

COLD MEZES

OLIVES (GF, VG, V)	3.9
Mediterraneans most loved fruit dressed with olive oil and lemon juice.	
HUMMUS (GF, VG, V)	4.9
Pureed chickpeas with tahini, garlic, olive oil & lemon juice.	
TARAMA (GF)	4.9
Smoked cod roe mousse mixed with garlic and finished with lemon juice.	
CACIK (GF, V)	4.5
Strained yoghurt fused with shavings of cucumber, finished with fresh mint, garlic and olive oil dressing.	
STUFFED VINE LEAVES (GF, VF, V)	4.9
Rice stuffed vine leaves with lemon and olive oil.	
EGGPLANT ROLL (GF, V)	5.9
Anatolian feta cheese rolled in pan fried eggplant slices and finished with tomato sauce.	
BABAGANNOUSH (GF, V)	5
Chargrilled and mashed eggplant mixed with tahini, yoghurt, vegetables and seasoning	
SHAKSHUKA (Anatolian Style)(GF, VG, V)	5
Deep fried eggplant, courgettes and peppers mixed with tomato sauce.	
SPINACH & CARROT TARATOR (GF, V)	4.9
Fresh spinach and carrots chopped and mixed with creamy yoghurt and a hint of garlic.	
ARTICHOKE (GF, V)	5.5
Artichoke served with herbs, lemon and olive oil.	

COLD MIX 14.9

(SERVES 2-3)

Hummus, Tarama, Stuffed Vine Leaves, Babaganoush & Shakshuka.

MEZE PLATTER 19.9

(SERVES 4-5)

Hummus, Shakshuka, Stuffed Vine Leaves, Babaganoush, Halloumi, Filo Pastry Borek, Calamari & Albanian Lamb Liver

HOT MIX 17.9

(SERVES 2-3)

Halloumi, Filo Pastry Borek, Spicy Garlic Sausage, Calamari & Albanian Lamb Liver.

SALAD

GREEK SALAD (GF, V)	5
Tomatoes, cucumbers, red onions, feta cheese & olives seasoned with oregano, lemon juice and olive oil.	
LA'DE SALAD (GF, V)	5.9
Seasonal greens with avocado and cherry tomatoes topped with buffalo mozzarella.	
EZME SALAD (GF, VG, V)	4
Freshly chopped tomatoes, onions, peppers and parsley topped with pomegranate seeds and finished with mixed herbs and olive oil.	
BETROOT AND PEAR SALAD (GF, V)	5.9
With spicy Gorgonzola cheese and walnuts	

HOT MEZES

HALLOUMI (GF, V)	5.9
Traditional Cypriot goat cheese charcoal grilled, dressed with olive oil and fresh herbs.	
FILO PASTRY BOREK (V)	5.9
Anatolian cheese filled filo pastry deep fried.	
SPICY GARLIC SAUSAGE (GF)	5.9
Charcoal grilled traditional Cypriot garlic sausage.	
GARLIC MUSHROOM (GF, V)	5.9
Pan fried portobello mushroom finished with garlic, double cream and olive oil.	
FALAFEL (GF, VG, V)	6.5
Mashed chickpeas mixed with herbs, spices, deep-fried and served on a bed of hummus.	
HUMMUS KAVURMA (GF)	6.5
Hummus topped with pan fried lamb fillet pieces.	
ALBANIAN LAMB LIVER	6.5
Lamb's liver lightly floured, pan fried, served with parsley and onion salad.	
GOAT CHEESE BALLS (V)	6.9
Breadcrumb coated, pan fried and served on a berry sauce bed.	
CRISPY CALAMARI	7.8
Served with baby salad leaves, lemon & tartare sauce.	
SHELL ON KING PRAWNS (GF)	8.9
Charcoal grilled and served with lime and chili.	
OCTOPUS LEG (GF)	8.9
Charcoal grilled and served with baby salad leaves, olive oil and lemon.	
PAN SEARED SCALLOPS (GF)	8.9
Served with baby salad leaves, asparagus and buttered orange sauce.	

PASTA

GNOCCHI AI POMODORO (VG, V)	7.5
Fresh tomato, black olives and basil.	
PAPPARDELLE BOLOGNESE	8.9
With slow cooked beef ragu.	
MANTI	8.9
Turkish ravioli filled with minced lamb, served with garlic yoghurt.	
RISOTTO	
RISOTTO AI FRUTTI DI MARE (GF)	13.9
With mixed seafood.	
MIXED MUSHROOM RISOTTO (GF, V)	10.8
With truffle scented mixed creamy mushrooms.	

CHICKEN KEBABS

Served with bulgur or pilav rice & onion salad.

