

COLD MEZES

OLIVES (GF, VG, V)	4
Mediterranean's most loved fruit dressed with olive oil and lemon juice.	
HUMMUS (GF, VG, V)	5.9
Chickpeas puree with tahini, garlic, olive oil & lemon juice.	
TARAMA (GF)	5.9
Smoked cod roe mousse mixed with garlic and finished with lemon juice.	
CACIK (GF, V)	5.5
Strained yoghurt fused with shavings of cucumber, finished with fresh mint, garlic and olive oil dressing.	
STUFFED VINE LEAVES (GF, VF, V)	5.9
Rice stuffed vine leaves with lemon and olive oil.	
EGGPLANT ROLL (GF, V)	6.5
Anatolian feta cheese rolled in pan fried eggplant slices and finished with tomato sauce.	
BABAGANNOUSH (GF, V)	5.9
Char-grilled and mashed eggplant mixed with tahini, yoghurt, vegetables and seasoning	
SHAKSHUKA (Anatolian Style)(GF, VG, V)	5.9
Deep fried eggplant, courgettes and peppers mixed with tomato sauce.	
SPINACH & CARROT TARATOR (GF, V)	5.9
Fresh spinach and carrots chopped and mixed with creamy yoghurt and a hint of garlic.	
ARTICHOKE (GF, V)	6.9
Artichoke served with herbs, lemon and olive oil.	

COLD MIX MEZE 16.9 (SERVES 2-3)

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

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.	
SHEPHERD'S SALAD (GF, VG, V)	4
Cucumbers, tomatoes, olives, red onions and olive oil	
MANGO SALAD (GF, V)	5.9
Seasonal green with tomato, cucumber, onion topped with mango and parmesan	

HOT MEZES

HALLOUMI (GF, V)	6.9
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)	6.5
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)	6.9
Mashed chickpeas mixed with herbs, spices, deep-fried and served on a bed of hummus.	
HUMMUS KAVURMA (GF)	6.9
Hummus topped with pan fried lamb fillet pieces.	
LAMB LIVER	6.5
Lamb's liver lightly floured, pan fried, served with parsley and onion salad.	
GOAT CHEESE BALLS (V)	7.5
Breadcrumb coated, pan fried and served on a berry sauce bed.	
CRISPY CALAMARI	8.9
Served with baby salad leaves, lemon & tartar sauce.	
TIGER PRAWNS (GF)	9.9
Pan-fried tiger prawns mixed with vegetables, garlic and tomato sauce	
SHELL ON KING PRAWNS (GF)	9.9
Charcoal grilled and served with lime and chili.	
OCTOPUS LEG (GF)	9.9
Charcoal grilled and served with baby salad leaves, olive oil and lemon.	
PAN SEARED SCALLOPS (GF)	10.9
Served with baby salad leaves, asparagus and buttered orange sauce.	

HOT MIX MEZE 19.9 (SERVES 2-3)

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

SIDES

CHIPS (VG, V)	3.9
SIDE SALAD (GF, VG, V)	4
BULGUR RICE (V)	3.5
PILAV RICE (GF, VG, V)	3.5
YOGHURT (GF, V)	3
FETA CHEESE (GF)	4
CREAMY SPINACH (GF, V)	4.7
BARBECUED VEGETABLES (GF, VG, V)	4.7
CHAR-GRILLED ONIONS (GF, VG, V)	4
CHAR-GRILLED HOT CHILIES (GF, VG, V)	4

CHICKEN KEBABS

Served with chips, bulgur or pilav rice and salad

CHICKEN SHISH	14.9
CHICKEN WINGS	13.9
CHICKEN KULBASTI	15.9
Marinated and charcoal grilled boneless chicken thighs	

LAMB KEBABS

Served with chips, bulgur or pilav rice and salad

ADANA (Shish Kofte)	14.9
PISTACHIO ADANA	15.9
Seasoned minced lamb mixed with pistachios skewered and charcoal grilled.	
LAMB SHISH (Fillet)	17.9
LAMB KULBASTI	18.5
Lamb fillet steaks charcoal grilled.	
LAMB RIBS	14.9
LAMB CHOPS (Best End)	22.9

VEGGIE KEBABS

Served with chips, bulgur or pilav rice and salad

VEGETABLE KEBAB (VG, V)	11.9
Skewer of mixed vegetables grilled on charcoal topped with Halep sauce.	
HALLOUMI KEBAB (V)	15.9
Mixed vegetables and halloumi cheese, charcoal grilled.	

