

C O L D M E Z Z E

STARTERS

1. HUMMUS (V) 5.95
Served with pita bread
2. CACIK (V) 5.5
Yoghurt, cucumber, garlic and mint sauce
3. GREEN BEANS (V, VG) 5.75
Cooked in olive oil with fresh tomatoes
4. DOLMA (V, VG) 5.95
Rice stuffed vine leaves, herbs and pine kernel
5. FRIED SPINACH & GARLIC YOGHURT (V) 5.5
butter & paprika sauce
6. SHAKSUKA (V, VG) 5.95
Fried aubergine and potatoes, Turkish pepper, tomato and garlic
7. POTATO SALAD (V, VG) 5.5
Bell peppers, red onion, mustard, vegetable oil, vinegar and mix herbs
8. BABA GANOUSH (V, VG) 6.0
Roasted aubergine, pepper, tomato, garlic, olive oil & lemon juice
9. COLD MEZZE PLATTER (V, VG) 16.0
served with pita bread (Select 5 from above)
- ** SPECIAL MIX MEZZE PLATTER ** 18.5
chef's selection of 4 hot & 4 cold (to share for 2-3)

H O T M E Z Z E

STARTERS

10. HOT MEZZE PLATTER 17.5
Borek, Falafel, Sucuk Izgara, Calamari, Grilled Halloumi and Parmak Kofte
11. GRILLED HALLOUMI (V) 7.25
with tomato salsa
12. BOREK (V) 6.75
Feta cheese & spinach stuffed filo pastry then fried
13. SPICY CHEESE BALLS (NEW) (V) 6.75
served with tomato and garlic sauce
14. SUCUK IZGARA 6.75
Grilled Turkish garlic sausage
15. HOMEMADE FALAFEL (V, VG) 6.75
Chick peas, broad beans, coriander balls deep fried served with hummus
16. DEEP FRIED CALAMARI (SQUID) 7.95
Marinated calamari rings served with Tartar sauce
17. ARNAVUT CIGER (ALBANIAN LIVER) 7.95
Pan-fried lamb liver with red onion & parsley
18. WHITE BAIT 7.5
Fried white bait & tartar sauce
19. GARLIC PRAWNS 8.75
peeled king prawns, peppers, mushrooms, garlic, oriental sauce, herbs & spices served in a bowl
20. PARMAK KOFTE 7.5
Finger shaped grilled lamb kofte with red onion & parsley
21. BREADED GARLIC MUSHROOMS (V, VG) 6.5
served with garlic mayo and garnish

F R O M O U R C H A R - G R I L L

PLEASE CHOOSE A SIDE FOR YOUR MAIN:
Plain Rice, Veg Rice, Bulgur wheat, Chips,
Mashed potato, Sautéed new potatoes or Salad

22. GREEN OLIVE MIX GRILL 27
Lamb shish, chicken shish, kofte, lamb chops, Sucuk, Halloumi, salad and dips
23. TAVUK PIRZOLA 17
Garlic & white wine marinated chicken breast served with creamy brandy sauce & salad
24. ISKENDER KEBAB 18
Spicy lamb kofte with yoghurt and chopped pita bread mixed in with oriental sauce (SA)
25. CHICKEN SARHOSH (30 MIN WAIT) 18.5
Chicken breast stuffed with spinach, feta cheese, bell peppers with creamy brandy sauce, salad
26. CHICKEN HALEP 17
Char grilled chicken breast cubes with yoghurt and chopped pita bread mixed in with oriental sauce(SA)
27. CHARCOAL CHICKEN 16.5
marinated chicken breast grilled on skewer (garlic and chilli dip),salad
28. MATURE SIRLOIN STEAK 10 OZ 24
grilled cherry tomatoes & mushrooms, creamy fried onion and mushroom peppercorn sauce, chips
29. GREEN OLIVE BURGER 15
fried onion, cheese, gherkin, homemade tomato and pepper sauce, chips & salad
30. CHARCOAL LAMB 21.5
marinated tender lamb neck fillet grilled on skewer. (garlic and chilli dip) , salad
31. GRILLED CHICKEN SALAD 16
Slice of grilled chicken with mixed salad, feta cheese, green olives and honey mustard sauce
32. BEYTI KEBAB 19.5
Minced lamb grilled on skewer wrapped in tortilla bread, butter paprika sauce and garlic yoghurt (SA)
33. ADANA KEBAB 17.5
Minced lamb with herbs and chillies, grilled on skewer, salad (SA),

S E A F O O D

34. SALMON FILLET 18.5
Char grilled fillet of Salmon served with, sautéed new potatoes and smoked red pepper lemon butter sauce, salad
35. KARIDES GUVEC 19
Peeled king prawns with vegetables, garlic and tomato sauce, mozzarella cheese served with your choice of one side, salad(SA)
36. GREEN OLIVE SEA FOOD MIX 28
Grilled salmon, pan-fried sea bass, king prawns on skewer, deep fried calamari, lemon & butter sauce and marie rose dip & salad
37. DEEP FRIED CALAMARI RINGS (SQUID) 18.5
Marinated and coated calamari rings deep fried and served with tartar sauce & salad

