



RED

Antik TURKEY Aromatic and easy to drink with	175ml	Bottle	7.50	25.00
Montepulciano d'Abruzzo, Villa dei Fiori, Italy	7.50	26.00		
Rounded and rustic with hints of morello cherry and spice.				
Pinot Noir, Valdivieso, Chile	8.50	30.00		
Medium bodied, smooth and ripe flavoured with bursts of cherry and raspberry aromas				
Merlot La Croix, Vin de Pays de l'Herault, France		32.00		
Dark violet tints and blackberry aromas. Smooth on the palate, fresh finish.				
Malbec, El Cuyo, Argentina		34.00		
Vibrant aromas of cherry and ripe plum paired with flavours of chocolate and cinnamon lead to a lingering finish.				

ROSE

Zinfandel Rosé, Bulletin, America	175ml	Bottle	7.50	25.00
Juicy, light & bright. A sound balance of ripe fruit & refreshing acidity.				
Pinot Grigio Blush Rosé, Venetie DOC, Conto Vecchio, Italy	8.00	27.00		
Pleasant nose with fruity, floral notes. Crisp & balanced on the palate.				

COCKTAILS 11.50

Classic Margarita Tequila, conintreau, lime	
Lychee Martini Vegan egg whites, Bacardi, lemon juice, sugar syrup, lychee liqueur, lychee juice	
Passion Fruit Martini Vanilla vodka, passion fruit puree, simple syrup, lime juice	
Passion Fruit Daiquiri Vanilla vodka, passion fruit, mixed puree, lime juice, sugar	
Strawberry Daiquiri Bacardi rum, fresh strawberry, simple syrup, lime juice	
Mojito Bacardi rum, fresh mint, lime, brown sugar, Sprite	
Aperol Spiritz Aperol, prosecco, soda	
Pina colada Rum, pineapple juice, coconut cream, symple syrup, lime juice	
Red Kiss Pink gin, pomegranate, simple syrup, lime juice, grenadine, sprite	

Shots	
Tequila	5.00
Turkuaz Group Shot Serves 4 people	15.00
Beer On Tap	
Efes	7.50
Mahou	7.50
Leffe	8.00
Camden Pale Ale	7.00

Bottle Beer	
Asahi	5.50
Peroni	5.50
Corona	5.50
	Non Alcoholic

SPIRITS

WHISKEY	25ml	50ml
Jack Daniels	6.00	8.00
Jameson	6.00	8.00
Black Label	6.00	8.00
RUM		
Bacardi	5.50	7.00
Captain Morgan	5.50	7.00
Kraken	6.50	8.00
Malibu	5.50	7.00
Archers	5.50	7.00
VODKA		
Smirnoff	5.00	7.00
Absolut Regular	6.00	7.00
Absolut Citron	6.00	7.00
GIN		
Gordon Gin	6.00	7.50
Bombay Sapphire	6.00	7.00
Pink Gin	6.50	8.00
Rasperry Gin	6.50	8.00
BRANDY		
Courvoisier	6.50	8.50
Hennessy	6.50	8.50

TURKISH SPIRIT		
Yeni Raki	Glass 5.00	dble 7.00
	20cl 21.50	35cl 30.00
		70cl 55.00
Tekirdag Gold	Glass 8.00	20cl 28.50
	35cl 40.00	70cl 68.00

Liqueur	Single	Double
Disaronno	6.50	7.50
Bailey's	6.50	8.50

Cider	
REKORDERLIG Strawberry-lime	7.00

WHITE

Antik TURKEY Ruby red, rich aroma and powerful fruity taste	175ml	Bottle	7.50	25.00
Trebbiano di Romagna Le Coste, Poderi dal Nespoli, Italy	7.50	26.00		
Refreshing and lightbodied with citrus flavours and floral aromas				
Chardonnay La Serre, Vin de Pays d'Oc, France	8.50	29.00		
Light and refreshing. Lemon flavours paired with crisp green apple aromas.				
Pinot Grigio, Argento, Argentina	8.50	31.00		
Delicate and elegant floral aromas with tropical fruitiness and a bright, crisp finish.				
Sauvignon Blanc, Santa Rita Gran Hacienda, Chile		33.00		
Refreshing and medium-bodied with zesty citrus aromas.				

SPARKLING

Vaporetto Prosecco, Italy	175ml	Bottle	9.00	33.00
Fresh and pleasant, fine and persistent. Fruity apple flavour and aroma with hints of apricot and citrus.				

