

STARTERS / BAŞLANGIÇLAR

All mezes are served with warm homemade bread

HUMMUS 6.5 (VF) (GF) (V)

Classic Middle Eastern blend of chickpeas, tahini and a hint of garlic with olive oil and lemon juice
Klasik orta dogu humusu, nohut, tahin, zeytinyagi, limon suyu, sarimsak ile

TARAMA 6.5

Smooth creamy texture of smoked cod roe with a touch of lemon
Cod baligi yumurtasi, limon suyu, zeytinyagi ile

CACIK 6.5 (V) (GF)

Diced cucumber in creamy yogurt with a hint of garlic and dried mint, drizzled with olive oil
Dogranmis salatalik, suzme yogurt, sarimsak, kurutulmus nane, zeytinyagi ile

MIXED OLIVES 6.9 (VF) (GF) (V)

Marinated with Mediterranean herbs
Akdeniz baharatlari ile marine edilmiş zeytin çeşitleri

PATLICAN SOSLU 7.9 (VF) (GF) (V)

Slightly spicy, featuring gently cooked aubergine diced with tomato, mixed peppers, onions, herbs.
Finished in an authentic tomato sauce
Kozde patlican, karisik renkli biberler, sogan, domates, ev yapimi ozel domates sos ile

BABAGANOUSH 7 (GF) (V)

A smoky flavoured puree of aubergine, garlic, yogurt and tahini, sharpened with lemon and olive oil
Kozde pismis patlican, yogurt, tahin, sarimsak, zeytinyagi limon sos ile

BEETROOT DELIGHT 6.9 (GF) (V) (VFO)

Cooked beetroot, feta cheese, parsley and spring onion, drizzled with vinaigrette
Haslanmis pancar, beyaz peynir, maydanoz, taze sogan, sirke sos ile

SPINACH TARATOR 6.5 (V) **NEW**

Raw baby spinach, yogurt, grated garlic.
Korpe ispanak, yogurt, rendelenmiş sarımsak.

THE COLD MIX 17.5 FOR 2 PEOPLE **NEW**

A selection of 6 chilled appetisers recommended by the head chef
Sefin önerisi: Sececeğiniz 6 çeşit soğuk başlangıç

Please ask a member of our team before ordering if you have any food allergies or intolerances.

Nuts and flour is used in our kitchen and despite efforts to prevent cross-contamination any of our dishes may contain traces of nuts and gluten.

V Suitable for vegetarians, **VF** Suitable for vegan, **GF** Gluten Free, **VFO** Vegan Friendly Option Available **N** Contains Nuts **D** Contains Dairy

Menu Design: [25/01/2022](#) Prices include 20% VAT. A discretionary service charge of 12.5% will be added to you bill.

HOT STARTERS / SICAK BAŞLANGIÇLAR

All mezes are served with warm homemade bread

SOUP OF THE DAY 6.5 **NEW**

Daily freshly prepared homemade soup

MOZZARELLA STICKS 7.5 (V)

Mozzarella coated in golden breadcrumbs, served with a sweet chilli dip

SIGARA BOREGI 7.5 (V)

Cigar shaped crisp filo pastry filled with halloumi cheese, spinach, fresh herbs, served with a sweet chili dip

HALLOUMI 7.5 (V) (GF)

Grilled Cypriot halloumi cheese

FALAFEL 7.9 (V) (VF)

Chick peas, tomato, coriander, fresh onion, peppers, sesame seeds, garlic, fresh herbs, served with hummus

MUSHROOM & HALLOUMI 7.9 (V) (GF)

Sautéed mushroom and halloumi cheese, cooked with garlic and spices.

GIANT "BABA" POTATOES 6.9 (V) (GF) **NEW**

Deep fat fried potato wedge, sea salt and black papper with ketchup sorbet.

CRAB CLAWS 8.5 (GF) **NEW**

Breaded crab claws, served with a sweet chili dip

SUCUK 7.5 (GF)

Grilled lightly spicy Turkish beef sausage.

