

## SOFT DRINKS

<b>Cokè   Diet Coke   Fanta   Sprite</b> <i>Bottle 330ml</i>	3.9	
<b>Coke Zero</b> <i>Bottle 330ml</i>	3.7	
<b>Uludag</b> <i>Bottle 250ml Original / Orange</i>	3.7	
<b>Ayran</b> <i>Cold Savoury Drinking Yoghurt</i>	2.9	
<b>Iced Tea</b> <i>Lemon / Peach</i>	3.3	
<b>Şalgam</b> <i>Spicy Turnip Juice</i>	2.9	
<b>Ribena</b> <i>Blackcurrant / Strawberry</i>	2.9	
<b>Tonic Water</b>	2.9	
<b>Soda Water</b>	2.9	
<b>Ginger Beer</b>	3.1	
<b>Lemonade</b>	3.3	
<b>Redbull</b>	4.6	
<b>Still Water</b>	330ml 2.7	750ml 4.9
<b>Sparkling Water</b>	330ml 2.7	750ml 4.9
<b>Fresh Orange Juice</b>	Glass 4.7	Jug 17.5
<b>Juice</b>	Glass 3.1	Jug 12.5
	<i>Apple / Pineapple / Cranberry / Mango</i>	
	<i>Lychee / Orange / Pomegranate</i>	

## DRAFT BEERS

<b>Efes Draft</b> <i>Pint</i>	7.7	<b>Peroni Draft</b> <i>Pint</i>	7.7
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## BEERS BOTTLE 330ml

<b>Tuborg Fıçı</b> <i>Bottle 500ml</i>	7.2	<b>Peroni Alcohol Free 0%</b>	6
<b>Corona</b>	6.8	<b>Peroni Gluten Free</b>	6.2
<b>Budweiser</b>	6.5	<b>Kopparberg Alcohol Free 0% 500ml</b>	7
<b>Kopparberg</b> <i>500ml Strawberry &amp; Lime</i>	7		

## MOCKTAILS

<b>Safe Sex on the Beach</b>	10
<i>Grenadine, Orange, Peach, Lychee Juice</i>	
<b>Virgin Pina Colada</b>	10
<i>Double Cream, Coconut, Pineapple Juice</i>	
<b>Nojito Mint</b>	10
<i>Fresh Mint, Lime, Sugar, Apple, Lemonade</i>	
<b>Strawberry Nojito</b>	10
<i>Strawberry, Fresh Mint, Lime Juice, Lemonade, Sugar Syrup</i>	
<b>Passion Fruit Nojito</b>	10
<i>Passion Fruit, Fresh Mint, Lime Juice, Lemonade, Sugar Syrup</i>	
<b>Camel Punch</b>	10
<i>Mango, Lychee, Pineapple, Blackcurrant Juice</i>	
<b>Passion Fizz</b>	10
<i>Passion Fruit, Lime Juice, Coconut Syrup, Mango Juice, Lemonade</i>	
<b>Berry Blast</b>	10
<i>Strawberry, Blackberry, Blueberry, Lemon Juice, Vanilla Syrup</i>	

## COCKTAILS

<b>Amaretto Sour</b>	13.5
<i>Amaretto, Black Label Whiskey, Lime juice, Sugar Syrup</i>	
<b>Ciroc Pineapple Cooler</b>	15
<i>Ciroc Pineapple, Rum, Coconut, Elderflower, Mango Juice</i>	
<b>Love Potion</b>	15
<i>Ciroc Red Berry, Cranberry Juice, Orange Juice, Grenadine, Lime</i>	
<b>Frozen Watermelon Breeze</b>	13.5
<i>Watermelon, Rum, Lime Juice</i>	
<b>Frozen Tropical Mango</b>	13.5
<i>Mango, Tequila, Lemon Juice, Coconut Syrup</i>	
<b>Pink Gin Spritz</b>	13
<i>Gordon's Pink Gin, Prosecco, Lemonade</i>	
<b>Aperol Spritz</b>	13.5
<i>Prosecco, Aperol, Soda</i>	
<b>Classic Mojito</b>	13.5
<i>Rum, Fresh Mint, Lime, Soda, Sugar Syrup</i>	
<b>Strawberry Mojito</b>	13.5
<i>Rum, Strawberry, Fresh Mint, Lime Juice, Lemonade, Sugar Syrup</i>	
<b>Passion Fruit Mojito</b>	13.5
<i>Rum, Passion Fruit, Fresh Mint, Lime Juice, Lemonade, Sugar Syrup</i>	
<b>Pina Colada</b>	13
<i>Malibu, Coconut, Pineapple Juice, Double Cream</i>	
<b>Cosmopolitan</b>	13
<i>Cointreau, Vodka, Lime Juice, Cranberry Juice</i>	
<b>Strawberry Daiquiri</b>	13.5
<i>Rum, Syrup, Lime Juice, Strawberry</i>	
<b>Pornstar Martini</b>	13.5
<i>Vanilla, Vodka, Passion Fruit, Pineapple Juice, Liqueur</i>	
<b>Sex on the Beach</b>	13.5
<i>Vodka, Tequila, Peach Liqueur, Grenadine, Orange Juice</i>	
<b>All cocktails can be served alcohol-free</b>	10

