

## SOFT DRINKS

<b>Glass Bottle Drinks</b>	<b>£2.60</b>
Coke / Diet Coke / Sprite	
<b>Still Or Sparkling Water (330 ml)</b>	<b>£1.90</b>
<b>Still Or Sparkling Water (1ltr)</b>	<b>£2.90</b>
<b>Ayran</b>	<b>£2.30</b>

Traditional Turkish Drink.

Yogurt Mixed With Cold Water and Salt.

**Cherry, Peach, Orange,**

<b>Pineapple or Cranberry</b>	<b>£2.50</b>
<b>J20 Orange &amp; Passion Fruit (275ml)</b>	<b>£2.70</b>
<b>Appletiser (275ml)</b>	<b>£2.70</b>
<b>Frappe (Ice Coffee)</b>	<b>£2.40</b>

## HOT DRINKS

<b>Turkish or Greek Coffee</b>	<b>£2.40</b>
<b>Coffee</b>	<b>£2.20</b>
<b>Cappuccino or Latte</b>	<b>£2.30</b>
<b>Selection of Herbal Tea</b>	<b>£1.90</b>
Mint, Apple, Green, Earl Grey	
<b>Tea</b>	<b>£1.70</b>

## LIQUEUR COFFEES

<b>Irish coffee</b>	<b>£5.70</b>
<b>Baileys</b>	<b>£5.70</b>
<b>Tia Maria</b>	<b>£5.70</b>
<b>Brandy</b>	<b>£5.70</b>
<b>Amaretto</b>	<b>£5.70</b>

## TURKISH LIQUEURS (25 ml)

Hare Almond / Banana / Mint **£3.00**

## SPIRITS & LIQUEURS

Including Mixers

Single (25 ml) Double (50ml)

<b>Vodka</b> .....	<b>£4.50</b> .....	<b>£6.50</b>
<b>Gin</b> .....	<b>£4.50</b> .....	<b>£6.50</b>
<b>Bacardi</b> .....	<b>£4.50</b> .....	<b>£6.50</b>
<b>Malibu</b> .....	<b>£4.50</b> .....	<b>£6.50</b>
<b>Archers</b> .....	<b>£4.50</b> .....	<b>£6.50</b>
<b>Brandy</b> .....	<b>£4.70</b> .....	<b>£6.70</b>
Metaxa (Greek), Three Barrels, E&J		
<b>Dark Rum</b> .....	<b>£4.70</b> .....	<b>£6.70</b>
<b>Southern Comfort</b>	<b>£4.70</b> .....	<b>£6.70</b>
<b>Tia Maria</b> .....	<b>£4.70</b> .....	<b>£6.70</b>
<b>Cointreau</b> .....	<b>£4.70</b> .....	<b>£6.70</b>
<b>Sambuca</b> .....	<b>£4.70</b> .....	<b>£6.70</b>
<b>Baileys</b> .....	<b>£4.70</b> .....	<b>£6.70</b>
<b>Amaretto</b> .....	<b>£4.70</b> .....	<b>£6.70</b>
<b>Cognac</b> .....	<b>£4.70</b> .....	<b>£6.70</b>
Courvoisier, Rrand Marnier		

## COCKTAIL

Including Mixers  
Please ask a member of staff for variety

## WHISKEYS

<b>Single (25 ml)</b> .....	<b>£4.70</b>
<b>Double (25 ml)</b> .....	<b>£6.70</b>

## A SELECTION OF WINES FROM AROUND THE WORLD

### WHITE WINES

	175ml	250ml	Bottle
<b>HOUSE WHITE ANGORA</b> TURKEY	<b>£4.70</b>	<b>£5.95</b>	<b>£17.50</b>

Angora White is produced from Sultana grapes grown in Denizli, revealing peach and apricot, white flowers. This wine is delicious; dry rich flavoured, lively and well balanced on the palate.

