

COLD MEZE		
(A selection of small dishes Typically served to accompany our National alcoholic beverage 'Raki' (Served with Bread)		
Hummus Puree of chickpeas, lemon, tahini & garlic.	6.25	
Tarama Cods roe, lemon juice & olive oil blended into a light mousse.	6.25	
Cacik A mixture of yoghurt, garlic, mint & cucumber.	6.75	
Stuffed Vine Leaves Fresh vine leaves stuffed with rice, dill & aromatic herbs.	6.75	
Spinach & Carrot Tarator Pan fried fresh spinach, carrot and garlic blended with strained Turkish yoghurt.	6.75	
Pink Sultan Pickled beetroot grated & blended with strained Turkish yoghurt.	6.75	
Saksuka Cubed aubergine, potato, onions & peppers blended with a Tomato sauce finished off with a drizzle of garlic yoghurt.	6.75	
Acili Ezme Finely chopped tomatoes, onions, peppers and herbs combined with a flavourful Seasoning, lemon juice and pomegranate molasses. Bursting with bold flavours in every bite.	6.75	
Patlican Ezme Grilled aubergine pate, with a hint of garlic, lemon juice and tahini. Blended with Turkish strained yoghurt.	6.75	
Haydari Strained Turkish yoghurt blended with fresh dill, feta cheese and garlic.	6.75	
Prawn Cocktail Prawns served in a cocktail sauce, garnished with lemon.	7.00	
COLD MEZE PLATTER		
(A choice of 6 assorted cold Mezes)		
19.95		
HOT MEZE PLATTER		
(A choice of 6 assorted hot Mezes		
Serves 2 people) 22.95		
HOT MEZE		
Hellumi Pan fried Cyprus cheese.	7.00	
Sucuk Char-grilled Turkish garlic sausage.	7.00	
Falafel Broad beans, chickpeas & vegetable fritters served with hummus and topped with a Tomato sauce.	7.00	
Sigara Borek Filo pastry filled with feta cheese & herbs.	7.00	
Mucver Pan fried Turkish fritters made from grated courgettes, carrots, spring onion, mint, Parsley, feta cheese, egg & flour.	7.00	
Hellumi Fries Crispy hellumi fries served with an avocado dip.	7.00	
Samosa Veg Filo pastry filled with seasoned vegetables served with a mint & garlic dip (spicy).	6.25	
Samosa Meat Filo pastry filled with aromatic minced meat served with a mint & garlic dip (spicy).	7.00	

SIGNATURE MEZES		
Crispy Mussels Deep fried mussels served with homemade tartar sauce.	8.00	
King Prawns Succulent king prawns, pan seared to perfection with garlic butter, White wine, chilli and cream.	8.00	
Karides Guvec Juicy prawns cooked in a rich cream and tomato sauce with garlic, Peppers and mushrooms. Topped with melted cheese for a deliciously creamy finish.	8.00	
Crispy Butterfly King Prawns Prawns coated in breadcrumbs deep fried and served with a sweet chilli dip.	8.00	
Jumbo Calamari Battered squid rings deep fried & served with homemade tartar sauce.	8.00	
Arnavut Liver Fresh lambs liver diced and coated in seasoned flour, pan fried with red onions and Red wine garnished with parsley & lemon.	8.00	
Creamy Garlic Mushroom Tender mushrooms smothered in a rich creamy garlic sauce with a cheesy melt.	8.00	
Lentil Soup	6.00	
MAHZEN PLATTER		
Served with Bulgur Wheat Rice, Mixed Salad and Bread		
Lamb Shish * Lamb Kofte * Chicken Shish * Chicken Kofte		
Chicken Wings * Lamb Ribs * Lamb Chops		
For 4 People 100 For 6 People 130		
TRADITIONAL MAHZEN BBQ		
All Dishes are Cooked Over Our Charcoal BBQ,		
Served with Bulgur Wheat Rice and Mixed Salad		
Chicken Shish Tender pieces of chicken, marinated in a blend of Mediterranean spices, garlic, Olive oil and lemon juice. Served over tortilla.	20.00	
Lamb Shish Succulent cubes of premium lamb, marinated in a blend of olive oil, rosemary, and Mediterranean spices. Served over tortilla.	23.00	
Chicken Shashlik	21.00	
Lamb shashlik Tender marinated cubes of chicken or lamb cooked over the BBQ with a skewer of Peppers and onions. Topped with our signature tomato sauce and melted butter.	24.00	
Lamb Ribs Sprinkled with chefs special seasoning and charred over the BBQ.	21.00	
Lamb Chops Best end of the lamb, seasoned and barbecued to perfection.	25.00	
Chicken Pirzola Marinated fillet of chicken thigh.	18.00	
Kofte Skewers of minced chicken or lamb, crafted from a blend of chopped onions,garlic, Peppers and a medley of traditional spices. Served over tortilla.	20.00	
Sarma Beyti A choice of either chicken or lamb kofte wrapped in tortilla, cooked on the BBQ until crisp. Topped with a butter and rich tomato sauce. Finished off with a drizzle of fresh yoghurt.	22.00	
Chicken Wings Slow cooked crispy succulent chicken wings.	18.00	
Mahzen Mix Savour an assortment of lamb shish, chicken shish, lamb kofte and a lamb chop.	27.00	