## RED WINE

	Glass 175ml	Bottle
<b>Angora Red</b> <i>Turkey</i>	7.5	25
<i>Soft · fruity · plum · cherry · spice</i>		
<b>Yakut</b> <i>Turkey</i>	7.8	27
<i>Ruby red · cherry and strawberry aromas · velvety finish</i>		
<b>Santa Alegria Merlot</b> <i>Chile</i>	8.1	28.5
<i>Smooth · ripe plum · raspberry fruits</i>		
<b>Angelo Nero d'Avola, Sicilia Doc</b> <i>Italy</i>	8.4	30
<i>Spicy · succulent · berry fruits</i>		
<b>Deakin Estate Shiraz</b> <i>Australia</i>	9.1	33.5
<i>Punchy · mulberry · plum · hints of vanilla</i>		
<b>Xinomavro, Thymiopoulos</b> <i>Greece</i>		36
<i>Dark fruits · tobacco · black olives · tannin structure</i>		
<b>Valdemar Rioja Crianza</b> <i>Spain</i>		38
<i>Blackberry · dark fruits · twelve months ageing in oak barrels</i>		
<b>Chianti Superiore, Santa Cristina Tuscany</b> <i>Italy</i>		39.5
<i>A classic Chianti · delicious balance · savoury notes</i>		
<b>Cahors Prestige, Château Haut Monplaisir - Organic</b> <i>France</i>		45
<i>The birth place of Malbec! Intense · vivid and firm structure</i>		

## WHITE WINE

	Glass 175ml	Bottle
<b>Angora White</b> <i>Turkey</i>	7.5	25
<i>Dry · fruity · citrus · medium bodied</i>		
<b>Cankaya</b> <i>Turkey</i>	7.8	27
<i>Crispy and refreshing · balanced · Anatolian grapes</i>		
<b>Montalto Pinot Grigio - Organic</b> <i>Italy</i>	8.1	28.5
<i>Fresh clean fruity notes · pear · green apple · white peaches</i>		
<b>Arkeno Sauvignon Blanc</b> <i>Chile</i>	8.4	30
<i>Tropical fruit aromas · white flowers</i>		
<b>Tormaresca Chardonnay, Puglia</b> <i>Italy</i>	9.1	33.5
<i>Bright · fruity · showing the purity and richness of Puglian coastline</i>		
<b>Azahar Vinho Verde</b> <i>Portugal</i>		33.5
<i>Bright · lively · delicate orange blossom aromas</i>		
<b>Pecorino Vellodoro, Umani Ronchi</b> <i>Italy</i>		36.5
<i>Stone fruits · apples · hints of spice and almonds</i>		
<b>Babich Family Marlborough Sauvignon Blanc</b> <i>New Zealand</i>		39.5
<i>Zesty aromas of grapefruit and lemon · mineral and pronounced finish</i>		

## ROSÉ WINE

	Glass 175ml	Bottle
<b>Golden State Zinfandel Rose</b> <i>USA</i>	7.8	27
<i>Ripe red fruit · cranberries · watermelon</i>		
<b>Mánnara Pinot Grigio Rosé</b> <i>Italy</i>	8.4	30
<i>Light-bodied · delightfully refreshing</i>		
<b>Saint-Roch Les Vignes Rosé, Les Maitres Vignerons</b> <i>France</i>		36.5
<i>Pale salmon hue · notes of white peaches and lychees</i>		