<b>CANKAYA, KAVAKLIDERE</b> TURKEY	<b>£4.85</b>	<b>£6.25</b>	<b>£18.50</b>
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The favourite white wine of Turkey, is produced from Emir, Narince and Sultaniye grapes carefully selected from Anatolian vineyards. This elegant, persistent and well balanced wine is best when served at 6-8° C and matches perfectly with grilled chicken and fish, sea food salads, pastas and fresh cheeses.

<b>ANTIK WHITE, DOLUCA</b> TURKEY	<b>£4.95</b>	<b>£6.75</b>	<b>£19.50</b>
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A perfect blend of powerful Emir grapes, aromatic Narince grapes and Semillon grapes which yield easy to drink wines. Aged French oak barrels for 8 months and has powerful, aroma ic and long finish structure.

<b>DLC SULTANIYE EMIR, DOLUCA</b> TURKEY	<b>£5.75</b>	<b>£7.50</b>	<b>£21.50</b>
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It is an aromatic, crisp, smooth dry wine, acquiring its pleasant aroma from fruity, but acidulous Sultaniye grapes and its structure and strength from Cappadocian Emir grapes. During the production of this wine the grapes were not exposed to the pressing process and only the free-run juice was fermented.

<b>RETSINA</b> GREECE	<b>£4.70</b>	<b>£5.95</b>	<b>£17.50</b>
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Typical rich aroma of Halkidiki pines, cool with spicy aftertaste. Wonderful with starters and main courses.

<b>MAKEDONIKOS</b> GREECE	<b>£4.90</b>	<b>£6.50</b>	<b>£18.90</b>
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A crystal clear white wine with fresh green hues. A wine with balanced acidity, a pleasant taste and a refreshing after-taste

<b>PONTICELLO PINOT GRIGIO</b> ITALY	<b>£4.80</b>	<b>£6.20</b>	<b>£17.90</b>
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Flowery young aroma with hint of spice, crisp acidity and soft fruit aroma.

<b>MCGIUGAN BL CHARDONNAY</b> AUS.	<b>£4.85</b>	<b>£6.25</b>	<b>£18.50</b>
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A classic wine made with 100% chardonnay grape. A fresh and lively wine with clean citrus aromas. Crispy and fruity on the plate. Ideal with chicken and fish dishes

<b>MATUA SAUVAIGNON BLANC</b> NEW ZELAND	<b>£4.90</b>	<b>£6.50</b>	<b>£18.90</b>
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A classic wine with a pale straw colour that delivers a lively concentration of tropical and gooseberry flavours. Ideal with chicken and fish

<b>GEWERZTRAMINER ARTHUR METZ</b> FRANCE	<b>£4.95</b>	<b>£6.75</b>	<b>£19.50</b>
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Light, soft, exotic fruit, beautifully perfumed style with broad, spicy flavours.

### ROSE WINES

	175ml	250ml	Bottle
<b>MAKEDONIKOS</b> GREECE	<b>£4.90</b>	<b>£6.50</b>	<b>£18.90</b>

Bursting with rich aroma and distinctive taste of fresh grapes.

<b>BERINGER WHITE ZINFANDEL</b> USA	<b>£4.70</b>	<b>£5.95</b>	<b>£17.50</b>
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An aromatic and flovaoursome wine, brimful with strawberries and cream flavours and juicy finish.

<b>LAL, KAVAKLIDERE</b> TURKEY	<b>£4.70</b>	<b>£5.95</b>	<b>£17.50</b>
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The favourite rose wine of Turkey, produced from "Çal Karası" grapes grown in Denizli. This delicious rose wine has attractive red fruit aromas, lasting on the palate with elegance. Perfectly matches with Thai chicken, grilled fish and chicken, lightly spicy meals, pizzas and pastas.

