

CAPPADOCIA

Traditional Turkish Cooking

COLD MEZE

All served with home baked bread

OLIVES VEGAN 4.50

Mixed olives with herbs and virgin olive oil and served with homemade bread

TABULEH G VEGAN 5.50

Freshly chopped parsley with bulgur (crushed wheat), tomato & spring onion, mixed with pomegranate and dressing.

CACIK V D 5.60

Cucumber dip with creamy yoghurt, garlic, fresh dill, mint and olive oil

HUMUS VEGAN S 6.00

Chickpeas, blended with tahini paste, garlic, lemon & olive oil

PATLICAN SOĞÜRME V D 5.90

Grilled aubergine pate, a hint of garlic mixed with creamy yoghurt and olive oil

KISIR C G N VEGAN 5.90

Cous-cous salad with fresh herbs, spring onions, peppers, celery, rushed & toasted walnuts with hazelnut dressing

CEVİZLİ BİBER G N VEGAN 5.80

Roasted red peppers blended with walnuts, seasoned with virgin olive oil and fresh herbs

ŞAKSUKA VEGAN 5.90

Pan fried aubergine marinated with virgin olive oil, fresh garlic and traditional tomato basil sauce

ARTICHOKE VEGAN 5.90

Fresh artichokes cooked with carrots, potatoes, broad beans, and olive oil served with tomato and salad leaves

COLD MEZE PLATE V 14.90

Humus, Kısır, Cacık, Patlıcan Söğürme, Cevizli Biber, Feta Cheese & Home Baked Bread

HOT MEZE

LENTIL SOUP V G D S 5.90

Homemade lentil soup served with homemade bread

CHEESE GARLIC BREAD V G D 4.50

Homemade bread, buttered with garlic & dill, topped with cheese

LAHMACUN (TURKISH PIZZA) G 4.80

Oven baked thin homemade dough topped with minced lamb, mixed with fresh herbs, garlic, tomatoes, peppers, onions and parsley.

SİĞARA BÖREĞİ V G E D 5.80

(Traditional Turkish Cheese Cigar) Filo pastry delicately rolled and stuffed with feta cheese, baby spinach & dill

CHICKEN WINGS D 6.20

Specially marinated & charcoal grilled served with salad garnish

FALAFEL V C G S E D* 5.95

Deep fried combination of crushed chickpeas, carrot, courgette tossed with fresh herbs served with cack

ARNAVUT CİĞERİ G* D* 6.00

Sautéed and spiced lamb's liver served with sweet red onion and parsley

SUCUK IZGARA 5.90

Grilled slightly spicy Turkish sausage & served with grilled tomatoes

HALLOUMI CHEESE V D 6.20

Grilled halloumi (Cheese from Cyprus) with grilled tomatoes

HUMUS KAVURMA D* S 7.20

Traditional humus topped with sautéed fine diced lamb. Served with home-baked bread

TIGER PRAWNS D* F 7.90

Tiger prawns sautéed in white wine (optional), fresh garlic and herbs

BOLU MANTI V G E D 5.80

(Traditional Turkish Dish) Manti dumplings consist of a special meat mixture in a dough wrapper served with garlic yogurt and melted red pepper flake butter

HOT MEZE PLATE

Sigara Böreği, Lamb's Liver, Chicken Wings, Halloumi Cheese, Falafel, Sucuk & Home Baked Bread

2 PEOPLE 15.50 / 4 PEOPLE 26.50

SALADS

WALNUT & AVOCADO VEGAN N C 8.80

Mix of exotic green leaves, julienne cut red peppers, dry figs, avocado, Californian walnuts and walnut pesto dressing

FETA CHEESE D V 8.60

Feta cheese on mix of green leaves, cherry tomato, cucumber with olive oil dressing and toasted homemade herby bread

AVOCADO & HALLOUMI V D 11.50

Grilled halloumi, avocado, rocket and sun-dried tomatoes, served with fresh basil, virgin olive oil & balsamic vinegar dressing

CHICKEN & AVOCADO D 12.00

Grilled fillet of chicken breast with avocado, green leaves, cherry tomato, olive oil & fresh oregano and lemon dressing

COBAN SALAD HOUSE SALAD 5.90

Chopped vine tomato, cucumber, parsley, pepper and onion with olive oil dressing

VEGAN & VEGETARIAN SPECIALS

VEGAN PLATTER 13.50

Humus, kısır, şaksuka, cevizli biber, artichoke and olives. Served with home baked bread

VEGAN PIDE G 14.50

Slices of artichoke, peppers, onion, courgette and oyster mushroom, topped with vegan cheese. Served with rocket and tomato

STUFFED AUBERGINE VEGAN 14.50

Oven baked aubergine filled with broad beans, onions, peppers and cherry tomato sauce. Topped with vegan mozzarella cheese. Served with bulgur

VEGETARIAN İSKENDER G S E D 14.90

Homemade falafel on mashed grilled aubergine, red pepper, fresh garlic and touch of traditional tomato sauce with slice of homemade bread. Topped with yoghurt

OVEN BAKED AUBERGINE D* 14.50

Aubergine filled with broad beans, onions, peppers and cherry tomato sauce. Topped with goats cheese. Served with pilav rice

VEGETARIAN PIDE V G D 11.50

Baby leaf fresh spinach, mushroom, garlic, pepper, tomato, mozzarella cheese and fresh herbs. Served with rocket and tomato

