

STARTERS COLD MEZZES

PIYAZ <i>Vegan</i>	5.50
Made from white beans, tomato, peppers, onions, parsley, lemon juice, sumac and olive oil.	
HUMMUS <i>Vegan</i>	5.50
A classic favourite made from puréed chickpeas, tahini paste, lemon, olive oil and garlic.	
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.	
SULTAN'S PATLICAN	5.95
Roasted aubergines with creamy garlic yogurt, red pepper, tahini and olive oil.	
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.	
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: <i>Olive Tree Borek, Falafel, Sucuk, Halloumi.</i>	

SIDE ORDERS

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



FROM THE CHARCOAL GRILL

All dishes served with rice and salad

ADANA	14.95
Traditional minced lamb kofte with onion, parsley and a blend of Turkish herbs and spices, cooked over charcoal grill.	
CHICKEN SHISH	15.50
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	17.95
Tender marinated lamb pieces cooked on the skewer over charcoal grill.	
CHICKEN BEYTI	13.90
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	17.50
Charcoal grilled tender chicken and lamb shish with Adana.	
CHICKEN SARMA	14.50
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.	

SHARING PLATTER FOR 2	42.50
A selection of Chicken Shish, Lamb Shish, Lamb Ribs, Chicken Wings, Adana and Chicken Beyti.	

SHARING PLATTER FOR 4	82.50
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 <i>veg option available</i>
Chicken Shish
Adana
Chicken Beyti Wrap

TRADITIONAL DISHES

All dishes served with rice

LAMB GUYEC	17.25
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	16.50
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	17.50
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	16.50
A traditional Mediterranean dish made with aubergines, potatoes, carrots, courgettes, onions and lamb minced - topped with a thick layer of Bechamel sauce.	
HALEP CHICKEN	15.95
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.	
CHEF'S SALADS	
CHICKEN SALAD	12.95
Succulent chicken with mixed salad leaves and creamy salad dressing.	
HALLOUMI SALAD	12.95
Mixed salad leaves and chargrilled halloumi with dressing.	
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	18.90
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.	
VEGETABLE & VEGAN DISHES	
All dishes served with sautéed 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.	
MEDITERRANEAN WRAP	14.50
Homemade Hummus with the option of Halloumi or Falafel, wrapped with salad finished with chefs specials dressing in fresh Lavash bread, served with salad and fries.	
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
A none - compulsory 10% service charge will be added to the parties of 6 and more.

WHITE WINES

	175ml	250ml	Bottle
L'ARTISAN VERMENTINO COLOMBARD France Tropical fruit with lovely acid backbone leading to a great length.	4.75	5.95	17.95
CANKAYA Turkey Bright yellow in colour with pronounced citrus white fruit on the nose. Lively crisp with intense fruit flavours on the palate.	6.00	7.25	21.25
BUZBAG EMIR-NARINCE Turkey Delicate aromas with a rich texture.	6.00	7.25	21.25
THE CLOUD FACTORY SAUVIGNON BLANC Marlborough Perfumed with nettle, ripe tropical fruits which are also evident on the palate along with lime flavours and a rich minerality.	6.95	7.95	23.95
MOUNTBRIDGE RESERVE CHARDONNAY Australia Subtle aroma of light white peach and plums with a suggestion of coconut. This is a well-balanced.	5.95	7.50	22.50
PEREGRINO SAUVIGNON BLANC Chile Well-balanced with restrained aromatics of citrus and minerals.	5.75	6.95	20.50
SAN GIORGIO PINOT GRIGIO Italy GOLD AWARD WINNING PG which actually delivers and is crafted by the famous Pasqua family.	5.25	6.90	20.75
KLEINDAL CHENIN BLANC South Africa Award winning with subtle notes of fruit salad, balancing acidity and papaya and mango on the finish.	4.90	6.25	18.90
DOMAINE DE LA BAUME "ELISABETH" VIOGNIER France Love this: Intense with fresh apricot and white peach notes.			23.50
BABICH BLACK LABEL PINOT GRIS New Zealand A captivating combination of spicy pear and pink grapefruit, full fruited with floral notes lifting up from the glass. Stunning!			25.95

RED WINE

OLD STATION MALBEC Argentina A well balanced, rich wine with lush fruit flavours of boysenberry and blackberry, along with vibrant acidity.	5.70	7.30	23.95
KAVAKLIDERE YAKUT Turkey Yakut, the legendary red wine of Turkey is produced from Okuzgozu and Bogazkere.	5.25	6.95	20.85
MERLOT "COLORI D'ITALIA" BY PASQUA Italy Moorish on the palate the fruit is particularly rounded and underpinned by velvety tannins.	5.25	6.50	19.50
VILLA DOLUCA RED Turkey Fruity, smooth and complex characteristics invokes the aromas of red fruits and spices.	4.95	6.25	18.75
DOPPIO PASSO PRIMITIVO Italy Juicy red plums & red cherries. Warm & silky with soft tannins.	6.95	7.95	23.95
TEMPUS TWO SHIRAZ Australia Violet and purple in colour with crimson red hues. Sweet plum and jammy fruits with lingering vanilla and cedar spice.	6.00	7.50	23.65
KAYRA KALECIK KARASI Turkey Lively fruit aromas of finger bananas, ripe plums & ginger flower.	6.25	7.95	24.95
JOEL GOTT PINOT NOIR USA Aromas of Bing cherry, Marionberry and boysenberry with hints of sandalwood and anise with velvety tannins.			35.60
NEIRANO BAROLO DOCG Chile The Nebbiolo grape gives the wine a great body, character and a rich, majestic style.			38.75

