



















BANQUETS

FOR GROUPS OF TWO AND MORE WE RECOMMEND SHARING A FEAST

KINGS FEAST

FRESHLY BAKED TURKISH BREAD + V

WITH HOUSE MADE DIP

SIGARA BÖREK V

SIGARA BÖREK TRADITIONAL TURKISH SPRING ROLL WITH FETA, MOZZARELLA, PARSLEY & GARLIC DILL YOGHURT

LAMB STEAK PIDE + *

SHAVED LAMB, CAPSICUM, ONION, TOMATO, CHILLI FLAKES & PARSLEY

OUR FAMOUS MIXED GRILL + #

CHAR-GRILLED CHICKEN, BEEF & ADANA SKEWERS WITH CHICKEN WINGS

MEDITERRANEAN SALAD + # V

TOMATO, CUCUMBER, RED ONION WITH OLIVE OIL & LEMON DRESSING

TURKISH STYLE RICE

JASMINE RICE COOKED WITH RISONI AND BUTTER

SWEET TURKISH TASTING PLATE V

GAZI ANTEP-STYLE PISTACHIO & WALNUT BAKLAVA, ROSE FLAVOURED TURKISH DELIGHT

VEGETARIAN FEAST

FRESHLY BAKED TURKISH BREAD + V

WITH HOUSE MADE DIP

ZUCCHINI FRITTERS

ZUCCHINI FRITTERS TOPPED WITH TOMATO SALSA, DILL YOGHURT & FRESH PARSLEY

ROAST PUMPKIN PIDE + V

ROAST PUMPKIN, FIRE-ROASTED RED ONION, FETA, MOZZARELLA, **SEA SALT**

VEGETABLE SKEWERS + # V

VEGETABLE SKEWERS MADE WITH ZUCCHINI, ONION, MUSHROOMS, CAPSICUM

MEDITERRANEAN SALAD + # V

TOMATO, CUCUMBER, RED ONION WITH OLIVE OIL & LEMON DRESSING

TURKISH STYLE RICE

JASMINE RICE COOKED WITH RISONI AND BUTTER

SWEET TURKISH TASTING PLATE V

GAZI ANTEP-STYLE PISTACHIO & WALNUT BAKLAVA, ROSE FLAVOURED TURKISH DELIGHT



66PP

55PP







SULTANS FEAST (FOR GROUPS OF 4 OR MORE)

FRESHLY BAKED TURKISH BREAD + V

WITH HOUSE MADE DIP

SIGARA BÖREK V

SIGARA BÖREK TRADITIONAL TURKISH SPRING ROLL WITH FETA, MOZZARELLA, PARSLEY & GARLIC DILL YOGHURT

CALAMARI +

FLASH FRIED CALAMARI, LEMON & SMOKED SEA SALT, SERVED WITH GARLIC LOVE AND FRESH GARNISH SALAD

KINGS PIDE +

TURKISH CHORIZO, CHICKEN, MUSHROOM, ONION, FETA, MOZZARELLA CHEESE & TOMATOES

LAMB ISKENDER*

SHAVED LAMB MEAT ON DICED TURKISH BREAD WITH AHMET'S TOMATO SAUCE & GARLIC YOGHURT

OUR FAMOUS MIXED GRILL + #

CHAR-GRILLED CHICKEN, BEEF & ADANA SKEWERS WITH CHICKEN WINGS

MEDITERRANEAN SALAD + # V

TOMATO, CUCUMBER, RED ONION WITH OLIVE OIL & LEMON DRESSING

TURKISH STYLE RICE

JASMINE RICE COOKED WITH RISONI AND BUTTER

BAKLAVA V

GAZI ANTEP-STYLE HOMEMADE PISTACHIO & WALNUT, DRIZZLED WITH LEMON SUGAR SYRUP

78PP

























MENU

TURKISH BREAD

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IKAL	\mathbf{u}	NAL	TURKISH	DREAD

GLAZED WITH BUTTER + V	6
GLAZED WITH GARLIC & FRESH HERBS V	7
MIXED BREAD BOARD V	34
TURKISH BREADS GLAZED WITH BUTTER & GARLIC, WITH SIX DIPS	

