

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 shareing

* **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 chiili 7.5

* **Tomato Mozzerlla** - with fresh basil & olive oil - 7.5

* **Falefel** - 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 pasty 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*

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 cripsy 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 6

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

Falefel - on a bed of humus & bulgur 15

Vegan Shish - Meditirean Vegatables grilled & served with bulgur 14.5

Moussaka - Layers Of meditirean Vegatables 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

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 & appricots 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 Saute 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

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.

Please inform your server of any allergies or dietary requirements.

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.