SOFT DRINKS

Coke, Diet Coke, Coke Zero, Fanta, Sprite		3.85
Water	Sml 2.95	Lrg 5.50
Sparkling, Still		
Juice		3.50
Apple, Pineapple, Cranberry		
Orange		3.50
Homemade Lemonade		4.00
Salgam (Turnip Juice)		3.00

MILKSHAKES

Oreo With Italian vanilla gelato	7.00
Strawberry With Italian strawberry gelato	7.00

TEA

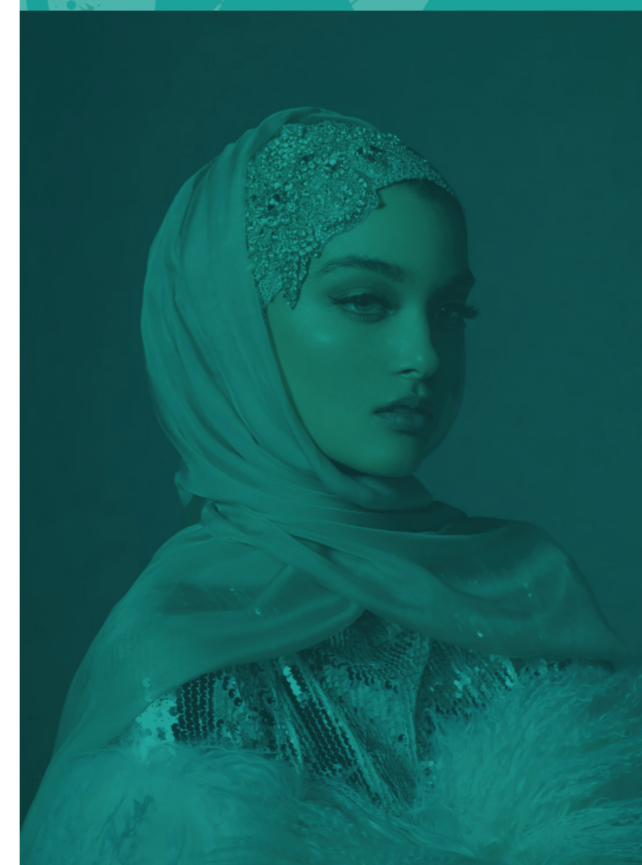
Turkish Tea The first is complimentary	1.50
English Tea	2.80
Fresh Mint Tea	2.80
Tea Pigs Pot Everyday Brew Chamomile Peppermint Super Fruit	3.50

COFFEE

Espresso single	3.00
Americano	3.00
Hot Chocolate	4.00
Cappuccino	3.50
Latte	3.50
Turkish Coffee	3.50
Iced Coffee	4.50



TURKUVAZ



MEZE

Small plates to stimulate the appetite - also great for sharing

COLD

Olives V VG GF	5.00
Humus V VG GF Chickpea puree and tahini	6.50
Soslu Patlican V VG GF Fried aubergines, onions, tomato sauce	7.50
2 Babaganush V GF Grilled aubergines, garlic, tahini, yogurt	7.50
Tarama Cured roe of cod	6.00
Haydari V GF Strained yogurt, dill, feta	7.00
Beetroot Tarator V GF Fresh beetroot, garlic, yogurt	7.00



2

HOT

1 Hellim V GF Grilled halloumi cheese	7.50
Fried Calamari Coated with breadcrumbs, cream, egg, flour	8.50
Muska Boregi V Triangular filo pastry filled with feta, mozzarella, parsley	7.50
Karides GF Pan-fried prawns, peppers, tomatoes	9.50
Arnaut Ciger Pan-fried liver coated in flour with onions, parsley	8.50
Falafel V VG Homemade falafel with humus	8.50
Humus Kavurma N GF Humus with pan fried tiny lamb cutlets, pine nuts	9.50
Sucuk GF Pan-fried Turkish beef sausage	7.50
Mantarli Hellim V GF Pan-fried mushrooms, halloumi cheese, parsley	7.50
Garlic Mushroom GF Pan-fried mushroom with garlic and cheese	7.50



1

SALAD

Greek Salad V GF	7.50
Feta cheese, tomato, cucumber, red onion, red and green pepper, olive oil and pomegranate dressing	
3 Halloumi Salad V GF	12.50
Grilled halloumi, avocado, cherry tomatoes, sweetcorn, mixed leaves, beetroot, olive oil and pomegranate dressing	
Chicken & Avocado Salad	17.00
Chicken breast, green salad, avocado & season sauce	



3



4

FISH

All served with baby potatoes, salad & broccoli

Sea Bass GF	23.50
King Prawns GF	24.50
5 Salmon GF	23.50



5

PIDE

Turkish pizzas, all served with salad

Kasarli v	15.00
Tomato, pepper, mozzarella	
Kusbasi	15.00
Diced lamb, red and green peppers, parsley, mozzarella	
Kiy mali	15.00
Seasoned minced lamb, tomato, green peppers, mozzarella	
6 Sucuk	15.00
Spicy beef sausage, green pepper, tomato, mozzarella	
Vegetarian V	15.00
Mushroom, tomato, red and green peppers, onions, olives, mozzarella	
Hellim v	15.00
Halloumi, tomato, green pepper, olives, mozzarella	
Tavuk	15.00
Chicken, red and green peppers, parsley, mozzarella	
Kavurmali	15.00
Lamb cutlets, egg, mozzarella	
Ispanak v	15.00
Spinach, feta, red peppers, onions, mozzarella	
Mixed	16.00
Lamb, chicken, sucuk, green pepper, mozzarella	
ADD EGG TO ANY PIDE 0.50	

