

Cold Starters

Humus (v) Puréed chickpeas with sesame seed paste, olive oil, lemon juice and a hint of garlic.	£3.90
Smoked Fish Roe Paté (Tarama) Home-made smoked cod roe paté with olive oil and lemon juice.	£3.90
Spinach with Yoghurt (Ispanak Tarator) (v) Spinach and onion sautéed in olive oil, mixed with plain yoghurt and a hint of garlic.	£3.90
Stuffed Aubergine (Imam Bayildi) (v) The famous Turkish dish of baked aubergine stuffed with sautéed green pepper, onion, tomato and garlic.	£5.50
Stuffed Vine Leaves (Yaprak Sarmasi) (v) Vine leaves stuffed with rice, pine kernels, currants, onion juice, olive oil and chopped dill and parsley.	£4.20
Chicken with Walnut Sauce (Cerkez Tavuk) Shredded chicken breast in a creamy ground walnut sauce, with a hint of garlic.	£3.90
Cracked Wheat Salad (Tabule) (v) Cracked wheat with chopped tomato, mild onion and parsley in a lemon juice and olive oil dressing.	£3.90
Aubergine Salad (Patlican Salatasi) (v) Baked aubergine with olive oil, lemon and a hint of garlic	£4.90

Hot Starters

Home-made Soup of the Day (Corba)	£3.90
Fish Cakes with a Creamy Mango Sauce (Balik Kofte) Home-made fish cakes seasoned with chives and coriander accompanied by a creamy mango and white wine sauce.	£5.80
Lamb and Cracked Wheat “Eggs” (Kubbe) Prime minced lamb and cracked wheat formed into an egg shape and stuffed with onion, walnuts, currants and herbs.	£5.50
Devilled Chicken Livers (Tavuk Cigeri) Delicate chicken livers sautéed in worcestershire sauce and spices, served with redcurrant jelly	£5.50
Potato Croquettes (Patates Kofte) Turkish style potato croquettes with added lamb, onion, cheese and coriander.	£3.90
Humus and Lamb (Humus Kavurma) Strips of lamb sautéed with pine kernels and a mild tomato sauce, served on a bed of humus.	£5.80
Istanbul Prawns (Karides Gyvec) Succulent prawns, oven baked in our special recipe tomato, green pepper and onion sauce, with a hint of garlic, topped with gruyere cheese.	£5.90
Minced Lamb Balls (Mitre Kofte) Lean minced lamb mixed with onion, spices and herbs, oven baked in a tangy tomato and herb sauce.	£4.50
Feta Cheese Triangles (Muska Borek) (v) Feta cheese with egg, spinach and herbs, wrapped in filo pastry and fried.	£4.60
Filo Vegetable Rolls (Sebzeli Borek) (v) Filo pastry rolls filled with vegetables and cream sauce, freshly fried.	£4.60
Chickpea & Cracked Wheat Balls (Falafel) (v) Chickpeas, cracked wheat, fresh coriander and spices, shaped into balls and fried. Served with plain yoghurt dip.	£4.50
Lamb Stuffed Vine Leaves (Etili Dolma) A traditional Ottoman dish of vine leaves stuffed with minced lamb, rice and herbs. Served with cool yoghurt.	£5.90
Stuffed Mushrooms (Mantar) Mushrooms stuffed with our mouth-watering mixture of puréed chicken breast, cream, garlic and spices, shallow fried.	£4.80
Spicy Turkish Sausage (Sucuk) Spicy Turkish sausage, chargrilled and served with salad garnish.	£4.20
Fried Goats Cheese (Hellim) (v) Slices of fried goats cheese served with salad garnish and our home-made herb dressing.	£4.90
Spicy Chicken Wings (Tavuk Kanadi) Chicken wings oven baked in our secret recipe onion, fresh chilli and five spice sauce.	£4.50
Squid Rings (Kalamar) Fried battered rings of squid, served with a tartare sauce.	£4.80
Special Mixed Starter Platter (Karisik Meze) A delicious and substantial selection of hot and cold starters	£7.60