### CHAMPAGNE & SPARKLING WINE

<b>PROSECCO SPUMANTE</b> ITALY	<b>£21.90</b>
This great sparkling from the Italy that has aromas of green apples and honey	
<b>PROSECCO SPUMANTE</b> 200cl/Bottle ITALY	<b>£7.50</b>
<b>HOUSE CHAMPAGNE</b>	<b>£29.50</b>
<b>LANSON BLACK LABEL BRUT NV</b> FRANCE	<b>£47.50</b>
Refreshing champagne with crisp fruitiness with light bubbles	

### BEERS & CIDER

<b>EFES 500 ML (DRAFT)</b>	<b>£4.90</b>
<b>MYTHOS 500 ML (GREEK)</b>	<b>£4.90</b>
<b>PERONI 500 ML (ITALIAN)</b>	<b>£4.90</b>
<b>CIDER APPLE 500ML</b>	<b>£4.90</b>
<b>BITTER 500 ML (LONDON PRIDE)</b>	<b>£4.90</b>

Wine by the glass available by a 125ml measure upon request.

### RED WINES

	175ml	250ml	Bottle
<b>HOUSE RED ANGORA</b> TURKEY	<b>£4.70</b>	<b>£5.95</b>	<b>£17.50</b>

Angora Red is the blend of Carignan, Alicante, Cabernet Sauvignon and Merlot grapes grown in Aegean region. Well-balanced with long lasting red fruit flavours and soft tannins. Matches with lightly sauced chicken and red meat dishes and barbecue

<b>YAKUT, KAVAKLIDERE</b> TURKEY	<b>£4.95</b>	<b>£6.75</b>	<b>£19.50</b>
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Yakut, is produced from Öküzgözü, Boğazkere, Alicante and Carignan grapes. Ruby red in appearance with definitive, cherry and strawberry aromas on the nose. Strong, mouth filling, balanced and long, is a dry red. It is a good match with any kind of meal with meat

<b>ANTIK RED, DOLUCA</b> TURKEY	<b>£4.95</b>	<b>£6.75</b>	<b>£19.50</b>
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A luscious blend of three different varietals; acquiring its long finish and tannic structure from Boğazkere, its powerful and rich aroma from Shiraz, and its fruity taste from Gamay. Aged for two years upon completing in French oak barrels and invokes the aromas of blackberry, damson, raspberry and toasted bread.

<b>ANCYRA OKUZGOZU, KAVAKLIDERE</b> TURKEY	<b>£5.75</b>	<b>£7.50</b>	<b>£21.50</b>
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Produced from the grapes grown in Eastern Anatolia, is a concentrated, delicious and round wine on the palate with persistent red fruit flavours. Matches perfectly with pizza a la Turca, grilled red meats, Bolognese pastas, cold red meat plates and lasagne.

<b>MAKEDONIKOS</b> GREECE	<b>£4.90</b>	<b>£6.50</b>	<b>£18.90</b>
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Bright ruby-red with a hint of violet, a sign of its youth and freshness. Ripe red fruit emerge, as do redcurrant aromas. Soft tannins give a silky mouth feel

<b>OTHELLO</b> GREECE	<b>£4.95</b>	<b>£6.75</b>	<b>£19.50</b>
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full bodied red dry wine with meloow wood aromas and soft palate of fruit and spice.ideal for red meats,cheesy meals.

<b>MALBEC</b> ARGENTINA	<b>£4.80</b>	<b>£6.20</b>	<b>£17.90</b>
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Medium bodied wine with red fruit aromas reminiscent of plum and cherries.

<b>MERLOT</b> AUSTRALIA	<b>£4.70</b>	<b>£5.95</b>	<b>£17.50</b>
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Subtle spicy character with lots of plummy fruit.

<b>SHIRAZ</b> AUSTRALIA	<b>£4.90</b>	<b>£6.50</b>	<b>£18.90</b>
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Deep ruby colour with rich berry fruit aromas. Full and rich with spicy notes and balanced tannins.

<b>CHIANTI PONTICELLO CLASSICO</b> ITALY	<b>£4.90</b>	<b>£6.50</b>	<b>£18.90</b>
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Complex bouquet of fragrant ripe grapes, violets and irises, with hint of fruits of the forest and vanilla. Anelegant, lingering aftertaste of raspberries and almonds.