## CHAMPAGNE & SPARKLING WINE

	Glass 125ml	Btl 20cl	Bottle
<b>Prosecco Extra Dry, Serena 1881</b> <i>Italy</i>	6.4	11.5	33.5
<i>Fresh and elegant · notes of crisp apples, citrus and white flowers</i>			
<b>Prosecco Rosé, Serena 1881</b> <i>Italy</i>	6.8		36.5
<i>Delicate pink in colour · aromas of summer berries</i>			
<b>Champagne Moët &amp; Chandon</b> <i>France</i>			81.5
<i>Elegant and creamy · fine bubbles</i>			

## RAKI TURKISH SPIRITS

	Single	Double	Btl 20cl	Btl 35cl	Btl 70cl
<b>Yeni Raki</b>	6.5	8.5	24	32	52
<b>Tekirdağ Gold</b>	7	9	26	38	64

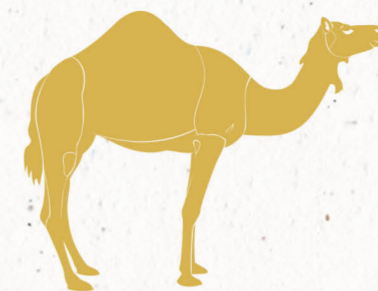
## SPIRITS

	25ml	50ml	Bottle
<b>Jack Daniel's</b>	6	7.5	65
<b>Jameson</b>	6	7.5	70
<b>Johnnie Walker Black Label</b>	7	8.5	75
<b>Smirnoff</b>	6	7.5	65
<b>Absolut</b>	7	8.5	75
<b>Ciroc</b> <i>Pineapple / Red Berry</i>	7	8.5	75
<b>Grey Goose</b>	7	8.5	95
<b>Bacardi</b>	6	7.5	65
<b>Captain Morgan</b>	6	7.5	65
<b>Gordon's Gin   Pink Gin</b>	6	7.5	65
<b>Napoleon Brandy</b>	6	7.5	70
<b>Courvoisier</b>	6.5	8	70
<b>Remy Martin</b>	7	8.5	75
<b>Amaretto</b>	6	7.5	65
<b>Baileys</b>	6	7.5	65
<b>Malibu</b>	6	7.5	65

## MIXERS 1.5

## SHOTS

<b>Jägerbomb   Sambuca   Jose Cuervo Tequila   B52</b>	6
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# KERVAN



## TURKISH BREAKFAST SERPME KAHVALTI

1 PERSON 18 | 2 PEOPLE 38  
3 PEOPLE 51 | 4 PEOPLE 64

Scrambled or fried eggs, Turkish sausage, pastrami, halloumi, variety of cheese, borek, potato salad, tomato, cucumber, grilled mushrooms and aubergine, olives, butter, honey, kaymak, nutella, jam, grapes, simit and acma

Menemen is complimentary for two or more people  
Three complimentary large Turkish teas per person  
Vegetarian options available on request

<b>Menemen 10</b> Scrambled eggs, tomatoes and peppers	<b>Sucuklu Menemen 12</b> Scrambled eggs with spicy sausage, tomatoes and peppers	<b>Sucuklu Yumurta 10</b> Scrambled or fried eggs with spicy sausage
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## SOUPS

<b>Mercimek Çorba V</b> Red lentil soup	8	<b>Sade Paça Çorba</b> Lamb soup	8
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## STARTERS

### COLD

<b>Olives V</b> Marinated green olives with herbs and spices	6.5	<b>Babagannush V</b> Roasted aubergine with lemon yoghurt and tahini (contains sesame)	7.5
<b>Humus V</b> Chickpeas, sesame oil, garlic, lemon juice, contains sesame seeds	7.5	<b>Kısır V</b> Finely ground bulgur wheat, parsley, tomato paste, onions, pomegranate molasses, olive oil and lemon juice	7.5
<b>Shakshuka V</b> Fried aubergine, potato, onion and pepper in tomato sauce	7.5	<b>Beetroot Tarator V</b> Cooked beetroot, creamy garlic yoghurt	7.5
<b>Vine Leaves V</b> Spiced rice, pine kernels, onion and blackcurrants wrapped in vine leaves	7.5	<b>Russian Salad V</b> Potatoes, carrots, peas, egg, gherkin mixed in mayonnaise	7
<b>Cacik V</b> Yoghurt with chopped cucumbers, garlic and fresh mint	6.5	<b>Ezme Salad V</b> Finely chopped tomato, onion, green peppers and parsley with olive oil	7.5
<b>Feta Cheese V</b> Sliced feta cheese	6.5	<b>Tarama</b> Smoked cod roe, olive oil and lemon juice	7.5

