

## STARTERS CHILLED MEZZES

<b>HUMMUS</b>   <i>Vegan</i>	7.25
A classic favourite made from puréed chickpeas, tahini paste, lemon, olive oil and garlic.	
<b>OLIVE TREE CAPRISE</b>	7.95
A delightful combination of grilled halloumi, aubergine, balsamic vinegar, garlic-infused olive oil, pesto sauce, fresh basil and a blend of black pepper.	
<b>RUSSIAN SALAD</b>	7.25
Boiled cubes of potatoes, carrots, sweetcorn, gherkins, tossed in mayonnaise and double cream.	
<b>KISIR</b>   <i>Vegan</i>	7.25
Bulgur wheat with finely chopped red pepper gherkins, spring onions and fresh parsley.	
<b>CACIK</b>	7.25
A light and refreshing yogurt based dish with finely chopped cucumber, mint, dill and a dash of garlic.	
<b>GRILLED AUBERGINE SALAD</b>	8.50
Grilled aubergine mixed with chopped red pepper, spring onion, black pepper, parsley, garlic, olive oil and a splash of lemon juice.	
<b>SAKSUKA</b>   <i>Vegan</i>	7.25
Fried aubergines, red & green peppers and onions in a tasty and delicately balanced tomato sauce.	
<b>SULTAN'S PATLICAN</b>	7.25
Roasted aubergines with creamy garlic yogurt, red pepper, tahini and olive oil.	
<b>EZME</b>   <i>Vegan</i>	7.25
A lightly spiced relish made with tomato, red onion, red pepper, gherkins, parsley, lemon, garlic and olive oil - with a splash of pomegranate syrup.	
<b>MIXED COLD MEZZE</b>   <i>Perfect for two</i>	17.95
Chef's selection of various cold mezze dishes.	

## HOT MEZZES

<b>OLIVE TREE BOREK</b>	8.50
Light filo pastry rolls filled with minced meat, onion and mozzarella cheese. Served with a light mayonnaise and herb dressing.	
<b>GARLIC PRAWNS</b>   <i>Shell off option available</i>	9.25
Shells on king prawns cooked with garlic, butter and a kick of Turkish spices.	
<b>HALLOUMI</b>	8.50
Pan-fried traditional Cypriot cheese served with a light yogurt sauce.	
<b>SIGARA BOREK</b>	8.50
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>	8.50
Deep fried minced balls of chickpeas, fresh vegetables coated with sesame seeds. Served with a tangy chutney and yogurt sauce.	
<b>SUCUK</b>	8.50
Much loved mildly spicy Turkish sausage, pan fried and topped with a fresh yogurt and herb dressing.	
<b>LAMB LIVER</b>	9.25
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>	9.25
Mushrooms with onion, red & green peppers and garlic, cooked in a creamy tomato sauce, topped with mozzarella cheese.	
<b>WHITE BAIT</b>	8.50
Crispy breaded whitebait served with delicate salad leaves and a homemade tartare sauce.	
<b>KALAMAR</b>	9.25
Calamari coated in breadcrumbs & deep-fried. Served with a crisp salad & homemade tartare sauce.	
<b>WARM VEGETARIAN BITES</b>   <i>Perfect for two</i>	17.95
Sigara Borek, Falafel, Halloumi. Served with mixed salad, chutney, and yogurt mayo sauce.	
<b>MIXED HOT MEZZE</b>   <i>Perfect for two</i>	19.95
Chef's selection of 4 hot mezze dishes: Olive Tree Borek, Falafel, Sucuk, Halloumi.	

## SIDE ORDERS

Fries	3.95
Marinated Olives	3.95
Sweet Potato Fries	4.25
Bread	3.95
Rice	3.95
Feta Salad	5.25
Sautéed Potatoes	4.25
Creamy Garlic Spinach	4.95
Mashed Potatoes	4.95