Lamb

Spit Roasted Lamb (Doner Kebab) Thin slices of spit roasted lamb, lightly spiced to our own tasty recipe. Served with Istanbul rice and seasonal vegetables.	£12.60
Lamb Stuffed Vine Leaves (Etili Dolma) A traditional Ottoman dish of vine leaves stuffed with minced lamb, rice and herbs with red wine. Served with cool yoghurt and salad.	£11.90
Chargrilled Skewered Lamb (Sis Kebab) Succulent cubes of best leg of lamb, marinated in herbs and chargrilled. Served with Istanbul rice and seasonal vegetables.	£13.60
Chargrilled Lamb Fillets (Kulbasti) Thin slices of lean fillets of lamb, marinated and chargrilled with oregano. Served with Istanbul rice and seasonal vegetables.	£12.90
Special Lamb Cutlets (Pirzola) French trimmed lamb cutlets marinated and chargrilled with thyme. Served with Istanbul rice and seasonal vegetables.	£14.30
Slow Baked Tomato & Herb Lamb (Incik) Tender lamb on the bone, oven baked, with new potatoes in a fresh tomato and herb sauce.	£13.80
Slow Baked Apricot Lamb (Tandır) Tender lamb off the bone, oven baked, with an apricot sauce. Served with Istanbul rice and seasonal vegetables.	£14.60
Lamb Casserole (Et Sote) Lean cubes of lamb, slowly casseroled with vegetables in a rich tomato, herb and red wine sauce. Served with Istanbul rice.	£12.70
Istanbul Lamb (Kofte) Lean and tender minced lamb, slightly spiced, mixed with herbs and chargrilled. Served with Istanbul rice and seasonal vegetables.	£12.60
Slow-cooked Paprika Lamb (Yahni) Cubed leg of lamb, slowly cooked in a paprika, red wine and onion sauce - incredibly tender. Served with Istanbul rice.	£14.60
Istanbul Chicken (Pilic) Tender slices of chicken breast, marinated in herbs and chargrilled. Served with Istanbul rice and seasonal vegetables.	£11.90
Chicken Skewers (Pilic Sis) Marinated cubes of chicken breast, skewered with onion and peppers and chargrilled. Served with Istanbul rice and seasonal vegetables.	£12.50
Chicken Casserole (Tavuk Sote) Cubes of chicken breast slowly casseroled with vegetables in tomato and wine sauce. Served with Istanbul rice.	£12.80
Spinach & Feta Chicken (Ispanakli Tavuk) Oven cooked chicken breast stuffed with spinach and feta cheese. Served with Istanbul rice, orange sauce and seasonal vegetables.	£13.90
Stuffed Chicken Fillet (Tavuk Dolma) Rolled chicken fillet, filled with minced chicken, vegetables, raisins and herbs, oven baked. Served with creamy mushroom sauce and mashed potato.	£13.90
Mixed Chargrill (Karisik) A chargrilled combination of special lamb cutlet, lamb fillet, Istanbul lamb, spit roasted lamb and Istanbul chicken. Served with Istanbul rice, and seasonal vegetables.	£13.90
Mixed Chargrill with Tomato & Yoghurt (Iskender) A chargrilled combination of lamb fillet, spit roasted lamb and Istanbul chicken. Served on pita bread with a fresh tomato sauce and cool yoghurt.	£13.90
Mixed Chargrill Feast (Lux Karisik) (Min 2 persons) £14.90 per person A silver platter feast of special lamb cutlet, skewered lamb, Istanbul lamb, spit roasted lamb and Istanbul chicken. Served with Istanbul rice, and seasonal vegetables.	£14.90
Stuffed Aubergine (Imam Bayildi) (v) The famous Turkish dish of baked aubergine, stuffed with sautéed green pepper, onion, tomato and garlic. Served with Istanbul rice and mixed salad.	£11.50
10 Vegetable Casserole (Turlu) (v) Fresh market vegetable casserole, with courgettes, green peppers, red peppers, celery, aubergines, tomatoes, onions, carrots, celeriac and potatoes in a herb, garlic & mildly spiced vegetable sauce.	£9.50