### HOT

<b>Humus Kavurma N</b> Pan fried diced lamb served on a bed of humus	9	<b>Mozzarella Cheese Dippers V</b> Cheese coated in bread crumbs served with sweet chilli	7.5
<b>Börek V</b> Filo pastry filled with feta cheese and spinach	8.5	<b>Çiğer Tava</b> Sautéed lamb liver with red onions, parsley and sumac	11
<b>Manti</b> Minced lamb dumplings, served with garlic yoghurt and chilli flaked butter sauce	11	<b>Karides Tava</b> Sautéed prawns with garlic, tomato, parsley and olive oil	10
<b>Patlıcan Biber Kızartma V</b> Fried aubergine and peppers with garlic and tomato sauce	8.5	<b>Grilled Halloumi V</b> Grilled Cypriot cheese	8
<b>Calamari</b> Battered squid served with lemon and tartar sauce	9.5	<b>Spicy Sausage</b> Grilled spicy garlic beef sausage	7.5
<b>Falafel V</b> Mashed chickpeas, broad beans fritter, crushed red pepper and sesame	8.5	<b>Peynir Panesi V</b> Breaded brie cheese served with onion chutney	7.5
<b>Onion Rings V</b> Lightly battered thick slices of onions	6.5	<b>Barbecue Bread</b> Homemade flat bread grilled and oiled on barbecue	5.5

## MEZE SHARERS

Börek V | Falafel V | Humus Kavurma N  
Halloumi V | Beetroot Tarator V | Babagannush V  
Russian Salad V | Shakshuka V | Kısır V

INDIVIDUAL 15 | SHARING PLATTER 27

## HOT MEZE PLATTER 27

4 Halloumi V | 4 Falafel V | 4 Sucuk  
6 Calamari | 4 Börek V

## PIDES TURKISH STYLE PIZZA

<b>Lahmacun</b> Very thin traditional Turkish pizza covered with seasoned minced lamb, onions, fresh tomatoes, parsley and peppers	5.5
<b>Kuşbaşılı Pide</b> Diced lamb, peppers, parsley and tomatoes	16.5
<b>Kaşarlı Pide V</b> Mozzarella cheese, tomatoes, black olives, sundried tomato and peppers	15.5
<b>Kıymalı Pide</b> Minced lamb, onions, tomatoes, parsley and peppers	16.5
<b>Sucuklu Pide</b> Garlic sausages, peppers, tomato and mozzarella cheese	16.5
<b>Tavuklu Pide</b> Diced chicken, tomato, peppers and parsley	16.5
<b>İspanaklı Pide V</b> Spinach, peppers, red onions, black olives, mozzarella cheese and mushroom	15.5
<b>Hellimli Pide V</b> Halloumi cheese, tomatoes, peppers and mozzarella cheese	15.5
<b>Be Yaz Peynirli Pide V</b> Feta cheese, tomatoes, peppers and mozzarella cheese	15.5
<b>Pastırmalı Pide</b> Oak-smoked cured beef, peppers, black olives and mozzarella cheese	16.5
<b>Mixed Pide</b> Any choice of two above	16.5

## SALADS

<b>Grilled Chicken Salad</b> Sliced grilled chicken breast fillet on a bed of fresh seasonal salad	19.5
<b>Greek Feta Salad V</b> Feta cheese with tomatoes, red onions, olives, parsley and cucumber	10.5
<b>Rocket &amp; Cherry Tomato V</b> Topped with parmesan shavings and balsamic vinegar	10
<b>Mozzarella Tomato Salad V</b> Buffalo mozzarella and vine tomatoes served with basil oil	10
<b>Avocado Salad V</b> Green salad with sliced avocado, fresh mint, cherry tomato, olive oil and seasoning	10.5

## VEGETARIAN DISHES

All served with rice & salad	
<b>Veggie Festival V</b> Marinated garlic fennel with baby artichoke and baby carrot	16
<b>Bamya V</b> Okra stew with herbs	16.5
<b>Musakka V</b> Layers of aubergine, potatoes, courgettes, mushroom and peppers topped with cheese	16.5
<b>Spinach Potatoes V</b> Spinach, potatoes, onions and cherry tomatoes	16
<b>Falafel V</b> Mashed chickpeas, broad beans fritter, crushed red pepper and sesame, served with humus	16
<b>Sarma Veggie Beyti V</b> Fried vegetables and cheese wrapped in lavash bread and chargrilled. Drizzled with tomato sauce and butter. Served with bulgur and yoghurt	17.5
<b>Vegetable Kebab V</b> Chargrilled aubergines, green and red peppers, mushrooms, onions, tomato sauce and yoghurt	18

