

STARTERS CHILLED MEZZES

- HUMMUS** | *Vegan* 7.25
A classic favourite made from puréed chickpeas, tahini paste, lemon, olive oil and garlic.
- OLIVE TREE SPECIAL** 7.95
A delicious medley of creamy feta cheese with mixed peppers, olives, fresh basil, olive oil and cracked black pepper.
- RUSSIAN SALAD** 7.25
Boiled cubes of potatoes, carrots, sweetcorn, gherkins, tossed in mayonnaise and double cream.
- KISIR** | *Vegan* 7.25
Bulgur wheat with finely chopped red pepper gherkins, spring onions and fresh parsley.
- CACIK** 7.25
A light and refreshing yogurt based dish with finely chopped cucumber, mint, dill and a dash of garlic.
- SAKSUKA** | *Vegan* 7.25
Fried aubergines, red & green peppers and onions in a tasty and delicately balanced tomato sauce.
- SULTAN'S PATLICAN** 7.25
Roasted aubergines with creamy garlic yogurt, red pepper, tahini and olive oil.
- EZME** | *Vegan* 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.
- MIXED COLD MEZZE** | *Perfect for two* 17.95
Chef's selection of various cold mezze dishes.

HOT MEZZES

- OLIVE TREE BOREK** 8.50
Light filo pastry rolls filled with minced meat, onion and mozzarella cheese. Served with a light mayonnaise and herb dressing.
- GARLIC PRAWNS** | *Shell off option available* 9.25
Shells on king prawns cooked with garlic, butter and a kick of Turkish spices.
- HALLOUMI** 8.50
Pan-fried traditional Cypriot cheese served with a light yogurt sauce.
- SIGARA BOREK** 8.50
Light filo pastry rolls filled with feta cheese and mint. Served with a light mayonnaise and herb dressing.
- FALAFEL** | *Vegan option available* 8.50
Deep fried minced balls of chickpeas, fresh vegetables coated with sesame seeds. Served with a tangy chutney and yogurt sauce.
- SUCUK** 8.50
Much loved mildly spicy Turkish sausage, pan fried and topped with a fresh yogurt and herb dressing.
- GOAT'S CHEESE** 9.25
Goat's cheese coated in mixed herbs, sunflower seeds and breadcrumbs. Served with salad, tomato chutney and yogurt sauce.
- LAMB LIVER** 9.25
Pan-fried lamb liver with onion, red & green peppers, cooked in a mixture of Turkish herbs and spices.
- MUSHROOM SAUTÉ** | *Vegan option available* 9.25
Mushrooms with onion, red & green peppers and garlic, cooked in a creamy tomato sauce, topped with mozzarella cheese.
- WHITE BAIT** 8.50
Crispy breaded whitebait served with delicate salad leaves and a homemade tartare sauce.
- KALAMAR** 9.25
Calamari coated in breadcrumbs & deep-fried. Served with a crisp salad & homemade tartare sauce.
- WARM VEGETARIAN BITES** | *Perfect for two* 17.95
Sigara Borek, Falafel, Halloumi. Served with mixed salad, chutney, and yogurt mayo sauce.
- MIXED HOT MEZZE** | *Perfect for two* 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

- ADANA** 18.95
Traditional minced lamb kofte with onion, parsley and a blend of Turkish herbs and spices, cooked over charcoal grill.
- CHICKEN SHISH** 19.95
Large chunks of succulent chicken breast in a mildly spiced marinade cooked on the skewer over charcoal grill.
- CHICKEN WINGS** 18.25
Marinated chicken wings cooked over charcoal grill.
- LAMB SHISH** 22.95
Tender marinated lamb pieces cooked on the skewer over charcoal grill.
- CHICKEN BEYTI** 18.50
Minced chicken kofte with onion, parsley and a blend of Turkish herbs and spices.
- LAMB CHOPS** | 3pcs of best end 24.95
Succulent Lamb Chops seasoned with Turkish herbs cooked over charcoal grill.
- MIXED GRILL** 23.50
Charcoal grilled tender chicken and lamb shish with Adana.
- CHICKEN SARMA** 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.
- BEYTI SARMA** 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.
- ALI NAZIK** 23.25
Chilled garlic yogurt, grilled aubergine and pepper cold base, topped with Lamb shish.
- OLIVE TREE SPECIAL** 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**
- SHARING PLATTER FOR 2** 52.95
A combination of Chicken Shish, Lamb Shish, Lamb Ribs, Chicken Wings, Adana, and Chicken Beyti.
- SHARING PLATTER FOR 4** 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
veg option available
Chicken Shish
Adana
Chicken Beyti Wrap

TRADITIONAL DISHES

All dishes served with rice and salad

- LAMB GUVEC** 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.
- CHICKEN GUVEC** 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.
- OTTOMAN BEEF STEW** 22.95
Prime steak beef in a rich sauce with onions, red peppers and peanuts, served on a traditional plate.
- ISLIM** 21.95
Finely sliced pieces of lamb cooked with fried aubergines, onions, peppers in a rich tomato sauce.
- EMPEROR'S CHICKEN** | *Perfect for sweet lovers* 20.95
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** 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.
- HALEP CHICKEN** 20.50
Tender chicken pieces with wild mushrooms onion and pepper cooked in a creamy yet authentic Halep sauce.
- LAMB SHANK** 24.95
Slow cooked lamb shank with onions, carrots, green & red peppers in a rich tomato sauce.

CHEF'S SALADS

- CHICKEN SALAD** 16.95
Succulent chicken with mixed salad leaves and creamy salad dressing.
- HALLOUMI SALAD** 15.95
Mixed salad leaves and chargrilled halloumi with dressing.

FROM THE SEA

Served with sautéed potato

- PRAWN GUVEC** 20.95
Prawns, peppers, onions, fresh tomato and garlic cooked in a creamy rich tomato sauce.
- LEVREK** 21.95
Marinated whole sea bass served with sautéed potatoes and a crisp green salad.
- SALMON** 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)

- FALAFEL** | *Vegan option available* 17.95
Minced balls of chickpeas, broad beans, fresh vegetables & garlic served with homemade tangy chutney and yogurt sauce.
- MEDITERRANEAN WRAP** 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.
- VEGETARIAN MOUSSAKA** 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.
- IMAM BAYILDI** | *Vegan option available* 17.95
Stuffed aubergine with onions, peppers, fresh tomatoes, chickpeas and Halep sauce, topped with cheese.
- MIXED VEGETABLE GUVEC** | *Vegan option available* 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