

İZNİK

Small Plates

SOUP OF THE DAY served with grilled & seasoned pita bread (V) / (Vg) 6.75

OLIVES marinated green & black kalamata olives (Vg) 5.25

HUMUS home-made chickpea purée (Vg) 6.25

CACIK organic home-made yoğurt, cucumber, garlic & mint infusion (V) 6.75

PATLICAN SALATA organic home-made yoğurt & smoked aubergine purée infusion (V) 7.25

COLD DIP SELECTION a medley of humus, patlican salata & kısır (V) 12.95

ENGİNAR artichokes filled with diced potato, carrots, peas & dil braised in olive oil (Vg) 8.75

DOLMA vine leaves filled with rice, pine nuts, raisins & herbs (Vg)(N) 8.75

İMAM BAYILDI aubergine filled with caramelised onion & tomato (Vg) 8.75

BAKLA broad beans, celeriac, shallots, dill with orange dressing (Vg) 8.75

FELAFEL chickpea rissoles with coriander & cumin served with humus (Vg) 8.75

MÜCVER courgette & feta cheese fritters served with kısır (V) 8.75

PATATES KÖFTE potato-cheese croquettes served with sour cream & dil (V) 8.25

HELLİM grilled halloumi cheese (V) 8.75

PEYNİRLİ BÖREK filo pastry cigars filled with feta cheese & parsley (V) 8.75

KIYMALI BÖREK small parcels of filo pastry filled with ground lamb & herbs 9.75

SUCUK grilled spicy beef sausage 8.95

İZNİK KÖFTE lamb meatballs grilled & served with red onion slivers & chilli sauce 9.75

KALAMAR battered squid served with home-made mayonnaise 9.75

Large Plates

TÜRLÜ aubergine, courgette, celery, tomato, onion & garlic braised in olive oil served with bulgur (Vg) 18.25

KABAK charred courgette & apple coated with kashkaval cheese, walnuts, basil served with bulgur (V)(N) 18.25

TAVUK İZNIK marinated chicken breast grilled & served with rice & roast potatoes 19.25

TAVUK ŞİŞ marinated chicken breast cubes grilled & served with bulgur & roast potatoes 19.25

TAVUK SOTE sautéed chicken breast cubes, mushrooms, onion, capsicum, tomato, potato served with rice 19.75

SOTE sautéed lamb tenderloin slivers, aubergine, tomato, onion, peppers, basil served with rice 23.25

ŞİŞ İZNIK marinated lamb tenderloin medallions grilled & served with bulgur & roast potatoes 23.95

PIRZOLA herbed lamb cutlets grilled & served with potato purée & steamed broccoli 24.95

İZNİK IZGARA medley of pırzola, şiş, köfte, tavuk iznik, tavuk şiş, bulgur & roast potatoes 27.95

YOĞURTLU KEBAB şiş iznik & köfte served on a bed of pita dressed in tomato & yoğurt 23.25

ANATOLIAN KEBAB slow roasted lamb shank served with potato purée & carrots 23.25

LEVREK wild seabass fillet pan-seared & served with potato purée & aubergine 27.95

MEZE TASTING PLATES: MEAT 19.95 / **VEGETARIAN** (N) 19.25 / **VEGAN** (N) 19.25

CHEF'S PLATES: TAVUK ŞİŞ / İZNIK 24.25 / **ŞİŞ İZNIK** 28.95 / **PIRZOLA** 29.95 / **İZNİK IZGARA** 32.95

Salads

GARDEN SALAD cucumber, tomato, onion, lettuce with lemon dressing (Vg) 8.25 / 16.25

BÖRÜLCE cowpeas, tomato, onion, celery, coriander & pomegranate with lemon dressing (Vg) 8.75 / 17.25

ÇOBAN cucumber, tomato, onion, pepper, parsley with lemon dressing (Vg) 8.25 / 16.25

GAVURDAĞI tomato, onion, parsley, sumac; with pomegranate dressing (Vg) 8.75 / 17.25

PANCAR beetroot, feta, grapes, walnuts, mint with lime dressing (V)(N) 9.25 / 18.25

SALAD İZNIK apple, pear, peach, plum, berries; orange-pomegranate dressing (Vg) 9.25 / 18.25

(N) Contains nuts or nut oil (V) (Vegetarian) (Vg) Vegan

Optional service charge of 10%