

COLD MEZE	3 FOR 30	HOT MEZE	3 FOR 55
EZME	12	CRISPY FETA CIGARS	18
<i>charred tomatoes, peppers, molasses, chilli (ve)</i>		<i>stuffed with feta and herbs (5 pc) (v)</i>	
TZATZIKI	12	KIBBEH	18
<i>cucumber, hung yoghurt, garlic (v)</i>		<i>stuffed bulgur balls, aleppo chilli (beef or lentils) (v)</i>	
PILAKI	12	DOLMA	18
<i>butter beans, tomatoes, onion, garlic (ve)</i>		<i>seasonal market veg stuffed with aromatic rice (ve)</i>	
KÖPOĞLU	12	SAGANAKI	21
<i>fried eggplant, peppers, tomatos, hung yoghurt (v)</i>		<i>kefalograviera, honey, lemon (v)</i>	
HUMMUS	12	MANTI	21
<i>whipped chickpeas, tahini, lemon (ve)</i>		<i>handmade dumplings, hung yoghurt, brown butter (potato or beef) (v)</i>	
BREAD	3		
<i>order bread seperately</i>			

CHARCOAL GRILL

PRAWNS	25	CHICKEN WINGS	20
<i>garlic butter, pul biber (8 pc)</i>		<i>(8 piece)</i>	
OCTOPUS	25	SHISH	20
<i>lemon, olive oil</i>		<i>lamb or chicken skewers (2pc)</i>	
CALAMARI	25	ADANA	26
<i>subject to availability</i>		<i>spiced beef skewer, sumac onion, lavash (2pc)</i>	
MARKET FISH	35/60	LAMB CUTLETS	34
<i>please ask your waiter</i>		<i>(4 piece)</i>	

MIXED GRILL 45
*warm bread, cold meze, selection of all grilled meats
for two 90 / for three 135 / for four 180*

SIDES

OVEN BAKED POTATOES	10	GREEK SALAD	8/16
THICK CUT CHIPS	10	CHARCOAL GREENS	12

(v) vegetarian (ve) vegan

*please notify your waiter of any allergies
15% surcharge on public holidays*

PLATES 28

KARNIYARIK

*baked eggplant stuffed with
spiced beef (v)*

BEYTI

*charcoal adana wrapped in lavash,
sumac onion, hung yoghurt, brown butter*

KAVURMA

*sautéed chicken, onions,
peppers, and mild spices*

DESSERT 15

TRILICE

dark caramel milk sponge cake

PISTACHIO BAKLAVA

vanilla ice cream

KÜNEFE

*kadayif, pistachio, mozzarella
ice cream + 2*

Meze is made to share.

Everything goes in the middle of the table and you pick at it as you go.

A mix of small dishes, served as they're ready.

You eat a bit, talk, have a drink, and keep going.

*Best with raki, served with water and sipped slowly alongside the
food.*

FISH

65pp

EZME

charred tomatoes, peppers, molasses, chilli (v)

TZATZIKI

cucumber, hung yoghurt, garlic (v)

PILAKI

butter beans, tomatoes, onion, garlic (v)

CALAMARI

charcoal calamari with olive oil

PRAWNS

garlic butter, pul biber (6pc)

CHARCOAL WHOLE FISH

baby snapper with olive oil

GREEK SALAD

feta, tomatoes, cucumber, kalamata, onion (v)

PISTACHIO BAKLAVA

served with vanilla ice cream (v)

minimum two people
portions are tailored to your group size

MEAT

65pp

EZME

charred tomatoes, peppers, molasses, chilli (v)

TZATZIKI

cucumber, hung yoghurt, garlic (v)

HUMMUS

whipped chickpeas, tahini, lemon (v)

SAGANAKI

kefalograviera, rose jam, lemon (v)

CHARCOAL WINGS

24hr marinated chicken wings

GRILLED MEATS

selection of all our grilled meats

GREEK SALAD

feta, tomatoes, cucumber, kalamata, onion (v)

PISTACHIO BAKLAVA

served with vanilla ice cream (v)

please notify your waiter of any **allergies**
15% surcharge on public holidays

Halikarnas

AEGEAN GRILL