

# EFSAANE

## COLD MEZE

<b>MIXED OLIVES</b> 🌿🌿 4.00
Mixed Anatolian olives in olive oil with flaked red pepper and oregano.
<b>CACIK</b> 🌿🌿 5.00
Cow's milk yoghurt, cucumber, mint and dill.
<b>HUMUS</b> 🌿 5.50
Puree of chickpeas with Tahini, garlic and lemon juice.
<b>EZME</b> 🌿🌿 5.00
Chopped tomato, peppers, onion, garlic and parsley.
<b>SAKSUKA</b> 🌿🌿 5.00
Mixed peppers, and aubergine fried in olive oil, served with tomato and garlic sauce.
<b>BABA GHANOUSH</b> 🌿🌿 6.00
Freshly cooked and smoked aubergines blended with Tahini, yoghurt and garlic, topped with olive oil.
<b>TARAMA</b> 🌿 5.50
Crushed north Atlantic lump cod roe mixed with bread crumbs, lemon juice, vinegar and olive oil.
<b>TABULE</b> 🌿 5.00
Finely chopped parsley and mint, crushed wheat, dill, tomato, onion and lemon oil.
<b>PINK SULTAN</b> 🌿🌿 5.50
Puree beetroot, yoghurt, garlic and olive oil.

## SIDES

<b>BREAD</b> 🌿 3.00
<b>YOGHURT</b> 🌿🌿 3.00
<b>BABY POTATOES</b> 🌿 4.50
<b>CHIPS</b> 🌿 3.50
<b>SWEET POTATO FRIES</b> 🌿 4.50
<b>RED ONIONS, TOMATO, SUMAC &amp; PARSLEY SALAD</b> 🌿🌿 4.50
<b>HALLOUMI CHEESE FRIES</b> 🌿 6.00
<b>RICE / BULGUR WHEAT</b> 🌿 3.50
<b>SIDE SALAD</b> 🌿🌿 4.00
<b>GARLIC SAUCE</b> 🌿🌿 1.50

## HOT MEZE

<b>HUMUS KAVURMA</b> 7.50
Humus topped up with sautéed lamb, pine nuts and paprika.
<b>CIGARA BOREK</b> 🌿 7.00
Filo Pastry filled with Feta cheese and spinach.
<b>FALAFEL</b> 🌿 6.00
Crushed chickpeas and fava beans blended with herbs and vegetables. Served on bed of humus.
<b>GRILLED HALLOUMI</b> 🌿🌿 7.00
Charcoal grilled Goat's cheese.
<b>GARLIC MUSHROOMS</b> 🌿🌿 6.00
Pan-fried creamy mushrooms with garlic and herbs.
<b>KING PRAWNS</b> 🌿 8.00
Panko crumb coated king prawns served with sweet chilli sauce for dipping.
<b>CALAMARI</b> 🌿 7.00
Crispy calamari rings coated in panko bread crumbs and deep fried. Served with our homemade Tartar sauce.
<b>IMAM BAYILDI</b> 🌿🌿 6.00
Aubergine stuffed with onion, peppers, garlic, tomato, parsley and herbs.
<b>PAN-FRIED PRAWNS</b> 🌿 8.00
Shelled prawns sautéed with spring onions, garlic, lemon and sweet chilli.
<b>ICLI KOFTE</b> 6.00
Fried parcels of lamb mince, pine kernels and fresh herbs wrapped in bulgur wheat.
<b>ARNAVUT LIVER</b> 🌿 7.00
Chopped sautéed lamb's liver served with red onion, sumac and parsley.

