

STARTERS CHILLED MEZZES

HUMMUS | Vegan 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 | 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.

SULTAN'S PATLICAN 5.95
Roasted aubergines with creamy garlic yogurt, red pepper, tahini and olive oil.

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.

MIXED COLD MEZZE | Perfect for two 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 | Vegan option available 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 | Vegan option available 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 | Perfect for two 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	2.50
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
veg option available
- Chicken Shish
- Adana
- Chicken Beyli 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 | Perfect for sweet lovers 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.

FROM THE SEA

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.

FROM THE GROUND VEGETARIAN

All dishes served with sautéed new potatoes & salad

FALAFEL | Vegan option available 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 chef's special 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 | Vegan option available 14.50
Stuffed aubergine with onions, peppers, fresh tomatoes, chickpeas and Halep sauce, topped with cheese.

MIXED VEGETABLE GUYEC | Vegan option available 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.