

STARTERS

CHILLED MEZZES

HUMMUS | Vegan
Classic chickpea purée with tahini, lemon, olive oil, and garlic.
+Add sautéed meat +2.95 **NEW TASTE**

MIXED OLIVES **NEW TASTE**
Marinated with herbs

OLIVE TREE SPECIAL
Feta cheese with mixed peppers, olives, basil, olive oil, and black pepper.

OLIVE TREE CAPRISE **NEW TASTE**
Grilled halloumi, roasted aubergine, pomegranate molasses, pesto, and olive oil.

RUSSIAN SALAD
Potato, carrot, corn, and gherkin in creamy mayonnaise.

TABULE | Vegan **NEW TASTE**
Cracked wheat salad with parsley, mint, celery, spring onions, olive oil, lemon, and pomegranate molasses.

CACIK
Yogurt with cucumber, mint, dill, and garlic.

BEETROOT DELIGHT **NEW TASTE**
Beetroot salad with feta cheese, walnuts and vinaigrette

SAKSUKA | Vegan
Fried aubergines, peppers, and onions in tomato sauce.

YOGURTLU PATLICAN EZME
Roasted aubergine with garlic yogurt, red pepper, tahini, and olive oil.

ANTEP EZME | Vegan
Spicy tomato relish mixed with onion, peppers, parsley, garlic, drizzled with lemon juice and pomegranate dre.

MIXED COLD MEZZE | Perfect for two
Chef's selection of various cold mezze dishes.

HOT MEZZES

OLIVE TREE BOREK
Filo pastry stuffed with minced meat, onion, and mozzarella, served with herb mayo.

GARLIC PRAWNS | Shell off option available
King prawns cooked with garlic, butter, and Turkish spices.

HALLOUMI
Pan-fried Cypriot cheese with yogurt sauce.

SIGARA BOREK
Filo pastry rolls with feta cheese and mint.

FALAFEL | *Vegan option available*
Minced balls of chickpeas, broad beans, fresh vegetables & garlic served with homemade tangy chutney and yogurt sauce.

SUCUK
Spicy Turkish sausage, pan-fried with yogurt and herbs.

GOAT'S CHEESE
Herb-coated goat cheese with salad, tomato chutney, and yogurt sauce.

LAMB LIVER
Pan-fried lamb liver with onion, peppers, and Turkish spices.

MUSHROOM SAUTÉ | *Vegan option available*
Mushrooms with onion, peppers, garlic, tomato sauce, and mozzarella.

WHITE BAIT
Crispy baited whitebait with salad and tartare sauce.

KALAMAR
Breaded calamari, deep-fried, with salad and tartare sauce.

MEDITERRANEAN FIRE WINGS **NEW TASTE**
Spicy marinated chicken wings with a kick of chilli.

MIXED HOT MEZZE | Perfect for two
Chef's selection of 4 hot mezze dishes: Olive Tree Borek, Falafel, Sucuk, Halloumi.



OLIVE TREE

Turkish Mediterranean Restaurant & Bar

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

7.25

5.75

7.95

7.95

7.25

7.25

7.25

7.25

7.75

7.25

7.25

7.50

TRADITIONAL DISHES

All dishes served with rice and salad		
7.95	LAMB GUYEC	21.50
Tender chunks of lamb with fresh tomato, red & green pepper and garlic topped with melting mozzarella served in a traditional hot clay dish.		
7.95	CHICKEN GUYEC	20.50
Delectable chunks of chicken with fresh tomato, red & green pepper and garlic topped with melting mozzarella served in a traditional hot clay dish.		
7.25	CHICKEN WRAP NEW TASTE	19.50
Grilled succulent chicken breast, with fresh salad, and mozzarella drizzled in our chefs special sauce and rolled into a flat bread		
7.25	LAMB MOUSSAKA	20.95
A traditional Mediterranean dish made with fried aubergines, potatoes, carrots, courgettes, onions, and minced lamb, topped with a thick layer of Bechamel sauce and melted mozzarella cheese.		
7.25	HALEP CHICKEN	20.50
Tender chicken pieces with wild mushrooms onion and pepper cooked in a creamy yet authentic Halep sauce.		
7.25	LAMB SHANK	24.95
Slow cooked lamb shank with onions, carrots, green & red peppers in a rich tomato sauce.		