## GRILL

<b>CHICKEN SHISH</b> 15.50
Marinated with herbs and spices cubes of finest chicken breast grilled over charcoal.
<b>LAMB SHISH</b> 17.50
Marinated with herbs cubed of finest lamb fillet grilled over charcoal.
<b>ADANA</b> 15.50
Shoulder of lamb minced, blended with spices and grilled over charcoal.
<b>MIXED SHISH</b> 17.00
Marinated cubes of finest chicken & lamb fillet grilled over charcoal.
<b>MIXED GRILL</b> 25.00
Selection of chicken & lamb shish, Adana and a tender lamb chop grilled over charcoal.
<b>LAMB CHOPS</b> 19.50
The best cut of tender lamb chops seasoned and grilled over charcoal.
<b>LAMB RIBS</b> 17.00
Charcoal grilled seasoned tender lamb ribs.
<b>CHICKEN WINGS</b> 13.50
Juicy marinated chicken wings cooked over charcoal grill.
<b>HALLOUMI SHISH</b> 🌿 15.00
Grilled over charcoal Goats cheese with finely selected vegetables: aubergines, mushrooms, tomato, courgettes, and peppers.

All served with bulgur wheat and salad

## YOGHURT MAINS

<b>LAMB BEYTI</b> 16.50
Grilled over charcoal mince lamb, wrapped in lavash bread with cheese, topped with tomato sauce and drizzled with butter, served with yogurt and bulgur wheat.
<b>CHICKEN BEYTI</b> 16.50
Grilled over charcoal mince chicken, wrapped in lavash bread with cheese, topped with tomato sauce & drizzled with butter, served with yogurt and bulgur wheat.
<b>VEGGIE BEYTI</b> 🌿 14.50
Falafel, humus, aubergine and halloumi wrapped in lavas bread with cheese, topped with tomato sauce and drizzled with butter, served with yogurt & bulgur wheat.
<b>ISKENDER</b>
Chicken 16.50 Lamb 17.50 Adana 15.50
Choice of your preferred meat cooked over charcoal, placed on the bed of homemade croutons, topped with hot tomato sauce, yoghurt and melted butter.

## SEAFOOD SELECTION

<b>PAN-FRIED SEABASS</b> 🌿🌿 16.00
Pan-fried fillet of seabass sautéed with vegetables in creamy garlic & herb sauce.
<b>GRILLED KING PRAWNS</b> 🌿🌿 22.00
Marinated king prawns cooked over charco grill, served with sweet chilli and salad.
<b>PAN-FRIED OCTOPUS</b> 🌿 22.00
Mediterranean Octopus marinated with lemon and herbs, served with baby potatoes, lemon and mixed salad leaves.
<b>GRILLED SALMON</b> 🌿 16.00
Charcoal grilled fillet of salmon served with sautéed vegetables & baby potatoes.
<b>GRILLED SEABREAM</b> 🌿🌿 17.00
A whole seabream cooked on a charcoal, served with fresh salad and lemon.

## SALADS

<b>CHICKEN SALAD</b> 🌿 13.00
Cubes of marinated chicken, tomato, cucumber, red onion, baby leaves and couscous with olive and lemon dressing.
<b>GREEK SALAD</b> 🌿🌿 11.00
Tomatoe, cucumber, green pepper, red onions, feta cheese and olives with homemade pomegranate dressing.
<b>SALMON SALAD</b> 🌿🌿 14.00
Charco grilled fillet of salmon, nutbourne tomatoes, mixed leaves, cucumber, spring onions and croutons, topped with toasted mixed seeds and served with pomegranate dressing.
<b>OCTOPUS SALAD</b> 🌿 15.00
Tender Mediterranean octopus served with baby potato salad, onions, tomato and olives over the bed of mixed salad.
<b>GOAT'S CHEESE SALAD</b> 🌿 12.00
Roasted beetroots, nutbourne tomato, wild rocket and toasted walnuts, topped with pomegranate seeds and served with plum dressing.

## WRAPS

Served Monday - Friday 12pm - 4pm	
<b>CHICKEN SHISH</b>	12.00
<b>LAMB SHISH</b>	15.00
<b>CHICKEN KOFTE</b>	12.00
<b>ADANA</b>	12.00
<b>FALAFEL AND HUMUS</b> 🌿	12.00

All made with marinated house salad and choice of garlic or chilli sauce. Served with bulgur wheat on the side.

## KIDS

<b>LAMB SHISH</b>	8.00
<b>CHICKEN SHISH</b>	7.00
<b>CHICKEN WINGS</b>	6.00



GLUTEN FREE



VEGETARIAN

Please let us know if you have any food allergies or intolerances.