<b>VALPOLICELLA VIGNA RIPASSO</b> ITALY	<b>£5.80</b>	<b>£7.70</b>	<b>£22.50</b>
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Remarkably complex nose, with ripe cherries and a dark chocolate background. A rich, full wine with a clean finish.

### TURKISH & GREEK SPIRITS

	25 ml.	50ml.	35cl. Bottle	70cl. Bottle
<b>Efe Fresh Grapes Raki</b>	<b>£4.20</b>	<b>£5.80</b>	<b>£24.90</b>	<b>£45.00</b>
<b>Yeni Raki</b>	<b>£4.30</b>	<b>£6.00</b>	<b>£25.90</b>	<b>£47.00</b>
<b>Ouzo</b>	<b>£4.30</b>	<b>£6.00</b>		<b>£47.00</b>

In Turkey, Raki is a traditional drink and consumed either straight (sec; meaning is neat or dry) or with chilled water on the side or partly mixed chilled water. According to personal preference. Ice cubes sometime added. dilution with water causes raki to turn a milky white colour. This phenomenon has resulted in the drink being popular referred to aslan sutu (lion's milk). Since aslan (lion) is a Turkish colloquial metaphor for a strong, courageous man, this gives the term a meaning close to "the milk of the strong".

<b>EFES 330 ML</b>	<b>£3.90</b>
<b>KEO 330 ML (CYPRIOT)</b>	<b>£3.90</b>
<b>BUDWEISER 330 ML</b>	<b>£3.90</b>
Westons Stowford Press	



# Agora

Restaurant  
Turkish & Greek Cuisine

*Please note that we have another branch in Portsmouth*

The Agora was a central spot in ancient Greek city-states. The literal meaning of the word is "gathering place" or "assembly". The agora was the center of athletic, artistic, spiritual and political life of the city. The pattern of the agora is still present in the vast majority of all Mediterranean social and urban structures. In Turkey, Agoras are still very influential in everyday society and in now modern times people use the Agoras for historical viewing and social gatherings.



## COLD STARTERS

- 1. HUMUS v** £4.60  
Chickpeas puree with tahini, lemon juice, olive and garlic served with bread
- 2. CACIK v** £4.50  
Cucumber, mint and hint of garlic in strained yogurt, olive oil dressing served with bread
- 3. TARAMA SALAD** £4.70  
Freshly prepared whipped cod roe paste served with bread
- 4. DOLMA v** £4.80  
Stuffed vine leaves with rice, onions, herbs and spice.
- 5. KISIR v (TABULE)** £4.50  
Finely chopped parsley with fine bulgur wheat, tomato, pepper paste, red onions, olive oil and lemon juice
- 6. BABAGANNUS v** £4.90  
Pureed smoke aubergine, tahini, garlic, yogurt, olive oil, lemon juice served with bread
- 8. EZME SALAD v** £4.80  
Very fine diced tomato, onion, garlic, peppers, parsley and olive oil with hot spices served with bread
- 9. CARROT TARRATOR v** £4.50  
Sautéed grated carrots, yoghurt, garlic mayonnaise served with bread
- 10. GREEK SALAD v** £5.70  
Tomatoes, cucumber, parsley, red onions, feta cheese, olives, olive oil, herbs served with bread
- 11. SAKSUKA v** £4.70  
Fried aubergine, potatoes, peppers blended with tomato sauce and garlic served with bread
- 12. SEAFOOD SALAD** £4.75  
Prawns, calamari, mussels, peppers, mint, olive oil, lemon juice and garlic
- 13. KAVUN PEYNIR v** £4.70  
Sliced melon and feta cheese served with honey on top
- 14. MARINATED OLIVES v** £4.50  
Marinated black & green olives with olive oil, lemon juice and herbs. Served with bread

