

FLATBREAD AND PIDE MENU

LAHMACUN G-D 7.25

Thinly stretched flat bread topped w/ minced lamb, tomatoes, onions, peppers, fresh herbs and spices. Freshly baked for authentic taste. Served with lemon wedge, fresh parsley and salad.

PIDE MENU

Medium thin fresh dough stretched into a boat shape, topped with herbs and natural ingredients and baked to perfection. All pide comes with mozzarella cheese base.

PEYNIRLI V-G-D 9.65

Mozzarella cheese and herbs and spices.
OPTIONAL: Sucuk £2 / Sucuk & Fried Egg £2.50

KARISIK TAVUKLU G-D 10.25

Diced chicken breast with mixed vegetables, fresh herbs & spices.

KIYMALI G-D 10.45

Minced beef, onions, tomatoes and fresh herbs and spices. OPTIONAL: Fried Egg £2

SEBZELI PEYNIRLI V-G-D 9.95

Mixed vegetables with mozzarella cheese, fresh herbs and spices.

WRAPS

GRILLED CHICKEN BREAST G-D 9.5 FALAFEL V 6.5

ADANA KOFTE G 9.5 HALLOUMI V-G-D 9.2

Served w/ French fries or salad

KIDS MENU

7.9

CHICKEN SHISH D

Marinated cubes of chicken grilled on skewer, served w/ rice or French fries.

FISH FINGERS G-D

Served w/ French fries..

CHICKEN NUGGETS G-D

Served w/ French fries.

CHICKEN PASTA G-D

Penne pasta w/ diced chicken and mushroom in creamy sauce w/ fresh herbs and spices.

SPAGHETTI BOLOGNESE G-D

Minced beef in bolognese sauce.

KID'S CHEESE BURGER G-D

Served w/ French fries.

KID'S CHICKEN BURGER G-D

Served w/ French fries.

V	VEGETARIAN	D	CONTAINS DAIRY
VG	VEGAN	DFO	DAIRY FREE OPTIONAL
VGO	VEGAN OPTIONAL	S	CONTAINS SESAME
G	CONTAINS GLUTEN	N	CONTAINS NUTS

If you are ordering a dish that has an allergy warning in gold beside it, please mention it to your waiter when ordering it.

Our food may contain traces of nuts, dairy, gluten or other allergens. 12.5% service charge will be added to your bill.

ST. JOHN'S WOOD MENU

18.4 per person

CHOICE OF A STARTER

SOUP OF THE DAY, WHITEBAIT G-D, HUMMUS S-VG, BOREK V-D-G, TABBOULEH VG-G, CACIK V-D, IMAM BAYILDI VG

CHOICE OF A MAIN COURSE

ADANA KOFTE D-DFO, MEAT MOUSSAKA D, SEBZE GUVESH V-D-DFO-VGO, LAMB TAGINE N-D-DFO, CHICKEN GUVESH D, CHICKEN ON SKEWER D, SEA BASS (ONE FILLET) D-DFO, CHICKEN KULBASTI D-DFO

HEALTHY MEAL

(ADAPTABLE TO VEGETARIANS)

17.9 per person

ALL INCLUSIVE

TABBOULEH VG-G, CACIK V-D, BOREK V-D-G, HUMMUS S-VG, IMAM BAYILDI VG, AUBERGINE SALAD V-D-S, FALAFEL VG-S, (CHICKEN CUBE, LAMB CUBE, LAMB KOFTE W/ RICE) G-D

OTTOMAN FEAST

28.9 per person (min 2 people)

MIX MEZE STARTER

TABBOULEH VG-G, HUMMUS S-VG, IMAM BAYILDI VG, BOREK V-D-G, FALAFEL VG-S, TARAMA G-D

CHOICE OF A MAIN COURSE

SPECIAL MIXED GRILL D, LAMB ON SKEWER D, CHICKEN ON SKEWER D, LAMB CUTLETS D, SEBZE GUVESH V-D-DFO-VGO, SALMON D-DFO, SPICY PRAWNS D-DFO, CENTIK SPECIAL D

DESSERT

ASSORTED DESSERT PLATTER



COLD STARTERS

OLIVES VG	4.6
<i>Marinated olives w/ herbs and garlic.</i>	
TURSU VG	4.6
<i>Mixed pickles.</i>	
CACIK V-D	5.8
<i>Yoghurt w/ chopped cucumbers, fresh herbs and hint of garlic.</i>	
HUMMUS S-VG	6.2
<i>Puréed chickpeas w/ tahini, lemon juice, garlic and oil dressing.</i>	
TABBOULEH VG-G	5.9
<i>Refreshing parsley salad w/ crushed wheat, chopped tomatoes and mint.</i>	
IMAM BAYILDI VG	5.9
<i>Casseroleed aubergine w/ tomatoes, peppers and chickpeas w/ fresh tomato sauce.</i>	
TARAMA G-D	5.9
<i>Smoked cod roe caviar.</i>	
AUBERGINE SALAD V-D-S	5.9
<i>Caviar of smoked aubergine, red and green peppers, lemon juice, garlic and fresh herbs.</i>	

