

COLD STARTERS

OLIVES VG	5.9
<i>Marinated olives w/ herbs and garlic.</i>	
CACIK V-D	6.6
<i>Yoghurt w/ chopped cucumbers and fresh herbs and hint of garlic.</i>	
HUMMUS S-VG	6.6
<i>Puréed chickpeas w/ tahini, lemon juice, garlic and oil dressing.</i>	
TABBOULEH VG-G	6.6
<i>Crushed wheat w/ chopped tomatoes, onion, mint and parsley salad.</i>	
PATLICAN SOSLU VG	6.9
<i>Cooked and chopped aubergine, peppers, tomatoes and garlic.</i>	
BABA GANOUSH VG	6.9
<i>Caviar of smoked aubergine, red peppers and lemon juice.</i>	
STUFFED VINE LEAVES N-VG	6.9
<i>Stuffed vine leaves w/ rice, onion, pine kernels, dried blackcurrant and cinnamon.</i>	

HOT STARTERS

SOUP OF THE DAY <i>Please ask your waiter.</i>	5.9
SPICY CHICKEN WINGS D	6.3
<i>Grilled marinated spicy chicken wings.</i>	
MITITE KOFTE	8.3
<i>Grilled minced lamb patties mixed w/ red peppers and served w/ onion salad.</i>	
FALAFEL VG-S	6.6
<i>Broad beans, chickpeas and vegetable fritters served w/ hummus.</i>	
FRIED GOATS CHEESE V-G-D	6.3
<i>Goat cheese covered in egg and breadcrumbs and fried. Served w/ orange marmalade.</i>	
GARLIC MUSHROOM V-D	7.2
<i>Pan fried mushrooms, garlic and grilled w/ goat's cheese.</i>	
WHITEBAIT G-D	6.8
<i>Whitebait served w/ tartare sauce and garnish.</i>	
GRILLED SPICY SAUSAGE	6.8
<i>Grilled spicy Turkish sausage on skewer.</i>	
LAMB LIVER D-G-DFO	6.9
<i>Lambs liver cooked in butter with herbs, served with onion salad.</i>	
SPINACH AND FETA BOREK V-D-G	6.5
<i>Filo pastry parcels filled w/ spinach and feta cheese.</i>	
HALLOUMI CHEESE V-D	6.5
<i>Grilled Cyprus cheese served w/ garnish.</i>	
KALAMAR G-D	6.8
<i>Marinated squid, served w/ tartare sauce.</i>	
HUMMUS KAVURMA N-S-D	7.3
<i>Diced lamb fillet w/ pine kernels on a bed of hummus.</i>	
KING PRAWNS D-DFO	8.3
<i>Sautéed king prawns w/ mushrooms, tomatoes, garlic w/ cream.</i>	

MIXED HOT & COLD MEZE STARTER

11.95 per person (min two people)

GRILLED SPICY SAUSAGE, HALLOUMI CHEESE V-D,
TABBOULEH VG-G, **PATLICAN SOSLU** VG, **CACIK** V-D, **FALAFEL** VG-S,
SPINACH & FETA BOREK V-D-G, **HUMMUS** S-VG

MIXED HOT MEZE STARTER

16.95 per person (min two people)

GRILLED SPICY SAUSAGE, HALLOUMI CHEESE V-D, **KING PRAWNS** D-DFO,
KALAMAR G-D, **SPINACH & FETA BOREK** V-D-G, **HUMMUS KAVURMA** N-S-D

CASSEROLES & HOUSE SPECIALS

CHICKEN GUYEVECH D-DFO	15.9
<i>Diced chicken breast cooked w/ tomatoes, mushrooms, peppers and onions, served w/ rice.</i>	
MEAT MOUSSAKA D-G	16.9
<i>Baked layers of aubergine, potatoes, onions, carrots, peppers and minced lamb, topped w/ béchamel sauce and cheese, served w/ rice.</i>	
LAMB GUYEVECH D-DFO	17.9
<i>Diced lamb cooked w/ tomatoes, onions, mushrooms and peppers, served w/ rice.</i>	
ALI NAZIK D	20.9
<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>	
INCIK (LAMB SHANK) D	18.9
<i>Lamb shank slow cooked in the oven w/ rich tomato sauce and vegetables, served w/ mashed potato.</i>	
CHICKEN OR SALMON PASTA D-G	14.9
<i>Penne pasta w/ chicken or salmon and mushroom in creamy sauce w/ fresh herbs and spices.</i>	

