

COLD APPETISERS

MIXED OLIVES Marinated mixed olives	5.50
HUMMUS A blend of chickpeas, a hint of garlic, lemon juice and extra virgin olive oil	6.50
CACIK Traditional homemade strained yoghurt dip, with dill cucumber, garlic and extra virgin olive oil	6.50
BABA GANOUSH A puree of charcoal grilled aubergine, a hint of garlic, tahini, lemon juice, olive oil and traditional homemade strained yoghurt	6.90
TARAMA SALATA Fresh cod roe dip beaten with olive oil and lemon	6.50
FETA CHEESE Special Turkish feta cheese served with cherry tomato and cucumber slices	6.90
BEETROOT TARATOR Beautifully roasted beetroot with strained yoghurt infused with garlic and herbs	6.90
PATLICAN SOSLU (SAKSUKA) Aubergine, tomato, garlic, red pepper, herbs and olive oil	7.00
VINE LEAVES Vine leaves stuffed with rice, blackcurrants, pine nuts and herbs	7.90
AVOCADO & PRAWN COCKTAIL Prawns and avocado, served with pesto sauce	11.90
OCTOPUS CARPACCIO Marinated octopus with smashed avocado, lemon, parmesan cheese and pesto sauce	13.90

COLD MIXED PLATTER (FOR 2 TO 3 PEOPLE) A selection of Hummus, Baba Ganoush, Saksuka, Cacik, Pembe Sultan and Tarama Salata	27.90
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SALADS

CHICKEN CAESAR SALAD Grilled prime chicken cubes, croutons, mixed salad leaves dressed in a Caesar sauce and parmesan cheese	13.90
BEETROOT FETA CHEESE SALAD Feta cheese, beetroot, tomato, cucumber, spring onion, olives, with olive oil and pomegranate dressing	11.90
AVOCADO & GRILLED HALLOUMI SALAD Avocado, halloumi, mixed lettuce, cherry tomato, cucumber, with olive oil and pomegranate dressing	11.90

PASTA

PENNE ARABIATTA Cooked in olive oil, homemade rich tomato sauce, fresh chilli, fresh garlic & herbs	13.90
PENNE CHICKEN POLLO PESTO Chicken & mushroom cooked in olive oil, finished with pesto sauce, mix herbs in a cream sauce	15.90
PENNE CALAMARI Pan fried calamari, spinach, fresh garlic butter, served with creamy sauce	16.90

STEAKS

Served with chips, mushroom, cherry tomato, asparagus and peppercorn or mushroom sauce	
8 OZ - 28 DAY MATURED FILLET	34.90
10 OZ - 28 DAY MATURED RIB EYE	32.90
10 OZ - 28 DAY MATURED SIRLOIN	30.90

HOT APPETISERS

CRISPY BATTERED KING PRAWNS Served with sweet chilli sauce	9.90
SUCUK Spicy beef sausage served with sweet chilli	8.50
LAHMACUN (TURKISH PIZZA) Mixture of minced lamb served on very thin base. Served with mixed leaves, red onion and cherry tomato.	6.20
GRILLED HALLOUMI CHEESE Served with mixed leaves and tomato	8.50
HUMMUS KAVURMA Pan fried prime lamb pieces with peanuts, served on a bed of hummus	8.90
MUSHROOM & HALLOUMI Lightly pan fried mushrooms and original Cypriot halloumi cheese cooked with garlic and Turkish spices	8.50
SIGARA BOREGI (CHEESY PASTRY ROLL) Pastry rolled and filled with feta and mozzarella cheese, parsley, spinach, chilli flakes and finished in golden breadcrumbs	8.50
CRISPY CALAMARI Deep fried fresh calamari with homemade tartar sauce and fresh lemon	10.20
MUSSELS Steam cooked black shell mussels, fresh garlic and tomato sauce and white wine	9.90
GRILLED OCTOPUS Marinated fresh grilled octopus leg. Served with fresh lemon and garlic butter sauce	11.50
DEEP FRIED GOAT CHEESE Goat cheese covered with bread crumbs. Served with walnut, dried apricot and honey on top	9.50
SHRIMP PRAWNS (SAUTÉED) Pan fried tiger prawns with hint of garlic, tomato sauce, wine, lemon, butter sauce and mozzarella served in a sizzling pan	12.90
FALAFEL Chickpeas, broad beans, green and red pepper, carrot, onion, garlic, parsley, vegetable fritters. Served with hummus	8.50
CREAMY GARLIC MUSHROOM Mushroom, double cream, pan fried, finished with mozzarella cheese served in a sizzling pan	9.50
SCALLOPS Fresh scallops, pan fried, served with mashed avocado and topped with garlic butter sauce	13.90
CHICKEN LIVER Lightly pan fried, served with red onion and topped with a garlic butter sauce	9.90

HOT MIXED PLATTER (FOR 2 TO 3 PEOPLE) A selection of Falafel, Calamari, Sucuk Izgara, Grilled Halloumi Cheese and Sigara Boregi	32.90
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SIDE DISHES

CHIPS	5.50
SAUTÉED POTATOES	5.50
SAUTÉED MUSHROOMS	5.50
SAUTÉED SPINACH	5.90
MASHED POTATO	5.00
RICE	4.00
SPICY COUS COUS	4.00
GRILLED ASPARAGUS	7.20
CHILLI PEPPER	5.20
SEASONAL MEDITERRANEAN VEGETABLES	6.00
BREAD	2.00
YOGHURT	3.50

