

## STARTERS COLD MEZZES

**HUMMUS | Vegan** 5.50  
A classic favourite made from puréed chickpeas, tahini paste, lemon, olive oil and garlic.

**OLIVE TREE SPECIAL** 5.95  
A delicious medley of creamy feta cheese with mixed peppers, olives, fresh basil, olive oil and cracked black pepper.

**RUSSIAN SALAD** 5.95  
Boiled cubes of potatoes, carrots, sweetcorn, gherkins, tossed in mayonnaise and double cream.

**KISIR | Vegan** 5.50  
Bulgur wheat with finely chopped red pepper gherkins and spring onions, fresh parsley and coriander.

**CACIK** 5.50  
A light and refreshing yogurt based dish with finely chopped cucumber, mint, dill and a dash of garlic.

**SAKSUKA | Vegan** 5.95  
Fried aubergines, red & green peppers and onions in a tasty and delicately balanced tomato sauce.

**EZME | Vegan** 5.95  
A lightly spiced relish made with tomato, red onion, red pepper, gherkins, coriander, lemon, garlic and olive oil - with a splash of pomegranate syrup.

**SULTAN'S PATLICAN** 5.50  
Roasted aubergines with creamy garlic yogurt, red pepper, tahini and olive oil.

**MIXED COLD MEZZE | Perfect for two** 12.50  
Chef's selection of various cold mezze dishes.

## HOT MEZZES

**OLIVE TREE BOREK** 6.50  
Light filo pastry rolls filled with minced meat, onion and mozzarella cheese. Served with a light mayonnaise and herb dressing.

**GARLIC PRAWNS** 7.50  
Shells on king prawns cooked with garlic, butter and a kick of Turkish spices.

**HALLOUMI** 6.25  
Pan-fried traditional Cypriot cheese served with a light yogurt sauce.

**SIGARA BOREK** 6.25  
Light filo pastry rolls filled with feta cheese and mint. Served with a light mayonnaise and herb dressing.

**FALAFEL | Vegan option available** 5.95  
Deep fried minced balls of chickpeas, fresh vegetables coated with sesame seeds. Served with a tangy chutney and yogurt sauce.

**SUCUK** 6.25  
Much loved mildly spicy Turkish sausage, pan fried and topped with a fresh yogurt and herb dressing.

**GOAT'S CHEESE** 6.95  
Goat's cheese coated in mixed herbs, sunflower seeds and breadcrumbs. Served with salad, tomato chutney and yogurt sauce.

**LAMB LIVER** 6.95  
Pan-fried lamb liver with onion, red & green peppers, cooked in a mixture of Turkish herbs and spices.

**MUSHROOM SAUTÉ | Vegan option available** 6.50  
Mushrooms with onion, red & green peppers and garlic, cooked in a creamy tomato sauce, topped with mozzarella cheese.

**WHITE BAIT** 6.95  
Crispy breaded whitebait served with delicate salad leaves and a homemade tartare sauce.

**KALAMAR** 6.95  
Coated in breadcrumbs and deep fried. Served with a crisp salad and homemade tartare sauce.

**MIXED HOT MEZZE | Perfect for two** 13.50  
Chef's selection of 4 hot mezze dishes: Olive Tree Borek, Falafel, Sucuk, Halloumi.

## SIDE ORDERS

Fries	2.50
Sweet Potato Fries	3.25
Bread	2.00
Rice	2.00
Coban Salad	2.50
Sautéed Potatoes	2.00
Creamy Garlic Spinach	3.50

A discretionary 10% service charge will be added to parties of 8 or more



# OLIVE TREE

Turkish Mediterranean Restaurant & Bar

## FROM THE CHARCOAL GRILL

All dishes served with rice and salad

**ADANA** 13.95  
Traditional minced lamb kofte with onion, parsley and a blend of Turkish herbs and spices, cooked over charcoal grill.

**CHICKEN SHISH** 14.95  
Large chunks of succulent chicken breast in a mildly spiced marinade cooked on the skewer over charcoal grill.

**CHICKEN WINGS** 13.50  
Marinated chicken wings cooked over charcoal grill.

**LAMB SHISH** 16.75  
Tender marinated lamb pieces cooked on the skewer over charcoal grill.

**CHICKEN BEYTI** 12.95  
Minced chicken kofte with onion, parsley and a blend of Turkish herbs and spices.

**LAMB CHOPS** 17.95  
Succulent Lamb Chops seasoned with Turkish herbs cooked over charcoal grill.

**MIXED GRILL** 16.95  
Charcoal grilled tender chicken and lamb shish with Adana

**CHICKEN SARMA** 13.95  
Minced Chicken with garlic and parsley rolled up in flatbread with cheese, sliced into pinwheels on a bed of yogurt, topped with Halep sauce and butter.