MIXTURE OF FRESH VEGETABLES

VEGGIE STICKS

HOUSE MADE DIPS # V BABA GHANOUSH BEETROOT YOGHURT & CUCUMBER HOMMUS+ CHILLI & CAPSICUM + GARLIC LOVE +

PIDES

MADE TO ORDER & FRESHLY BAKED

CHICKEN PIDE + CHICKEN, ROASTED RED PEPPER, MUSHROOM, MOZZARELLA CHEESE	27
LAMB PIDE + LAMB MINCE, ONION, PARSLEY, CAPSICUM & CHILLI	27
LAMB STEAK PIDE + * SHAVED LAMB MEAT, CAPSICUM, ONION, TOMATO, MOZZARELLA & PARSLEY	28
ROASTED PUMPKIN PIDE + V ROAST PUMPKIN, FIRE-ROASTED RED ONION, FETA, SEA SALT	25
TURKISH CHORIZO PIDE + TURKISH CHORIZO, TOMATO, MOZZARELLA CHEESE	26
KINGS PIDE + TURKISH CHORIZO, CHICKEN, MUSHROOM, ONION, MOZZARELLA CHEESE & TOMATO	30
VEGE PIDE + V SPINACH, MUSHROOM, ONION, TOMATO, FETA & MOZZARELLA CHEESE	25
SPICY PIDE + CHICKEN, MUSHROOM, CAPSICUM, TURKISH CHORIZO ROASTED RED & CHILLI, JALAPEÑOS, MOZZARELLA CHEESE	30
ADD SIDE SALAD - MEDITERPANEAN	4

TOMATO, CUCUMBER, RED ONION WITH OLIVE OIL & LEMON DRESSING

5.5

5.90 EACH



























TURKISH STYLE SHARE DISHES

LAMB CUTLETS + # (2PCS) CHARCOALED LAMB CUTLETS, CHERMOULA SAUCE & TOMATO BULGUR RICE	24
ZUCCHINI FRITTERS V ZUCCHINI FRITTERS TOPPED WITH TOMATO SALSA, DILL YOGHURT & FRESH PARSLEY	15
HOMMUS & TURKISH CHORIZO + # V BAKED CHICKPEA HOMMUS, TOPPED WITH TURKISH CHORIZO, SERVED WITH FRESHLY BAKED LAVASH	14
MANTI LAMB DUMPLINGS MINI LAMB DUMPLINGS WITH GARLIC YOGHURT & PAPRIKA BUTTER SAUCE	19
CALAMARI + # FLASH FRIED CALAMARI, LEMON & SMOKED SEA SALT, SERVED WITH GARLIC LOVE AND FRESH GARNISH SALAD	22
ROASTED EGGPLANT + # V OVEN ROASTED BABY EGGPLANT WITH HOUSE-MADE SLOW COOKED TOMATO SALSA, CONFIT GARLIC, CAPSICUM & ONION	18
CHICKEN WINGS + # (6PCS) CHICKEN WINGS MARINATED IN CAPSICUM, OREGANO, CUMIN & CHILLI SERVED WITH GARLIC LOVE & FRESH GARNISH SALAD	12
GARLIC PRAWNS + # (6PCS) AUSTRALIAN PRAWNS MARINATED IN GARLIC & FRESH TURKISH HERBS SERVED WITH FRESHLY BAKED TURKISH BREAD	26
CHEESE & SPINACH GOZLEME V TURKISH FLAT BREAD FILLED WITH MOZZARELLA CHEESE & BABY SPINACH	16
CHICKEN GOZLEME TURKISH FLAT BREAD FILLED WITH CHICKEN, MOZZARELLA CHEESE, MUSHROOM, ONION & BABY SPINACH	17
SIGARA BÖREK (4PCS) V TRADITIONAL TURKISH SPRING ROLL WITH FETA, MOZZARELLA, PARSLEY & GARLIC DILL YOGHURT	18
MINI LAHMAJUN (3PCS)	19



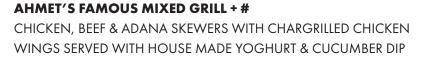


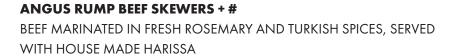




CHARCOAL GRILL

ALL SERVED WITH TRADITIONAL TURKISH-STYLE RICE







CHICKEN MARINATED IN GARLIC & FRESH HERBS, SERVED WITH HOUSE MADE CUCUMBER YOGHURT DIP

LAMB SKEWERS + # LAMB MARINATED IN OREGANO & PAPRIKA, SERVED WITH HOUSE MADE CUCUMBER YOGHURT DIP

LAMB CUTLETS + # (4PCS) LAMB CUTLETS MARINATED IN OREGANO & PAPRIKA, SERVED WITH HOUSE MADE CUCUMBER YOGHURT DIP (4PCS)