CHARCOAL GRILL

All served with rice and salad

CHICKEN WINGS Chicken wings marinated in our signature sauce on a skewer	16.90
LAMB RIBS Seasoned, succulent lamb spare ribs grilled on a skewer	21.90
LAMB CHOPS Tender, lean lamb cutlets seasoned with crystal sea salt & oregano	25.90
ADANA KOFTE Minced lamb seasoned with parsley, spices and special red peppers, grilled on a skewer	19.90
LAMB BEYTI Marinated minced prime lamb, seasoned with garlic, grilled on a skewer	17.90
CHICKEN BEYTI Marinated minced prime chicken, seasoned with garlic,grilled on a skewer	16.90
LAMB SHISH OUR SIGNATURE DISH Prime cuts of marinated lean and tender milk-fed cubes of lamb grilled on a skewer	25.50
CHICKEN SHISH Prime cuts of marinated lean and tender cubes of chicken, grilled on a skewer	21.90
MIX SHISH Prime lamb shish and chicken shish	24.90
MIX KEBAB Prime lamb shish, chicken shish and adana kofte	26.90
HAYTA SPICY IZGARA KOFTE Minced lamb, finished with mixed herbs and kimyon, and chilli flakes, fresh garlic & parsley. Finished with rice & salad	22.00
HAYTA SPECIAL MIXED GRILL FOR TWO Lamb shish, chicken shish, lamb ribs, chicken wings, 2 lamb chops, and adana	59.95

YOGHURT DISHES

All yoghurt dishes served with mixed salad

ADANA KOFTE WITH YOGHURT Grilled spicy minced lamb on a bed of homemade bread croutons covered with traditional homemade strained yoghurt and homemade tomato sauce flavoured with Hayta butter sauce	20.90
CHICKEN SHISH WITH YOGHURT Grilled prime chicken shish on a bed of homemade bread croutons covered with traditional homemade strained yoghurt and homemade tomato sauce and flavoured with Hayta butter sauce	22.00
LAMB SHISH WITH YOGHURT Milk-Fed Lamb shish on a bed of homemade bread croutons covered with traditional homemade strained yoghurt and homemade tomato sauce and flavoured with Hayta butter sauce	26.00
SARMA LAMB BEYTI WITH CHEESE Marinated minced prime lamb wrapped in homemade thin bread covered with traditional homemade strained yoghurt and homemade tomato sauce flavoured with Hayta butter sauce	22.00
SARMA CHICKEN BEYTI WITH CHEESE Marinated minced prime chicken wrapped in homemade thin bread covered with traditional homemade strained yoghurt and homemade tomato sauce flavoured with Hayta butter sauce	21.50

Restaurant Policy:

- ◆ If you have any allergies please get information from our Food & Health Inspection Team first. We may provide you an optional menu according to your preferences.
- ◆ A discretionary service charge of 12.5% will be added..
- ◆ All customer must order one main meal any further side dishes can be ordered.
- ◆ Dress code applicable on Friday/Saturday after 6pm - no hats, caps, hoodies or tracksuits.
- ◆ Free parking outside restaurant after 6pm. Sunday parking is free all day. Alternatively use Sainsbury's, Morrison's or Asda car parks.

CHEF'S SPECIAL DISHES

MEAT MOUSSAKA Layers of meat, aubergine, potatoes, courgettes, peas, peppers and béchamel sauce topped with mozzarella cheese and homemade tomato sauce. Served with salad	18.00
CHICKEN A LA CREMA Finely diced chicken with mushroom, double cream and spinach. Served with rice	18.00
HOME MADE BURGER Grilled beef patty with cheese, pickled gherkin, caramelised onions and mixed leaves. Served with chips	16.90
LAMB SHANK (KLEFTIKO) Slowly cooked lamb shank on a bed of mashed potato with mixed vegetables. Served with salad	21.90
LAMB KAVURMA Lamb cooked with mixed pepper, mushroom, onion, fresh garlic, tomatoes & herbs. Served with rice	19.90
CHICKEN KAVURMA Chicken cooked with mixed pepper, mushroom, onion, fresh garlic, tomatoes & herbs. Served with rice	18.90
CHICKEN ASPARAGUS Finely diced chicken with mushroom double cream and asparagus. Served with rice	18.90

VEGETARIAN DISHES

VEGETARIAN MOUSSAKA Layers of aubergine, potatoes, courgettes, peas, peppers, mushroom and béchamel sauce topped with mozzarella cheese and homemade tomato sauce, served with salad	17.90
FALAFEL Chickpeas, broad beans, green and red pepper, carrot, onion, garlic, parsley, vegetable fritters and served with hummus and salad	16.90
VEGETARIAN KEBAB (Slowly cooked, allow 20 minutes) Grilled aubergine, portobello mushrooms, courgette, onions, red peppers, original Cypriot halloumi cheese mixed with herbs and a touch of cold press olive oil and pomegranate sauce, served with rice	17.50

SEA FOOD

GRILLED SALMON Seasoned and marinated salmon grilled over charcoal. Served with mashed potato and salad	22.90
SEA BASS (FILLETED) Pan fried sea bass seasoned and marinated with crystal sea salt, olive oil and lemon. Served with mashed potato and mix vegetables.	20.90
TIGER SHRIMP Pan fried prawns, mushrooms, mixed peppers, garlic, wine, onions and parmesan cheese topped with homemade tomato sauce, served with baby potatoes	21.90
GRILLED OCTOPUS Marinated octopus legs, seasoned with oregano, olive oil and dressed with lemon. Served with chips and mix salad	23.50
GRILLED TIGER PRAWNS Shell on marinated tiger prawns, seasoned with oregano, olive oil and dressed with lemon. Grilled over charcoal. Served with chips and salad	24.90
CRISPY CALAMARI Deep fried, fresh calamari with homemade tartare sauce and fresh lemon served with salad	21.50