

STARTERS COLD MEZZES

HUMMUS <i>Vegan</i>	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 <i>Vegan</i>	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 <i>Vegan</i>	5.95
Fried aubergines, red & green peppers and onions in a tasty and delicately balanced tomato sauce.	
EZME <i>Vegan</i>	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	5.95
Roasted aubergines with creamy garlic yogurt, red pepper, tahini and olive oil.	
MIXED COLD MEZZE <i>Perfect for two</i>	12.95
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	7.75
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	6.50
Light filo pastry rolls filled with feta cheese and mint. Served with a light mayonnaise and herb dressing.	
FALAFEL <i>Vegan option available</i>	6.25
Deep fried minced balls of chickpeas, fresh vegetables coated with sesame seeds. Served with a tangy chutney and yogurt sauce.	
SUCUK	6.50
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 <i>Vegan option available</i>	6.95
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 <i>Perfect for two</i>	13.95
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
Feta Salad	2.50
Sautéed Potatoes	2.00
Creamy Garlic Spinach	3.50



FROM THE CHARCOAL GRILL

All dishes served with rice and salad

ADANA	14.50
Traditional minced lamb kofte with onion, parsley and a blend of Turkish herbs and spices, cooked over charcoal grill.	
CHICKEN SHISH	15.25
Large chunks of succulent chicken breast in a mildly spiced marinade cooked on the skewer over charcoal grill.	
CHICKEN WINGS	13.95
Marinated chicken wings cooked over charcoal grill.	
LAMB SHISH	17.50
Tender marinated lamb pieces cooked on the skewer over charcoal grill.	
CHICKEN BEYTI	13.50
Minced chicken kofte with onion, parsley and a blend of Turkish herbs and spices.	
LAMB CHOPS	18.95
Succulent Lamb Chops seasoned with Turkish herbs cooked over charcoal grill.	
MIXED GRILL	17.25
Charcoal grilled tender chicken and lamb shish with Adana	
CHICKEN SARMA	13.95
Minced Chicken with garlic and parsley rolled up in flatbread with mozzarella cheese, sliced into pinwheels on a bed of yogurt, topped with Halep sauce and butter.	
BEYTI SARMA	15.95
Adana cooked on charcoal grill rolled up in flatbread with mozzarella cheese, sliced into pinwheels on a bed of yogurt, topped with Halep sauce and butter.	
ALI NAZIK	17.95
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.	

TRADITIONAL DISHES

All dishes served with rice

LAMB GUYEC	16.50
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	15.50
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	16.95
Prime steak beef in a rich sauce with onions, red peppers and peanuts, served on a traditional plate.	
ISLIM	16.50
Finely sliced pieces of lamb cooked with fried aubergines, onions, peppers in a rich tomato sauce.	
EMPEROR'S CHICKEN <i>Perfect for sweet lovers</i>	16.95
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	15.95
A traditional Mediterranean dish made with aubergines, potatoes, carrots, courgettes, onions and lamb minced - topped with a thick layer of Bechamel sauce.	
HALEP CHICKEN	15.50
Tender chicken pieces with wild mushrooms onion and pepper cooked in a creamy yet authentic Halep sauce.	
LAMB SHANK	19.75
Slow cooked lamb shank with onions, carrots, green & red peppers in a rich tomato sauce.	
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CHEF'S SALADS	
CHICKEN SALAD	12.25
Succulent chicken with mixed salad leaves and creamy salad dressing	
HALLOUMI SALAD	11.50
Seasonal vegetables with mixed salad leaves and chargrilled halloumi with dressing	
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SEAFOOD DISHES	
PRAWN GUYEC	16.95
Prawns, peppers, onions, fresh tomato and garlic cooked in a creamy rich tomato sauce. Served with sautéed new potatoes.	
LEVREK	18.50
Marinated whole sea bass served with sautéed new potatoes and a crisp green salad.	
SALMON	16.95
Fillet of salmon cooked in oven, parsley lemon juice and olive oil. Served with mixed herb sautéed potatoes and salad.	
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VEGETABLE & VEGAN DISHES	
All dishes served with sauteed new potatoes & salad	
FALAFEL <i>Vegan option available</i>	14.50
Minced balls of chickpeas, broad beans, fresh vegetables & garlic served with homemade tangy chutney and yogurt sauce.	
VEGETARIAN MOUSSAKA	14.50
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 <i>Vegan option available</i>	14.50
Stuffed aubergine with onions, peppers, fresh tomatoes, chickpeas and Halep sauce, topped with cheese.	
MIXED VEGETABLE GUYEC <i>Vegan option available</i>	14.50
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

*An optional 10% service charge will be added to your bill