

## FLATBREAD AND PIDE MENU

### LAHMACUN G-D 7.5

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 13.9

Mozzarella cheese and herbs and spices.  
OPTIONAL: Sucuk £2 / Sucuk & Fried Egg £2.5

### KIYMALI PEYNIRLI G-D 16.5

Minced beef, mozzarella cheese, onions, tomatoes and fresh herbs and spices. OPTIONAL: Fried Egg £2.5

### SEBZELI PEYNIRLI V-G-D 14.9

Mixed vegetables with mozzarella cheese, fresh herbs and spices.

## WRAPS

### GRILLED CHICKEN BREAST G-D 11.9

### FALAFEL V 10.9

### ADANA KOFTE G 11.9

**HALLOUMI V-G-D 11.5**  
Served w/ French fries or salad

## KIDS MENU

9.5

### 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.

### CHICKEN WINGS D

Grilled marinated spicy chicken wings 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

23.9 per person

### CHOICE OF A STARTER

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

### CHOICE OF A MAIN COURSE

**ADANA KOFTE D-DFO, MEAT MOUSSAKA D,**  
**SEBZE GUVEC VG, LAMB TAGINE N-D-DFO,**  
**CHICKEN GUVech D, CHICKEN ON SKEWER D,**  
**SEA BASS (ONE FILLET) D-DFO, CHICKEN KULBASTI D-DFO**

## OTTOMAN FEAST

38.9 per person (min 2 people)

### MIX MEZE STARTER

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

### CHOICE OF A MAIN COURSE

**SPECIAL MIXED GRILL D, LAMB ON SKEWER D,**  
**CHICKEN ON SKEWER D, LAMB CUTLETS D,**  
**SEBZELI GUVEC VG, SALMON D-DFO,**  
**SPICY PRAWNS D-DFO, CENTIK SPECIAL D**

## DESSERT

**ASSORTED DESSERT PLATTER**



## COLD STARTERS

<b>OLIVES</b> VG	6.5
<i>Marinated olives w/ grilled red pepper, sundried tomato, rosemary and herbs.</i>	
<b>CACIK</b> V-D	7.5
<i>Yoghurt w/ chopped cucumbers, fresh herbs and hint of garlic.</i>	
<b>HUMMUS</b> S-VG	7.5
<i>Puréed chickpeas w/ tahini, lemon juice, garlic and oil dressing.</i>	
<b>TABBOULEH</b> VG-G	7.5
<i>Refreshing parsley salad w/ crushed wheat, chopped tomatoes and mint.</i>	
<b>TARAMA</b> G-D	7.5
<i>Smoked cod roe caviar.</i>	
<b>IMAM BAYILDI</b> VG-G-D	7.9
<i>Aubergine, garlic, tomato, peppers and olive oil.</i>	
<b>BABA GANOUSH</b> V-D-S	7.9
<i>Caviar of smoked aubergine, tahini, garlic, yoghurt, lemon and olive oil.</i>	
<b>AVOCADO TARATOR</b> V-D	8.9
<i>Smashed avocado, yoghurt, feta cheese, garlic, olive oil and herbs.</i>	
<b>STUFFED VINE LEAVES</b> N-VG	8.9
<i>Stuffed vine leaves w/ rice, onion, pine kernels, dried blackcurrant and cinnamon.</i>	