HOT STARTERS

SOUP OF THE DAY	5.8
<i>Please ask your waiter.</i>	
FALAFEL VG-S	5.9
<i>Broad beans, chickpeas and vegetable fritters.</i>	
SPICY CHICKEN WINGS D	6.2
<i>Grilled marinated spicy chicken wings.</i>	
GARLIC MUSHROOM V-D	6.6
<i>Pan fried mushrooms in garlic butter and baked w/ cheddar cheese.</i>	
WHITEBAIT G-D	6.2
<i>Whitebait served w/ tartare sauce and garnish.</i>	
GRILLED SPICY SAUSAGE	6.4
<i>Grilled spicy Turkish sausage on skewer.</i>	
CHICKEN LIVER D-DFO	6.2
<i>Sautéed chicken livers served w/ caramelised red onions.</i>	
SPINACH AND FETA BOREK V-D-G	6.4
<i>Filo pastry parcels filled w/ spinach and feta cheese.</i>	
HALLOUMI CHEESE V-D	6.6
<i>Grilled Cyprus cheese served w/ garnish.</i>	
KALAMAR G	5.9
<i>Marinated squid, served w/ tartare sauce.</i>	
LEMON GARLIC SCALLOPS G-D	8.9
<i>Pan seared in butter and served in a delicious lemon garlic sauce.</i>	
HUMMUS KAVURMA N-S-D	7.2
<i>Diced lamb fillet w/ pine kernels on a bed of hummus.</i>	
GARLIC KING PRAWNS D	7.2
<i>Sautéed king prawns w/ mushrooms, peppers and garlic.</i>	

MIXED MEZE STARTER

9.95 per person (min two people)

**IMAM BAYILDI VG, AUBERGINE SALAD V-D-S,
HUMMUS S-V-G, FALAFEL VG-S, SPINACH & FETA BOREK V-D-G,
TABBOULEH VG-G, CACIK V-D,**

CASSEROLES & HOUSE SPECIALS

CHICKEN GUYECH D-DFO	14.9
<i>Diced chicken breast cooked w/ tomatoes, mushrooms, peppers, onions, served w/ rice.</i>	
MOUSSAKA D	14.9
<i>Baked layers of aubergine, potatoes and minced lamb, topped w/ bechamel sauce, served w/ salad.</i>	
LAMB TAGINE N-D-DFO	15.6
<i>Lamb cooked w/ carrots, celery, onions, green olives, dried fruit and nuts w/ fresh herbs served w/ rice.</i>	
LAMB CASSEROLE D-DFO	15.6
<i>Tender lamb cubes w/ vegetables, served w/ rice. Cheese (optional).</i>	
ALI NAZIK D-S	17.9
<i>Sautéed tender spiced pieces of lamb over a velvety smoked aubergine puree w/ gourmet yoghurt and a hint of garlic served w/ rice.</i>	
CHICKEN A LA CRÉME D	15.5
<i>Chicken w/ mushrooms and cream, served w/ rice.</i>	
ARABIC RICE - LAMB / CHICKEN / PRAWN D	15.9
<i>Cooked in a fragrant ginger sauce.</i>	