CHAR-GRILLS

CHICKEN ON SKEWER D	17.9
<i>Marinated cubes of chicken grilled on skewer, served w/ rice and vegetables.</i>	
APRICOT CHICKEN D	17.9
<i>Grilled chicken breast w/ sweet chilli apricot sauce, served w/ rice and vegetables.</i>	
SPICY CHICKEN KOFTE G-D-DFO	16.9
<i>Seasoned and grilled spicy minced chicken patties, served w/ rice and vegetables.</i>	
ADANA KOFTE D-DFO	17.9
<i>Marinated fine cuts of minced lamb, mixed w/ fresh herbs and grilled on skewer, slightly spicy, served w/ rice and vegetables.</i>	
EZMELI KEBAB D-G-DFO	17.9
<i>Adana kofte on a bed of lavash bread and chopped grilled tomatoes and peppers.</i>	
MIXED SHISH D	19.9
<i>Marinated cubes of chicken and lamb grilled on skewer, served w/ rice and vegetables.</i>	
LAMB CUTLETS D	21.9
<i>Grilled lamb cutlets, served w/ rice and vegetables.</i>	
LAMB ON SKEWER D	21.9
<i>Marinated cubes of lamb grilled on skewer, served w/ rice and vegetables.</i>	
CENTIK SPECIAL D	19.9
<i>Delicious Ottoman dish. Grilled cubes of lamb, chicken and kofte on a nest of matchstick cut potatoes, topped w/ tomato and yoghurt sauce w/ a hint of garlic. Garnished w/ grilled tomatoes and peppers.</i>	
SPECIAL MIXED GRILL D	21.9
<i>Selection of lamb kofte, marinated chicken and lamb on a skewer, lamb cutlet, served w/ rice and vegetables.</i>	
SPICY CHICKEN WINGS D	15.9
<i>Char-grilled chicken wings, served w/ rice and vegetables.</i>	
HOUSE SPECIAL (CHICKEN OR LAMB KOFTE) D-G	16.9
<i>Grilled chicken cubes or lamb kofte on a bed of bread, served w/ fresh tomato sauce, creamy yoghurt and butter.</i>	

FISH AND SEA FOOD

SEA BASS D-DFO	1 FILLET 16.9 - 2 FILLETS 20.9
<i>Grilled sea bass, served w/ puréed potatoes and vegetables.</i>	
SALMON KEBAB D-DFO	17.9
<i>Marinated cubes of salmon fillet, skewered w/ vegetables, grilled and served w/ salad and new potatoes.</i>	
KING PRAWN CASSEROLE D-DFO	19.9
<i>Prawns cooked w/ garlic, mushrooms, mixed peppers, onions, tomatoes, cream and white wine, served w/ rice.</i>	
GRILLED KING PRAWN D-DFO	19.9
<i>King prawns, skewered w/ peppers and red onions served w/ rice and salad.</i>	
MONKFISH KEBAB D-DFO	19.9
<i>Marinated cubes of monkfish, skewered w/ peppers, red onions, served w/ rice and salad.</i>	
GRILLED MIXED SEA FOOD D-DFO	20.9
<i>Monkfish, salmon, king prawns, peppers and red onion on skewer, served w/ salad and new potatoes.</i>	
KALAMAR D-G	16.5
<i>Marinated and battered squid, served w/ tartare sauce and salad.</i>	

VEGETARIAN AND PASTA

VEGETARIAN MOUSSAKA V-D-G	15.5
<i>Oven baked layers of vegetables topped w/ béchamel sauce and cheese served w/ rice.</i>	
SEBZE GUYEVECH V-D-DFO-VGO	15.5
<i>Potatoes, aubergines, peppers, green beans, courgettes, tomatoes, and mushrooms cooked in tomato sauce served w/ rice.</i>	
FALAFEL VG-S	15.5
<i>Broad beans, chickpeas and vegetable fritters, served w/ hummus and salad.</i>	
HALLOUMI KEBAB V-D	15.9
<i>Grilled halloumi cheese skewered w/ onions and peppers, served w/ salad and rice.</i>	
VEGETARIAN KEBAB V-D-DFO-VGO	14.9
<i>Grilled courgettes, mixed peppers, shallot onions, tomato, aubergine and mushrooms served w/ salad and rice.</i>	
VEGETARIAN PASTA V-D-G	14.9
<i>Courgettes, peppers, tomatoes, onion in tomato sauce.</i>	

SALADS & SIDE DISHES

COBAN SALAD VG	4.95
<i>Tomatoes, cucumber, parsley and red onion mixed w/ olive oil and lemon juice.</i>	
FETA CHEESE SALAD V-D	5.45
TOMATO AND ONION SALAD VG	4.95
CHIPS	4.95
RICE V-D	4.95
MASHED POTATO V-D	4.95
POTATOES V-D-VGO	4.95
<i>Pan fried new potatoes w/ choice of garlic mayonnaise or spicy tomatoes.</i>	
PLAIN YOGHURT V-D	4.5

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.*

CITY MENU

19.9 PER PERSON

(2 Courses - Max 8 people)

— Not available after 5pm on Saturdays —

CHOICE OF A STARTER

SOUP OF THE DAY, HUMMUS S-VG,
TABBOULEH VG-G, CACIK V-D,
PATLICAN SOSLU VG,
SPINACH AND FETA BOREK V-D-G

CHOICE OF A MAIN COURSE

MOUSSAKA (MEAT OR VEG) w/ rice,
CHICKEN ON SKEWER w/ rice and salad,
ADANA KOFTE w/ rice and salad,
LAMB GUVENCH w/ rice,
HALLOUMI KEBAB V-D w/ rice and salad,
SPICY CHICKEN KOFTE w/ rice and salad,
CHICKEN GUVENCH w/ rice

OTTOMAN FEAST

32.9 PER PERSON

(3 Courses & Min 2 people)

MIXED MEZE STARTER

STUFFED VINE LEAVES V-N-VGO,
TABBOULEH VG-G, HUMMUS S-VG,
BABA GANOUSH V-D-S,
CACIK V-D, FALAFEL VG-S,
SPINACH AND FETA BOREK V-D-G,

CHOICE OF MAIN COURSES

SPECIAL MIXED GRILL,
SEA BASS, LAMB ON SKEWER,
CHICKEN ON SKEWER,
INCIK, SALMON KEBAB

DESSERT

ASSORTED DESSERT PLATTER
AND TEA OR COFFEE



fora[®]
RESTAURANT