CALAMARI 8.9

Marinated fresh squid. Served with homemade tartar sauce

LIVER 8.5 (GF)

Chicken liver pan sauteed with onions, mixed peppers and spices

IMAM BAYILDI 9.5 (V) (VF) (GF)

Aubergine filled with fresh tomatoes, onions, green peppers and a hint of garlic

MANGO & CHILLI KING PRAWNS 10.9 (GF) **NEW**

King prawns with a squeeze of mango chilli jam, coated in a breadcrumb, served with a sweet chili dip

THE HOT MIX 18.9

For 2 people / 2 *Kisilik*

Sigara boregi, hellim, falafel, sucuk and mozzarella sticks

Sigara boregi, hellim peyniri, falafel, sucuk, mozzarella peyniri ile

I CAN'T BELIEVE IT'S GRILLED ON REAL CHARCOAL CHICKEN / TAVUKLAR

All marinated with our traditional Turkish spices. Charcoal grilled on a skewer. Served with fresh salad and rice

CHICKEN SHISH 16.9

Prime cuts of succulent seasoned chicken breast, char-grilled on a skewer
Taze baharatlarla marine edilmiş izgara tavuk sis

CHICKEN BEYTI 17.5

Slightly spicy fresh prime chicken, finely chopped and with mixed peppers, garlic, chillies and fresh herbs
Taze baharatlarla makrîne edilmiş tavuk, renkli biberler, sarımsak ile

MEDITERRANEAN WINGS 17.9

(Spicy hot option available / Acili tercih edebilirsiniz)

Fresh chicken wings seasoned with our unique blend of Mediterranean spices, cooked over real charcoal
Taze Akdeniz baharatları ile marine edilmiş izgara tavuk kanatları

CHICKEN FILLET 16.9

Tender chicken breast strips, marinated in a mild spice sauce, char-grilled on a skewer
Taze Akdeniz baharatları ile marine edilmiş izgara tavuk dilimleri

BONELESS CHICKEN 17.9

Tender boneless chicken thighs, marinated in a mild spice sauce, char-grilled on a skewer
Taze baharatlar ile marine edilmiş izgara tavuk uyluk

LAMB / KUZU

All marinated with our traditional Turkish spices. Charcoal grilled on a skewer. Served with fresh salad and rice

LAMB SHISH 19.9

Prime cuts of marinated lamb, char-grilled on a skewer
Taze Akdeniz baharatları ile marine edilmiş izgara kuzu sis

ADANA KOFTE 17.9

Slightly spicy fresh prime lamb, finely chopped and mixed with peppers, chillies and fresh herbs
Zirh çekimi Adana Kebap, yoresel baharatlar, kırmızı biber

LAMB RIBS 18.5

Char-grilled lamb ribs, seasoned
Marine edilmiş izgara kuzu kaburga

LAMB CUTLETS 21.9

Char-grilled tender lamb cutlets, seasoned
Marine edilmiş izgara kuzu pırzola

IZGARA KOFTE 18.9

Char-grilled minced lamb balls, seasoned with onions, parsley and herbs
Ev yapımı kuzu kıyma köftesi, taze baharatlar, soğan, maydanoz

COP SHISH 19.9

Small cubes of grilled lamb shish marinated with fresh Mediterranean spices
Taze Akdeniz baharatları ile marine edilmiş, küçük kupa izgara kuzu sis

FISH / BALIK

Served with home-made mash potatoes and fresh salad with a zesty sauce

SEA BASS FILLETS 19.5

Two Char-grilled Sea bass fillets glazed with lemon and a fresh herb sauce
Taze baharatlar ve limon ile marine edilmiş, taze izgara levrek

SALMON FILLET 21.5

Char-grilled salmon fillet glazed with lemon and a fresh herb sauce
Taze baharatlar ve limon ile marine edilmiş, taze izgara somon

HALIBUT GRILL 25.50

Halibut marinated with fresh herbs
Taze baharatlar ile marine edilmiş, halibut

CHARCOAL INFUSED KING PRAWNS 24.50 **NEW**

Charcoal did you say? Yes we did! Inside the bamboo charcoal infused panko crumb, juicy peeled deep fat fried smoky prawns.