CHICKEN SHISH	12.9
CHICKEN WINGS	11.9
CHICKEN KULBASTI	13.9
Marinated and charcoal grilled boneless chicken thighs	
LAMB KEBABS	
	Served with bulgur or pilav rice and onion salad.
ADANA (Shish Kofte)	12.9
PISTACHIO ADANA (Our Signature Dish)	14.9
Seasoned minced lamb mixed with pistachios skewered and charcoal grilled.	
LAMB SHISH (Fillet)	15.9
LAMB KULBASTI	15.9
Lamb fillet steaks charcoal grilled.	
LAMB RIBS	12.9
LAMB CHOPS (Best End)	18.9

VEGGIE KEBABS

Served with bulgur or pilav rice & onion salad.

VEGETABLE KEBAB (VG, V)	10.9
Skewer of mixed vegetables grilled on charcoal topped with Halep sauce.	
HALLOUMI KEBAB (V)	12.9
Mixed vegetables and halloumi cheese, charcoal grilled.	

STONE OVEN PIZZAS

We pride ourselves on using freshest and finest ingredients on our pizzas. All sourced from Italy.

MARINARA (VG, V)	6.9
San Marzano tomato sauce with garlic, finished with fresh basil.	
MARGHERITA (V)	7.9
San Marzano tomato, fresh mozzarella and basil.	
VEGETERIANA (V)	7.9
San Marzano Tomato, fresh mozzarella, aubergine, courgette, onion, mushroom and sweet pepper.	
CRUDO E RUCOLA	8.9
San Marzano Tomato, fresh buffalo mozzarella, cherry tomatoes, parma ham and rocket.	
POLLO	8.9
Pesto sauce, fresh mozzarella, roasted chicken, sweet peppers and sweetcorn.	
QUATTRO FORMAGGI (V)	9.5
Fresh Mozzarella, Gorgonzola, goat cheese and parmeggiano reggiano.	
NAPOLETANA	9.9
Tomato, mozzarella, olives, capers and anchovies.	
DIAVOLA	9.9
Tomato, mozzarella, hot chillies and Italian spicy salami.	
FIorentina (V)	9.9
Tomato, mozzarella, goat cheese, olives, spinach and egg.	
CAPRICCIOSA	9.9
Tomato, mozzarella, ham, mushroom and artichokes.	

SIDES

CHIPS (VG, V)	3.9
BULGUR RICE (V)	3.5
PILAV RICE (GF, VG, V)	3.5
YOGHURT (GF, V)	3

SPECIALS

All guvec dishes served with a choice of bulgur or pilav rice.

VEGETABLE GUYEC (GF, VG, V)	10.9
LAMB GUYEC (GF)	13.8
CHICKEN GUYEC (GF)	12.7
SEAFOOD GUYEC (GF)	15.9
IMAM BAYILDI (GF, VG, V)	10.9
Eggplant stuffed with onions, peppers, garlic and tomatoes topped with tomato sauce. Served with a choice of bulgur or pilav rice.	
MUCVER (V)	11.7
Courgette, carrot, egg & feta cheese burger shaped & pan fried. Served with a choice of bulgur or pilav rice & salad.	
ISKENDER	12.9
Charcoal grilled shish kofte pieces on a bread bed, topped with tomato purée sauce & served with hung yoghurt.	
LAMB BEYTI	13.9
Seasoned minced lamb grilled, wrapped in lavash bread & toasted, served with hung yoghurt & Halep sauce.	
LAMB ALI NAZIK	15.9
Smoked and smashed eggplant mixed with yoghurt and garlic, topped with chopped Lamb Shish and finished with butter. Served with chargrilled tomato and pepper.	
CHICKEN ALI NAZIK	14.9
Smoked and smashed eggplant mixed with yoghurt and garlic, topped with chopped Chicken Shish and finished with butter. Served with chargrilled tomato and pepper.	

MIXED KEBABS

Served with bulgur or pilav rice & onion salad.

MIXED SHISH	14.5
Half chicken and half lamb shish charcoal grilled.	
MIXED KEBAB (SERVES 1-2)	22
Lamb shish, Chicken shish, Adana shish and Chicken Wings.	
LA'DE PLATTER (SERVES 2-3)	32
Lamb shish, Chicken shish, Adana, Lamb Chops, Chicken Wings and Lamb Ribs.	
DOUBLE LA'DE PLATTER (SERVES 4-5)	59.9

PRIME STEAKS ON CHARCOAL

All our steaks are aged to minimum 21 days and served with portobello mushroom, chargrilled cherry tomatoes & chips

RIBEYE (12 oz)	24.9
FILLET (10 oz)	26.9
SAUCES	2
Peppercorn, Mushroom with truffle oil	

SEA FOOD

Served with baby salad leaves, lemon, red onion & chips.

SALMON FILLET (GF)	15.9
WHOLE SEA BASS	15.9

GF: Gluten Free VG: Vegan V: Vegetarian

Please speak to a member of staff if you have any allergies or food intolerances. Allergens are present in our kitchen. Unfortunately we cannot guarantee that dishes will be 100% allergen free. A discretionary 12.5% Service charge will be added to the final bill.