



MEZRA

COLD SELECTION

GREEN OLIVES	6
HUMMUS	8
Chickpeas, tahini, parsley, olive oil	
CACIK	8
Cucumber, fresh mint, dill, strained yoghurt, garlic & basil oil	
SHAKSHUKA	7.5
Aubergine, mixed peppers & onion in homemade tomato sauce	
BABA GANOUSH	8.5
Smoked aubergine, garlic, yogurt & tahini	
PRAWN & AVOCADO COCKTAIL	11
Gem lettuce, avocado with lime juice & Marie Rose sauce	
CRANBERRY KISIR	9
Beetroot & dry cranberry couscous with mixed peppers, chives, celery, lemon and pomegranate molasses	
COLD MEZZE PLATTER	23
Green olives, hummus, shakshuka, cacik & baba ganoush	

HOT SELECTION

NFC	11
Crispy boneless chicken wings marinated in buttermilk, coated in our signature sauce with sesame seeds	
BEEF SLIDERS	11.5
Caramelised onions, melted cheese and Bang Bang sauce	
ICLI KOFTE	11
Shallot-shaped bulgur shells filled with minced lamb, onion and pine nuts, served on a bed of garlic yogurt with chili oil and parsley	
PADRON PEPPERS	7
Sautéed Spanish padron peppers	
HUMMUS KAVURMA	12
Lamb with buttered pine nuts served on a bed of hummus	
CHICKEN LIVER	9
Mediterranean herbs, red onion, parsley and sumac	
CRISPY CALAMARI	12
Served with tartare sauce and lime	
PAN SEARED KING PRAWNS	14
Butter, Dutch chillis, cherry tomatoes, garlic, parsley & white wine	
SCALLOPS	13
Garlic & white wine sauce	
OCTOPUS	13.5
Pan-seared in garlic butter, Parsnip puree and Malibu sauce	
CREAMY GARLIC MUSHROOM	8.5
Sautéed button mushrooms in a rich and creamy garlic sauce, finished with fresh chives and shaved Parmesan.	
GRILLED HALLOUMI	9.5
With fig jam	
GOLDEN PASTRY ROLLS	10
Feta cheese, parsley, spinach, red onion & sweet chili sauce	
BAKED CAMEMBERT	11
Glazed with honey and pumpkin seed, fig chutney & toasted garlic bread	

FROM THE GARDEN

IMAM BAYILDI	21
Chargrilled aubergine, mix peppers, onions, black currant, cinnamon, homemade tomato sauce and rice	
STUFFED PORTOBELLO MUSHROOM	22
Mixed peppers, onion, tomato sauce, baby spinach, vegan cheese and rice	
CHICKEN CESAR SALAD	18
Lettuce, grilled Chicken breast, croutons, Caesar dressing	
GREEK SALAD	13
Tomato, cucumber, onion, parsley, olives, Greek cheese with fresh lemon juice & olive oil	
GAVURDAG SALAD	12.5
Cucumber, tomato, red onion, parsley, peppers, pomegranate seed, walnut with olive oil and pomegranate molasses dressing	

KIDS MENU

CHICKEN SHISH & CHIPS	12
MINI CHEESEBURGER & CHIPS	11
CHICKEN NUGGETS & CHIPS	10
GOLDEN PASTRY ROLLS & FIG JAM	10
MAC & CHEESE	7

FROM THE CHARCOAL GRILL

LAMB SHISH	27
Cooked over British woodlands coal, served with mixed salad & rice	
CHICKEN SHISH	24
Cooked over British woodlands coal, served with mixed salad & rice	
MIX SHISH	27
Cooked over British woodlands coal, served with mixed salad & rice	
MIX KEBAB	30
Cooked over British woodlands coal, served with mixed salad & rice	
LAMB CHOPS	29.5
Cooked over British woodlands coal, served with mixed salad & rice	
ADANA	23
Cooked over British woodlands coal, served with mixed salad & rice	
LAMB RIBS	24.5
Cooked over British woodlands coal, served with mixed salad & rice	
CHICKEN WINGS	23
Cooked over British woodlands coal, served with mixed salad & rice	
YOGURT KEBABS	
Cooked over British woodlands coal, served with mixed salad & rice	
LAMB	27
ADANA	23
CHICKEN	25
CHICKEN OR LAMB SARMA BEYTI	25

SIGNATURE MAINS

PISTACHIO LAMB CHOPS	31
Pistachio-crusted lamb cutlets, served with creamy mashed potatoes, tender asparagus and pomegranate molasses	
SHORT BEEF RIBS	29
24-hour slow cooked short beef ribs, creamy mashed potato, rich homemade gravy, grilled tomato and crispy onions	
BODRUM COKERTME	26
Jullian cut beef fillet, tomato sauce, fritters chips, garlic yogurt	
CHICKEN TIGH STEAK	23.5
Served with mashed potatoes, tenderstem broccoli, cherry tomatoes & gravy sauce	
FROM THE SEA	
SEABASS FILLET	24
Pan-seared sea bass, parsnip puree, baby vegetables and chive buerre blanc	
SALMON	25
Pan-seared salmon, baby vegetables and Champagne hollandaise sauce	
BLACK COD	35
Orange miso glazed cod, cucumber, potato rosti & bok choy	
CHARGRILLED MONKFISH	29
Peppers & onions served with mixed salad	
FILLET OF DOVER SOLE	31
Shampire salsa verde and baby shrimps	
MIXED FISH KEBAB	30
Salmon, monkfish, shelled prawns, peppers & onions served with mixed salad	

STEAKS

WAGYU RIBEYE	39
Tenderstem broccoli, grilled onion and peppercorn or truffle mushroom sauce, served with chips,	
FILLET OF BEEF	40
Tenderstem broccoli, grilled onion and peppercorn or truffle mushroom sauce, served with chips,	
SURF & TURF	41
Fillet steak and Jumbo prawn served with grilled gem lettuce & cherry tomato	

BURGERS

WAGYU BURGER	20
Lettuce, caramelised onion, gherkins, melted smoked cheese, served with chunky chips	
SMOKED CHICKEN BURGER	18
Lettuce, caramelised onion, gherkins, melted smoked cheese, served with chunky chips	

PASTA

LOBSTER LINGUINE	29
Mixed peppers, garlic and white wine cream	
SPINACH RICOTTA RAVIOLI	21
Served with mushroom sauce	

ON THE SIDE

TRUFFLE - PARMESANCHIPS	11	SWEET POTATO FRIES	6
CHUNKY CHIPS	6.5	MAC & CHEESE	7
CREAMY MASH POTATO	6	TENDERSTEM BROCCOLI	7
BABY VEGETABLES	9	ASPARAGUS	7
SIDE SALAD	2.5	RICE	3.5

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL. ALL PRICES INCLUDE VAT. FOOD ALLERGIES AND INTOLERANCES: PLEASE SPEAK TO A MEMBER OF STAFF ABOUT YOUR REQUIREMENTS. ALLERGENS ARE PRESENT IN OUR KITCHEN SO WE CANNOT GUARANTEE DISHES ARE 100% ALLERGEN FREE. PLEASE NOTE GAME MAY CONTAIN SHOT AND FISH MAY CONTAIN BONES