

Cold Starters

OLIVES		4.95
Marinated mixed olives with herbs and olive oil.....		
TARAMA  		6.50
Rich, creamy and made fresh with smoked cod roe with lemon.....		
HUMMUS  		6.50
Blended of chickpeas, rich in tahini with hint of garlic, freshly squeezed lemon juice, olive oil and spiced with cumin.....		
TZATZIKI (CACIK)  		6.50
Yogurt mixed with chopped cucumber, garlic, mint, fresh dill and olive oil.....		
PINK LADY  		6.50
Roasted beetroot with strained yogurt infused with garlic and herbs.....		
TABBOULEH  		6.50
Freshly chopped parsley, tomato, herbs with quinoa, drizzled with olive oil, lemon juice and pomegranate.....		
AUBERGINE SALAD 		7.50
Chopped roasted smoky aubergine, green and red peppers mix with lemon juice, garlic, parsley, herbs and olive oil.....		
SAKSUKA 		7.50
Fried diced aubergine and courgette, peppers, tomato sauce, olive oil with hint of garlic.....		
PRAWN COCKTAIL     		8.00
Prawns served on bed of lettuce, garnished with homemade thousand island sauce.....		
COLD MEZZE PLATTER (FOR 2-3)		21.95
Selection of cold mezze dishes including; hummus, tzatziki, pink lady, tabbouleh, saksuka.....		

Hot Starters

LIVER 		8.95
Sautéed and spiced lamb liver cooked in a pan, served with sweet red onion and parsley.		
HALLOUMI  		7.50
Grilled halloumi cheese served with garnish.....		
SPICY SAUSAGES 		7.50
Grilled Turkish sausages served with garnish.....		
WHITE BAIT  		7.95
Deep fried, covered in bread crumb served with garnish and tartar sauce.....		
DRUNKEN CALAMARI    		8.50
Beer-marinated battered squid served with tartar sauce.....		
BOREK  		7.20
Rolled filo pastry filled with creamy spinach and feta filling.....		
HUMMUS KAVURMA 		9.20
Homemade hummus warmed and topped with tender pieces of sauteed lamb.....		
FALAFEL (CHEF SIGNATURE)   		7.95
Spiced and herbed chickpeas, with sesame seeds served with hummus dip.....		
GARLIC MUSHROOM   		8.25
Sauté mushrooms with touch of garlic butter, cooked in cream and tomato sauce.....		
KING PRAWNS    		11.95
Pan fried tiger prawns cooked in tomato sauce with wine, garlic and touch of cream.....		
VEGGIE FRITTERS  		7.95
Fitters courgette, potato, carrot, cornflour, feta cheese, parsley, spring onion served with yogurt..		
MIX HOT MEZZE PLATTER (FOR 2-3)		23.95
Selection of hot meze dishes including; halloumi, falafel, borek, spicy sausages, calamari, veggie fritters.....		

Kids Menu

CHICKEN SHISH WITH CHIPS 	10.95
LAMB SHISH WITH CHIPS 	12.95
HOMEMADE BURGER WITH CHIPS  	16.95
CHICKEN WINGS WITH CHIPS 	9.95
CHICKEN NUGGETS WITH CHIPS     	8.95
SALMON WITH CHIPS	10.95

Sides

RICE	4.50
CHIPS	4.95
BABY POTATOES 	4.10
VEG	4.10
BREAD 	2.25

House Special

ISKENDER

Skewered marinated cubed lamb cooked on charcoal grill, sliced and laid on a bed of bread with yogurt and special sauce, drizzled with butter, served with salad..... 22.95

HALEP KEBAB

Skewered marinated minced lamb cooked on charcoal grill, laid on bed of bread with yogurt and special sauce, drizzled with butter, served with salad..... 20.95

LAMB BEYTI

Delicately marinated and seasoned minced lamb cooked on charcoal grill, wrapped in tortilla bread with cheese, topped with yogurt and drizzle of butter, served with salad..... 20.95

