



LUNCH MENU

ANATOLIAN WITH ATTITUDE



LUNCH OFFERS

AVAILABLE BETWEEN:

MONDAY - FRIDAY
12:00 - 16:00

-EXCLUDES PUBLIC HOLIDAYS-

Offer One

Choose from a two course meal **any cold starter** and a **main** for **£12.9** per person.

Offer Two

Choose from a two course meal **any hot starter** and a **main** for **£14.9** per person.

Ocean Offers

Choose a **cold starter** and a **fish** for **£17.9** per person

Or

Choose a **hot starter** and a **fish** for **£19.9** per person

(Ask the waiting staff for the catch of the day)

DESSERTS

Poached Pear

Conference pear poached with star anise & cinnamon infused red wine, piped with almond cream.

Blueberry Cheesecake

Walnut Pudding

With crème anglaise and mixed berry coulis.

Baklava

A selection of exotic baklavas served with mastika ice cream.

Kazan Brûlée

A burnt based milk pudding topped with walnut.

Vanilla Ice Cream

Sütlach

Rice pudding with honey, topped with crushed pistachios.

Add £3.5

HOT DRINKS

Espressos	1.6 / 1.9	Macchiato	1.9
Piccolo	2.2	Hot Chocolate	2.7
Cappuccino	2.5	Turkish Coffee	2
Mochaccino	3	Breakfast Tea	1.7
Latte	2.75	Affogato	3.5
Americano	2.1	Turkish coffee over 2 dollops of mastika ice cream.	

■ 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.

COLD STARTERS

Hummus V

Purèed chickpeas with tahini, garlic, lemon and sumac.

Tarama

Smoked cod's roe with onion and lemon.

Cacik V

Cucumber, mint, hint of garlic in creamy strained yoghurt.

Olives V

Gemlik olives in herb marinade, dressed in olive oil with a hint of garlic.

Beetroot Tarator V

Oven-roasted beetroot, hung yoghurt, hint of garlic and olive oil topped with crushed walnuts.

Smashed Eggplant V

Smoked eggplant and Kapia peppers smashed with tahini, olive oil and lemon topped with fresh pomegranates.

Kisir Salad V

Bulgur wheat, spring onions, tomato purée, celery mixed herbs and pomegranate molasses.

Shakshuka V

Bertha roasted eggplants, shallots, Kapia peppers tossed in tomato sauce.

HOT STARTERS

Pachanga

Filo pastry, filled with mixed bell peppers, portobello mushrooms, kashar cheese, cured fine beef and parsley, on roasted red pepper sauce

Lamb's Liver (Skewd Style)

Lamb's liver, lightly floured, pan-fried with red onions, parsley and cumin.

Hummus Kavurma

Hummus topped with sautéed mini cubes of lamb, Antep pine kernels, Kapia peppers and sumac.

Chicken Wings

Marinated and charcoal grilled.

Mini Lahmacun

Laventine round flat bread with hand-minced lamb, fresh flat parsley, tomatoes, bell peppers and hint of garlic.

Sujuk

Charcoal grilled spicy beef sausage, with honey, herb yoghurt & parsley.

SIDES

Pilav Rice or Bulgur Rice V

3.5

Rice with noodles or spicy red bulgur wheat with vegetables.

Hand-Cut Chips V

4.5

With thyme and rock salt.

Coal Fired Chillies V

3.9

Hot bullet chillies, charcoal grilled and dressed with olive oil.

Barbecued Mushroom Or Onions V

4.5

Coal-fired, drenched in olive oil, turnip juice, topped with pomegranate molasses, rocket and sumac.

Seasonal Greens V

5.9

Please ask your server.

Barbecued Vegetables V

6.9

A seasonal combination of charcoal-fired vegetables drenched in turnip and pomegranate molasses, extra virgin olive oil and sumac.

Creamy Spinach V

5.9

Fresh spinach cooked with butter, garlic and cream topped with parmesan.

HOT COAL PRODUCTIONS

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

Lamb Shish (Fillet)

Our signature dish.

Chicken Shish

Lamb Ribs

Adana

Hand-minced lamb seasoned and skewered.

Chicken Wings

Marinated organic chicken wings.

Lamb's Liver (Skewd Style)

Fresh lamb's liver, lightly floured, pan-fried with red onions, parsley and cumin.

Vegetarian Skewer V

A seasonal combination of vegetables drizzled with pomegranate molasses, salgam, olive oil and sumac.

Mixed Shish

Lean and tender chunks of chicken breast and lamb shish fillet skewered and grilled over charcoal.

STONE OVEN (PEE-DEH)

Thin oblong flat dough.

Served with Shepherd Salad.

Lamb Or Chicken

Diced lamb or chicken, shallots, bell peppers and parsley.

Classic V

Pide topped with kashar cheese and cherry vine tomatoes.

Vegetarian V

Seasoned seasonal vegetables topped with kashar cheese

Spinach & Feta V

Spinach, red chilli, feta cheese and onions.

