hint of garlic and olive oil topped with crushed walnuts.	4.5
Tarama Smoked cod's roe with onion and lemon.	3.9	Smashed Eggplant V Smoked eggplant and Kapia peppers smashed with tahini, olive oil and lemon topped with fresh pomegranates.	4.9
Cacik V Cucumber, mint, hint of garlic in creamy strained yoghurt.	3.9	Kisir Salad V Bulgur wheat, spring onions, tomato purée, celery mixed herbs and pomegranate molasses.	4.9
Olives V Gemlik olives in herb marinade, dressed in olive oil with a hint of garlic.	3.9	Shakshuka V Bertha roasted eggplants, shallots, Kapia peppers tossed in tomato sauce.	4.9
Selection of Mezes A selection of 5 mezes recommended by the head chef.	14.9		

SMALL HOT MEZZE

Pachanga Filo pastry, filled with mixed bell peppers, portobello mushrooms, kashar cheese, cured fine beef and parsley, on roasted red pepper sauce	5.9	Hellim V Charcoal grilled Cypriot cheese with Bertha roasted plum tomatoes.	5.9
Lamb's Liver (Skewd Style) Lamb's liver, lightly floured, pan-fried with red onions, parsley and cumin.	6.9	Pan-Seared Scallops Served with coconut mash and Malibu butter.	8.5
Hummus Kavurma Hummus topped with sautéed mini cubes of lamb, Antep pine kernels, Kapia peppers and sumac.	6.9	Grilled Prawns Garlic and ginger marinated king prawns cooked in our Bertha oven served with sweet chilli sauce.	8.5
Mini Lahmacun Laventine round flat bread with hand-minced lamb, fresh flat parsley, tomatoes, bell peppers and hint of garlic.	5.9	Chicken Wings Marinated and charcoal grilled.	5.5
Bertha Grilled Octopus Served with mediterranean salsa.	8.5	Calamari Lightly floured, seasoned with smoked paprika, served with squidink, lime ginger aioli dip.	6.9
Sujuk Charcoal grilled spicy beef sausage, with honey, herb yoghurt & parsley.	5.9	Honey-Glazed Goats' Cheese V Honey-glazed goats' cheese served with Bertha roasted beetroot, caramelised shallots and walnuts, drizzled with 8 years' aged balsamic.	7.5

SALADS

Shepherd's Salad V A combination of tomatoes, cucumbers, red onions, fresh parsley with olive oil sumac and pomegranate molasses.	3.5
Avocado And Mixed Leaf Salad V Topped with fresh pomegranate, olive oil and pomegranate molasses.	5.9
The Skewd Salad V Baby leaves, dried figs, sultanas, dates, cranberries and apple topped with Erzincan tulum cheese, crushed walnuts, olive oil sumac and pomegranate molasses.	6.5

HOT COAL PRODUCTIONS

All of our dishes are cooked over British woodlands coal & served with Shepherd's Salad.

Lamb Shish (Fillet) Our signature dish.	14.9
Chicken Shish	12.9
Lamb Ribs	13.9
Lamb Chops	18.9
Adana Hand-minced lamb seasoned and skewered.	13.9
Chicken Wings Marinated organic chicken wings	12.9
Halep Hand-minced seasoned, skewered lamb served on a bed of spicy tomato and onion sauce.	15.9
Wrapped Beyti Seasoned minced lamb grilled, wrapped in lavash bread & toasted, served with hung yoghurt and Halep sauce.	16.9
Ali Nazik Smoked and smashed eggplant, garlic and Kapia peppers, topped with chopped lamb shish, side of hung yoghurt.	16.9
Veli Nazik Smoked and smashed eggplant garlic and Kapia peppers, topped with chopped chicken shish, side of hung yoghurt.	15.9
Vegetarian Skewer V A seasonal combination of vegetables drizzled with pomegranate molasses, salgam, olive oil and sumac.	11.9
Mixed Kebab Lamb shish, chicken shish, adana shish, lamb chop, lamb ribs.	20.9
Sea Bass or Sea Bream Charcoal grilled, served with hand-cut potato chips, tartare sauce.	19.9

PRIME BLACK ANGUS BEEF

35 days' matured roasted cherry vine tomatoes, portobello mushrooms, watercress and hand-cut potato chips.

Sirloin Steak (12oz)	25.9
Rib-Eye Steak (12oz)	28.9
Fillet Steak (10oz)	29.9

STONE OVEN (PEE-DEH)

Thin oblong flat dough.
Served with Shepherd Salad.

Lamb Or Chicken Diced lamb or chicken, shallots, bell peppers and parsley.	11.9
Classic V Pide topped with kashar cheese and cherry vine tomatoes.	8.9
Vegetarian V Seasoned seasonal vegetables topped with kashar cheese	9.9
Spinach & Feta V Spinach, red chilli, feta cheese and onions.	9.9
Sultan's Pide Seasonal vegetables, diced lamb, oak-cured beef, sujuk topped with kashar cheese.	11.9

SIDES

Pilav Rice or Bulgur Rice V Rice with noodles or spicy red bulgur wheat with vegetables.	2.9
Hand-Cut Chips V With thyme and rock salt.	3.5
Creamy Spinach V Fresh spinach cooked with butter, garlic and cream topped with parmesan.	4.9
Coal Fired Chillies V Hot bullet chillies, charcoal grilled and dressed with olive oil.	3.5
Barbecued Mushroom Or Onions V Coal-fired, drenched in olive oil, turnip juice, topped with pomegranate molasses, rocket and sumac.	3.9
Seasonal Greens V Please ask your server.	pas
Barbecued Vegetables V A seasonal combination of charcoal-fired vegetables drenched in turnip and pomegranate molasses, extra virgin olive oil and sumac.	6.9

The foods described within this menu may contain nuts or derivatives of nuts. If you suffer from any allergy or food intolerance, please advise a member of staff who will be pleased to assist you.

A discretionary 12.5% service charge will be added to the final bill.



À LA CARTE MENU
ANATOLIAN WITH ATTITUDE