CHICKEN BEYTI

Delicately marinated and seasoned minced chicken cooked on charcoal grill, wrapped in tortilla bread with cheese, topped with yogurt and drizzle of butter..... 20.95

ALI NAZIK

Sautéed tender spiced bits of lamb over copped charcoal roasted aubergine, red and green peppers mixed with garlic, lemon juice, parsley, herbs and olive oil..... 20.95

Seafood Dishes

KING PRAWN

Pan fried king prawns cooked in tomato sauce with white wine, garlic and touch of cream, served with rice or chips 24.00

SEA BASS FILLET

Sea bass fillet pan fried, served with veg and baby potatoes..... 20.00

MONK FISH (CHEF SIGNATURE)

Pan fried monk fish cooked into tomato sauce with white wine, garlic, touch of cream, served with rice or chips 22.50

SWORDFISH

Charcoal grilled swordfish served with veg and baby potatoes..... 21.95

SALMON FILLET

Salmon filled grilled on real charcoal grill, served with veg and baby potatoes..... 20.00

IMPERIAL SEAFOOD CASSEROL

Selection of king prawn, baby prawn, calamary, baby octopus and mussels cooked in tomato sauce with white wine, garlic and touch of cream, served with rice..... 23.50

Casserole & Oven Dishes

KLEFTIKO (LAMB SHANK)

Slow roasted shank of lamb and vegetables served with rice and baby potatoes..... 21.25

LAMB CASSEROLE

Stew of small diced of lamb cooked in tomato sauce, peppers and onion served with rice and salad..... 18.95

CHICKEN CASSEROLE

Stew of small diced of chicken breast cooked with onion, red and green peppers, fresh herbs served with rice and salad..... 17.95

MEAT MOUSSAKA

Layers of aubergine, minced meat, courgettes, potatoes topped with bechamel sauce and cheese served with rice and salad..... 18.95

ISLIM (CHEF SIGNATURE)

Parcel of diced chicken cubes wrapped in slice of baby aubergines cooked in oven, served with rice..... 19.25

Vegetarian & Vegan Dishes

VEG MOUSSAKA

Layers of aubergine in tomato sauce, courgettes, potatoes, lentils topped with bechamel sauce, cheese served with rice and salad..... 18.25

MAIN FALAFEL

Homemade golden fried falafel on a bed of hummus served with salad and rice..... 17.95

VEG CASSEROLE

Stew of vegetables, aubergines, courgettes, baby potato, peppers, garlic, onions, and tomato sauce, served with rice and salad..... 17.95

STUFFED AUBERGINE

Slowly roasted aubergine stuffed with mix vegetables cooked in tomato sauce, served with rice and salad..... 18.25

Salads

SHEPHERD'S (COBAN) SALAD

Chopped tomato, red onions, cucumbers, parsley and salad dressing..... 11.95

CHICKEN FILLET SALAD

Mix seasonal leaves topped with grilled chicken, drizzled with olive oil and sauce..... 17.50

HAREM SALAD

Exotic salad of pan fried Cypriot white cheese with figs and walnut on a bed of mixed leaves, cherry tomato, cucumber with a honey and sesame seed and dressing..... 16.50

FALAFEL SALAD

Mixed seasonal leaves, cucumber, tomato topped with falafel and salad dressing..... 12.95

Meat on Charcoal Grill

CHICKEN WINGS ^(d)

Delicately marinated and spiced chicken wings skewered and cooked on charcoal grill, served with rice and salad..... 16.95

CHEEKY KOFTE (SKEWERED) ^(d)

Minced chicken marinated with spices and herbs, skewered and cooked on charcoal served with rice and salad..... 18.50

ADANA KEBAB ^(d)

Minced lamb marinated with spices and herbs, skewered cooked on charcoal, served with rice and salad..... 18.95

COMBO KOFTE ^(d)

Combination of Cheeky kofte and Adana Kebab. Marinated minced chicken and minced lamb skewered, cooked on charcoal grill, served with rice and salad..... 18.50