COMBINATIONS / KARISIK IZGARALAR

All marinated with our traditional Turkish spices. Charcoal grilled on a skewer. Served with salad and rice

MIXED SHISH 18.9

A combination of chicken and lamb shish, char-grilled on a skewer
Karisik izgara kuzu sis ve tavuk sis

MIXED GRILLED FISH 25.90 **NEW**

Char-grilled Sea Bass, Halibut, Salmon fillet glazed with lemon and a fresh herb sauce
Taze baharatlar ile marine edilmiş, izgara Levrek, Halibut, Somon kombinasyonu

MIXED GRILL 27.9

A combination of lamb cubes, lamb rib, chicken wings, chicken fillet, Adana kofte and a lamb cutlet, char-grilled

VEGETARIAN & VEGAN

VEGETABLE MOUSAKKA 18.9 (V)

Aubergine, potato, mixed peppers, peas, carrots, chick peas, onions, courgette, tomato and garlic, mozzarella cheese and a béchamel sauce, served with rice

VEGETABLE GRILL 19.9 (V) (GF)

(Vegan option available)

Char-grilled aubergine, mushrooms, courgette, onions, red bell peppers and halloumi cheese. Topped with herbs and touch of pomegranate dressing and olive oil. Served with salad

FALAFEL 15.9 (VF) (V)

Chickpeas, tomato, coriander, fresh onion, peppers, sesame seeds, garlic and fresh herbs, with hummus & salad
Nohut, domates, kisnis, taze sogan, beyaz biber, susam, taze baharatlar, sarimsak, humus ve salata ile

MANTAR DOLMA 19.5 (V) (VFO)

Grilled portobello mushroom, filled with spinach, leek, halloumi, cherry tomatoes, onions, mixed peppers and topped with mozzarella cheese then baked in the oven. Served with rice

IMAM BAYILDI 17.5 (VF) (V) (GF)

Oven baked whole aubergine with onions, mixed peppers, garlic and tomato. Served with rice.
Firinda patlican, sogan, renkli biberler, sarimsak, domates, pilav ile

HOME COMFORTS

LAMB SAUTE 20.9

Finely diced lamb sauteed with mushrooms, onions, peppers and fresh tomatoes. Served with rice
Sote edilmis kuzu eti, mantar, sogan, renkli biberler, domates, pilav ile

SARMA BEYTI 19.5

Slightly spicy fresh prime chicken finely chopped, blended with herbs, garlic and spices. Wrapped in a fresh baked flat bread, dressed with melted creamy butter and our house tomato sauce. Served with yogurt & bulgur
Izgara Finchley'e ozel yufkaya sarilmis baharatli tavuk beyti, tereyagli ev yapimi domates sos, yogurt ile

MEAT MOUSAKKA 19.9

Minced lamb, aubergine, courgette, potatoes, mixed peppers, tomato, onions, mozzarella cheese and a béchamel sauce. Served with rice

Kuzu kiyma, patlican, kabak, patates, renkli biberler, domates, sogan, besamel sos, pilav ile

ISKENDER 19.9

Choice of Lamb shish or chicken shish or Lamb kofte on a bed of bread, layered with our house fresh tomato sauce and topped with creamy yogurt, drizzled with a melted butter and herb sauce. Served with rice

Tercihinize gore; Kuzu sis, tavuk sis, kofte ile hazirlanmis, ev yapimi tereyagli domates sos ile

CHICKEN SAUTE 18.5

Finely diced chicken sauteed with mushrooms, onions, peppers and fresh tomatoes. Served with rice
Sote edilmis tavuk dilimleri, mantar, sogan, renkli biberler, taze domates sos, pilav ile

ADANA SARMA 21.9 NEW

Slightly spicy fresh prime lamb, finely chopped and mixed with peppers, chillies and fresh herbs
Wrapped in a fresh baked flat bread, dressed with melted creamy butter and our house tomato sauce. Served with yogurt & bulgur

IT'S BETTER TO SHARE "GROUP PLATTERS"