## MIX MEZE £19.90

Selection of any  
3 Cold & 2 Hot Meze  
served with bread

Please note that  
Greek Salad, Karniyarik,  
Hummus Kavurma, Karides  
are not included.  
If So 50p Extra

## SIDE ORDERS

- SPECIAL CHEF SALAD v** £4.50  
Very tasty. Highly recommended
- CHIPS** £2.75
- BREAD OR RICE** £2.20

## HOT STARTERS

- 15. FALAFEL v** £4.90  
Deep fried combination of crushed broad beans, chickpeas, onions, peppers, herbs & spices topped with humus served with bread
- 16. HALLOUMI v** £5.30  
Fried halloumi cheese served with bread
- 17. KARNIYARIK** £5.50  
Fried aubergine stuffed with lamb mince, onions, peppers, spices & baked in the oven with special tomato sauce served with bread
- 18. IMAM BAYILDI v** £5.20  
Delicately fried aubergine stuffed with onions, mix peppers, garlic, and tomatoes served with bread
- 19. YOGURLU KIZARTMA** £5.20  
Fried aubergine, courgette, potatoes, peppers, mushroom served with yogurt (garlic yogurt optional) served with bread
- 20. BOREK** £4.80  
Filo pastry filled with feta cheese, parsley and mint
- 21. MITITI KOFTE** £4.80  
Fried spicy lamb mince balls with onions, peppers, cheddar cheese, mint, parsley served with bread
- 23. HUMUS KAVURMA** £5.70  
Fried lamb pieces nested on humus and served with bread
- 24. SUCUK** £4.90  
Fried spicy garlic Turkish beef sausage served with bread
- 25. ALBANIAN LIVER** £4.90  
Pan-fried and spiced lamb liver pieces, sweet onions and parsley served with bread
- 26. POTATO HARA v** £4.60  
Potatoes sautéed with onions, peppers, spices and chilli pepper and tomato paste served with bread
- 27. KALAMARI** £5.30  
Breaded calamari and deep fried squid rings served with salad and tartare sauce.
- 28. FRIED MUSSELS** £5.30  
Deep fried breaded mussels meat served with tartare sauce
- 29. KARIDES** £5.70  
Pan fried king prawns with butter, garlic, paprika and green Turkish peppers served with bread

## Set Menu 1

for 2 people to share

Served with grilled peppers and tomato, rice, salad & bread

£57.90

1 Mix Meze + 2 Lamb & 2 Chicken Skewers,

1 Adana Skewer, 2 Lamb Chops,

2 Desserts 2 Tea Or Coffee

## Set Menu 2

for 2 people to share

£57.90

1 Mix Meze + One Each

Any Casseroles 2 Desserts,

2 Tea Or Coffee

## MAIN COURSES - CHARCOAL GRILLS

- 30. CHICKEN KEBAB** £13.90  
Marinated, succulent cubed chicken breast skewered and grilled over charcoal served with grilled tomato, pepper, bread, rice & salad
- 31. LAMB SHISH KEBAB** £14.90  
Marinated tender of lamb pieces skewered and grilled over charcoal served with grilled tomatoes, peppers, bread, rice & salad
- 32. ADANA KEBAB** £13.90  
Lean, tender, spicy minced lamb skewered and grilled over charcoal served with grilled, tomato, pepper, bread, rice & salad
- 33. MIX GRILL** (Doner is optional on Fri & Sat Instead of Lamb Chops) £16.90  
1 lamb chops, 1 chicken shish skewer, 1 lamb shish skewer and 1 Adana skewer served with grilled tomatoes, peppers, bread, rice and salad
- 34. PIRZOLA** £15.90  
4 pcs of tender lamb cutlets, seasoned and grilled over a charcoal grill served with grilled tomatoes, peppers, bread, rice & salad
- 35. LAMB RIBS** £13.90  
Char-coal grilled succulent lamb ribs, served with grilled tomato, pepper, bread, rice & salad
- 36. CHICKEN KOFTE** £13.90  
Spicy minced chicken skewered and grilled over charcoal served with grilled, tomato, pepper, bread, rice & salad
- 37. KASARLI KOFTE** £13.90  
Spicy minced lamb balls with cheese, grilled over charcoal, served with grilled, tomato, pepper, bread, rice & salad
- 38. DONER KEBAB (FRIDAY AND SATURDAY ONLY)** £13.90  
Succulent pieces of lamb, spit roasted and then slowly cooked for maximum tongue-bursting flavours served with bread, rice and salad
- 39. LIVER KEBAB** £12.90  
Marinated pieces of lamb's liver on a skewer, grilled over charcoal with grilled onions, mix peppers and served with grilled tomatoes, peppers, bread, rice and salad
- 40. AUBERGINE KEBAB** £14.50  
Sliced and seasoned aubergine with minced cheesy kofte grilled over the barbeque, served with grilled tomatoes, peppers, bread, rice and salad
- 41. KULBASTI** £12.90  
Bonelss seasoned leg of chicken marinated and cook over the charcoal, served with grilled tomatoes, peppers, bread rice and salad