AUTHENTIC CUISINE

TESTİ **CHEF'S SPECIAL**

C M S D* 19.50

Diced fillet of Scottish beef cooked in red wine (optional) in a clay hot pot with fresh herbs, mushrooms, shallots & parsnips served with rice flamed at your table (Allow 15-20 min waiting time)

ALİ NAZİK D 16.50

Fillet of diced lamb, peppers, tomatoes placed on aubergine puree with garlic yoghurt, slowly baked in the oven for perfection served with rice

ZENCEFİLLİ TAVUK D S O 16.90

Diced breast of chicken sautéed with fresh ginger, fresh herbs, fresh garlic & touch of light cream. Served with rice & salad

BEYTI SARMA G D 16.80

Lean lamb cut blended with herbs and garlic, wrapped in lavash bread, topped with cheese and oven-baked. Served with yoghurt and sizzling red pepper flake butter

KUZU İNCİK C G* 18.50

Braised shank of lamb cooked for hours in the oven with a subtle taste of fresh herbs topped with aubergine, tomato and red pepper. Served with salad & bulgur

FISTIKLI KUZU SARMA N G D 17.90

Rolled Lamb and Rump of Beef, stuffed with house blended pistachio nuts, garlic and herbs, oven baked and served with grilled aubergines and red pepper puree.

REAL CHARCOAL GRILL

DÖNER KEBAB D G 13.90

Speed roasted LAMB OR CHICKEN thinly sliced on homemade bread served with tomatoes, onion, salad & bulgur

İSKENDER KEBAB D G 15.90

Lamb Doner kebab served on homemade bread with fresh herbs, tomato sauce, topped with sizzling butter and served with yoghurt

ADANA KEBAB G* D* 16.80

Shoulder of lamb minced, blended with spices and herbs char-grilled & served on lavas bread with bulgur

CHICKEN SHISH G* D 15.80

Diced chicken breast marinated with fresh herbs, charcoal grilled with tomatoes and peppers, served with bulgur, green leaves and red onion

LAMB CUTLETS PİRZOLA D* G* 18.50

Best-end of lamb cutlets with grilled tomatoes, green leaves, red onion and rice

MIXED GRILL G* D 19.50

Selection of lamb cutlet, diced chicken, diced lamb, lamb doner and lamb kofte skewered with onion, peppers and tomatoes, served with green leaves, red onion and bulgur

LAMB SHISH G* D* 16.90

Diced prime side of lamb skewered with grilled peppers & tomatoes served with bulgur, green leaves and red onion

KABURGA (LAMB RIBS) D* G* 17.50

Grilled lamb ribs marinated with oregano & crushed pepper. Served with grilled tomato & rice.

SCOTISH RIB - EYE D* M* 24.50

Prime Rib-eye cooked to perfection, grilled tomatoes, sautéed spinach and chunky fries, served with herby blue cheese sauce

SET MENU

MINIMUM 2 PEOPLE TO SHARE *24.50 PER PERSON*

HIGHLY RECOMMENDED!

SELECTION OF COLD & HOT STARTERS

Cacık • Humus • Kısır • Cevizli Biber • Patlıcan Söğürme followed by Halloumi-Sucuk and Grilled Tomato

MAIN COURSE

Selection of Char-grilled Kebabs & Doner with Salad & Rice

DESSERT

Selection Of Mixed Turkish Desserts

SEAFOOD

ORGANIC FILLET OF SALMON D F N* 18.50

Organic Salmon pan-fried in unsalted butter with crushed fresh herbs and white wine sauce(optional), topped with roasted almond flakes. Served with sautéed spinach and sautéed new potatoes

FILLET OF WILD SEABASS D F G 18.20

Fillet of seabass with fresh herbs, lemon garlic butter sauce. Served with sautéed spinach and sautéed new potatoes

GIANT TIGER PRAWNS D F 22.00

Prawns sautéed in fresh garlic and white wine sauce (optional), (Slightly spicy) Served with pilav rice and green leaves

STONE BAKED TURKISH STYLE PIZZA

FILLET BEEF PIDE G D 13.50

Thin slices of fillet beef marinated in fresh herbs and spices, topped with manchego cheese. Served with rocket and tomato

LAMB PIDE G D 13.00

(KUŞBAŞILI PIDE) Diced lamb with onions, peppers, cheese, parsley and oregano. Served with rocket and tomato

VEGETARIAN PIDE V G D 11.50

Baby leaf fresh spinach, mushroom, garlic, pepper, tomato, mozzarella cheese and fresh herbs. Served with rocket and tomato

LAHMACUN G 12.80

As a main, oven baked thin homemade dough topped with minced lamb, mixed with fresh herbs, garlic, tomatoes, peppers, onions and parsley.

CLASSIC PIDE G D 11.50
Slightly spicy Turkish sausage and mozzarella cheese. Served with rocket and tomato

FOUR-CHEESE PIDE V G D 11.90

Manchego cheese, Feta Cheese, Halloumi & mozzarella mixed with fresh mint and dill. Served with rocket and tomato

SIDES

BULGUR - PILAV (RICE) - FRIES V 3.20 / FETA CHEESE V 2.90

YOGHURT V 2.90 / DIP CACIK V 3.50 SAUTÉED SPINACH V 3.20

SAUTÉED POTATOES V 2.90 / EXTRA BREAD V 1.2