CHAR-GRILLS

CHICKEN ON SKEWER D	15.9
<i>Marinated cubes of chicken grilled on skewer, served w/ rice and vegetables.</i>	
APRICOT CHICKEN D	15.9
<i>Grilled chicken breast w/ apricot sauce, served w/ rice and vegetables.</i>	
ADANA KOFTE D-DFO	15.9
<i>Marinated fine cuts of lamb minced and mixed w/ fresh herbs and grilled on skewer. Slightly spicy, served w/ rice and vegetables.</i>	
SPICY CHICKEN WINGS D	14.9
<i>Chicken wings chargrilled, served w/ rice and vegetables.</i>	
YOGURTLU KOFTE D-G	14.9
<i>Minced lamb patties laid on crispy bread, served w/ yoghurt and tomato sauce.</i>	
LAMB CUTLETS (4 PIECES) D	19.4
<i>Grilled lamb cutlets served w/ rice and vegetables.</i>	
LAMB ON SKEWER D	19.4
<i>Marinated cubes of lamb grilled on skewer, served w/ rice and vegetables.</i>	
CHICKEN KULBASTI D	15.9
<i>Grilled tender and juicy fillet of chicken, served w/ rice and vegetables.</i>	
LAMB KULBASTI D-DFO	19.4
<i>Tender fillet of lamb seasoned /w oregano, served w/ rice and vegetables.</i>	
SPECIAL MIXED GRILL D	19.9
<i>Selection of lamb patties, marinated chicken and lamb on skewer, lamb cutlet, served w/ rice and vegetables.</i>	
CENTIK SPECIAL D	19.9
<i>Delicious Ottoman dish. Grilled cubes of lamb, chicken and kofte placed on a nest of matchstick cut potatoes, topped w/ yoghurt sauce w/ a hint of garlic. Garnished w/ grilled tomatoes and peppers.</i>	
CHICKEN ISKENDER D-G	15.9
<i>Choice of grilled chicken cubes on a bed of bread, served w/ fresh tomato sauce on creamy yoghurt.</i>	
LAMB ISKENDER D-G	19.9
<i>Choice of grilled lamb cubes on a bed of bread, served w/ fresh tomato sauce on creamy yoghurt.</i>	
STEAK DIANE D-G	25.9
<i>Scotch sirloin steak with French mustard, onions, mushroom, brandy and gravy sauce.</i>	

GRILL PLATTER TO SHARE

39.9 per person (min 2 people)

**LAMB SHISH D, ADANA D-DFO, CHICKEN SHISH D, CHICKEN WINGS D,
LAMB CUTLETS D-DFO** - Served on a bed of rice and salad

FISH AND SEA FOOD

SEA BASS D-DFO	1 FILLET	14.9	2 FILLETS	19.9
<i>Grilled sea bass, served w/ mashed potato and vegetables.</i>				
GRILLED SALMON D-DFO				15.5
<i>Grilled salmon fillet, served w/ mashed potato and vegetables.</i>				
FISH AND CHIPS				14.5
<i>Lightly battered cod, served w/ French fries and salad.</i>				
SPICY PRAWNS				16.5
<i>Juicy king prawns and mixed vegetables cooked in a fragrant ginger sauce, served w/ rice.</i>				
SPICY FISH POT				17.5
<i>A selection of fish cooked in a fragrant ginger sauce and mixed vegetables, served w/ rice.</i>				
KALAMAR G				15.5
<i>Marinated and battered squid, served w/ tartare sauce and green salad.</i>				
GRILLED SEAFOOD PLATTER				49.9 2 people
<i>Seabass, salmon, garlic king prawns, kalamar, served w/ salad and chips.</i>				

VEGETARIAN & SALADS

HALLOUMI CASSEROLE V-D	13.9
<i>Mushroom, green and red peppers, garlic and onion in tomato sauce with halloumi cheese.</i>	
OKRA V-D-DFO-VGO	13.9
<i>Okra cooked w/ herbs and served w/ rice.</i>	
SEBZE GUYECH V-D-DFO-VGO	13.9
<i>Mixed vegetables, potatoes, aubergines, peppers, green beans and tomatoes cooked in tomato sauce, served w/ rice.</i>	
FALAFEL VG-S	12.9
<i>Broad beans, chickpeas and vegetable fritters, served w/ hummus and salad.</i>	
CAULIFLOWER V-D	13.9
<i>Served w/ cheese, bechamel sauce and salad.</i>	
FETA CHEESE SALAD V-D	4.9
TOMATO AND ONION SALAD VG	4.9
FATTOUSH SALAD V-G	5.2
<i>Cucumber, tomato, onion, croutons and lettuce.</i>	
SHEPHERD SALAD V-G	4.9
<i>Tomatoes, cucumber, parsley and red onion mixed w/ olive oil and lemon juice.</i>	
EZME SALAD V-G	5.2
<i>Finely chopped tomatoes, peppers, onions w/ dressing.</i>	
THREE BEAN SALAD V	5.2

PASTA

SPAGHETTI BOLOGNESE G-D	10.6
<i>Spaghetti w/ beef in bolognese sauce.</i>	
PENNE ARRABIATA G-D	10.6
<i>Penne pasta w/ garlic tomato sauce.</i>	
CHICKEN PASTA G-D	13.2
<i>Penne pasta w/ diced chicken and mushroom in creamy sauce w/ fresh herbs and spices.</i>	
SEAFOOD PASTA G-D	14.2
<i>Penne pasta with seafood and vegetables in white sauce.</i>	

SIDE DISHES

FRENCH FRIES V	3.7	RICE V-D	3.7	YOGHURT V-D	3.7
SWEET POTATO V	3.7	MASHED POTATO V-D	3.7	VEGETABLES VE	3.7
POTATO WEDGES V	3.7	SPINACH V	3.7		