CHICKEN FEAST (FOR 2 PEOPLE) 45.9

Boneless chicken, Chicken wings, Chicken beyti and Chicken shish Served with salad, rice & bulgur
Kemiksiz tavuk izgara, tavuk kanatlari, tavuk beyti, tavuk sis, salata, pilav

JUST THE 2 OF US (FOR 2 PEOPLE) 55.9

Adana & Izgara Kofte, Chicken & Lamb shish, Chicken wings, Boneless chicken, Lamb ribs, with salad, rice & bulgur
Adana kebab, kuzu&tavuk sis, tavuk kanatlari, kuzu kofte, kemiksiz tavuk izgara, kuzu kaburga, salata, pilav

FAMILY PLATTER (FOR 3-4 PEOPLE) 99.9

Adana & Izgara Kofte, Chicken & Lamb shish, Chicken wings 8 pcs, Boneless chicken, Lamb ribs 8 pcs.
Served with salad, rice & bulgur

Adana kebab, kuzu&tavuk sis, 8 ad. tavuk kanatlari, kuzu kofte, kemiksiz tavuk izgara, 8 ad.kuzu kaburga, salata, pilav

ROYAL PLATTER (FOR 4-6 PEOPLE) 119.9 NEW

Adana & Izgara Kofte, Chicken Beyti, Chicken & Lamb shish, Chicken wings 8 pcs, Boneless chicken, Lamb ribs 8 pcs. Served with salad, rice & bulgur

Adana kebab, kuzu&tavuk sis, tavuk beyti, 8 ad. tavuk kanatlari, kofte, tavuk izgara, 8 ad.kuzu kaburga, salata, pilav

DON'T FORGET THE SIDES 4.9

PLAIN RICE (V)

BULGUR RICE (V)

CHIPS (V)

CREAMY MASH (V)

CHAR-GRILLED VEG (VE) (V)

MIXED SALAD (VE) (V)

DESSERT / TATLILAR

HOME MADE BAKLAVA 8.5

Served with vanilla ice cream

VEGAN DARK CHOCOLATE BROWNIE 6.9 **NEW**

A fudgy plant-based dark chocolate brownie topped with a dark chocolate ganache made from plant based milk.

PECAN PIE 7.9 **NEW**

Shortcrust pastry generously topped with pecan nuts and treacle.

RASPBERRY WHITE CHOCOLATE BRULEE CHEESECAKE 8.9 **NEW**

Silky smooth white chocolate cheesecake all a-swirl with vibrant raspberry. Hand-fired and glazed in simple elegance.

PASSIONFRUIT CHEESECAKE 7.5 **NEW**

A digestive biscuit base topped with a rich baked white chocolate cheesecake decorated with a seeded passion fruit curd topping.

APPLE PIE 7.5 **NEW**

Shortcrust pastry filled with apple puree and topped with slices of apple.

COOKIES & CREAM BASH 8.7 **NEW**

White and milk chocolate cream stary with chocolate cookies chunks, showered with dark chocolate drizzle.

SORBET FRISSON 5.5

A refreshing combination between mango and raspberry sorbet

DAIRY ICE CREAM 5.5

Choose three scoops from: Strawberry, Chocolate and Vanilla

DIGESTIVE LIQUEURS / HAZMETTIRICI LİKÖRLER

Amaretto Disaronno 7.10

Averna 7.75

Sambuca Dei Cesari 7.10

Grappa Nardini 8.25

Fernet Branca 7.10

Jägermeister 8.50

Limoncello 7.25

COGNAC / KANYAK

Martell V.S. 8.95

Courvoisier V.S. 9.25

Remy Martini V.S.O.P 10.25

HOT BEVERAGES / SICAK İÇECEKLER

Fresh Mint Tea / Herbal Tea / Çay / Turkish Tea 2.90

Türk Kahvesi / Turkish Coffee 2.25

Espresso 3.50

Double espresso 3.90

Macchiato 3.25

Americano 3.90

Cappuccino 3.90

Sıcak Çikolata / Hot Chocolate 3.50

Latte, Karamel Latte / Latte, Caramel Latte 4.50