## HOT STARTERS

<b>SOUP OF THE DAY</b>	6.5
<i>Please ask your waiter.</i>	
<b>FALAFEL</b> VG-S	7.6
<i>Broad beans, chickpeas and vegetable fritters.</i>	
<b>SPICY CHICKEN WINGS</b> D	7.5
<i>Grilled marinated spicy chicken wings.</i>	
<b>GARLIC MUSHROOM</b> V-D	7.5
<i>Pan fried mushrooms in garlic butter.</i>	
<b>WHITEBAIT</b> G-D	7.7
<i>Whitebait served w/ tartare sauce and garnish.</i>	
<b>GRILLED SPICY SAUSAGE</b>	7.9
<i>Grilled spicy Turkish sausage on skewer.</i>	
<b>CHICKEN LIVER</b> D-DFO	7.9
<i>Sautéed chicken livers served w/ caramelised red onions.</i>	
<b>SPINACH AND FETA BOREK</b> V-D-G	7.5
<i>Filo pastry parcels filled w/ spinach and feta cheese.</i>	
<b>HALLOUMI CHEESE</b> V-D	7.9
<i>Grilled Cyprus cheese served w/ garnish.</i>	
<b>KALAMAR</b> G	7.5
<i>Marinated squid, served w/ tartare sauce.</i>	
<b>OCTOPUS</b>	12.5
<i>Pan-fried octopus served with tartare sauce.</i>	
<b>HUMMUS KAVURMA</b> N-S-D	9.9
<i>Diced lamb fillet w/ pine kernels on a bed of hummus.</i>	
<b>GARLIC KING PRAWNS</b> D	11.9
<i>Sautéed king prawns w/ garlic.</i>	

## MIXED MEZE STARTER

13.9 per person (min two people)

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

## CASSEROLES & HOUSE SPECIALS

<b>CHICKEN CASSEROLE</b> D-DFO	18.9
<i>Diced chicken breast cooked w/ tomatoes, mushrooms, peppers, onions, served w/ rice.</i>	
<b>MOUSSAKA</b> D	18.9
<i>Baked layers of aubergine, potatoes and minced lamb, topped w/ bechamel sauce, served w/ salad.</i>	
<b>LAMB TAGINE</b> N-D-DFO	19.5
<i>Lamb cooked w/ carrots, celery, onions, green olives, dried fruit and nuts w/ fresh herbs served w/ rice.</i>	
<b>LAMB CASSEROLE</b> D-DFO	19.9
<i>Tender lamb cubes w/ vegetables, served w/ rice. Cheese (optional).</i>	
<b>ALI NAZIK</b> D-S	23.9
<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>	
<b>INCIK (LAMB SHANK)</b> D	20.9
<i>Lamb shank slow cooked in the oven w/ rich tomato sauce and vegetables, served w/ mashed potato.</i>	

## CHAR-GRILLS

<b>CHICKEN ON SKEWER</b> D	19.9
<i>Marinated cubes of chicken grilled on skewer, served w/ rice and salad.</i>	
<b>APRICOT CHICKEN</b> D	20.5
<i>Grilled chicken breast w/ apricot sauce, served w/ rice and salad.</i>	
<b>ADANA KOFTE</b> D-DFO	19.9
<i>Marinated fine cuts of lamb minced and mixed w/ fresh herbs and grilled on skewer. Slightly spicy, served w/ rice and salad.</i>	
<b>SPICY CHICKEN WINGS</b> D	18.9
<i>Chicken wings chargrilled, served w/ rice and salad.</i>	
<b>LAMB CUTLETS (4 PIECES)</b> D	24.5
<i>Grilled lamb cutlets served w/ rice and salad.</i>	
<b>LAMB ON SKEWER</b> D	24.5
<i>Marinated cubes of lamb grilled on skewer, served w/ rice and salad.</i>	
<b>CHICKEN KULBASTI</b> D	19.9
<i>Grilled tender and juicy fillet of chicken, served w/ rice and salad.</i>	
<b>IZGARA KOFTE</b> D-DFO	19.9
<i>Marinated fine cuts of lamb minced and mixed w/ fresh and dried herbs. Served with rice, grilled peppers and tomatoes.</i>	
<b>SPECIAL MIXED GRILL</b> D	24.9
<i>Selection of lamb patties, marinated chicken and lamb on skewer, lamb cutlet, served w/ rice and salad.</i>	
<b>CENTIK SPECIAL</b> D	23.9
<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>	
<b>LAMB OR CHICKEN ISKENDER</b> D-G	Lamb 22.9    Chicken 19.9
<i>Grilled chicken or lamb cubes on a bed of bread, served w/ fresh tomato sauce on creamy yoghurt.</i>	
<b>FILLET MIGNON</b> D - Ask for availability	31.9
<i>This steak cut from the centre of the fillet and trimmed off all fat, this is the most tender steak, served w/ chips.</i>	

