



IZGARA

## meze

### Houmous (v) 4.9

Chick pea puree, tahini, hint of garlic, olive oil and lemon juice

### Beetroot Salad (v) 5.9

Golden and red beetroot, feta cheese, fresh herbs, mixed pickles, spring onion and vinaigrette dressing

### Beet Avocado Mash and Humus (v) 6.5

On crispy pide bread

### Fatoush (v) 6

Fresh mint, cherry tomato, cucumber, radish, mixed pickles, parsley, spring onion, rocket, crispy bread and pomegranate seeds

### Tabbouleh (v) 5.5

Finely chopped parsley, crushed wheat, pepper, cucumber, pickle, spring onion, tomato, lemon, mint, olive oil, herbs and pomegranate seeds

### Babaganoush (v) 5.9

Char-grilled puree of aubergine, garlic, yoghurt, tahini and touch of lemon juice

### Avocado & Mozzarella (v) 6.9

Fresh basil, cherry tomatoes, Golden Beetroot and lime vinaigrette dressing

### Stuffed wine leaves 5.5

Vine leaves, filled with vegetables, dried blackcurrant and rice. Served with yoghurt

meze to share  
taster menu  
14.90

## hot meze

### Halloumi Tri Color (v) 6.9

Halloumi, avocado, tomato, fresh basil, Hatay pomegranate molasses dressing

### Sucuk Shish 6.5

Kayseri spicy beef sausage, cherry tomato and shallots

### Falafel (v) 6

chick peas, coriander, parsley, sesame seeds, flour, garlic and fresh herbs and tahini sauce

### Chilli Squid 7

Crispy fried squid, Aleppo chillies, hot tartare

### Mushroom & Halloumi (v) 6.9

Cooked in butter, garlic, spices

### Karnibahar Fritters (v) 5.9

Cauliflower, feta cheese, flour mixed with spring onions, dill and parsley, mint. Served with creamy yoghurt

### Spicy King Prawns 8.5

In a garlic butter sauce with cherry tomato, spring onion and Aleppo chillies

### Sigara borek (v) 6.5

Filo pastry filled with halloumi cheese, spinach and fresh herbs

## on fire

### Adana Kofte 13.5

Hand-chopped ground lamb seasoned with pepper, Aleppo chilli, onion, and spices char-grilled on skewers. Served with salad

### Lamb Shish 14.9

Marinated prime cut of lamb char-grilled on skewers. Served with salad

### Chicken Shish 14

Marinated chicken breast cuts, char-grilled on skewer. Served with salad

### Beyti 13.5

Hand-chopped ground chicken seasoned with garlic, parsley and pepper char-grilled on a skewer. Served with salad

### Cutlets 17.9

Lamb Cutlets char-grilled and served with salad

### Izgara Steak 17.5

Grilled lamb neck fillet, sweet potatoes and peppercorn sauce

### Mixed Shish 15

Char-grilled lamb and chicken shish. Served with salad

### Spicy Chicken Fillet 14

Char-grilled chicken strips, garlic, herbs, chillies, sweet potatoes and a creamy mushroom sauce

### Mixed Grill 18.5

The best of the grill from Izgara, lamb shish, chicken shish, adana kofte and a lamb cutlet. Served with salad

## SHARING PLATTERS

### Meat Eater (for 3-4 people)

Adana kofte, Chicken & Lamb shish, Spicy Chicken Fillet, Chicken Beyti, Lamb Cutlets. Served with salad, rice & bulgur 68.9

### Veggie Plate (for 3-4 people)

Borek, Falafel, Karnibahar Fritters, Vegetable Shish, Stuffed Vine Leaves. Served with salad, rice & bulgur 48.9

## favorites

### Iskender 15.5

Choice of lamb, chicken or kofte, on a bed of crispy bread, fresh tomato sauce, creamy yoghurt, drizzled with melted butter. Served with rice (Want to add some chillies?)

### Lamb Sauté 14

Diced lamb, shallots, mushroom, Antalya peppers, spices, beef tomato and rice (Want to add some chillies?)

### Chicken Sauté 13.5

Diced chicken, shallots, mushroom, Antalya peppers, spices, beef tomato and rice (Want to add some chillies?)

### Tandır 16.9

Slow roasted rack of lamb neck in a beef tomato sauce, carrots, shallots and potatoes

### Dolma 14.5

Chicken, mushrooms, shallots, tomato, peas, garlic stuffed in aubergine topped with a cheese and served with rice

### Beyti Sarma 14

Chicken kofte, wrapped in Turkish thin bread, yoghurt, drizzled with melted butter and a tomato sauce and served with vegetables

### Sultan's Kofte 15

Mince lamb, shallots, fresh tomato, herbs, peas, with melted butter and cheese and served with salad

(10% optional service charge will be added to your bill)

## veggies

### Vegan Moussaka (v) 13.5

Layers of aubergine, courgette, carrot, potato, peppers, tomato, shallots, herbs, vegan cheese and rice

### Vegetable Shish (v) 13

Char-grilled aubergine, mushrooms, baby corn, shallot, courgette, tomato, peppers, halloumi cheese, Hatay pomegranate molasses dressing and served with grilled beetroot

### Falafel (v) 11.9

Chick peas, coriander, parsley, sesame seeds, flour, garlic and fresh herbs, tahini sauce and salad

### Mantar Dolma (v) 13

Portobello mushrooms, filled with leek, spinach, halloumi cheese, shallots and beef tomato sauce topped with mozzarella cheese and baked in the oven, rice

### Karnibahar Fritters (v) 12.5

Cauliflower, feta cheese, flour mixed with spring onions, dill, parsley and mint. Served with creamy yoghurt and tabbouleh

### Imam Bayildi (v) 12.9

Aubergine filled with carrots, courgette, shallots, cauliflower, peppers, mushroom, garlic, tomato, peas and served with rice (Want to add some cheese?)

### Borek (v) 12

Filo pastry with leek, spinach, vegan cheese, shallots, carrots, mushroom, baby corn, fresh herbs and served with salad

## deep blue sea

### Salmon Fillet 15.9

With leek spinach, onion, chives and lime sauce, sautéed courgettes

### Spicy King Prawns 17.5

In a garlic butter sauce, cherry tomatoes, mushroom, spring onion, Aleppo chillies and sweet potato

### Sea Bass Fillet 16.9

Chives lime sauce, salad

### Seafood Shish 18.5

Salmon king prawns, halibut, mushroom, peppers and shallot, sweet potatoes

### Halibut 17.9

Basil, chives, capers, cherry tomato, garlic, sautéed spinach

(v) = vegetarian (n) = contains nuts.

If you have any allergies, gluten free or specific dietary requirements, please inform your server

## on the side

### Rice 3.5

### Bulgur Pilav (v) 3.5

### French Fries (v) 3.5

### Sautéed Sweet Potatoes (v) 3.5

### Sautéed Spinach (v) 3.9

### Coal Fired Chillies (v) 3.9

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