SOUP

Mercimek v lentil soup	7.50
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SHARING

Why not order a mixed meze with a platter for the complete experience

MIXED MEZE

SMALL For 2-3 people to share 16.50

• Beetroot Tarator V GF	• Haydari V GF
• Soslu Patlican V GF VG	• Humus V GF VG

LARGE For 4-5 people to share 20.50

• Tarama	• Haydari V GF
• Soslu Patlican V GF VG	• Humus V GF VG
• Beetroot Tarator V GF	• Babaganush V GF

HOT 3 pieces each 22.00

• Hellim V GF	• Sucuk GF
• Falafel V VG	• Fried Calamari
• Humus V GF VG	• Muska Boregi v

PLATTERS

All served with rice & bulgur

FULL 2-3 people 67.00

• Lamb Shish	• Chicken Shish
• Adana Kebab	• 4 Lamb Ribs
• 8 Chicken Wings	• 3 Izgarah Lamb Kofteh
• Chicken Beyti	

4 **JUMBO** 4-5 people 83.00

• Lamb Shish	• Chicken Shish
• Adana Kebab	• 7 Lamb Ribs
• 8 Chicken Wings	• 4 Lamb Chops
• 3 Izgarah Lamb Kofte	• Chicken Beyti

MIXED KEBAB 1-2 people 37.00

• Lamb Shish	• Chicken Shish
• 2 Ribs and 2 Chicken Wings	• Adana Kebab

CHICKEN PLATTER 2-3 people 50.00

• Chicken Wings	• Chicken Shish
• Chicken Beyti	• Chicken Thighs



6

LAHMACUN

Very thin traditional Turkish pizza covered with seasoned minced lamb and onions, fresh tomatoes, parsley and red peppers 6.00



7

CHARCOAL

All served with rice
Gluten free option available

9 Izgara Lamb Kofte 4pcs	18.50
Fresh prime lamb, finely chopped and mixed with peppers & fresh herbs	
Lamb Shish	21.00
Lean and tender cubes of lamb skewered & grilled over charcoal	
Chicken Shish	18.50
Lean chunks of chicken skewered and grilled over charcoal	
10 Mixed Shish	23.00
Lamb Shish, Chicken Shish	
Adana Kebab	18.50
Seasoned minced lamb skewered and grilled over charcoal	
Lamb Chops 4pcs	26.00
Tender lamb chops seasoned and grilled over charcoal	
Vegetarian Kebab v	18.50
Char-grilled aubergines, peppers, mushrooms, onion, courgette, tomato sauce, served with hummus or yogurt	
Vegan Kebab VG	18.50
As above. Served with humus and salad	
Chicken Wings 8pcs	18.50
Marinated chicken wings grilled over charcoal	
Chicken Thighs	18.50
Marinated chicken thighs grilled over charcoal	
Lamb Ribs 7pcs	22.00
Seasoned lamb ribs grilled over charcoal	
Lamb Kleftiko ***CHEF'S FAVOURITE***	20.50
Served with mashed potato and celery	



8



9

WRAPS

All served with chips
Wraps comes with salad and garlic sause

Adana	16.00
Mix Shish	17.00
Lamb shish	17.00
Falafel v VG	12.00
Chicken shish	16.00
Hellim v	12.00

SIDES

Chips	4.5
Bulgur	4.5
Curly Fries	4.5
Mashed Potatoes	4.5
Rice	4.5
Barbecued Onions	4.5
Baby Potatoes	4.5
Barbecued	4.5
Broccoll	4.5
Mushrooms	4.5
Sweet Potato	4.5
Coleslaw	4.5



10

SPECIALS

Ali Nazik GF	22.50
Char-grilled aubergines, garlic, tahini, yogurt, lamb shish	
Mozzarella Chicken GF	21.00
Chicken tight cooked slowly and grilled to perfection, oven baked with mozzarella cheese and butter	
Kizartma v	17.00
Fried aubergine, courgette, red and green peppers, carrots, potatoes, mushrooms, onions, served with garlic yoghurt and rice	
Falafel Dish v VG	17.00
Homemade falafel, baby potatoes, rice, humus & salad	

YOGURTLU KEBABS	23.00
Shish skewer chopped on a bed of bread, topped with tomato sauce and yogurt then drizzled with butter	
Yogurtlu Lamb Shish / Yogurtlu Chicken Shish Yogurtlu Adana	

SARMA BEYTI	22.00
Seasoned mince kebab grilled over charcoal, wrapped in lavash bread and mozzarella, topped with tomato sauce and butter, served with yogurt and bulgur	
8 Sarma Lamb Beyti	
Sarma Chicken Beyti	
Sarma Vegi Beyti v	

V Vegetarian VG Vegan GF Gluten free N Contains nuts. Please let your server know if you have any allergies. Whilst all care is taken we cannot guarantee that items on this menu do not contain nuts or that meat or fish do not contain bones. Please consult your server for any information concerning allergies. Subject to status all major credit cards are accepted. A discretionary 10% service charge will be added to your bill

OpenTable

Diners' Choice

2024