



# GLUTEN FREE MENU

ANATOLIAN WITH ATTITUDE

## SMALL COLD MEZE

<b>Hummus</b> ✓ <i>Purèed chickpeas with tahini, garlic, lemon and sumac.</i>	3.9	<b>Beetroot Tarator</b> ✓ <i>Oven-roasted beetroot, hung yoghurt, hint of garlic and olive oil topped with crushed walnuts.</i>	4.5
<b>Cacik</b> ✓ <i>Cucumber, mint, hint of garlic in creamy strained yoghurt.</i>	3.9	<b>Smashed Eggplant</b> ✓ <i>Smoked eggplant and Kapia peppers smashed with tahini, olive oil and lemon topped with fresh pomegranates.</i>	4.9
<b>Olives</b> ✓ <i>Gemlik olives in herb marinade, dressed in olive oil with a hint of garlic.</i>	3.9	<b>Shakshuka</b> ✓ <i>Bertha roasted eggplants, shallots, Kapia peppers tossed in tomato sauce.</i>	4.9
<b>Selection of Mezes</b> <i>A selection of 5 mezes recommended by the head chef.</i>	14.9		

## SMALL HOT MEZE

<b>Bertha Grilled Octopus</b> <i>Oregano, fresh lemon, touch of vinegar and olive oil.</i>	8.5	<b>Hellim</b> ✓ <i>Charcoal grilled Cypriot cheese with Bertha roasted plum tomatoes.</i>	5.9
<b>Chicken Wings</b> <i>Marinated and charcoal grilled.</i>	5.5	<b>Pan-Seared Scallops</b> <i>Served with coconut mash and Malibu butter.</i>	8.5
<b>Honey-Glazed Goats' Cheese</b> ✓ <i>Honey-glazed goats' cheese served with Bertha roasted beetroot, caramelised shallots and walnuts, drizzled with 8 years' aged balsamic.</i>	7.5	<b>Hummus Kavurma</b> <i>Hummus topped with sautéed mini cubes of lamb, Antep pine kernels, Kapia peppers and sumac.</i>	6.9
<b>Grilled Prawns</b> <i>Garlic and ginger marinated king prawns cooked in our Bertha oven served with sweet chilli sauce.</i>	8.5		

## 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

## HOT COAL PRODUCTIONS

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

**Lamb Shish (Fillet)** 14.9  
*Our signature dish.*

**Chicken Shish** 12.9

**Lamb Ribs** 13.9

**Lamb Chops** 18.9

**Adana** 13.9  
*Hand-minced lamb seasoned and skewered.*

**Chicken Wings** 12.9  
*Marinated organic chicken wings.*

**Halep** 15.9  
*Hand-minced seasoned, skewered lamb served on a bed of spicy tomato and onion sauce.*

**Ali Nazik** 16.9  
*Smoked and smashed eggplant, garlic and Kapia peppers, topped with chopped lamb shish, side of hung yoghurt.*

**Veli Nazik** 15.9  
*Smoked and smashed eggplant garlic and Kapia peppers, topped with chopped chicken shish, side of hung yoghurt.*

**Vegetarian Skewer V** 11.9  
*A seasonal combination of vegetables drizzled with pomegranate molasses, salgam, olive oil and sumac.*

**Mixed Kebab** 20.9  
*Lamb shish, chicken shish, adana shish, lamb chop, lamb ribs.*

**Sea Bass or Sea Bream** 19.9  
*Charcoal grilled, served with hand-cut potato chips, tartare sauce.*

## SALADS

**Shepherd's Salad V** 3.5  
*A combination of tomatoes, cucumbers, red onions, fresh parsley with olive oil sumac and pomegranate molasses.*

**Avocado And Mixed Leaf Salad V** 5.9  
*Topped with fresh pomegranate, olive oil and pomegranate molasses.*

**The Skewd Salad V** 6.5  
*Baby leaves, dried figs, sultanas, dates, cranberries and apple topped with Erzincan tulum cheese, crushed walnuts, olive oil sumac and pomegranate molasses.*

## SIDES

**Hand-Cut Chips V** 3.5  
*With thyme and rock salt.*

**Bullet Chillies V** 3.5  
*Hot bullet chillies, charcoal grilled and dressed with olive oil.*

**Barbecued Mushroom Or Onions V** 3.9  
*Coal-fired, drenched in olive oil, turnip juice, topped with pomegranate molasses, rocket and sumac.*

**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** 4.9  
*Fresh spinach cooked with butter, garlic and cream topped with parmesan.*

**Seasonal Greens V** pas  
*Please ask your server.*

## DESSERT

**Infused Pear** 5.9  
*Organic pear infused with star anise red wine.*

- 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.

