

STARTERS  
CHILLED MEZZES

<b>HUMMUS</b>   <i>Vegan</i>	6.95
A classic favourite made from puréed chickpeas, tahini paste, lemon, olive oil and garlic.	
<b>OLIVE TREE SPECIAL</b>	7.95
A delicious medley of creamy feta cheese with mixed peppers, olives, fresh basil, olive oil and cracked black pepper.	
<b>RUSSIAN SALAD</b>	6.95
Boiled cubes of potatoes, carrots, sweetcorn, gherkins,tossed in mayonnaise and double cream.	
<b>KISIR</b>   <i>Vegan</i>	6.95
Bulgur wheat with finely chopped red pepper gherkins and spring onions, fresh parsley and coriander.	
<b>CACIK</b>	6.95
A light and refreshing yogurt based dish with finely chopped cucumber, mint, dill and a dash of garlic.	
<b>SAKSUKA</b>   <i>Vegan</i>	6.25
Fried aubergines, red & green peppers and onions in a tasty and delicately balanced tomato sauce.	
<b>SULTAN'S PATLICAN</b>	6.95
Roasted aubergines with creamy garlic yogurt, red pepper,tahini and olive oil.	
<b>EZME</b>   <i>Vegan</i>	6.95
A lightly spiced relish made with tomato, red onion, red pepper, gherkins, coriander, lemon, garlic and olive oil - with a splash of pomegranate syrup.	
<b>MIXED COLD MEZZE</b>   <i>Perfect for two</i>	16.95
Chef's selection of various cold mezze dishes.	

HOT MEZZES

<b>OLIVE TREE BOREK</b>	8.25
Light filo pastry rolls filled with minced meat, onion and mozzarella cheese. Served with a light mayonnaise and herb dressing.	
<b>GARLIC PRAWNS</b>	8.95
Shells on king prawns cooked with garlic, butter and a kick of Turkish spices.	
<b>HALLOUMI</b>	7.95
Pan-fried traditional Cypriot cheese served with a light yogurt sauce.	
<b>SIGARA BOREK</b>	8.25
Light filo pastry rolls filled with feta cheese and mint. Served with a light mayonnaise and herb dressing.	
<b>FALAFEL</b>   <i>Vegan option available</i>	8.25
Deep fried minced balls of chickpeas, fresh vegetables coated with sesame seeds. Served with a tangy chutney and yogurt sauce.	
<b>SUCUK</b>	8.25
Much loved mildly spicy Turkish sausage,pan fried and topped with a fresh yogurt and herb dressing.	
<b>LAMB LIVER</b>	7.95
Pan-fried lamb liver with onion, red & green peppers, cooked in a mixture of Turkish herbs and spices.	
<b>MUSHROOM SAUTÉ</b>   <i>Vegan option available</i>	8.25
Mushrooms with onion, red & green peppers and garlic,cooked in a creamy tomato sauce, topped with mozzarella cheese.	
<b>WHITE BAIT</b>	7.95
Crispy breaded whitebait served with delicate salad leaves and a homemade tartare sauce.	
<b>KALAMAR</b>	8.90
Coated in breadcrumbs and deep fried. Served with a crisp salad and homemade tartare sauce.	
<b>MIXED HOT MEZZE</b>   <i>Perfect for two</i>	17.50
Chef's selection of 4 hot mezze dishes: <i>Olive Tree Borek, Falafel, Sucuk, Halloumi.</i>	

SIDE ORDERS

Fries	3.50
Sweet Potato Fries	3.95
Bread	3.50
Rice	3.50
Feta Salad	4.50
Sautéed Potato	3.95
Creamy Garlic Spinach	4.50