# OLIVE TREE

Turkish Mediterranean Restaurant & Bar

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

## FROM THE CHARCOAL GRILL

All dishes served with rice and salad

<b>ADANA</b>	18.95
Traditional minced lamb kofte with onion, parsley and a blend of Turkish herbs and spices, cooked over charcoal grill.	
<b>CHICKEN SHISH</b>	19.95
Large chunks of succulent chicken breast in a mildly spiced marinade cooked on the skewer over charcoal grill.	
<b>CHICKEN WINGS</b>	18.25
Marinated chicken wings cooked over charcoal grill.	
<b>LAMB SHISH</b>	22.95
Tender marinated lamb pieces cooked on the skewer over charcoal grill.	
<b>HALLOUMI KOFTE</b>	19.95
Traditional minced lamb kofte with halloumi, onion, parsley and a blend of Turkish herbs and spices, cooked over charcoal grill.	
<b>CHICKEN BEYTI</b>	18.50
Minced chicken kofte with onion, parsley and a blend of Turkish herbs and spices.	
<b>LAMB CHOPS</b>   3pcs of best end	24.95
Succulent Lamb Chops seasoned with Turkish herbs cooked over charcoal grill.	
<b>MIXED GRILL</b>	23.50
Charcoal grilled tender chicken and lamb shish with Adana.	
<b>CHICKEN SARMA</b>	19.50
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>	19.95
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>	23.25
Chilled garlic yogurt, grilled aubergine and pepper cold base, topped with Lamb shish.	
<b>OLIVE TREE SPECIAL</b>	24.95
A combination of Chicken shish, Lamb shish, Chicken wings, Chicken beyti and Lamb chop.	

**\*Swap rice to chips | sweet potato £1.50 | £1.95**

<b>SHARING PLATTER FOR 2</b>	52.95
A combination of Chicken Shish, Lamb Shish, Lamb Ribs, Chicken Wings, Adana, and Chicken Beyti.	

<b>SHARING PLATTER FOR 4</b>	97.95
A combination of Chicken Shish, Lamb Shish, Lamb Ribs, Chicken Wings, Adana, and Chicken Beyti.	

\*In the platter section  
The ingredients in the dishes cannot be modified.

## SPECIAL LUNCH MENU

12pm till 4pm, Monday to Friday

**1 Course 11.95      2 Courses 14.95**

### 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 and salad

<b>LAMB GUYEC</b>	21.25
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 GUYEC</b>	20.25
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>	21.95
Finely sliced pieces of lamb cooked with fried aubergines, onions, peppers in a rich tomato sauce.	
<b>LAMB MOUSSAKA</b>	20.95
A traditional Mediterranean dish made with aubergines, potatoes, carrots, courgettes, onions, and minced lamb, topped with a thick layer of Bechamel sauce and melted mozzarella cheese.	
<b>HALEP CHICKEN</b>	20.50
Tender chicken pieces with wild mushrooms onion and pepper cooked in a creamy yet authentic Halep sauce.	
<b>LAMB SHANK</b>	24.95
Slow cooked lamb shank with onions, carrots, green & red peppers in a rich tomato sauce.	

## CHEF'S SALADS

<b>CHICKEN SALAD</b>	16.95
Succulent chicken with mixed salad leaves, sautéed potatoes and creamy salad dressing.	
<b>HALLOUMI SALAD</b>	15.95
Mixed salad leaves and chargrilled halloum, sautéed potatoes with dressing.	

## FROM THE SEA

Served with sautéed potato

<b>PRAWN GUYEC</b>	20.95
Prawns, peppers, onions, fresh tomato and garlic cooked in a creamy rich tomato sauce.	
<b>LEVREK</b>	21.95
Marinated whole sea bass served with sautéed potatoes and a crisp green salad.	
<b>SALMON</b>	22.50
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 (except wrap)

<b>FALAFEL</b>   <i>Vegan option available</i>	17.95
Minced balls of chickpeas, broad beans, fresh vegetables & garlic served with homemade tangy chutney and yogurt sauce.	
<b>MEDITERRANEAN WRAP</b>	17.95
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>	18.95
A vegetarian version of the traditional Mediterranean dish made with aubergine, potato, carrots, courgettes and onions. Topped with a thick layer of Bechamel sauce and melted mozzarella cheese.	
<b>IMAM BAYILDI</b>   <i>Vegan option available</i>	17.95
Stuffed aubergine with onions, peppers, fresh tomatoes, chickpeas and Halep sauce, topped with cheese.	
<b>MIXED VEGETABLE GUYEC</b>   <i>Vegan option available</i>	17.95
Chargrilled vegetables of aubergine, red pepper, red onion, mushroom, courgette with tomato sauce.	

For groups of 6 or more, a service charge applies. If you do not wish to pay, please let us know

[www.olivetreerestaurants.co.uk](http://www.olivetreerestaurants.co.uk)