Vegetarian

Seafood

Salmon with Raki (Raki Soslu Salmon) Salmon fillet, pan fried with butter, cherry tomatoes, dill and Raki. Served with seasonal vegetables.	£13.40
Istanbul Swordfish (Kilic) Cubes of marinated swordfish skewered with onions, green peppers and chargrilled. Served with Istanbul rice or sautéed new potatoes, and seasonal vegetables.	£13.50
Chargrilled Halibut Steak (Kalkan) Prime halibut steak, marinated and chargrilled. Served with Istanbul rice or sautéed new potatoes, and seasonal vegetables.	£14.90
Sea Bass Fillet (Levrek) Chargrilled marinated fresh sea bass with pink peppercorns & dill. Served with Istanbul rice or sautéed new potatoes, and seasonal vegetables.	£15.30
Special King Prawns (Karides) A generous portion of large king prawns, chargrilled with garlic butter. Served with Istanbul rice or sautéed new potatoes, and seasonal vegetables.	£15.90
Pan Fried King Prawns (Tava da Karides) Large king prawns sautéed with dill and garlic butter, with a hint of chilli. Served with seasonal vegetables.	£15.90
Chargrilled Seafood Feast (Balik) (Min 2 persons) £16.50 per person A silver platter feast of Istanbul swordfish, halibut steak and special king prawns. Served with Istanbul rice or sautéed new potatoes, and seasonal vegetables.	

Main Salads

Feta Cheese Salad (Peynirli Salata) (v) Diced feta cheese served on mixed salad and drizzled with our home-made herb dressing.	£8.50
Goats Cheese Salad (Keci Peyniri) (v) Grilled goats cheese with our mixed salad and pesto sauce.	£9.50
Hot Chicken Salad (Tavuk Salata) Sliced chicken breast, marinated and chargrilled, served on lettuce leaves, with shaved Parmesan, croutons and Istanbul dressing.	£10.90
Prawn Salad (Karidas Salata) Large king prawns, chargrilled with garlic butter and served with our mixed salad.	£12.90
Istanbul Salad (Coban Salata) A healthy combination of green peppers, tomatoes, cucumber, onions & parsley, drizzled with our home-made herb dressing.	£3.50
Mixed Salad (Karisik Salata) Lettuce leaves, cherry tomatoes, shredded carrots and cucumber.	£3.60
Tomato & Onion Salad Sliced tomatoes and finely chopped mild onion, drizzled with our home-made herb dressing.	£3.20
Sautéed Potatoes	£2.20
Mashed Potato	£2.50
Istanbul Rice	£2.00
Seasonal Vegetables	£2.50
Yoghurt with Cucumber & Garlic	£2.50
Olives & Chillies	£1.50
Pita Bread	£0.40
Garlic Pita Bread	£0.60

Children’s portions available on selected dishes - please ask

Desserts

Selection of Ice Creams & Sorbets	£3.80
Desserts of the Day (please ask for selection)	from £4.50

All desserts are generously topped with fresh cream (optional!)

Beverages

Fresh Ground Filter Coffee	£2.40
Cappuccino	£2.40
Espresso	£1.90
Double Espresso	£2.70
Latte	£2.40
Turkish Coffee	£2.00
Liqueur Coffees	£4.50
Selection of Herbal and Fruit Teas	£1.50

Theatre Menu

Available Monday - Friday 5.30 - 7.00pm & 10.00 - 11.00pm

£12.90

Soup of the Day or Special Mixed Starter Platter (Karisik Meze) A delicious selection of hot and cold starters consisting of:
Humus Spicy Chicken Wings (Tavuk Kanadi) Cracked Wheat Salad (Tabule) Smoked Fish Roe Paté (Tarama) Stuffed Vine Leaves (Yaprak Sarmasi) Cheesy Triangles (Muska Borek) Spicy Turkish Sausage (Sucuk)

