



LUNCH MENU



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MEZES

Choose one of the following cold or hot mezes

COLD MEZE

SERVED WITH BREAD

MIXED OLIVES • VG • GF

Selection of olives dressed in olive oil, red pepper, oregano and coriander seeds

HUMUS • VG • GF

A blend of chickpeas, tahini (sesame seed oil), garlic and lemon juice drizzled with olive oil and a pinch of paprika

DOLMA • VG • GF • N

Vine leaves stuffed with rice, currants, pine nuts, herbs and spices drizzled with extra olive oil

BABAGANOUSH • D • V • GF

Chargrilled aubergine mixed with tahini, pomegranate, honey and yogurt

ACILI HUMUS • VG • GF • H

Humus topped with Ezme, dressed with olive oil and chilli flakes

PATLICAN SOSLU • VG • GF

Smoked aubergine and mixed peppers, prepared in a tomato sauce with oregano and parsley

EZME • VG • GF • H

Chopped tomatoes, red peppers, red onions, parsley, drizzled with olive oil, lemon and pomegranate sauce

AUBERGINE SALAD • VG • GF

Chargrilled aubergine and red capia peppers, seasoned with olive oil, lemon, vinegar and pomegranate sauce

TABULE • VG

Cracked wheat mixed with finely chopped tomatoes, onion, parsley, mint, pomegranate sauce and olive oil

TARAMASALATA • GF

Marinated cod roe, onion, lemon juice, breadcrumbs and extra virgin olive oil

HOT MEZE

SERVED WITH BREAD

HELLIM FRIES • D • V

Lightly coated hellim sticks served with sweet chilli sauce

HELLIM • D • V • GF

Grilled hellim slices

FINDIK LAHMACUN

Turkish flat bread with minced lamb, onions, peppers, tomatoes and parsley

KABAK MUCVER • D • V

Courgette fritters, blended with feta cheese, dill, served with cacik

PEYNIRLI BÖREK • D

Deep fried filo parcels, filled with feta cheese and parsley

ISPANAKLI BOREK • D (VEGAN AVAILABLE)

Deep fried filo pastry, filled with sundried tomato, onion, garlic, spinach

CALAMARI • D

Fried squid rings, served with tartar sauce

SUCUK • GF • H

Chargrilled lightly spiced Turkish sausage

FALAFEL • VG • GF

A deep fried blend of chickpeas, broad beans, onions, peppers and coriander, served with humus

DESSERTS

KAZANDIBI • D • N

Caramelised milk pudding topped with ground pistachio and pomegranate

BAKLAVA • D • N

A multi-layered filo pastry filled with ground nuts and pistachio, baked until crispy & drenched in honey syrup.

2 COURSE MENU

Includes one hot or cold starter & one main dish

£14.95

3 COURSE MENU

Includes one hot or cold starter, one main dish & desserts

£15.95

TURK OASIS SHARING PLATTER

A Cold meze platter followed by a Mix Grilled Platter

£38.95

A Hot meze platter followed by a Mix Grilled Platter

£41.95

MAIN • GF available

CHICKEN SHISH • D

Chargrilled marinated diced chicken

CHICKEN WINGS • D

Chargrilled marinated chicken wings

LAMB SHISH • D (Extra +£2.00)

Chargrilled prime cuts of marinated lamb medallions

ADANA

Chargrilled seasoned minced lamb blended with peppers and parsley

CHICKEN KOFTE

Chargrilled seasoned minced chicken blended with peppers, parsley and garlic

CHICKEN SULTAN • D • H • GF available

Sautéed diced chicken and vegetables, in a rose harissa sauce, served with rice and bulgur

LAMB MUSSAKA • D

Layered vegetables and minced lamb, topped with béchamel sauce, served with salad

FALAFEL & HUMUS • VG • GF

Falafel and humus served with salad

VEGGIE BEYTI • D • V

Falafel, humus, patlican soslu, hellim wrapped in a lavash, topped with tomato sauce, served with yoghurt drizzled with butter and a side of bulgur

MUCVER & CACIK • D • V

Courgette fritters, blended with feta cheese and dill, served with cacik & salad

HELLIM KEBAB • D • V • GF available

Grilled hellim with fried aubergine, courgette, tomato and peppers, served with rice, bulgur & salad

SOME DISHES MAY CONTAIN ALLERGIC INGREDIENTS. PLEASE ADVISE YOUR WAITER IF YOU HAVE ANY ALLERGY CONCERNS OR DIETARY REQUIREMENTS. SOME DISHES CONTAIN DAIRY & GLUTEN WHICH CAN BE PREPARED WITH ALTERNATIVES ON REQUEST

ALLERGEN KEY

H - HOT • N CONTAINS NUTS • GF GLUTEN FREE
• V VEGETARIAN • VG VEGAN • D DAIRY