

COLD MEZE / STARTERS

HUMMUS v	7	IMAM BAYILDI v	8
Crushed chickpeas, tahini, lemon juice & garlic		Stuffed aubergines with onions, pine kernels, dried blackcurrants, mushrooms, olive oil, tomato paste & lemon juice	
TARAMA	7	PRAWN COCKTAIL	8
Freshly prepared whipped cod roe (fish roe pate)		Prawns, lettuce, tomato, cucumber, topped with sauce	
CACIK v	7	AVOCADO & FETA SALAD v	9
Chopped cucumber & a hint of garlic in a creamy yoghurt sauce		Avocado, feta cheese, tomatoes in a lemon & olive oil dressing	
YAPRAK SARMA v	7	AVOCADO PRAWN COCKTAIL	9
Stuffed vine leaves with rice, mint, parsley, onions & pine kernels		Avocado, prawns & sauce	
PATLICAN SOSLU v	7	COLD MIXED MEZE (2 people)	16
Aubergine & green peppers in special tomato sauce		Humus, Cacik, Patlican Soslu, Yaprak Sarma, Beetroot Tarator & Tarama	
BEETROOT TARATOR v	7		
Beetroot with yoghurt and garlic			

HOT MEZE / STARTERS

SIGARA BOREGI v	8	HUMMUS KAVURMA	9
Cheese, parsley & seasoning rolled in pastry, then fried		Hummus topped with sautéed lamb, pine kernels & pure butter	
FETA CHEESE TRIANGULAR v	8	MITITE KOFTE	9
Triangular pastry parcels stuffed with feta cheese & parsley		Minced lamb meatballs fried and served in a special sauce & yoghurt	
SAUTÉED POTATO v	8	PAN FRIED PRAWNS	10
Baby potatoes with butter, garlic & herbs		Prawns, green & red peppers, garlic in homemade tomato sauce	
HELLIM v	8	SEAFOOD CASSEROLE	10
Grilled traditional Cyprus cheese		Mix sea food cooked in clay dish with a special tomato sauce	
SUCUK	8	TEMPURA TORPEDO PRAWNS	9
Turkish spicy sausage		Prawns in Tempura batter	
FALAFEL v	8	HELLIM & SUCUK	9
Fried chick peas, parsley, onions, garlic & coriander, served with hummus		Halloumi & Turkish sausage	
GARLIC MUSHROOM v	8	GARLIC HELLIM v	9
Pan fried mushrooms in butter sauce, double cream with cheese on top		Halloumi with garlic and butter cooked in a clay dish	
ASPARAGUS v	8	CHICKEN LIVER	9
Sautéed in butter and served with yoghurt		Fresh sautéed chicken liver served with onions	
CALAMARI	9	PAN FRIED OCTOPUS	12
Squid coated in bread crumbs and butter, deep fried		Octopus cooked in a clay dish with mixed vegetables and tomato sauce	
ARNAVUT CIGERI	9	MIXED HOT MEZE (2 people)	20
Fresh sautéed lamb liver, served with onions		Hellim, sigara böregi, sucuk, mitite kofte, falafel, calamari	
WHITEBAIT	9		
Freshly fried small fish in batter, served with tartar sauce			

KEBABS / GRILLS

ALL KEBABS ARE SERVED WITH RICE & BREAD

LAMB SHISH KEBAB Marinated cubes of lamb, cooked on a charcoal grill	23	LAMB CHOPS (PIRZOLA) Fresh lamb chops, cooked on a charcoal grill	25
CHICKEN SHISH KEBAB Marinated cubes of chicken, cooked on a charcoal grill	20	LAMB RIBS (KABURGA) Fresh lamb ribs, cooked on a charcoal grill	22
ADANA KEBAB Minced lamb with parsley & red pepper, cooked on a charcoal grill	20	WRAPPED LAMB BEYTI Lamb beyti wrapped in lavash bread cooked on a charcoal grill. Served with garlic yoghurt, tomato sauce and cheese on top	23
CHICKEN BEYTI Minced chicken on the skewer with garlic & parsley, cooked on a charcoal grill	20	WRAPPED CHICKEN BEYTI Chicken beyti wrapped in lavash bread cooked on a charcoal grill. Served with garlic yoghurt, tomato sauce and cheese on top	22
LAMB BEYTI Minced lamb on the skewer with garlic & parsley, cooked on a charcoal grill	20	MIXED KEBAB Skewer of lamb shish, chicken shish, adana kebab	25
CHICKEN WINGS Marinated chicken wings, cooked on a charcoal grill	20		

COMBINATION KEBABS

ALL KEBABS ARE SERVED WITH RICE & BREAD

LAMB SHISH & CHICKEN SHISH	22	CHICKEN SHISH & CHICKEN KOFTE	21
LAMB SHISH & ADANA KEBAB	22	2PCS LAMB CHOPS, 4PCS LAMB RIBS	25
CHICKEN SHISH & ADANA KEBAB	21		