## SIDES

<b>Chips</b>	5.5	<b>Grilled Onion</b>	6.5
<b>Rice</b>	4.5	<b>Grilled Mushrooms</b>	6.5
<b>Bulgur</b>	4.5	<b>Pan-Fried Mixed Veg</b>	6.5
<b>Mashed Potato</b>	5	<b>Yoghurt</b>	5.5
<b>Fresh Salad</b>	5		

## SMALL MEZE & PLATTER FOR TWO 72

Kısır V | Cacik V | Humus V  
Shakshuka V | Beetroot Tarator V  
Russian Salad V

Lamb Shish | Chicken Shish  
Adana Köfte | Chicken Wings 2pcs  
Lamb Ribs 2pcs  
Lamb Döner | Chicken Döner

Served with Rice & Bulgur

## SMALL MEZE & KERVAN SPECIAL 94

Kısır V | Humus V | Cacik V  
Shakshuka V | Beetroot Tarator V  
Russian Salad V

Lamb Shish | Chicken Shish  
Adana Köfte | Chicken Wings  
Lamb Ribs 4pcs | Lamb Chops 2pcs  
Lamb Döner | Chicken Döner

Served with Rice & Bulgur

## LARGE MEZE & KERVAN EXTRA SPECIAL 111

Kısır V | Humus V | Cacik V | Shakshuka V  
Babagannush V | Beetroot Tarator V  
Russian Salad V | Halloumi V | Falafel V | Borek V

Lamb Shish | Chicken Shish | Adana Köfte  
Chicken Wings | Lamb Ribs 8pcs  
Lamb Chops 4pcs | Chicken Beyti  
Lamb Döner | Chicken Döner

Served with Rice & Bulgur

## GRILLS

All served with rice & salad

<b>Lamb Döner</b> Layers of tender lamb slowly cooked on a vertical spit	15.5	<b>Small</b>	<b>Large</b>	20
<b>Chicken Döner</b> Layers of chicken fillets slowly cooked on a vertical spit	15.5			20
<b>Mixed Döner</b> Lamb and chicken doner	15.5			20
<b>Lamb Shish</b> Chargrilled marinated lean and tender cubes of lamb	19			24.5
<b>Chicken Shish</b> Chargrilled marinated cubes of chicken breast	19			24.5
<b>Adana Köfte</b> Chargrilled lean and tender minced lamb	19			24.5
<b>Chicken Beyti</b> Chargrilled lean and tender minced chicken	19			24.5
<b>Mixed Shish</b> Choice of two shish between chicken, lamb, adana köfte or chicken beyti				24.5
<b>Çöp Shish</b> Chargrilled marinated lean and tender diced lamb				24.5
<b>Çiğer Shish</b> Chargrilled marinated lamb liver served with onion salad and lavash bread				24
<b>Lamb Chops</b> Chargrilled seasoned tender lamb chops				28.5
<b>Mixed Chops</b> 2pcs lamb chops and 4pcs lamb ribs				27.5
<b>Chicken Wings</b> Chargrilled marinated chicken wings				20.5
<b>Lamb Ribs</b> Chargrilled seasoned lamb ribs				25.5
<b>Mixed Kebab</b> Chargrilled lamb shish, chicken shish, adana köfte, lamb doner and chicken doner				44
<b>Aubergine Kebab</b> Chargrilled sliced seasoned aubergine with minced lamb				24.5

## WRAPS

Wrapped in fresh lavash bread, served with chips & side salad  
Salad inside wrap available on request

<b>Lamb Döner</b>	15.5	<b>Çiğer Shish</b>	18
<b>Chicken Döner</b>	15.5	<b>Adana Köfte</b>	18.5
<b>Mixed Döner</b>	15.5	<b>Mixed Shish</b>	22
<b>Lamb Shish</b>	18.5	<b>Falafel V</b>	15
<b>Çöp Shish</b>	19	<b>Halloumi V</b>	15
<b>Chicken Shish</b>	18.5	<b>Spicy Sausage</b>	15

