

IZMIR

IN THE BEGINNING

Cacik (VGIGF) Creamy Turkish yogurt with cucumber, fresh & dried mint, dill, double cream, olive oil, garlic and seasoning.	7.50
Hummus (VGIGFV) Smooth thick mixed made with mashed chickpeas, tahini, lemon juice and garlic.	7.50
Russian Salad (VGIGF) Boiled cubes of potatoes, carrots, sweetcorn, peas, gherkins tossed in mayonnaise and double cream.	7.50
Baba Ganoush (VGIGF) Finely chopped roasted aubergine, red capya, olive oil, lemon juice, seasonings, yoghurt and tahini.	7.50
Saksuka (V) Fried aubergine, mixed peppers, parsley, fresh chopped tomato and pepper paste in a tasty balanced house special sauce.	8.00
Mixed Olives (VGIGFV) Marinated in oil, garlic, lemon, oregano and red pepper flakes.	5.45
Mixed Cold Meze Perfect for Two Cacik, hummus, Russian salad, baba ganoush, saksuka.	17.50

LET'S GET WARMED UP

Halloumi (VGIGF) Grilled traditional Cypriot cheese sticks served with salad and sriracha mayo	8.50
Sucuk (GF) Grilled special spicy Turkish Sausage garnished with salad.	8.50
Falafel (VGIV) Deep fried minced balls of chickpeas, served on a bed of salad and hummus topped with sweet chilli	8.50
Sigara Börek (VG) Turkish filo pastry filled with feta cheese, mint, double cream, olive oil, spinach and cheddar cheese.	8.50
Kalamari Battered squid rings served with homemade tartare sauce and salad.	9.00
Garlic Prawns Pan fried tiger prawns with fresh onions and peppers, garlic and house special sauce, served with house salad	9.50
Lamb Samosa Minced lamb cooked in delicate spices wrapped in pastry. served with tamarind sauce & salad	7.50
Onion Bhaji Lightly spiced chopped onions and batter in a ball deep fried. served with tamarind sauce & salad	6.50
Hummus Kavarama Lamb cubes cooked with butter pepperika served on top of hummus	13.50
Mixed Hot Meze Perfect for Two Halloumi, falafel, sucuk, kalamari, sigara borek.	19.50

CHEF'S SPECIAL

Meatballs Tagine (GF) Lean minced Lamb cooked with tomato based sauce, chickpeas, apricot & raisins. Served with rice & salad	16.95
Lamb Moussaka Ground lamb meat layered, with peppers, egg plant, potatoes, bechamel sauce and topped with melted cheese served with rice and salad.	18.50
Chicken Guvec (GF) Delectable chunks of chicken with fresh tomato & onion, mixed peppers in house special sauce, topped with melted cheese and served in a hot clay dish. Served with rice and salad.	18.90
Lamb Guvec (GF) Delectable chunks of lamb with fresh tomato & onion, mixed peppers in house special sauce, topped with melted cheese and served in a hot clay dish. Served with rice and salad.	18.90
Beef Short Ribs (Asado) Slow cooked beef short ribs served with chips, salad & BBQ sauce	23.95

SALADS

Chicken Caesar Salad Warm chicken breast, lettuce and parmesan with caesar dressing.	19.90
Feta Cheese Salad (VGIGF) Lettuce cucumber, onion, tomato, parsley, feta cheese with pomegranate and olive oil dressing.	12.95
Halloumi & Falafel Salad (VG) Grilled halloumi & falafel served on a bed of dressed Mediterranean salad.	16.50

Should you have any dietary requirements or allergies, Please make your server aware at the time of ordering.
10% service charge will be added to your bill.

Change rice for chips £ 2 / sweet potato fries £3.95 extra

CHARCOAL GRILL

All cooked over flaming charcoal and served with rice and house salad.	
House Special (GF) Selection of lamb shish, chicken shish, wings, chicken beyti, lamb adana and lamb ribs.	25.50
Lamb Adana (GF) Traditional minced lamb kofte with parsley and a blend of Turkish herbs and spices.	17.95
Chicken Adana (GF) Traditional minced chicken kofte with parsley and a blend of Turkish herbs and spices.	17.50
Chicken Wings (GF) Marinated chicken wings cooked over a charcoal grill (8 pieces).	15.95
Chicken Shish (GF) Large chunks of succulent chicken breast in a mildly spiced marinade cooked on the skewer.	17.95
Lamb Shish (GF) Large chunks of succulent lamb in a mildly spiced marinade cooked on the skewer.	19.95
Lamb Chops (GF) Succulent lamb chops seasoned with Turkish herbs, cooked over charcoal grill (4 pieces).	22.95
Lamb Ribs (GF) Tasty tender lamb ribs cooked over chargrill served with rice and salad (6 pieces).	18.95
Ali Nazik (GF) Smoked & spiced eggplant pureed & topped with cubes of chargrilled lamb	20.95
Mixed Grill (GF) Charcoal grilled tender chicken, Lamb shish and Adana.	20.25
Lamb Adana Sarma Minced lamb with garlic and parsley rolled up in flatbread with Mozzarella cheese, on a bed of yogurt, topped with house special sauce and butter.	20.95
Chicken Adana Sarma Minced chicken with garlic and parsley rolled up in flatbread with Mozzarella cheese, on a bed of yogurt, topped with house special sauce and butter.	19.95
Mixed Adana (GF) Chargrilled lamb and chicken adana.	18.95