CHICKEN SHISH ^(d)

Delicately marinated cubed chicken breast skewered and cooked on charcoal, served with rice and salad..... 19.95

LAMB SHISH ^(d)

Delicately marinated cubed prime lamb skewered and cooked on charcoal, served with rice and salad..... 22.25

COMBO SHISH ^(d)

Delicately marinated mix cubed lamb and chicken skewered, cooked on charcoal grill, served with rice and salad..... 21.50

LAMB CHOPS ^(d)

Best end of lamb cutlets marinated and seasoned, cooked on charcoal grill, served with rice and salad..... 25.25

LAMB RIBS ^(d)

Marinated and seasoned lamb ribs with its natural fat cooked on charcoal grill, served with rice and salad..... 20.95

RIB-EYE STEAK ^(d)

Flavourful and succulent rib-eye steak with its natural fat covering cooked on grill, served with mushrooms chips and salad..... 31.25

Mix Grill & Platters

Mix Chicken Grill (for 1)

Combination of chicken shish and chicken kofte served with salad and rice..... 23.00

MIX GRILL (for 1)

Combination of lamb and chicken shish, Adana or chicken kofte, lamb chop served with rice and salad..... 24.95

C&K Chicken Platter (2-3 people)

1 Skewer chicken shish, 2 skewer chicken kofte, 1 skewer chicken wings, served with rice and salad..... 47.00

C&K Special Platter (2-3 people)

Combination of lamb and chicken shish, Adana kebab, chicken kofte, lamb chops (2 pieces), chicken wings served with rice and salad 62.00

C&K Special Platter (4-5 people)

Lamb shish, chicken shish, Adana kofte (1 skewer), chicken kofte (1 skewer), Lamb chop (4 pieces), Lamb ribs (4pieces), chicken wings, served with rice and salad..... 95.00

LUNCH MENU

AVAILABLE from MONDAY – FRIDAY
at 12.00pm to 4.00pm

1 COURSE £14.00

2 COURSE £15.50

3 COURSE £18.50

FIXED MENU NO ALTERATION AVAILABLE.

OUR A LA CARTE MENU IS ALSO AVAILABLE ON DEMAND

Starter

HUMMUS

Blended of chickpeas, rich in tahini with hint of garlic, freshly squeezed lemon juice, olive oil and spiced with cumin.

TZATZIKI (CACIK)

Yogurt mixed with chopped cucumber, garlic, mint, fresh dill and olive oil.

PINK LADY

Roasted beetroot with strained yogurt infused with garlic and herbs.

SAKSUKA

Fried diced aubergine and courgette, peppers, tomato sauce, olive oil with hint of garlic.

FALAFEL

Spiced and herbed chickpeas, with sesame seeds served with hummus dip.

VEGGIE FRITTERS

Fritters courgette, potato, carrot, corn flour, feta cheese, parsley, spring onion served with tzatziki)

BOREK

Rolled filo pastry filled with spinach and feta cheese filling.

HALLOUMI

Grilled halloumi cheese served with garnish.

Main Course

ADANA KEBAB (SKEWERED)

Minced Lamb Marinated with spice and herbs, skewered cooked on Charcoal, served with salad, rice or chips

CHICKEN KOFTE (SKEWERED)

Minced chicken marinated with spice and herbs skewered, cooked on charcoal grill, served with salad, rice or chips.

CHICKEN SHISH

Marinated cubed chicken breast skewered and cooked on charcoal served with rice or chips and salad.

VEG MOUSSAKA

Layers of aubergine in tomato sauce, courgette, potatoes, lentils topped with bechamel sauce, cheese, served with salad.

MAIN FALAFEL

Home made golden fried falafel on a bed of hummus served with salad and rice.

PRAWNS

Pan fried small prawns cooked in tomato sauce with white wine, garlic, touch of cream, served with rice and salad.

Dessert

BAKLAVA

Served with vanilla ice cream

Allergens and intolerances please inform us before placing your order
A discretionary of 12.5% Service Charge will be added to your bill