MAHZEN SPECIALS		
Hunkar Begendi A classic from Ottoman cuisine, tender slow cooked lamb in a rich savoury tomato - based Sauce served atop a silky smoky eggplant puree, served with bulgur wheat rice.	20.00	
Incik Slow-braised lamb shank cooked in demi- glacé with potatoes, celery & carrots. Served with bulgur wheat rice.	22.00	
Guvec Comforting slow-cooked stew prepared in a clay pot. Served with bulgur wheat rice.	20.00	
Chicken Lamb	21.00	
Iskender Timeless Turkish classic. A choice of your meat barbecued and sliced over a bed of pita. Smothered in a rich tomato sauce and finished with a drizzle of yoghurt and bubbling hot Butter. Served with bulgur wheat rice & salad.		
Lamb Shish	25.00	
Chicken Shish	22.00	
Chicken/Lamb kofte	22.00	
Chicken/Lamb Soté Choice of tender lamb or chicken sautéed with tomatoes, peppers, onions and oriental Spices. Served with basmati rice & salad.	22.00	
Creamy Mahzen Chicken Chicken cubes pan fried with asparagus & mushroom cooked in a creamy Garlic sauce, topped with parmesan cheese. Served with bulgur wheat rice & salad.	22.00	
STEAKS		
T-bone (14 ounce) (Served with peppercorn sauce, fried onions, mushrooms, chips & salad)	36.95	
FISH DISHES		
(Served with mixed salad & a choice of steamed white rice, Bulgur wheat rice or sautéed potatoes)		
King Prawns Head and shell on, barbecued, juicy, smoke and full of flavour.	22.00	
Swordfish Barbecued marinated tender swordfish loins.	26.00	
Sea Bass Barbecued whole sea bass on the bone.	22.00	
Salmon Fillet Barbecued succulent salmon fillet.	22.00	
Mix Seafood Skewer Marinated assortment of king prawns, salmon, swordfish, mushroom & Peppers cooked over charcoal.	27.00	
VEGETARIAN DISHES		
Imam Bayildi Eggplant stuffed with sautéed onions, tomatoes, garlic and olive oil. Topped with Cheese and slowly baked to perfection. Served with bulgur wheat rice and mixed salad.	19.00	
Vegetable Kebab Skewer of onions, peppers, mushrooms, aubergines and courgettes. Cooked over our BBQ, served with hellumi, bulgur wheat rice and mixed salad.	18.00	
Vegetable Guvec Vegetable medley slow cooked in a clay pot, topped with cheese. Served with bulgur wheat rice.	18.00	
Musakka Layered eggplant, potato, green peppers, courgettes and carrots topped with a bechamel Sauce and cheese, baked in the oven and served with bulgur wheat rice and mixed salad.	19.00	
TINY TUMMIES		
Cheeseburger Served with chips & salad	7.00	
Chicken nuggets	7.00	
Fish fingers	7.00	
*Any Allergies Please ask a member of staff		