FROM THE EAST

Chicken Tikka Masala (DIN) Mild & creamy, cooked in a special sauce with herbs & cashew nuts. Served with rice	16.50
Butter Chicken (DIN) made with garlic, peppers, cream, tomatoes and butter sauce & cashew nuts. Served with rice	16.50
Chicken Bhuna Cooked in rich caramelised onions, peppers. Served with rice.	16.50

BIRIANI BOX

cooked in basmati rice and specially blended spices & cashew nuts. Served with raitha (dairy/nuts)	
Lamb Biriani	17.95
Chicken Biriani	16.95
Vegetable Biriani	15.95

BURGERS

Served with Chips	
Peri Peri Chicken Burger Chicken breast infused with peri peri seasoning served in brioche bun with sriracha mayo, lettuce & tomato	13.95
Izmir Special Beef Burger Patty of ground beef placed in two halves of bun with melted cheese, burger relish, lettuce, gherkins & tomatoes	18.95

PASTAS

Choice of Penne or Spaghetti	
<i>Choice of Sauce</i>	
Alfredo or Arabiatta	
<i>Choice of Condiments</i>	
Chicken	15.95
Seasonal Veg	14.95
Mix Seafood	18.95

Vg - Vegetarian | GF - Gluten Free | V - Vegan

KIDS

Chicken Shish and chips	7.90
Chicken nuggets with chips	7.90
Penne pasta with Tomato sauce	7.90
Fish fingers with chips	7.90
Chicken Wings (4pc) with chips	7.90

PLATTERS

Sharing Platter for 2 -Bread, Dips, Hummus and Cacik -A selection of Chicken Shish, Lamb Shish, Lamb Ribs, Chicken Wings, Adana and Chicken Adana.	52.00
Sharing Platter for 4 -Bread, Dips, Hummus and Cacik -A selection of Chicken Shish, Lamb Shish, Lamb Ribs, Chicken Wings, Adana and Chicken Adana.	95.00
Chicken Platter for 2 -Bread, Dips, Hummus and Cacik -A selection of Chicken Shish, Chicken Wings & Chicken Adana.	48.95
Seafood Platter for 2 -Bread, Dips, Hummus and Cacik -A selection of Sea bass, salmon, king prawns and kalamari.	75.00

FROM THE RIVER & THE SEA

Salmon Charcoal grilled fillet of salmon fillet served with salad and new potatoes & lemon butter sauce.	21.90
Seafood Mix Grill Salmon, king prawns and seabass skewers cooked on chargrill & served with salad, rice & lemon butter sauce.	27.95
Prawn Guveç (GF) King prawns sauteed with onions and garlic, mushrooms, peppers, Turkish mixed herbs and finished with special special sauce. Served with rice and salad.	21.90
Seabass Fillet Pan served seabass fillet served with house salad, new potatoes & lemon butter sauce	21.90

FROM THE FIELD

Mushroom Casserole (VGIGFIV) Mushrooms, mixed peppers, onions cooked with house special sauce with melted cheese served with rice.	16.50
Vegetable Kofte (VGIV) Mediterranean vegetable balls cooked with house special sauce and chickpeas, onions, fresh tomato and mixed Turkish herbs. Served with rice.	16.50
Vegetable Guvec (VGIGFIV) Sautéed vegetables of aubergines, mix peppers, courgettes, mushrooms in aromatic tomato sauce and onions, fresh tomato and mixed Turkish herbs served with rice.	16.50

THE STEAK OUT

All steak is served with chips, grilled tomato & butter tossed seasonal veg sticks

T-Bone 16oz (GF)	39.00
Sirloin 8oz (GF)	27.95
Steak Sauces Peppercorn Mushroom sauce Chilli & garlic butter	3.95

BIT ON THE SIDE

Basmati Rice	4.95
Turkish Bread	4.90
Sweet Potato Fries	5.90
Peri Peri Chips	5.50
Chips	4.95
Parmesan Truffle Chips	5.50
Garlic Naan	4.50
Sauteed Vegetables	5.95
Sauteed Potatoes	5.95