# OLIVE TREE

Turkish Mediterranean Restaurant & Bar

FROM THE CHARCOAL GRILL

All dishes served with rice and salad	
<b>ADANA</b>	17.75
Traditional minced lamb kofte with onion, parsley and a blend of Turkish herbs and spices, cooked over charcoal grill.	
<b>CHICKEN SHISH</b>	18.50
Large chunks of succulent chicken breast in a mildly spiced marinade cooked on the skewer over charcoal grill.	
<b>CHICKEN WINGS</b>	17.50
Marinated chicken wings cooked overcharcoal grill.	
<b>LAMB SHISH</b>	21.95
Tender marinated lamb pieces cooked on the skewer over charcoal grill.	
<b>CHICKEN BEYTI</b>	17.75
Minced chicken kofte with onion, parsley and a blend of Turkish herbs and spices.	
<b>LAMB CHOPS</b>	23.95
Succulent Lamb Chops seasoned with Turkish herbs cooked over charcoal grill.	
<b>MIXED GRILL</b>	22.50
Charcoal grilled tender chicken and lamb shish with Adana.	
<b>CHICKEN SARMA</b>	18.50
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.	
<b>BEYTI SARMA</b>	18.95
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.	
<b>ALI NAZIK</b>	22.25
Chilled garlic yogurt, grilled aubergine and pepper base, topped with Lamb shish.	
<b>OLIVE TREE SPECIAL</b>	23.95
A selection of Chicken shish, Lamb shish, Chicken wings, Chicken beyti and Lamb chop.	
<b>*Swap rice to chips   sweet potato £1.50   £1.95</b>	
<b>SHARING PLATTER FOR 2</b>	49.95
A selection of Chicken Shish, Lamb Shish, Lamb Ribs, Chicken Wings, Adana and Chicken Beyti.	
<b>SHARING PLATTER FOR 4</b>	89.95
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 10.95      2 Courses 13.95**

STARTERS

<b>Cacik</b>
<b>Kisir</b>
<b>Hummus</b>
<b>Russian salad</b>
<b>Halloumi</b>
<b>Sucuk</b>
<b>Sigara Borek</b>
<b>Falafel</b>

MAIN COURSES

<b>Olive Tree Borek</b>
<b>Chicken Salad</b>
<b>Falafel</b>
<b>Chicken Wings</b>
<b>Lamb Moussaka</b> <i>veg option availbale</i>
<b>Chicken Shish</b>
<b>Adana</b>
<b>Chicken Beyti Wrap</b>

TRADITIONAL DISHES

All dishes served with rice and salad	
<b>LAMB GUEVC</b>	19.95
Tender chunks of lamb with fresh tomato, red & green pepper and garlic topped with melting mozzarella served in a traditional hot clay dish.	
<b>CHICKEN GUEVC</b>	19.25
Delectable chunks of chicken with fresh tomato, red & green pepper and garlic topped with melting mozzarella served in a traditional hot clay dish.	
<b>ISLIM</b>	20.50
Finely sliced pieces of lamb cooked with fried aubergines, onions, peppers in a rich tomato sauce.	
<b>LAMB MOUSSAKA</b>	19.95
A traditional Mediterranean dish made with aubergines, potatoes, carrots, courgettes,onions and lamb minced - topped with a thick layer of Bechamel sauce.	
<b>HALEP CHICKEN</b>	19.95
Tender chicken pieces with wild mushrooms onion and pepper cooked in a creamy yet authentic Halep sauce.	
<b>LAMB SHANK</b>	23.95
Slow cooked lamb shank with onions, carrots, green & red peppers in a rich tomato sauce.	

CHEF'S SALADS

<b>CHICKEN SALAD</b>	15.95
Succulent chicken with mixed salad leaves and creamy salad dressing.	
<b>HALLOUMI SALAD</b>	14.95
Mixed salad leaves and chargrilled halloumi with dressing.	

FROM THE SEA

Served with sautéed potato	
<b>PRAWN GUEVC</b>	19.95
Prawns, peppers, onions, fresh tomato and garlic cooked in a creamy rich tomato sauce. Served with sautéed new potatoes.	
<b>LEVREK</b>	20.50
Marinated whole sea bass served with sautéed new potatoes and a crisp green salad.	
<b>SALMON</b>	20.95
Fillet of salmon cooked in oven, parsley lemon juice and olive oil. Served with mixed herb sautéed potato and salad.	

FROM THE GROUND  
VEGETARIAN & VEGAN

Served with sautéed potato	
<b>FALAFEL</b>   <i>Vegan option available</i>	16.95
Minced balls of chickpeas, broad beans, fresh vegetables & garlic served with homemade tangy chutney and yogurt sauce.	

<b>MEDITERRANEAN WRAP</b>	16.95
Homemade Hummus with Halloumi and Falafel, wrapped with salad finished with chefs specials dressing in fresh Lavash bread, served with salad and fries.	

<b>VEGETARIAN MOUSSAKA</b>	16.95
A vegetarian version of the traditional Mediterranean dish made with aubergine, potato, carrots, courgettes and onions. Topped with a thick layer of Béchamel sauce.	

<b>IMAM BAYILDI</b>   <i>Vegan option available</i>	16.95
Stuffed aubergine with onions, peppers, fresh tomatoes, chickpeas and Halep sauce, topped with cheese.	

<b>MIXED VEGETABLE GUEVC</b>   <i>Vegan option available</i>	16.95
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  
A none - compulsory 10% service charge will be added to the parties of 6 and more.