ROSE WINES

SAN GIORGIO PINOT GRIGIO BLUSH Italy Wonderfully light and delicate with crisp flavours of ripe summer berry fruit and well balanced acidity.	5.25	6.90	20.75
GOLD COUNTY ZINFANDEL ROSÉ USA This is a distinctly sweet style of rose with notes of rhubarb and custard sweets.	5.25	6.50	19.75

SPARKLING WINES

	125ml	Bottle
PASQUA PROSECCO TREVISO DOC Italy Wonderfully bright with lively aromas of intense vine fruits. Naturally balanced and graceful with a fresh effervescence.	5.75	23.95
BORGIO MOLINO VALDOBBIADENE DOCG Italy Borgio Molino; one of the finest premium Prosecco top fall in love with and all the way from Valdobbiadene.		27.90
PERRIER-JOUËT GRAND BRUT Champagne, France This has all the soothing and enticing butter and toast flavours you usually associate with Champagne.		55.00
TAITTINGER BRUT NV Champagne, France Taittinger's hallmark is the dominance of Chardonnay in its wines and this Brut Reserve NV is a real star and the ideal aperitif.		59.00
LAURENT-PERRIER ROSÉ NV Champagne, France Unusually made by the saignée method, with plenty of stylish strawberry fruit, full of vivacity and easy-drinking charm.		85.00

COCKTAILS

WHITE RUSSIAN Vodka, kahlua, double cream	7.95
CLASSICAL APEROL SPRITZ Get a taste of summer with our classical cocktail Aperol, prosecco, with fresh orange slices	6.75
BANG ON Raspberry gin, Raspberry juice, with a combination of fresh raspberries and oranges, with a swirl of lime juice, topped up with orange juice and lemonade.	7.95
PORNSTAR MARTINI Vodka, Passoa Passion fruit liqueur, Passion fruit puree, vanilla syrup and pineapple juice served with a shot of Prosecco	7.95
ESPRESSO MARTINI Vodka, espresso coffee, coffee liqueur and sugar syrup	6.95
LONG ISLAND ICE TEA Tequila, vodka, white rum, cointreau, gin, sweet & sour and coke	7.95
SEX ON THE BEACH Vodka, orange juice, cranberry juice and peach schnapps	7.95
PINA COLADA Spiced rum, Malibu, pineapple juice, cream and pina colada mix	7.95
MOJITO White rum, mint, brown sugar, lime and soda	6.95
BELLINI Mango or peach puree and prosecco	5.95
TEQUILLA SUNRISE Tequila, orange juice and grenadine syrup	6.95
LOVE ISLAND Strawberry gin, ginger beer, muddled berries with lemonade	7.95
SINGAPORE SLING Gordon's gin, Chambord, Cointreau, pineapple juice, grenadine, sweet & sour and bitters	7.95
TURKISH DELIGHT Vodka, watermelon syrup, passion fruit, sweet & sour and sugar syrup	7.95
STRAWBERRY DAIQUIRI White rum, strawberry puree, sweet & sour and sugar syrup	7.25
MOCKTAILS	5.95
MEDITERRANEAN BREEZE Passion fruit, watermelon syrup, cranberry juice and lemonade	
GREEN APPLE Citrus fruits, apple juice, mint, peach puree and lemonade	
STRAWBERRY KISS Strawberry puree, watermelon syrup, cranberry juice and lemonade	
POMEGRANATE COOLER Pomegranate juice, strawberry puree, cranberry juice and lemonade	

DRAUGHT BEERS

EFES	2.95 / 5.95
COBRA	2.95 / 5.95
PERONI	2.95 / 5.95

BOTTLED BEERS

EFES 500ml	5.95
TUBORG 500ml	5.95
GUINNESS 330ml	4.95
CORONA	4.25
OLD SPECKLED HEN	4.50
BECKS BLUE	2.90
ESTRELLA	4.25
LONDON PRIDE	4.50
KOPPARBERG	5.50
Strawberry & Lime Mixed Fruit Pear	

SOFT DRINKS

COKE,	
DIET COKE,	
SPRITE,	
COKE ZERO,	2.95

JUICES

APPLE, ORANGE, PINEAPPLE,	
MANGO, CRANBERRY, CHERRY,	
POMEGRANATE JUICE,	2.95

TRADITIONAL TURKISH SOFT DRINKS

AYRAN	2.50
TURKISH LEMONADE	2.75
FIZZY ORANGE	2.75
LEMON SODA WATER	2.25
SALGAM (TURNIP JUICE)	2.25
HOMEMADE LEMONADE	2.95

BOTTLE DRINKS

COKE, DIET COKE,	3.25
GINGER BEER,	
APPLETISER,	
J2O	
ORANGE & PASSION APPLE & RASPBERRY	
ELDERFLOWER PRESSE	2.95
STILL WATER	2.20
SPARKLING WATER	3.25

SPIRITS

GIN	25ml
WARNER'S RHUBARB PINK	4.25
HENDRICKS	4.25
HARRINGTON	4.25
WHITLEY NEILL RASPBERRY	4.25
TANQUERAY 10	4.25
BOMBAY SAPPHIRE	3.75

WHISKEY

	25ml
JOHNNIE WALKER RED	3.20
JOHNNIE WALKER BLACK	3.75
JAMESON	3.50
CHIVAS REGAL	3.95
GLENMORANGIE	4.50
MAKER'S MARK	3.75
TALISKER	4.50
GLEN MORAY	3.75

VODKA

	25ml
CÎROC:	3.95
Snap Frost	
Red Berry	
Mango	
Pineapple	
French Vanilla	
Apple	
GREY GOOSE	3.95
SMIRNOFF	3.30

RAKI

	Single	Double
YENI RAKI	3.25	4.25
EFE RAKI	3.25	4.25
TEKIRDAG RAKI	3.50	4.50
USTALARIN KARISIMI	3.50	4.50

Please ask your server for more options

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