

ST. JOHN'S WOOD MENU

21.9 per person

CHOICE OF A STARTER

SOUP OF THE DAY, WHITEBAIT G-D, HUMMUS S-VG,
BOREK V-D-G, TABBOULEH VG-G, AUBERGINE RATATOUILLE VG-G-D

CHOICE OF A MAIN COURSE

MIXED KOFTE D-DFO, MEAT MOUSSAKA D,
BUTTER BEAN STEW VG, LAMB TAGINE N-D-DFO,
HARISSA MEATBALL G-D, CHICKEN ON SKEWER D,
SEA BASS (ONE FILLET) D-DFO, CHICKEN THIGH FILLET D-DFO

HEALTHY MEAL

20.9 per person - Min for 2 people

TABBOULEH VG-G, CACIK V-D, TARAMA G-D,
HUMMUS S-V-G, AUBERGINE RATATOUILLE VG-G-D,
FALAFEL VG-S, SPINACH & FETA BOREK V-D-G

ONE CUBE OF LAMB + ONE CUBE OF CHICKEN + KOFTE
Served with rice

OTTOMAN FEAST

46.9 per person (min 2 people)

MIX MEZE STARTER

TABBOULEH VG-G, HUMMUS S-VG, AUBERGINE RATATOUILLE VG-G-D,
BOREK V-D-G, MUHAMMARA V-D, FALAFEL VG-S, CACIK V-D

CHOICE OF A MAIN COURSE

SPECIAL MIXED GRILL D, LAMB ON SKEWER D,
CHICKEN ON SKEWER D, LAMB TAGINE N-D-DFO, CENTIK SPECIAL D,
BAKED AUBERGINE N-D-V-DFO, HALLOUMI SALAD V-D,
SALMON D-DFO, SPICY PRAWNS D-DFO, MONKFISH KEBAB

DESSERT

ASSORTED DESSERT PLATTER



PRIVATE / VIP ARE AVAILABLE FOR BOOKINGS
TERRACE: 45 PEOPLE - VIP ROOM: 25

PLEASE ENQUIRE

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.

COLD STARTERS

MIXED OLIVES VG <i>Marinated olives w/ grilled red pepper, sundried tomato, rosemary and herbs.</i>	6.9
CACIK V-D <i>Yoghurt w/ chopped cucumbers, fresh herbs and hint of garlic.</i>	7.9
HUMMUS S-VG <i>Puréed chickpeas, tahini, lemon juice, garlic with salsa verde, boiled chickpeas and za'atar.</i>	8.5
TABBOULEH & QUINOA VG <i>Refreshing parsley salad w/ mix quinoa, chopped red onion, tomatoes and mint.</i>	8.5
TARAMA G-D <i>Smoked cod roe caviar.</i>	7.9
LABNEH WITH ZA'ATAR D-V-S <i>Strained yoghurt served with za'atar and olive oil.</i>	7.9
ATOM D-V <i>Garlic yogurt with dry chilli and chilli oil - Very spicy!</i>	7.9
AUBERGINE RATATOUILLE VG-G-D <i>Aubergine, garlic, tomato, peppers and olive oil.</i>	8.7
ARTHICOKE & CELERIAC VG <i>Artichoke with orange zest, olive oil, garlic and dill.</i>	8.9
BABA GANOUSH V-D-S <i>Caviar of smoked aubergine, tahini, garlic, yoghurt, lemon and olive oil.</i>	8.7
MUHAMMARA V-D-G-N <i>Roasted red pepper pate with walnut, olive oil and spices.</i>	8.9