(This platter can easily be adapted for vegetarians - please ask)

Main Course Choose from the following:
Spit Roasted Lamb (Doner Kebab) Served with Istanbul rice and mixed salad.
Istanbul Swordfish (Kilic) Served with Istanbul rice and mixed salad.
Istanbul Chicken (Pilic) Served with Istanbul rice and seasonal vegetables.
Chicken Casserole (Tavuk Sote) Served with Istanbul rice and seasonal vegetables.
Lamb Casserole (Et Sote) Served with Istanbul rice and seasonal vegetables.
Vegetarian Moussaka Served with a salad.

Coffee Selection
(v) Vegetarian

Majority credit cards are accepted, except American Express and Diners Club and cheques. A discretionary 10% service charge will be added for parties of 6 and over

White Wines

Borsao Macabeo 2008/9 (Spain) Easy drinking modern Spanish white hints of lemon and fennel.	
175ml glass	£3.70
250ml glass	£4.90
Bottle	£14.50
Colombard Chardonnay 2009 (France) Fresh, light floral nose with citrus overtones. Refreshing and easy drinking wine.	
175ml glass	£3.70
250ml glass	£4.90
Bottle	£14.50
False Bay Wild Yeast Chenin Blanc 2009 (South Africa) Fantastic Chenin with ripe and rounded green apple & apricot flavours on a long complex finish. Gold medal winner at the Sommelier Wine Awards 2009.	
175ml glass	£4.20
250ml glass	£5.90
Bottle	£16.90
Rioja Viura Blanco, Bodegas Artesa 2008/9 (Spain) Clean, fresh and attractive hints of ripe peach and pear.	£16.50
Marktree Semillon Chardonnay 2008/9 (Australia) A classic Aussie blend full of soft citrus and pineapple fruit.	£16.50
Ancora Pinot Grigio 2009 (Italy) Perfect example of drinkability with lovely apple & pear fruit.	£15.90
Adobe Organic Gewurztraminer 2009/10 (France) Textbook Gewurz with spicy lychee and rosé Turkish delight flavours.	£17.90
Pinot Grigio, Bottega Vinai 2008/9 (Trentino, Italy) Richer in style with honeyed nutty flavours with lemon flower top notes and a dry mineral finish. Gold List Winner in Sommelier Wine Awards.	£19.90
Soave Classico Superiore, Pra 2008 (Italy) This has nothing in common with the liquid found on most shelves, but the real McCoy - utterly cool, reserved, even moody, but absolutely delicious.	£22.50
Macon Charnay, Cuvee a L'Ancienne 2009 (Burgundy) Great White Burgundy at a great price for the quality.	£21.90
Moko Black Sauvignon Blanc 2009 (Marlborough, New Zealand) Named after the Maori body art, this Marlborough Sauvignon is full of passion and gooseberry fruits perfect to match spicy dishes.	£21.90
Chablis Domaine Emile Petit 2009 (Burgundy) Classic Chablis, dry mineraly fruit, great aromatic flavours and a delightful zesty lemon and lime finish	£25.50
Sancerre Domaine Michel Girard 2009 (Loire) Dry, distinctive green-fruit nose, fairly full-bodied with an elegant crispness and a clean, fruity finish.	£26.90
Pouilly Fuisse Grande Reserve, Domaine des Maillettes 2008/9 (Burgundy) Rich, stylish Burgundy that tastes like more expensive Mersault.	£38.00