ADANA SKEWERS + #

SPICED MINCED LAMB & BEEF SERVED WITH FIRE ROASTED CHILLI & HOUSE MADE CUCUMBER YOGHURT DIP

MIXED SKEWERS + # YOUR CHOICE OF CHICKEN AND BEEF SKEWERS, SERVED

WITH HOUSE MADE HARISSA OR CHICKEN AND LAMB SKEWERS, SERVED WITH HOUSE MADE CUCUMBER YOGHURT DIP

VEGETABLE SKEWERS + # V FRESH VEGETABLE SKEWERS, MADE WITH ZUCCHINI, ONION, MUSHROOMS

& CAPSICUM SERVED WITH TRADITIONAL TURKISH EGGPLANT SALAD



43

33

38

42

32

34

29

250g 34 350g 42



TRADITIONAL TURKISH

ADD CHICKEN | 27 ADD LAMB | 29 ADD BEEF | 28



LAMB ISKENDER *	28
SHAVED LAMB MEAT ON DICED TURKISH BREAD WITH AHMET'S TOMATO	
SAUCE & GARLIC YOGHURT	
LENTIL SOUP + # V	15
TRADITIONAL LENTIL SOUP WITH A HINT OF MINT, SERVED WITH HOUSE	
BAKED TURKISH BREAD	
	2.4
HUNKAR BEYENDI	34
A DELICIOUS COMBINATION OF GRILLED AUBERGINE BECHAMEL SAUCE	
TOPPED WITH A SLOW COOKED LAMB SHANK OFF THE BONE	
LAMB SHANK + #	38
SLOW COOKED LAMB SHANK WITH CELERY, ONION & CARROT SERVED	
WITH BABY POTATOES	
LAMB STEAK BOWL + *	30
Shaved Lamb meat served with turkish rice and mediterranean	
SALAD, WITH AHMET'S TOMATO SAUCE & GARLIC YOGHURT	
PILIC ALA KING #	32
CHICKEN BREAST SAUTÉED WITH CAPSICUM, MUSHROOM, ONION &	52
GARLIC IN A SPICED CREAM SAUCE, SERVED WITH TURKISH-STYLE RICE	
GARLIC IIN A STICLD CREAIN SAUCE, SERVED WITH TURNISH STILLE RICE	
SULTANS BEETROOT & FETTA SALAD	19
BEETROOT, FETTA, MESCLUN ,ONION, JUICY TOMATO, FRESH PARSLEY	
AND A ZESTY LEMON DRESSING	







MEDITERRANEAN SALAD + # V	7
TOMATO, CUCUMBER, RED ONION WITH OLIVE OIL	
& LEMON DRESSING	
DOTATO CALAD : #X	7
POTATO SALAD + # V	/
POTATO, SHALLOTS, PARSLEY, FRESH MINT, OLIVE OIL &	
FRESH LEMON JUICE	
CLASSIC WALNUT SALAD + # V	8
TOMATO, ONION, TOASTED WALNUTS WITH	
POMEGRANATE VINAIGRETTE	

SOMETHING SWEET

TURKISH DELIGHT # V CLASSIC ROSE-FLAVOURED TURKISH DELIGHT, DUSTED IN ICING SUGAR	10
BAKLAVA V GAZI ANTEP-STYLE HOMEMADE PISTACHIO & WALNUT, DRIZZLED WITH LEMON SUGAR SYRUP	10
NUTELLA BAKLAVA V GAZI ANTEP-STYLE HOMEMADE PISTACHIO & WALNUT WITH NUTELLA, DRIZZLED WITH LEMON SUGAR SYRUP	10
KUNEFE MELTED CHEESE & KADAIF, MADE WITH SUGAR SYRUP	12
TURKISH RICE MILK PUDDING # V CLASSIC BAKED TURKISH RICE MILK PUDDING SERVED WITH CINNAMON	9
TURKISH DELIGHT BROWNIES TURKISH DELIGHT & PISTACHIO BURNT BUTTER BROWNIES SERVED WITH VANILLA ICE CREAM	14
BAKLAVE CHEESECAKE (IDEAL FOR SHARING) CREAM CHEESE, GREEK YOGURT, ROSE WATER, PISTACHIO	17