## YOGURT KEBABS

- 43. ISKENDER KEBAB** £14.90  
Sliced lamb Doner on fresh bed of bread, topped with special tomato sauce, parsley and yogurt then drizzled with butter. Served with bread
- 44. YOGURT KEBAB** £14.90  
Your choice of **chicken shish or Adana** on fresh bed of bread, topped with special tomato sauce, parsley and yogurt then drizzled with butter. Served with bread
- 45. YOGURT LAMB SHISH KEBAB** £15.90  
Lamb Shish on fresh bed of bread, topped with special tomato sauce, parsley and yogurt then drizzled with butter. Served with bread
- 46. CHICKEN OR LAMB BEYTI** £14.90  
Spicy, marinated mince chicken or lamb seasoned with garlic, skewered & grilled over charcoal, wrapped in lavash bread and topped with special tomato sauce, parsley, yogurt then drizzled with butter and served with rice and bread
- 48. BABAGANNUS** £14.90  
**Chicken shish or Adana kebab** grilled over the charcoal and served on the blended smoky aubergine with garlic yogurt then drizzled butter. Served with bread
- 49. BABAGANNUS LAMB SHISH KEBAB** £15.90  
Lamb Shish grilled over the charcoal and served on the blended smoky aubergine with garlic yogurt then drizzled butter. Served with bread

V Suitable for vegetarians - N Contain nuts

## AUTHENTIC TURKISH & GREEK CASSEROLES

- 50. KLEFTIKO** £14.90  
Delicious lean and tender lamb shank cooked with potatoes, carrots and herby tomato sauce. Served with rice & bread.
- 51. IZMIR KOFTE** £14.90  
Lamb meatballs (onions, mix peppers, cheese and mint) cooked in the oven with potatoes and special sauce. Served with rice and bread
- 52. LAMB SAUTE** £13.90  
Slow cooked lamb pieces with onion, mix peppers, mushroom, garlic, tomato and pepper paste served with rice & bread
- 53. CHICKEN SAUTE** £13.90  
Slow cooked chicken pieces with onion, mix peppers, mushroom, garlic, tomato and pepper paste served with rice & bread
- 54. MOUSSAKA** £13.90  
Fried sliced potatoes layered at the bottom and topped with mince lamb, onions, mix pepper with herby tomato sauce, then covered with fried aubergine and melted cheese. Served with rice & bread
- 55. KARNIYARIK** £13.90  
Fried aubergine stuffed with lamb mince, onions, peppers, spices & baked in the oven with special tomato sauce served with rice, bread and yoghurt