HOT STARTERS

2 MINI LAHMACUN <i>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.</i>	6.9
SOUP OF THE DAY <i>Please ask your waiter.</i>	6.9
FALAFEL V-S <i>Broad beans, chickpeas and vegetable fritters with hummus, tahini yogurt sauce and pickled red onion.</i>	7.9
SPICY CHICKEN WINGS D <i>Sweet chilli glazed grilled chicken wings.</i>	8.5
MONKFISH SKEWERS <i>Garlic, ginger and soy sauce.</i>	9.9
CHEESY GARLIC MUSHROOM V-D <i>Pan-fried mushrooms in garlic butter with cheese and mustard.</i>	8.5
WHITEBAIT G-D <i>Whitebait served w/ tartare sauce and garnish.</i>	8.7
GRILLED SPICY SAUSAGE <i>Grilled spicy Turkish sausage.</i>	8.7
SPICED COULIFLOWER V-D-S-N-GF <i>Tahini yogurt sauce, parsley and dukkah.</i>	7.9
CALF'S LIVER D-DFO <i>Sautéed calf's livers served w/ caramelised red onions.</i>	9.9
SPINACH AND FETA BOREK V-D-G <i>Filo pastry parcels filled w/ spinach and feta cheese.</i>	8.7
HALLOUMI CHEESE V-D <i>Grilled Cyprus cheese served w/ cherry tomatoes and garnish.</i>	8.7
KALAMAR G <i>Marinated squid, served w/ tartare sauce.</i>	7.9
OCTOPUS D <i>Char-grilled octopus on peperonata served with baby potatoes, smoked paprika and aioli.</i>	11.9
HUMMUS WITH LIVER N-S-D <i>Diced calf's liver on a bed of hummus.</i>	9.9
GARLIC KING PRAWNS D <i>Sautéed king prawns w/ garlic.</i>	12.9

MIXED MEZE STARTER

13.9 per person

TABBOULEH VG-G, CACIK V-D, ARTHICOKE & CELERIAC VG, HUMMUS S-V-G, AUBERGINE RATATOUILLE VG-G-D, FALAFEL VG-S, SPINACH & FETA BOREK V-D-G

HOUSE SPECIALS

BEEF GOULASH G-D <i>Slow cooked tender beef strips in gravy with onion, mushroom and carrot served w saffron mash potato.</i>	20.9
HARISSA MEATBALL G-D <i>Cheesy Lamb meatbal in spicy harissa tomato Sauce served with side rice.</i>	22.5
MOUSSAKA D <i>Baked layers of aubergine, potatoes and minced beef, topped w/ bechamel sauce, served w/ salad.</i>	20.9
LAMB TAGINE N-D-DFO <i>Lamb cooked w/ carrots, celery, onions, green olives, dried fruit and nuts w/ fresh herbs served w/ bulgur.</i>	22.9
BALON KEBAB D-DFO <i>Tender diced lamb or chicken served in our special ballon bread with salad.</i>	22.9
CENTIK SPECIAL D <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>	26.5
CHICKEN A LA CRÉME D <i>Chicken w/ garlic mushrooms, mustard and spinach in rich cream sauce with permesan.</i>	22.5
APRICOT CHICKEN D <i>Grilled chicken cubes w/ sweet chilli apricot sauce and coriander served w/ rice.</i>	24.9

CHAR-GRILLS

<i>All grills served with rice, grilled tomato, pepper, red cabbage and home-made chilli sauce</i>	
CHICKEN ON SKEWER D <i>Marinated cubes of chicken grilled on a skewer.</i>	23.9
ADANA KOFFE D-DFO <i>Marinated fine cuts of lamb minced and mixed w/ fresh herbs and grilled on a skewer.</i>	23.5
SPICY CHICKEN WINGS D <i>Char-grilled chicken wings.</i>	21.9
LAMB CUTLETS (4 PIECES) D <i>Char-grilled marinated lamb cutlets.</i>	28.5
LAMB ON SKEWER D <i>Marinated cubes of lamb grilled on skewer.</i>	27.9
CHICKEN THIGH FILLET D <i>Char-grilled tender and juicy fillet of chicken.</i>	22.9
SPICY CHICKEN KOFFE D-DFO <i>Marinated fine cuts of chicken minced and mixed w/ fresh and dried herbs</i>	22.9
MIXED SHISH D <i>Marinated cubes of chicken and lamb grilled on skewer..</i>	26.9
SPECIAL MIXED GRILL D <i>Selection of lamb patties, marinated chicken and lamb on skewer and lamb cutlet</i>	29.5
LAMB OR CHICKEN ISKENDER D-G <i>Char-grilled chicken or lamb cubes on a bed of bread, served w/ fresh tomato sauce on creamy yoghurt.</i>	Lamb 26.5 Chicken 22.9

LAHMACUN G-D 7.9

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.

