

## Small Plates

### Nibbles

- \* Za'atar Cheesy Garlic Bread - 7.8
- \* Mixed Olives - 3.5
- \* Veggie Sticks - 4
- \* Grilled Bullet Chillies - 5
- Cheese Board - A Curated Selection - 18

### Meze

dips ideal for sharing

- \* Humus - Creamy chickpea dip with tahini and garlic - 6
- \* Cacik - Creamy cucumber yogurt with mint and dill - 6
- \* Babaganoush - Creamy aubergine spread with herbs and spice- 6.5
- \* Ezme - Zesty tomato and pepper mix, mildly spicy - 6.5
- \* Panjar - Creamy beetroot dip with yoghurt and garlic- 6.5

### Ocean's Delight

- Chilli King Prawn - sauted in chilli, lemon garlic - 12
- Crispy Red Mullet - wild red mullet crispy and tender - 10
- Scallops - seared in a zesty lemon garlic butter - 10
- \* Mussels - creamy saute with garlic, onions & peppers - 9
- \* Prawn Cocktail - Avocado & Tan with crunchy greens - 9
- \* Calamari - panko coated served with tartar sauce - 9

### Butcher's Selection

- Steak Sticks- Grilled with onions & peppers - 12.5
- Lamb Sliders - Melted cheese, cos lettuce, tomatos & ezme salsa - 11.5
  - \* Lamb liver - coated & sauted - 8
  - \* Sujuk - Simmered in tomato Sauce - 8
- \* Chicken Wings - Served with red pepper mayo - 7
- \* Ciz Biz Kofte - Grilled lamb meatballs - 7
- \* Humus Kavurma - Creamy hummus with hot, tender lamb pieces- 8

### Earthly Delights

- \* Feta & Smoked Pepper - 7
- \* Halloumi - served with sweet chili 7.5
- \* Tomato Mozzerlla - with fresh basil & olive oil - 7.5
- \* Falafel - served on bed of humus - 7.5
- \* Goats Cheese - with honey and walnuts on rocket salad - 9
  - \* Garlic Mushroom - in creamy garlic sauce - 8.5
  - \* Borek - filo pastry filled with triple blend cheese - 8

### To Share

Chilled Plate for 2 20  
Humus, Cacik, Panjar, Babaganush

Hot plate for 2 22

Borek, Hellim, Sujuk, Calamari, Falafel Served with Sweet Chilli sauce

Lets Taspas

Small Plates Selections 6 for 45/ 9 for 68  
Select Any small plate with \* Next to it

All our products are fresh locally, sourced & prepared on-site daily. Get ready for your taste buds and your senses to be elevated with our Aegean inspired menu.

## Lamb

- Chops** - Bestend grilled served with mash and asparagus 28
- Beyti** - Spicy Adana tortila wrapped bedded on garlic yogurt covered in tomato sauce 20
- Fillet Shish** - Middle neck fillet, cubed served with rice or bulgur 26
- Spicy Adana** - Selected prime cuts minced with spices & herbs 18
- Moussaka** - Casseroled mince with layers of mediterranean vegetable 18
- Ribs** - individually cut served with rice or bulgur & garnish - 23

## Sea Food

- Tiger Prawns** - Jumbo prawns grilled served with asparagus & rice 28.5
- Barbon** - Wild red mullets golden crispy served with house fries 22
- Monk Fish** - Fillets grilled with spices & herbs served with asparagus & rice 24
- Seabass Fillets** - served with sauted spinach & mash potato 23.5
- Salmon** - Filleted & served with asparagus & mash potato 25.5

## Beef

All Steaks are served with roasted tomatoes & garlic, watercress

- Sirloin** - 280 Grams 26
- T Bone** - 460 Grams 37
- Flank** - 340 Grams 26
- Ribeye** - 280 Grams 27

**Waygu Burger** - Caramelized onions, bone marrow mayo & Gerkins 16

## Chicken

- Shish** - 48hr marinated fillets, served with rice & garnish 18.5
- Beyti** - Kofte tortila wrapped bedded on garlic yogurt covered in Tomato 20
- Fiery Thigh** - Boneless thighs served with bulgur & garnish 18
- Kofte** - Minced with spice, served with rice & garnish 18
- A'La Crem** - Sauted chicken & spinach in creamy sauce 18

## Mixed

- Mixed Shish** - Lamb Fillet & Chicken Shish Served with rice & garnish 24
- Mixed Grill** - Spicy Adana & Mixed Shishs erved with rice & garnish 36

## Vegetarian

- Halloumi Shish** - Grilled with onions & peppers Served with rice & garnish 16
- Falafel** - on a bed of humus & bulgur 15
- Vegan Shish** - Meditirean Vegetables grilled & served with bulgur 14.5
- Moussaka** - Layers Of meditirean Vegetables in rich bechamel sauce 16

## Tagliatelle Pasta

- Frutti di Mare** - Tiger prawns, mussels, and scallops in a delicate seafood broth 26
- Chicken & Mushrooms** - Tender chicken and mushrooms in a light Parmesan cream sauce 18
- Spicy Beef** - Sliced beef in a slow-cooked tomato sauce with a hint of chilli 19
- Mussels** - Fresh mussels in a light cream and white wine sauce 17

**Aubergine & Goat's Cheese** - Roasted aubergine, goat's cheese, and basil in a rich tomato sauce 17

Please inform your server of any allergies or dietary requirements.

## Platters

- Hazine Mixed Grill** - 108  
Fillet Shish, Chicken shish, Spicy Adana, 8pc Chicken Wings, 8pc Lamb Ribs, 2pc Lamb Chops.

- Sea Food Platter** - 82  
Tiger Prawns, Monkfish, Red mullets, 4 Calamari & 2 scallops.

## Extras

Add these to compliment any main  
great for sharing

- Chicken Wings** - 14  
Add 8 Chicken Wings cooked to perfection to any dish

- Lamb Chops** - 10 / 20 / 40  
Add 2, 4 or 8 flavorful Lamb Chops to any dish

- Tiger Prawns** - 10 / 25  
Add 2 or 5 stunning Tiger Prawns to any dish  
make it surf & turf

- Lamb Ribs** - 10 / 20  
Add 4 or 8 tender Lamb Ribs to any dish

## Salad's

- Goat Cheese** - Walnuts, figs & apricots 13
- Chicken Halloumi** - Honey mustard dressing, olives 14
- Chilli Prawn** - asparagus, avocado, olives 16
  - Feta & Avocado Salad 7
  - Mixed Green Salad 5
  - Tomato & Shallots 6
  - Shepards Chop Salad 5

## Sides

- Loaded Cheesy Fries 8 - add chicken doner 4
- Grilled Asparagus 7.5
- Grilled Broccoli 7
- Halloumi Fries 6.5
- Mash Potato 4
- Grilled Onions 5.5
- Portobello Mushroom 6
- Creamy Sauted Spinach 5.5
- Sweet Potato Fries 7
- Rice or Bulgur 4
- House Fries 5.5
- Bone Marrow 6

## Sauces

- Chimichurri 3
- Mushroom 3
- Peppercorn 3

The focus of our menu is to give you the opportunity to experience social dining, while enjoying unforgettable food that will keep you coming back for more.