

COLD	STARTERS	
COLD	SIAKILKS	

HUMUS v s Chickpeas & olive oil	7.9	CACIK v d Yoghurt & cucumber	7.9	SMOKED AUBERGINE v n	7.9 7.9
MIXED OLIVES v vg Turkish jumbo olives	6.5	TARAMA Cod roe, olive oil & lemon		KISIR Finely ground bulgur wheat, parsley, tomato paste, onion pomegranate molasses, olive oil & lemon juice	
SELECT	ION OF C	OLD MEZES 22.9 Humus, cacik, smoked auber	gine, kisir, taraı	ma & mix olives	
		— HOT STARTERS	.		
OCTOPUS f Balsamic, sweet chilli, olive oil & white wine	13.5	DYNAMITE SHRIMP Lightly battered fried prawns topped with our house dynamite sauce	12.5	MUSHROOM & HALLOUMI \(\nu\) Mushrooms, halloumi, garlic, spinach & Turkish spices	9.5
HUMUS KAVURMA s n Peanuts, shredded lamb & burned butter	11.5	PACHANGA g d Pastirma, filo pastry, mixed peppers, mozzarella cheese & tomato salsa	11.9	LAMB LIVER Lightly floured, cumin, red onions & parsley	9.5
SIGARA BOREGI v Pastry, feta cheese, parsley, mint, dill & red pepper herb	9.5	TIGER PRAWNS (SAUTÉED) Garlic, wine, lemon & halep sauce	12.5	BONELESS CHICKEN WINGS d Chicken wings with buffalo sauce	9.5
CALAMARI f g d Sriracha mayo & chilli oil	11.9	GRILLED SUCUK d Hanged yoghurt, honey & red capia peppers	8.5	GOAT CHEESE n d Honey, walnut & seasonal fruits	10.5
HALLOUMI CHEESE With fig jam	9.5	SCALLOPS (3pc) f d Avocado puree & tomato salsa	14.5	LAHMACUN (TURKISH PIZZA) Minced lamb	8.5
		── GRILLED ⊢			
LAMB SHISH (VEYSO'S SIGNATURE) Middle neck lamb	33.5	CHICKEN BEYTI g d Minced chicken on the skewer & spices	22.5	YOGURTLU ADANA g d Adana kebab, served on a bed of diced bread.	28.5
CHICKEN SHISH Breast chicken	26.5	LAMB CHOPS g s sy	34.9	Topped with yoghurt, halep sauce & drizzled with butter YOGURTLU CHICKEN	r 29.5
MIXED SHISH Mixed of lamb & chicken skewers	30.5	SARMA LAMB BEYTI g d Adana kebab wrapped in a tortilla bread,	25.5	Chicken shish, served on a bed of diced bread. Topped with yoghurt, halep sauce & drizzled with butter	27.0
MIXED GRILL Adana, lamb shish, chicken shish & lamb ribs (4pcs)	36.9	yoghurt, mozzarella cheese & halep sauce		ALI NAZIK	33.9
ADANA KEBAB Minced lamb, parsley, spices & red peppers	23.5	SARMA CHICKEN BEYTI g d Minced chicken skewer wrapped in a tortilla bread, yoghurt,	25.5	Charcoal grilled smoky flavoured puréed aubergine, with yoghurt, garlic, topped with chopped adana, homemade	
LAMB RIBS	25.5	mozzarella cheese & halep sauce		tomato sauce & flavoured with butter sauce	
		── SIGNATURE DISH	ES —		
CHICKEN A LA CREAM d 24.5 Fillet of chicken diced, grilled in a creamy sauce of white wine, shallots, garlic,		PENNE ARRABBIATA Pasta with spicy sauce made from garlic, tomatoes, basil, dried red chilli peppers &	19.5	CREAMY GNOCCHI Mushroom, garlic & parmesan cheese	20.5
parmesan cheese & mushrooms BABY CHICKEN d	24.5	cooked in olive oil	22.5	SEA BASS FILLET f d Served with chips & mixed salad	29.5
Corn-fed chicken, mash potato & chicken gravy	24.5	SEAFOOD PASTA Onions, garlic, chopped tomato & mixed sea food	22.5	SALMON f d Served with mash potato	30.5
BEEF BURGER (COLOURFUL BUN) Beef patty, caramelised onion, gold Chester cheese pickles, lettuce, tomato & burger sauce. Served with cl	20.5 hips	CREAMY CHICKEN PASTA Pasta with chicken, mushroom, garlic & parmesan cheese in a creamy white wine	19.5	KLEFTIKO Slow cooked lamb shank with vegetables. Served with mash potatoes & gravy	22.9
		→ VEGETARIAN DISI	HES -		
VEGETARIAN MOUSAKKA v Layers of vegetables topped with cheese		17.5 VEGETARIA	AN KEBAB 1	v <mark>d</mark> e, halloumi cheese, pumpkin & sunflower seeds	20.5
		STEAKS			
RIB-EYE STEAK		41.5 SIRLOIN ST	EAK os & peppercorn		39.5

4.5	PADRON PEPPERS	7.5	EZME SALAD	8.5	CHARRED BROCCOLI d Truffle yogurt & hazelnut	7.5
4.5	CHARRED ASPARAGUS	7.5	GREEK SALAD	9.9	CHICKEN CAESAR SALAD	15
7.5	SAUTÉED MUSHROOM	7	AVOCADO SALAD	9.9	Chicken breast, croutons, mixed salad, Caesar sauce & parmesan cheese	

Caesar sauce & parmesan cheese

v Vegetarian $\mid n$ Nuts $\mid vg$ Vegan $\mid g$ Gluten $\mid d$ Dairy $\mid s$ Sesame $\mid f$ Fish $\mid sy$ Soya

RICE

CHIPS

BULGUR g