## CHEF'S SPECIAL

- 56. AGORA LAMB SPECIAL** £15.90  
Minced lamb, seasoned and rolled with grilled eggplant and chunk of cheddar cheese, cooked on the barbeque. Served with rice, salad and bread. Optional melted butter.
- 57. AGORA CHICKEN SPECIAL** £15.50  
Filletted chicken breast stuffed with sautéed carrots, mushroom, onions, green & red peppers then wrapped and cooked in the oven with red pepper paste and served with rice, salad & bread
- 58. ISLIM KEBAB** £15.90  
Lamb pieces cooked slowly in rich tomato sauce with, mediterrenean peppers, onions, spices and herbs then wrapped with fried aubergine served with rice and bread.
- 59. SACH KAVURMA (Chicken or Lamb)** £15.50  
Diced chicken or lamb pieces with peppers, tomatoes, onions and herbs cooked in special copper pan (sach) and served with rice & bread

## VEGETARIAN DISHES

- 60. IMAM BAYILDI v** £12.50  
Fried aubergine stuffed with onions, peppers, tomato and garlic. Baked in the oven. Served with rice and bread
- 61. FALAFEL v** £12.50  
Crushed broad beans, chickpeas, onions, peppers and peas rolled into balls, fried and served with humus and bread
- 62. VEGETARIAN MOUSSAKA v** £12.50  
Fried potatoes layered topped with onions, peppers, mushroom, courgette, tomatoes, and garlic then covered with fried aubergine and melted cheese. Served with rice & bread.
- 63. YOGURLU KIZARTMA v** £12.50  
Mix of sliced and fried aubergine, courgette, peppers, potatoes, and mushroom. Served with plain or garlic yogurt and bread
- 64. MIXED VEGETABLE KEBAB v** £12.50  
Skewered tomatoes, onions, mushroom, aubergine, courgette, mix peppers, cooked over charcoal, topped with our special sauce. Served with rice and bread
- 65. VEGETARIAN SAUTEE v** £12.50  
Potatoes, aubergine, mix peppers, tomatoes, courgette, onions, mushrooms, garlic, tomato & pepper pure and spices cooked in a traditional clay pot served with rice and bread.

## FISH

- 66. KALAMARI** £14.50  
Battered squid served with salad and tartar sauce
- 67. KING PRAWNS** £15.90  
8 Pcs. Marinated and Char-grilled King Prawns served with salad.
- 68. SEA BREAM** Over 500gr £16.90  
Marinated and grilled whole sea bream served with salad & bread
- 69. SEA BASS** Over 500gr £16.90  
Marinated and grilled whole sea bass served with salad & bread
- 70. SEAFOOD GUYEC** £14.50  
Sea bream, prawn, calamari, mussels, tomatoes, pepper, onions, garlic and herbs baked in a traditional clay pot and topped with melted cheese. Served with bread.
- 71. SAGANAKI** £13.90  
Slowly cooked king prawns in a clay dish with tomatoes, feta cheese, cheddar cheese, Turkish peppers and herbs. Served with bread.

## DESSERTS

- KADAYIF** £4.90  
Shredded dough baked in oven and soaked in syrup and milk. Served with walnut
- BAKLAVA** £4.90  
Filo pastry with walnut and pistachio soaked in the syrup and served with cream
- RICE PUDDING** £3.90  
Creamy rice pudding served with cinnamon
- GREEK DESSERT** £3.90  
Creamy Greek yogurt served with honey and walnuts
- ICE CREAM** £3.90  
Selection of strawberry, vanilla and chocolate
- MIX DESSERT** £5.20  
Baklava, Kadayif and one scoop ice cream
- TIRAMISU** £3.80
- CHOCOLATE FUDGE CAKE** £3.80

## KIDS MENU £9.50

1 Skewer Shish Kebab,  
Chicken Kebab, Adana,

served with salad, rice or chips

Chicken Nuggets,

A Drink & Ice Cream.



Food allergies and intolerance:

Before ordering your food and drinks, please speak to a member of staff if you have allergies or want to know more about the ingredients. The majority of our dishes contain bones and the bread has contact with cooked meat. Children should be supervised when eating. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. Some items may contain gluten. All menu items are subject to availability.