## GRILL PLATTER TO SHARE

24.9 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

## SEAFOOD

<b>SEA BASS</b> D-DFO	2 FILLETS	23.9
<i>Grilled sea bass, served w/ mashed potato and vegetables.</i>		
<b>TUNA TATAKI</b>		16.9
<i>Served w/ sautéed spinach on tartare sauce.</i>		
<b>GRILLED SALMON</b> D-DFO		20.9
<i>Grilled salmon fillet, served w/ mashed potato and vegetables.</i>		
<b>FISH AND CHIPS</b>		18.5
<i>Lightly battered cod, served w/ French fries and salad.</i>		
<b>SPICY PRAWNS</b>		22.9
<i>Juicy king prawns and mixed vegetables cooked in a fragrant ginger sauce, served w/ rice.</i>		
<b>GRILLED PRAWNS</b>		22.9
<i>Grilled juicy king prawns, served w/ salad and rice.</i>		
<b>SPICY FISH POT</b>		20.9
<i>A selection of fish cooked in a fragrant ginger sauce and mixed vegetables, served w/ rice.</i>		
<b>KALAMAR</b> G		19.9
<i>Marinated and battered squid, served w/ tartare sauce and green salad.</i>		

## VEGETARIAN & SALADS

<b>HALLOUMI CASSEROLE</b> V-D	17.5
<i>Mushroom, green and red peppers, garlic and onion in tomato sauce with halloumi cheese.</i>	
<b>SEBZELI GUYECH</b> V-D-DFO-VGO	18.9
<i>Potatoes, aubergines, peppers, green beans, courgettes, tomatoes, and mushrooms cooked in tomato sauce served w/ rice.</i>	
<b>ÇERKEZ MANTISI</b> V-D-G	18.5
<i>Potato dumplings served with garlic yoghurt topped with butter mint sauce</i>	
<b>VEGETABLE MOUSSAKA</b> D	17.9
<i>Baked layers of aubergine, potatoes, courgette topped w/ bechamel sauce, served w/ salad.</i>	
<b>AVOCADO SALAD</b> V	8.5
<b>FETA CHEESE SALAD</b> V-D	6.9
<b>FATTOUSH SALAD</b> V-G	6.9
<i>Cucumber, tomato, onion, croutons and lettuce.</i>	
<b>SHEPHERD SALAD</b> V-G	6.9
<i>Tomatoes, cucumber, parsley and red onion mixed w/ olive oil and lemon juice.</i>	
<b>EZME SALAD</b> V-G	6.9
<i>Finely chopped tomatoes, peppers, onions w/ dressing.</i>	

## PASTA

<b>SPAGHETTI BOLOGNESE</b> G-D	15.9
<i>Spaghetti w/ beef in bolognese sauce.</i>	
<b>CHICKEN PASTA</b> G-D	16.9
<i>Penne pasta w/ diced chicken and mushroom in creamy sauce w/ fresh herbs and spices.</i>	
<b>KING PRAWN PASTA</b> G-D	18.9
<i>Tagliatelle pasta w/ prawns in tomato sauce w/ fresh herbs and spices.</i>	
<b>SEAFOOD PASTA</b> G-D	19.9
<i>Tagliatelle pasta w/ mixed seafood in creamy sauce w/ fresh herbs and spices.</i>	
<b>VEGGIE PASTA</b> V-D	17.9
<i>Tagliatelle pasta w/ broccoli, Stilton cheese and herbs.</i>	

## SIDE DISHES

<b>FRENCH FRIES</b> V	5.5	<b>SPINACH</b> V	5.5
<b>RICE</b> V-D	5.5	<b>YOGHURT</b> V-D	5.5
<b>MASHED POTATO</b> V-D	5.5	<b>VEGETABLES</b> VE	5.5