STONE OVEN

ITALIAN PIZZAS

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

MARGHERITA (V)	8.9
San Marzano tomato, fresh mozzarella and basil.	
CRUDO E RUCOLA	10.9
San Marzano tomato, fresh buffalo mozzarella, cherry tomatoes, parma ham and rocket.	
POLLO	11.9
Pesto sauce, fresh mozzarella, roasted chicken, sweet peppers and sweetcorn.	
FIorentina (V)	10.9
Tomato, mozzarella, goat cheese, olives, spinach and egg.	
PEPEPRONI	9.9
San Marzano tomato, fresh mozzarella, basil & pepperoni	
LA'DE MEAT FEAST	12.9
San Marzano tomato sauce, fresh mozzarella, sausage, pepperoni, ham and salami.	

STONE OVEN

ANATOLIAN PIZZAS / PIDES

LAHMACUN	5.90
Very thin Turkish pizza covered with seasoned minced lamb and onion served with salad.	
VEGETARIAN PIDE (V)	11.90
Mushrooms, green peppers, tomatoes and cheddar cheese.	
KUSBASILI PIDE	13.90
Diced lamb cubes, peppers, tomatoes, onion & parsley	
SUCUKLU PIDE	12.90
Spicy Turkish sausage, cheddar cheese and egg.	
KIYMALI PIDE	12.90
Minced lamb, pepper, tomatoes, onion and parsley.	
PEYNIRLI PIDE (V)	11.90
Feta cheese, goat cheese, cheddar cheese.	

GUVEC / CASSEROLE

Famous Anotolian dish cooked in a stone pot in the oven with tomato sauce, onion, peppers, garlic served with a choice of bulgur or pilav rice.

VEGETABLE GUVEC (GF, VG, V)	12.9
LAMB GUVEC (GF)	15.9
CHICKEN GUVEC (GF)	14.9
TIGER PRAWN GUVEC (GF)	17.9

SPECIALS

Served with chips, bulgur or pilav rice and salad

LA'DE SPECIAL	18.9
Charcoal grilled lamb shish pieces on a bed of thin crispy chips, topped with tomato purée sauce & served with hung yoghurt.	
LAMB BEYTI	15.9
Seasoned minced lamb grilled, wrapped in lavash bread & toasted, served with hung yoghurt & Halep sauce.	
LAMB ALI NAZIK	18.9
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	16.9
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 chips, bulgur or pilav rice and salad

MIXED SHISH	16.9
Half chicken and half lamb shish charcoal grilled.	
MIXED KEBAB (SERVES 1-2)	24.9
Lamb shish, Chicken shish, Adana shish and Chicken Wings.	
LA'DE PLATTER (SERVES 2-3)	34.9
Lamb shish, Chicken shish, Adana, Lamb Chops, Chicken Wings and Lamb Ribs.	
DOUBLE LA'DE PLATTER (SERVES 4-5)	64.9

PRIME STEAKS ON CHARCOAL

All our steaks are aged to minimum 21 days and served with Portobello mushroom, char-grilled cherry tomatoes & chips

RIBEYE (12 oz)	25.9
FILLET (10 oz)	27.9
SAUCES	2
Peppercorn, Mushroom with truffle oil, Red wine	

SEA FOOD

Served with baby salad leaves, lemon, red onion & chips or mashed potato

SALMON FILLET (GF)	17.9
SEA BASS FILLET (GF)	17.9

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 can not guarantee that dishes will be 100% allergen free. A discretionary 12.5% Service charge will be added to the final bill.