**BEYTI SARMA** 15.25  
Adana cooked on charcoal grill rolled up in flatbread with cheese, sliced into pinwheels on a bed of yogurt, topped with Halep sauce and butter.

**YOGURT KEBAB** 13.50/12.95  
Marinated spicy minced lamb or minced chicken on skewers and croutons topped with yogurt, chef's special tomato sauce & butter sauce.

**ALI NAZIK** 15.95  
Chilled garlic yogurt, grilled aubergine and pepper base, topped with Lamb shish.

**OLIVE TREE SPECIAL** 19.50  
A selection of Chicken shish, Lamb shish, Chicken wings, Chicken beyti and Lamb chop.

**SHARING PLATTER FOR 2** 38.95  
A selection of Chicken Shish, Lamb Shish, Lamb Ribs, Chicken Wings, Adana and Chicken Beyti.

**SHARING PLATTER FOR 4** 74.25  
A selection of Chicken Shish, Lamb Shish, Lamb Ribs, Chicken Wings, Adana and Chicken Beyti.

## SPECIAL LUNCH MENU

12pm till 4pm, Monday to Friday

**1 Course 8.95      2 Courses 10.95**

### STARTERS

**Cacik**  
**Kisir**  
**Hummus**  
**Russian salad**  
**Halloumi**  
**Sucuk**  
**Sigara Borek**  
**Falafel**

### MAIN COURSES

**Olive Tree Borek**  
**Chicken Salad**  
**Falafel**  
**Chicken Wings**  
**Lamb Moussaka**  
*veg option available*  
**Chicken Shish**  
**Adana**  
**Chicken Beyti Wrap**

## TRADITIONAL DISHES

All dishes served with rice

**LAMB GUYEC** 15.95  
Tender chunks of lamb with fresh tomato, red & green pepper and garlic topped with melting mozzarella served in a traditional hot clay dish.

**CHICKEN GUYEC** 15.25  
Delectable chunks of chicken with fresh tomato, red & green pepper and garlic topped with melting mozzarella served in a traditional hot clay dish.

**OTTOMAN BEEF STEW** 16.50  
Prime steak beef in a rich sauce with onions, red peppers and peanuts, served on a traditional plate.

**ISLIM** 15.95  
Finely sliced pieces of lamb cooked with fried aubergines, onions, peppers in a rich tomato sauce.

**EMPEROR'S CHICKEN | Perfect for sweet lovers** 16.25  
Pieces of chicken breast in a luxurious sweet creamy sauce: a delicious blend of apricots, roasted mixed nuts & currants - A dish fit for an Emperor!

**LAMB MOUSSAKA** 15.25  
A traditional Mediterranean dish made with aubergines, potatoes, carrots, courgettes, onions and lamb minced - topped with a thick layer of Bechamel sauce.

**HALEP CHICKEN** 15.25  
Tender chicken pieces with wild mushrooms onion and pepper cooked in a creamy yet authentic Halep sauce.

**LAMB SHANK** 18.95  
Slow cooked lamb shank with onions, carrots, green & red peppers in a rich tomato sauce.

## CHEF'S SALADS

**CHICKEN SALAD** 11.95  
Succulent chicken with mixed salad leaves and creamy salad dressing

**HALLOUMI SALAD** 10.95  
Seasonal vegetables with mixed salad leaves and chargrilled halloumi with dressing

## SEAFOOD DISHES

**PRAWN GUYEC** 16.75  
Prawns, peppers, onions, fresh tomato and garlic cooked in a creamy rich tomato sauce. Served with sautéed new potatoes.

**LEVREK** 17.95  
Marinated whole sea bass served with sautéed new potatoes and a crisp green salad.

**SALMON** 16.25  
Fillet of salmon cooked in oven, parsley lemon juice and olive oil. Served with mixed herb sautéed potatoes and salad.

## VEGETABLE & VEGAN DISHES

All dishes served with rice and salad

**FALAFEL | Vegan option available** 13.95  
Minced balls of chickpeas, broad beans, fresh vegetables & garlic served with homemade tangy chutney and yogurt sauce.

**VEGETARIAN MOUSSAKA** 13.95  
A vegetarian version of the traditional Mediterranean dish made with aubergine, potato, carrots, courgettes and onions. Topped with a thick layer of Béchamel sauce.

**IMAM BAYILDI | Vegan option available** 13.95  
Stuffed aubergine with onions, peppers, fresh tomatoes, chickpeas and Halep sauce, topped with cheese.

**MIXED VEGETABLE GUYEC | Vegan option available** 13.95  
Chargrilled vegetables of aubergine, red pepper, red onion, mushroom, courgette with tomato sauce.

**Should you have any dietary requirements or allergies, please make your server aware at the time of ordering**