Red Wines

Borsao Garnacha 2008 (Spain) Fresh, ripe, red fruits - summer berries and cranberries	
175ml glass	£3.70
250ml glass	£4.90
Bottle	£14.50
Tierra Alta Merlot 2009 (Chille) Structured yet silky merlot with rich brambly plum fruit and a hint of cedar.	
175ml glass	£3.70
250ml glass	£4.90
Bottle	£14.50
False Bay Shiraz 2008/9 (South Africa) A well structured red, with elegant berry fruit, pepper and spice. Ideal with spicy dishes and red meats.	
175ml glass	£4.20
250ml glass	£5.90
Bottle	£16.90
El Tesoro Monastrell Shiraz 2008 (Spain) A spicy, plummy blend of local old vine Monastrell with Shiraz.	£15.50
Sierra Grande Cabernet Sauvignon 2009 (Chile) A juicier style of Cabernet with soft blackberry fruit.	£16.50
Salice Salentino 2005/6 (Puglia, Italy) An attractive ruby hued red. Rich and velvety with bags of ripe plums, prune and raisined fruit, vanilla and spice. Goes well with tomato dishes which are notoriously difficult to match with wine.	£16.90
La Coteaux, Cotes du Rhone Villages, Boutinot 2006/7 (France) Smooth ruby red with baked red and blackberry fruits laced with pepper and spice.	£18.50

Nieto Reserva Malbec 2008/9 (Mendoza, Argentina) Powerful red, with flavours of plum, figs and dried fruits, with a smoky vanilla character. International Wine Challenge silver medal 2008.	£18.95
Soldiers Block Shiraz 2007/8 (Australia) Textbook Shiraz displaying blackcurrant & cherry fruit dusted with clove, aniseed, chocolate and pepper.	£19.90
Tabali Reserve Especial Pinot Noir 2008/9 (Limari Valley) From Chile's coolest vineyard area Limari Valley, this Gold medal winner from the 2009 Sommelier Wine Awards is full of pureed red berry fruit & spice.	£22.00
Chianti Classico, Pagliaia 2007 (Italy) Archetypal Chianti jam packed with brambly, morello cherry fruits and cedry, spicy notes.	£24.50 Half Bottle £13.50
Monte Real Rioja Reserva, Bodegas Riojanas 2003/4 (Spain) Traditionally made Rioja, jammy, oaky fruit	£24.90
Chateaufeuf du Pape, Domaine Chante Cigale 2006/7 (Rhône) A really ripe, rich, full wine with heaps of soft raspberry and chocolate flavours to balance the tannin - delicious.	£36.00
Gevrey Chambertin, Clos de la Justice 2005 Vallet Freres (Burgundy) There aren't many wines made the Vallet way any more, hand picked, foot trodden, and even hand bottled four at a time! The result is one of Burgundy's most elegant styles. Light ruby in colour, fine and the taste of "real" Pinot Noir.	£49.50
Amarone Classico, Capitel della Crosara 2003 (Italy) From the family's single vineyard, grapes are sun dried to produce a rich concentrated wine with notes of raisin and black cherry.	£54.50

Rosé Wines

Monte Arcos Garnacha Merlot Rosado 2008/9 (Spain) Generous rosé full of warm, creamy strawberry fruit and a hint of peppery spice.	
175ml glass	£3.90
250ml glass	£5.50
Bottle	£15.90
Darriaud Rosé 2008 (Rhône) Classy salmon pink rosé with fresh strawberry a touch of spice and floral notes. Delicious!	£16.90
Mirabello Pinot Grigio Rosé 2009 Pinot was originally more of a rosé than a white and this wine recaptures that style with a bit more colour and strawberry fruits thanks to a dash of Pinot Noir.	£16.90

Sparkling Rosé

Mirabello Pinot Grigio Rose Spumante NV (Italy)	£18.50
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Dessert Wine

Moscato Passito 2005 (Piemonte, Italy)	100ml Glass £4.20 375ml Bottle £11.50
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Sparkling Wine

Prosecco Astoria NV (Italy)	£19.90
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Champagnes

Lallier Grand Cru Grande Reserve NV	£36.50 Half Bottle £18.90
Veuve Cliquot Yellow Label NV	£47.00
Taittinger Brut Reserve NV	£48.00
Bollinger NV	£57.00
Dom Perignon Reserva 1999/2000	£110.00
Krug Grande Cuvée	£120.00

Veuve Cliquot Rosé NV	£69.00
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Selection of Turkish Wines available from £15.90

All Vintages may change due to availability.