

ST. JOHN'S WOOD MENU

25.9 per person

CHOICE OF A STARTER

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

CHOICE OF A MAIN COURSE

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

HEALTHY MEAL

24.9 per person - Min for 2 people

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

ONE CUBE OF LAMB + ONE CUBE OF CHICKEN + KOFTE D

Served with rice

OTTOMAN FEAST

47.9 per person (min 2 people)

MIX MEZE STARTER

TABBOULEH VG, HUMMUS S-VG, BEETROOT TARATOR V-D,
BOREK V-D-G, MUHAMMARA V-G-N, FALAFEL V, 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

FREE GLASS *of* PROSECCO

ON YOUR

Birthday



PRIVATE / VIP AREA FOR HIRE

AVAILABLE FOR BOOKINGS

TERRACE: 45 PEOPLE - VIP ROOM: 25

PLEASE ENQUIRE

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

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.
2.5 cover charge will be added to your bill.

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>Puréeed chickpeas, tahini, lemon juice, garlic with salsa verde, boiled chickpeas and za'atar.</i>	8.7
TABBOULEH & QUINOA VG <i>Refreshing parsley salad w/ mix quinoa, chopped red onion, tomatoes and mint.</i>	8.7
TARAMA G-D <i>Smoked cod roe caviar.</i>	8.5
LABNEH WITH ZA'ATAR D-V-S <i>Strained yoghurt served with za'atar and olive oil.</i>	7.9
BEETROOT TARATOR V-D <i>Cooked beetroot, creamy garlic yoghurt and olive oil.</i>	8.5
AUBERGINE RATATOUILLE VG <i>Aubergine, garlic, tomato, peppers and olive oil.</i>	8.9
STUFFED VINE LEAVES N-VG <i>Stuffed vine leaves w/ rice, onion, pine kernels, dried blackcurrant and cinnamon.</i>	8.9
BABA GANOUSH V-D-S <i>Caviar of smoked aubergine, tahini, garlic, yoghurt, lemon and olive oil.</i>	8.9
MUHAMMARA V-G-N <i>Roasted red pepper pate with walnut, olive oil and spices.</i>	8.9

HOT STARTERS

SOUP OF THE DAY <i>Please ask your waiter.</i>	8
FALAFEL V <i>Broad beans, chickpeas and vegetable fritters with hummus, tahini yogurt sauce and pickled red onion.</i>	8.9
SPICY CHICKEN WINGS D <i>Sweet chilli glazed grilled chicken wings.</i>	8.9
CHEESY GARLIC MUSHROOM V-D <i>Pan-fried mushrooms in garlic butter with cheese.</i>	8.9
WHITEBAIT G-D <i>Whitebait served w/ tartare sauce and garnish.</i>	8.9
GRILLED SPICY SAUSAGE <i>Grilled spicy Turkish sausage.</i>	8.9
CHICKEN LIVER G <i>Sautéed chicken's liver served w/ caramelised red onions.</i>	9.9
SPINACH & FETA BOREK V-D-G <i>Filo pastry parcels filled w/ spinach and feta cheese.</i>	8.9
HALLOUMI CHEESE V-D <i>Grilled Cyprus cheese served w/ garnish.</i>	8.9
KALAMAR G-D <i>Marinated squid, served w/ tartare sauce.</i>	8.5
HUMMUS KAVURMA N-S-D <i>Diced lamb fillet w/ pine kernels on a bed of hummus.</i>	10.9
GARLIC KING PRAWNS D <i>Sautéed king prawns w/ garlic.</i>	12.9

MIXED STARTER

15.9 per person

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

MIXED HOT STARTER

18.9 per person

KALAMAR D-G, HALLOUMI CHEESE V-D, GARLIC KING PRAWNS D, GRILLED SPICY SAUSAGE, FALAFEL V, HUMMUS KAVURMA N-S-D

HOUSE SPECIALS

LAMB GOULASH D <i>Slow cooked tender lamb strips in gravy with onion, mushroom and carrot served w saffron mash potato.</i>	23.9
ALI NAZIK D-S <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>	28.9
MOUSSAKA D-G <i>Baked layers of aubergine, potatoes and minced lamb, topped w/ bechamel sauce, served w/ salad.</i>	22.9
LAMB TAGINE N-D-DFO <i>Lamb cooked w/ carrots, celery, onions, green olives, dried fruit and nuts w/ fresh herbs served w/ rice. 🍷 Cabernet Sauvignon, De Martino Estate</i>	23.9
BALLOON KEBAB G <i>Tender diced lamb or chicken served in our special ballon bread with salad.</i>	23.9
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>	28.9
CHICKEN A LA CRÈME D <i>Chicken w/ garlic mushrooms in rich cream sauce with permesan.</i>	23.9
APRICOT CHICKEN D <i>Grilled chicken cubes w/ sweet chilli apricot sauce and coriander served w/ rice.</i>	26.9
LAMB OR CHICKEN CASSEROLE D-DFO Lamb 23.9 Chicken 22.9 <i>Tender lamb cubes w/ vegetables, served w/ rice.</i>	

CHAR-GRILLS

All grills served with rice, grilled tomato, pepper, red cabbage and home-made chilli sauce