CHEF'S SALADS

16.95	CHICKEN SALAD	
Succulent chicken with mixed salad leaves and creamy salad dressing.		
14.95	SPINACH AND FETA BLISS NEW TASTE	
A refreshing mix of spinach, cucumber, cherry tomatoes, pomegranate seeds, and feta cheese, drizzled with olive oil.		
15.95	HALLOUMI SALAD	
Mixed salad leaves and chargrilled halloumi with dressing.		

FROM THE SEA

Served with sautéed potato		
20.95	PRAWN GUYEC	
Prawns, peppers, onions, fresh tomato and garlic cooked in a creamy rich tomato sauce.		
21.95	LEVREK	
Marinated whole sea bass with sautéed potatoes and salad.		
22.50	CUPRA NEW TASTE	
Marinated whole sea bream with sautéed potatoes and salad.		
22.50	SALMON	
Oven-baked salmon with parsley, lemon juice, and olive oil.		

SPECIAL LUNCH MENU			
12pm till 4pm, Monday to Friday			
1 COURSE	12.95	2 COURSES	14.95
STARTERS		MAIN COURSES	
Cacik		Olive Tree Borek	
Tabule		Chicken Salad	
Hummus		Falafel	
Russian salad		Chicken Wings	
Halloumi		Lamb Moussaka	
Sucuk		Veg. option available	
Sigara Borek		Chicken Shish	
Falafel		Adana	
		Chicken Beyti Wrap	

FROM THE CHARCOAL GRILL

All dishes served with rice and salad		
19.25	ADANA	
Traditional minced lamb kofte with onion, parsley and a blend of Turkish herbs and spices, cooked over charcoal grill.		
19.95	CHICKEN SHISH	
Large chunks of succulent chicken breast in a mildlyspiced marinade cooked on the skewer over charcoal grill.		
21.50	HALLOUMI KOFTE NEW TASTE	
Minced lamb kofte marinated with halloumi, onion, parsley and Turkish spices.		
18.50	CHICKEN WINGS	
Marinated chicken wings cooked over charcoal grill.		
22.95	LAMB SHISH	
Tender marinated lamb pieces cooked on the skewer over charcoal grill.		
18.95	CHICKEN BEYTI	
Minced chicken kofte with onion, parsley and a blend of Turkish herbs and spices.		
25.95	LAMB CHOPS	
Succulent Lamb Chops seasoned with Turkish herbs cooked over charcoal grill.		
24.95	LAMB RIBS	
Grilled lamb ribs with Turkish herbs.		
23.50	MIXED GRILL	
Charcoal grilled tender chicken and lamb shish with Adana.		
19.50	CHICKEN SARMA	
Minced Chicken with garlic and parsley rolled up in flatbred with mozzarella cheese, sliced into pinwheels on a bed of yogurt, topped with Halep sauce and butter.		
19.95	BEYTI SARMA	
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.		
23.25	ALI NAZIK	
Chilled garlic yogurt, grilled aubergine and pepper cold base, topped with Lamb shish.		
24.95	OLIVE TREE SPECIAL	
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.		
*The items in the grill sections can not be modified		

FROM THE GROUND
VEGETARIAN & VEGAN

Served with sautéed potato, (except wrap)		
17.95	FALAFEL <i>Sarma & Vegan option available</i> NEW TASTE	
Minced balls of chickpeas, broad beans, fresh vegetables & garlic served with homemade tangy chutney and yogurt sauce.		
17.95	MEDITERRANEAN WRAP	
Homemade Hummus with Halloumi and Falafel, wrapped with salad finished with chefs specials dressing in fresh Lavash bread, served with salad and fries.		
17.95	VEGETARIAN SARMA NEW TASTE	
Roasted vegetables rolled in a flat bread sliced on to a bed of hummus topped up with halep sauce.		
18.95	VEGETARIAN MOUSSAKA	
Traditional Mediterranean dish with aubergine, potato, carrot, courgette & onion, topped with béchamel sauce and mozzarella.		
17.95	IMAM BAYILDI <i>Vegan option available</i>	
Stuffed aubergine with onions, peppers, fresh tomatoes, chickpeas and Halep sauce, topped with cheese.		
17.95	MIXED VEGETABLE GUYEC <i>Vegan option available</i>	
Chargrilled vegetables of aubergine, red pepper, red onion, mushroom, courgette with tomato sauce.		

SIDE ORDERS

3.95	Fries
4.25	Sweet Potato Fries
3.95	Homemade garlic bread
3.95	Mashed potatoes
3.95	Homemade rice
5.25	Coban salad with feta cheese
4.25	Sautéed herbed potatoes

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

MILTON KEYNES

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BEDFORD

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HIGH WYCOMBE

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