## SEAFOOD

<b>Sea Bass Fillet</b> Pan-fried boneless sea bass fillet, served with mashed potatoes and veg	1 Fillet 19   2 Fillets 23
<b>Sea Bass Stew</b> Finely chopped onion and tomato stew, served with mashed potatoes	19.5
<b>Grilled Salmon</b> Served with mashed potatoes and stir-fried vegetables	25
<b>Salmon Stew</b> Finely chopped onion and tomato stew, served with mashed potatoes	20
<b>Battered Squid</b> Marinated and battered squid with tartar sauce, served with chips and salad	21
<b>King Prawns</b> Pan-fried king prawns with cherry tomatoes, parsley, garlic and olive oil sauce, served with chips	26
<b>Karides Tava</b> Sautéed prawns with garlic, parsley and olive oil in a rich tomato sauce, served with rice	23

## KIDS MENU

<b>Chicken Shish 2pcs &amp; Rice</b>	9.5	<b>Fish Fingers &amp; Chips</b>	8
<b>Chicken Nuggets &amp; Chips</b>	8	<b>Cheese &amp; Tomato Pide</b>	8
<b>Chicken Burger &amp; Chips</b>	8		

## CHEF'S CHOICE

<b>İskender Kebab Lamb   Chicken   Mixed</b> Fine slices of doner on a bed of bread, topped with tomato sauce and garlic yoghurt, drizzled with butter. Choose from lamb, chicken or mixed doner	21.5
<b>Yoğurtlu Kebab Adana   Lamb Shish   Chicken Shish   Mixed</b> Seasoned and chargrilled meat, served on a bed of diced bread. Topped with garlic yoghurt and tomato sauce, drizzled with butter. Choose from adana, lamb shish, chicken shish or mixed	26
<b>Sarma Chicken Beyti</b> Seasoned garlic minced chicken and cheese wrapped in lavash bread and chargrilled. Drizzled with tomato sauce and butter. Served with bulgur and garlic yoghurt	26
<b>Sarma Lamb Beyti</b> Seasoned garlic minced lamb and cheese wrapped in lavash bread and chargrilled. Drizzled with tomato sauce and butter. Served with bulgur and garlic yoghurt	26
<b>Ali Nazik</b> Chargrilled lean and tender lamb cubes. Served on a bed of aubergine puree, yoghurt and garlic	26
<b>Güveç Lamb   Chicken   Lamb &amp; Mushroom</b> Marinated diced lamb or chicken stew with vegetables served with rice	20.5
<b>Lamb Tagine N</b> Slow cooked lamb on the bone with vegetables. Served with rice, gravy, apricot, raisins and almonds	20.5
<b>Musakka</b> Layers of minced lamb, aubergine, potatoes, mushrooms, courgettes topped with cheese and served with rice	20
<b>Manti</b> Minced lamb dumplings served with garlic yoghurt and chilli flaked butter sauce	24

## PLATTERS TO SHARE

### KERVAN SPECIAL 80

Lamb Shish | Chicken Shish | Adana Köfte  
Chicken Wings | Lamb Ribs 4pcs | Lamb Chops 2pcs  
Chicken Döner | Lamb Döner  
Served with Rice & Bulgur

### PLATTER FOR TWO 59

Lamb Shish | Chicken Shish | Adana Köfte | Chicken Wings 2pcs  
Lamb Ribs 2pcs | Lamb Döner | Chicken Döner  
Served with Rice & Bulgur

### CHICKEN SPECIAL 58

Chicken Shish | Chicken Wings  
Chicken Beyti 2pcs | Chicken Döner  
Served with Rice & Bulgur

### KERVAN EXTRA SPECIAL 96

Lamb Shish | Chicken Shish | Adana Köfte  
Lamb Ribs 8pcs | Chicken Wings | Lamb Chops 4pcs  
Chicken Beyti | Lamb Döner | Chicken Döner  
Served with Rice & Bulgur

### FISHERMAN'S CATCH 77

Pan-fried 2 Sea Bass Fillets  
1 Salmon Fillet | King Prawns | Calamari  
Served with Pan-fried Vegetables & Mashed Potato

V = Vegetarian dishes. N = Contain Nuts.

Our food may contain traces of nuts or other allergens. Whilst all care is taken we cannot guarantee that items on this menu do not contain nuts or that meat or fish do not contain bones. Please consult your server for any information concerning allergies. All prices are inclusive of VAT. Additional 10% optional service charge will be added to your bill. Our complimentary dishes contain the following allergens. **GARLIC SAUCE** Dairy, Eggs. **CHILLI SAUCE** Celery, Sulphur Dioxide. **BREAD** Gluten, Dairy, Eggs, Sesame. **HUMUS** Sesame, Dairy, Lupin. **SALAD** Sulphur Dioxide. **CACIK** Dairy.