ZA'ATAR LAVASH G-D 5.9

Flat lavash bread topped w/ za'atar and olive oil. (Cheese option available +2).

GRILL PLATTER TO SHARE

29.5 per person (min 2 people)

LAMB SHISH D, MIXED KOFFE D-DFO, CHICKEN SHISH D, CHICKEN WINGS D, LAMB CUTLETS D-DFO - Served with side rice and salad.

SEAFOOD

SEA BASS D-DFO <i>Fillet of sea bass with mash potato, saffron cream sauce, olives and capers salsa with seared lemon on the side (add another fillet for 6.9).</i>	20.9
MONKFISH KEBAB D-DFO <i>Marinated char-grilled monkfish kebab with grilled mediteranean vegetable and side salad.</i>	25.5
SALMON FILLET D-DFO <i>Salmon fillet and sautéed vegetables with spinach and baby potato.</i>	24.5
FISH AND CHIPS <i>Lightly battered cod, served w/ French fries.</i>	21.9
SPICY PRAWNS <i>Pan-fried king prawns and mixed vegetables cooked in a fragrant ginger and garlic sauce, served w/ rice.</i>	24.9
GRILLED MIXED SEAFOOD <i>Grilled monkfish, salmon and king prawns, served w/ baby potato and tenderstem broccoli.</i>	28.5
OCTOPUS MAIN D <i>2 char-grilled octopus on peperonata served with baby potatoes, smoked paprika and aioli.</i>	25.9
KALAMAR G <i>Marinated and battered squid, served w/ tartare sauce and green salad.</i>	20.9

VEGETARIAN & SALADS

BUTTER BEAN STEW VG <i>Butter beans cooked with tomato, onion, garlic, green and red peppers, herbs and dressed with parsley served with rice.</i>	17.9
OKRA V-D-DFO-VGO <i>Okra cooked w/ herbs and served w/ rice.</i>	18.9
BAKED AUBERGINE N-D-V-DFO <i>Stuffed baked aubergine with quinoa, green lentil, sautéed Mediterranean veg, yogurt and almond flakes on a bed of muhammara.</i>	18.9
VEGETABLE MOUSSAKA D <i>Baked layers of aubergine, potatoes, courgette topped w/ bechamel sauce, served w/ salad.</i>	18.9
HALLOUMI SALAD V-D <i>With quinoa, green lentil, avocado, mixed leaves, tomato and onion.</i>	17.9
AVOCADO SALAD V <i>With tomato and basil pesto.</i>	8.9
FETA CHEESE SALAD V-D <i>With tomato and basil pesto.</i>	7.5
BUFFALA MOZZARELLA SALAD V-D <i>With tomato and basil pesto.</i>	8.9
FATTOUSH SALAD V-G <i>Cucumber, tomato, onion, croutons and lettuce.</i>	7.5
SHEPHERD SALAD V-G <i>Tomatoes, cucumber, parsley and red onion mixed w/ olive oil and lemon juice.</i>	7.2
EZME SALAD V-G <i>Finely chopped tomatoes, peppers, onions w/ dressing.</i>	7.2

PASTA

LINGUINE BOLOGNESE G-D <i>Linguine pasta w/ beef in bolognese sauce.</i>	17.9
PENNE A LA CREAM G-D <i>Al Dente cooked penne pasta w/ diced chicken, mushroom, baby spinach and cherry tomato in creamy sauce w/ fresh herbs and spices.</i>	19.9
SEAFOOD LINGUINE G-D <i>Linguine pasta w/ mixed seafood in garlic tomato sauce w/ fresh herbs and spices.</i>	21.9
PENNE ARABBIATA V-D <i>Mild chilli tomato sauce, aubergine, parsley, sliced olives and herbs. Add shrimp 7.2 or chicken 6.9</i>	18.9

SIDE DISHES

FRENCH FRIES V	5.9	CREAMY SPINACH V	5.9
RICE V-D	5.9	YOGHURT V-D	5.9
MASHED POTATO V-D	5.9	BABY POTATO V-D	5.9
TENDERSTEM BROCCOLI VG	5.9		