OVEN AND PAN DISHES

- 38. TAVUK SOTE** 16
Diced breast of chicken, tomato, pepper, mushrooms, onion, garlic and mixed spices cooked in the pan with its own jus, salad (SA)
- 39. ET SOTE** 17
Diced lamb, tomato, pepper, mushrooms, onion, garlic and mixed spices cooked in the pan with its own jus, salad (SA)
- 40. SALSA ROSA CHICKEN** 16.5
Marinated diced chicken with a creamy tomato and mushroom sauce, salad (SA)
- 41 CHICKEN BÉCHAMEL** 17
Chicken breast, bell peppers, sweet corn, gherkins, rolled in a pancake topped with béchamel sauce & cheese, salad
- 42. MOUSSAKA** 17
Lamb & Beef mince meat, aubergine, vegetables, cheese, béchamel sauce, served with Greek salad
- 43. GREEN OLIVE KOFTE** 16.5
Beef & Lamb mince kofte cooked in a tomato and garlic sauce, salad (SA)
- 44. LAMB AL FUNGHI** 18.5
Tender lamb neck fillet and mushrooms with creamy sauce, salad (SA)
- 45. KUZU GUVEC** 18
Diced lamb, pepper, onion, mushrooms, aubergine, garlic, mixed spices & herbs in a tomato sauce topped with cheese, salad(SA)
- 46. TAVUK GUVEC** 17
Diced breast of chicken, tomato, pepper, mushrooms, onion, garlic, mixed spices and cheese cooked in the oven, salad (SA)
- 47. FETTUCCINE CON POLLO** 15.5
Pasta cooked with diced chicken breast, mushrooms, garlic and cream, garlic bread

SIDES

- CHIPS 3.5, CHIPS WITH CHEESE 4.5
SAUTÉED NEW POTATOES 3
HOME MARINATED GREEN OLIVES 3.5
PLAIN RICE OR VEG RICE 3
BULGUR (CRACKED WHEAT) 3
PITA BREAD (2) 1.5
GARLIC BREAD 3.5
GARLIC BREAD WITH CHEESE 4.5
MIX SALAD 4.5

KIDS PORTIONS AVAILABLE!

CHILDREN MENU

- BURGER AND CHIPS 6.5
CHICKEN NUGGETS AND CHIPS 5.5
FISH FINGERS AND CHIPS 5.5
LAMB CHOPS AND CHIPS 12.5
CHARCOAL CHICKEN AND CHIPS 6.5
PASTA WITH TOMATO SAUCE 5.5



VEGETERIAN & VEGAN

- 48. VEGETABLE MOUSSAKA (V)** 15.5
Aubergine, vegetables, cheese, béchamel sauce served with Greek salad
- 49.VEGETABLE KEBAB (V, VG)** 16
Grilled Aubergines, peppers, tomato, courgette, mushrooms, onion, grilled Halloumi and oriental sauce, salad
- 50. HOT MEZZE PLATTER (V)** 17.5
Falafel, Borek, Halloumi, Spicy Cheese Balls & olives
- 51. HOT & COLD MEZZE PLATTER (V, VG)** 17.5
Please choose from 3 Cold and 3 Hot Mezze selections/ Vegan to choose 5 Cold Mezze and Falafel
- 52. SHAKSUKA (V, VG)** 14.5
Fried aubergine, fried potatoes, Turkish pepper, tomato and garlic & yoghurt, salad
- 53.BIBER DOLMA (V, VG)** 13.5
Rice and herbs stuffed Turkish bell pepper with Jus and garlic yoghurt, salad
- 54. HOMEMADE FALAFEL (VG, V)** 14.5
Chick peas, broad beans, coriander balls deep fried served with hummus, salad
- 55. GREEK SALAD (V, VG)** 8.5
Cherry Tomatoes, red onion, mix leaf salad, cucumber, peppers, feta cheese, green olives, olive oil & home dressing with pita bread

DESSERTS

- 1. BAKLAVA (N)** 6.5
Layers of filo pastry, syrup, chopped nuts, served with ice cream
- 2. REVANI (N)** 6
A moist semolina cake with sweet syrup, flavoured with orange zest, served with vanilla Ice Cream
- 3. TURKISH COLD VANILLA RICE PUDDING** 6
Seasoned with cinnamon powder
- 4. WARM CHOCOLATE FONDANT** 6.75
Vanilla Ice cream and Strawberries
- 5. ICE CREAM BOWL** 5.5
- 6. MIX DESSERTS** 8.5
Baklava, Revani, Chocolate cake, Rice Pudding and Ice Cream
- 7.CHEESECAKE OF THE DAY** 6.75
served with ice cream and strawberries
- 8. ISLAK KEK** 6.5
moist, rich chocolate cake served with ice cream and berries

**Most of our dishes can be made
GLUTEN FREE OR DAIRY FREE ,
please inform us about your dietary requirements!**

SA- spicy available