KEBABS WITH TOMATO YOGHURT SAUCE

ISKENDER KEBAB Diced bread, halep sauce, 1 skewer lamb shish, 1 skewer adana kebab with yoghurt & melted butter on top	22	YOGHURTLU ADANA KEBAB Bread and special sauce, adana kebab with yoghurt & butter	22
HALEP KEBAB Diced bread, halep sauce, adana kebab & melted butter on top	22	YOGHURTLU CHICKEN SHISH Bread and special sauce, cubes of chicken shish with yoghurt & melted butter on top	22
YOGHURTLU LAMB SHISH Bread and special sauce, lamb shish with yoghurt & butter	22		

A SERVICE CHARGE OF 10% WILL APPLY TO GROUPS OF 6 PEOPLE & OVER

HOUSE SPECIALS

ALL DISHES SERVED IN A CLAY POT WITH RICE

CHICKEN GUVEC	20	KLEFTIKO	22
Succulent chicken, green peppers, tomatoes, aubergines & onions a cooked in clay pot with tomato sauce		Lamb shank with potatoes & carrots	
LAMB GUVEC	21	PAN FRIED PRAWNS	22
Succulent lamb, green peppers, tomatoes, aubergines & onions cooked in clay pot with tomato sauce		Prawns, green and red peppers, garlic & homemade tomato sauce	
LAMB MOUSSAKA	21	SEAFOOD CASSEROLE	22
Minced lamb cooked with layers of potatoes, aubergine, courgette & peppers in an authentic tomato sauce		Mix sea food cooked in clay dish with a special tomatoes sauce	
LAMB CASSEROLE	21	PAN FRIED OCTOPUS	30
Lamb with green & red peppers, onions in tomato sauce		Octopus cooked in a clay dish with mixed vegetables and tomato sauce	
CHICKEN CASSEROLE	20	OTTOMAN KEBAB	25
Chicken with green & red peppers, onions in tomato sauce		Succulent cubes of lamb, shallots, garlic and tomatoes cooked on a charcoal grill and served in a clay dish	
MANTARLI TAVUK	21	OTTOMAN PRINCESS	23
Chicken breast cooked with mushrooms, red & green peppers in a garlic cream sauce, topped with cheese		Succulent cubes of chicken, shallots, garlic and tomatoes cooked on a charcoal grill and served in a clay dish	
		OTTOMAN KING	30
		Lamb chops, shallots, garlic and tomatoes cooked on a charcoal grill and served in a clay dish	

BOGAZ SPECIAL SET 1

COLD MIXED MEZE

HUMMUS, CACIK, PATLICAN SOSLU
YAPRAK SARMA, BEETROOT TARATOR, TARAMA

MIXED GRILL

2 Pcs LAMB CHOPS, 1 SKEWER LAMB SHISH, 4 Pcs RIBS,
1 SKEWER ADANA KEBAB, 1 SKEWER CHICKEN SHISH
8 Pcs CHICKEN WINGS

£65

BOGAZ SPECIAL SET 2

HOT MIXED MEZE

HELLIM, SIGARA BÖREGI, SUCUK,
FALAFEL, CALAMARI, MITITE KOFTE

MIXED GRILL

2 Pcs LAMB CHOPS, 1 SKEWER LAMB SHISH, 4 Pcs RIBS,
1 SKEWER ADANA KEBAB, 1 SKEWER CHICKEN SHISH
8 Pcs CHICKEN WINGS

£70

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SEA FOODS

ALL FISH DISHES ARE COOKED ON A CHARCOAL
SERVED WITH SAUTÉED POTATOES & SAUTÉED MIXED VEGETABLES

CALAMARI Squid coated in bread crumbs and butter, deep fried	22	MONK FISH KEBAB Cooked on a skewer with onions & peppers	30
SEA BASS (LEVREK) Fresh sea bass with mixed herbs cooked on a charcoal grill	25	TIGER PRAWN Marinated in wine & garlic butter sauce	32
SEA BREAM (ÇUPRA) Fresh sea bream seasoned with mixed herbs & cooked on a charcoal grill	25	MIXED FISH SHISH Salmon, swordfish, monk fish, prawns and mixed vegetables cooked over charcoal	30
SALMON STEAK Fresh salmon seasoned with olive oil & mixed herbs	23		

VEGETARIAN DISHES

SERVED WITH RICE

IMAM BAYILDI ✓ Baby aubergine stuffed with fried onions, peppers, tomatoes, baked in a light tomato sauce & pine kernells			20
VEGETARIAN KEBAB ✓ Mixed vegetables grilled on skewers served with tomato sauce and garlic			18
MOUSSAKA ✓ Aubergine, potato, green peppers, carrots, green & chick peas, onions, courgette, garlic covered in béchamel sauce			20
FALAFEL ✓ Shaped, lightly fried balls of chick peas, parsley, onions, garlic & served with hummus			18
HELLIM KEBAB ✓ Hellim & mixed vegetables grilled on charcoal			22

SALADS

COBAN SALAD ✓ Chopped green salad with tomatoes, cucumber, onions, parsley & herbs, topped with olive oil	7	FETA CHEESE SALAD ✓ Tomato, cucumber, red onions, parsley, olive oil, feta cheese & olives	7
EZME SALAD ✓ Fresh chilli, tomatoes, red onions, parsley & sauce	7		

SIDE ORDERS

CHIPS	4	OLIVES	6
RICE / COUSCOUS	4	FETA CHEESE	5
BREAD	3	DIPS Chilli sauce or Garlic sauce	1.5

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