CHICKEN ON SKEWER D <i>Marinated cubes of chicken grilled on a skewer.</i>	24.9
ADANA KOFTE D-DFO <i>Marinated fine cuts of lamb minced and mixed w/ fresh herbs and grilled on a skewer.</i>	24.5
SPICY CHICKEN WINGS D <i>Char-grilled chicken wings.</i>	22.9
LAMB CUTLETS (4 PIECES) D <i>Char-grilled marinated lamb cutlets. 🍷 Cote du Rhone, Cuvee Laurent B, Domaine Brusset</i>	29.9
LAMB ON SKEWER D <i>Marinated cubes of lamb grilled on skewer.</i>	28.9
CHICKEN THIGH FILLET D <i>Char-grilled tender and juicy fillet of chicken.</i>	23.9
SPICY CHICKEN KOFTE D-DFO <i>Marinated fine cuts of chicken minced and mixed w/ fresh and dried herbs</i>	23.9
MIXED SHISH D <i>Marinated cubes of chicken and lamb grilled on skewer.</i>	28.5
SPECIAL MIXED GRILL D <i>Selection of lamb patties, marinated chicken and lamb on skewer and lamb cutlet.</i>	29.9
LAMB OR CHICKEN ISKENDER D-G Lamb 27.5 Chicken 23.5 <i>Char-grilled chicken or lamb cubes on a bed of bread, served w/ fresh tomato sauce on creamy yoghurt. 🍷 Merlot La Galleniere OR Chardonnay, De Martino Estate</i>	

LAHMACUN G 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 6.9

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

GRILL PLATTER TO SHARE

59.9 (for 2 people)

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

SEAFOOD

SEA BASS D-DFO 1 fillet 22.5 2 fillet 28.9 <i>Fillet of sea bass with mash potato and veg. 🍷 Touraine Saivignon, KM 5400 Lionel Goussaume</i>	
MONKFISH KEBAB <i>Marinated cubes of monkfish, skewered w/ peppers, red onions, served w/ rice and salad. 🍷 Albarino "Alba Marin", Martin Codax</i>	28.9
SALMON FILLET D-DFO <i>Salmon fillet and sautéed vegetables with and baby potato.</i>	25.9
FISH AND CHIPS G-D <i>Lightly battered cod, served w/ French fries.</i>	22.9
SPICY PRAWNS D <i>Pan-fried king prawns and mixed vegetables cooked in a fragrant ginger and garlic sauce, served w/ rice.</i>	25.9
SPICY FISH POT D <i>A selection of fish cooked in a fragrant ginger sauce and mixed vegetables, served w/ rice.</i>	25.9
KALAMAR G-D <i>Marinated and battered squid, served w/ tartare sauce and green salad. 🍷 Cirque Sparkling Brut</i>	22.5

VEGETARIAN & SALADS

BUTTER BEAN STEW V-D-DFO <i>Butter beans cooked with tomato, onion, garlic, green and red peppers, herbs and dressed with parsley served with rice.</i>	19.5
OKRA V-D-DFO-VGO <i>Okra cooked w/ herbs and served w/ rice.</i>	19.5
BAKED AUBERGINE N-D-V-DFO <i>Stuffed baked aubergine with quinoa, sautéed Mediterranean veg, yogurt and almond flakes on a bed of muhammara. 🍷 Montepulciano D'Abruzzo, Bosco Nestore</i>	19.9
VEGETABLE MOUSSAKA D-G <i>Baked layers of aubergine, potatoes, courgette topped w/ bechamel sauce, served w/ salad.</i>	19.5
HALLOUMI SALAD V-D <i>With quinoa, avocado, mixed leaves, tomato and onion.</i>	17.9
CAESAR SALAD D-G <i>Mixed leaves, grilled chicken, parmesan, croutons and Caesar dressing.</i>	18.9
AVOCADO SALAD VG <i>Cucumber, tomato, onion, croutons and lettuce.</i>	8.9
FETA CHEESE SALAD V-D <i>Cucumber, tomato, onion, croutons and lettuce.</i>	7.5
FATTOUSH SALAD V-G <i>Cucumber, tomato, onion, croutons and lettuce.</i>	7.5
SHEPHERD SALAD VG <i>Tomatoes, cucumber, parsley and red onion mixed w/ dressing.</i>	7.5
EZME SALAD VG <i>Finely chopped tomatoes, peppers, onions w/ dressing.</i>	7.5

PASTA

SPAGHETTI BOLOGNESE G-D-DFO <i>Al Dente cooked penne pasta w/ diced chicken, mushroom, baby spinach and cherry tomato in creamy sauce w/ fresh herbs and spices.</i>	18.5
PENNE A LA CREAM G-D <i>Linguine pasta w/ mixed seafood in garlic tomato sauce w/ fresh herbs and spices. 🍷 Provence Rose "Love by Leoube</i>	20.9
SEAFOOD PASTA G-D <i>Linguine pasta w/ mixed seafood in garlic tomato sauce w/ fresh herbs and spices. 🍷 Provence Rose "Love by Leoube</i>	22.9
GNOCCHI V-D-G <i>Served in tomato sauce w/ Parmesan</i>	18.9

SIDE DISHES

FRENCH FRIES V	5.9	YOGHURT V-D	5.9
RICE V-D	5.9	BABY POTATO V	5.9
MASHED POTATO V-D	5.9		