

## COLD STARTERS

### HUMMUS (VG)(GL)(S) 4.95

Chickpea puree with tahini lemon juice, olive oil and garlic.  
Served with pitta bread.

### CACIK (D)(V)(GL) 4.95

Yoghurt, cucumber, dry mint and garlic.  
Served with pitta bread.

### KISIR (CEL)(N)(VG)(GL) 4.95

Herbs mixed with nuts, bulgur wheat, tomato juice, vegetables and spices. Served with pitta bread.

### YAPRAK DOLMA (N)(VG) 4.95

Vine leaves stuffed with rice, pine nuts, currents, onion and spices cooked in olive oil.

### PRAWN COCKTAIL (CR)(D)(F)(GL)(E) 6.50

Served with Marie Rose sauce and buttered brown bread.

### AVOCADO PEAR WITH PRAWNS (CR)(D)(E) 6.50

Served with Marie Rose sauce.

### CHICKEN LIVER PATÈ (D) (Su) 6.50

Chicken liver cooked in red wine with onion, garlic and bay leaves. Served with toasted brown bread.

### MIXED MEZE (CEL)(N)(GL)(D)(CR) 22.00

Hummus, cacik, kisir and dolma followed by borek, hellim and calamari. Served with pitta bread. (11.00 per person - minimum for 2 persons)

## HOT STARTERS

### SOUP OF THE DAY 4.50

Please ask your server for soup of the day.

### GARLIC BREAD (GL)(D)(V) 4.00

with cheese 4.95

### HELLIM (D)(V) 6.00

Grilled Cypriot cheese served with salad.

### BOREK (D)(E)(GL)(V) 6.00

Fried crispy filo pastry filled with feta cheese, spinach and parsley.

### GARLIC MUSHROOM (D)(V) 6.50

Button mushrooms cooked with onions, pepper and garlic in a creamy tomato sauce.

### MITITE KOFTE (Meatballs) (D)(GL)(SU) 7.00

Cooked in the oven with onions, peppers, tomatoes and red wine.

### BREADED WHITEBAIT (D)(GL)(F) 6.00

Served with home-made tartar sauce and garnish

### CALAMARI (D)(F)(GL)(MO) 6.50

Served with home-made tartar sauce and salad.

### KING PRAWN (D)(CR)(SU) 8.00

Cooked with onions, red pepper, mushroom, tomato, white wine, cream and spices. (4pc)

### ASSOS SPECIAL (D)(GL) 7.00

Turkish spicy beef sausage and pastrami cooked with onions, peppers, tomatoes and tomato and pepper purée.



## GRILLS

(All dishes cooked on charcoal and served with salad and your choice of either rice or Turkish bulgur)

### LAMB SHISH (GL)(D) 18.00

Marinated cubes of lamb.

### CHICKEN SHISH (GL)(D) 17.00

Marinated cubes of chicken.

### MIXED SHISH (GL)(D) 18.00

Marinated cubes of lamb and chicken.

### ADANA KEBAB (GL)(D) 16.50

Two skewers of marinated minced lamb.

### PIRZOLA (GL)(D) 19.50

Marinated lamb chops.

### MIXED GRILL (GL)(D) 22.00

Lamb chop, chicken cubes, lamb cubes and Adana kebab.

### CHICKEN KOFTE (GL)(D) 16.50

Two skewers of marinated minced chicken.

### CHICKEN WINGS (GL)(D) 16.50

Marinated chicken wings.

### LAMB SARMA BEYTI (GL)(D) 17.50

Grilled minced lamb wrapped in flatbread with cheese, topped with tomato sauce and yoghurt.

### CHICKEN SARMA BEYTI (GL)(D) 17.50

Grilled minced chicken wrapped in flatbread with cheese, topped with tomato sauce and yoghurt.

## DISHES WITH SAUCE

### ASSOS SPECIAL (D)(SU)(CR) 17.00

Grilled marinated breast of chicken and shrimps with onions, mushrooms fresh cream and white wine. Served with rice.

### BRAISED LAMB SHANK (INCIK KEBAB) (D)(CEL) 17.00

Lamb knuckle oven cooked with seasonal vegetables with tomato sauce and fresh herbs. Served with mashed potato.

### CHICKEN MEDITERRANEAN (CEL)(D)(SU) 17.00

Grilled marinated chicken breast cooked with onions, peppers, tomatoes, mushroom, celery. Served with rice.

### LAMB or CHICKEN CASSEROLE (CEL)(D) 17.00

Diced lamb or chicken cooked in the oven with seasonal vogs and fresh herbs with tomato sauce. Served with rice.

### MEAT MOUSSAKA (CEL)(D)(GL) 17.00

Oven cooked layer of vegetables with minced lamb, topped with béchamel sauce and cheese.

Served with rice and salad.

### CHICKEN A LA CRÈME (D, Su) 17.00

Pan fried chicken breast, cooked in white wine with onions, mushrooms and fresh cream.

Served with rice, new potato and tomato.

## STEAKS

All our steaks are Scottish beef, 100% certifiable, naturally reared, grass fed and matured for a minimum of 28 days.  
Cooked to your preference but recommended medium rare.

### FILLET STEAK 8oz (D) 26.50

Served with mushroom, grilled tomato and fries.

### SIRLOIN STEAK 10oz (D) 25.00

Served with mushroom, grilled tomato and fries.

### T-BONE STEAK 20oz (D) 38.00

Served with mushroom, grilled tomato and fries.

### STEAK DIANE 8oz (D)(MU)(SU)(F)(GL) 27.00

Cooked with onion, mushroom, French mustard, red wine, Worcester sauce, home-made gravy and fresh cream. Flamed with brandy and served with seasonal vegetables.

### BEEF STROGANOFF 8oz (D)(SU)(F)(GL) 25.00

Pan fried sliced fillet steak cooked and shallots, mushrooms, gherkins, red wine, Worcester sauce, gravy, fresh cream.

Flamed with brandy. Served with rice and new potato.

### FILLET AU POIVRE (D) (Su) 27.50

8oz fillet steak cooked with red wine, fresh cream, Worcester sauce, homemade gravy&peppercorn. Flamed with brandy and served with seasonal vegetables.

### TOURNEDOS ROSSINI (D) (Su) 28.00

8oz fillet steak on toasted brown bread, cooked with red wine, fresh cream, Worcester sauce, homemade gravy&peppercorn, topped with chicken liver pâté. Flamed with brandy and served with seasonal vegetables.

*Sauces for Steaks:* peppercorn, mushroom (2.50)

## VEGETARIAN DISHES

### MOUSSAKA (GL)(D)(CEL)(V) 15.00

Oven cooked layer of vegetables topped with cheese and béchamel sauce. Served with rice and salad.

### IMAM BAYILDI (VG) 15.00

Charcoal baked aubergine, stuffed with onions, peppers, tomatoes, mushrooms and tomato sauce. Served with rice.

### VEGETABLE CASSEROLE (CEL)(VG) 15.00

Potatoes, onions, courgettes, celery, tomato and mushrooms pepper puree, garlic fresh herbs. Served with rice.

### VEGETABLE SARMA BEYTI (GL)(D)(V) 15.00

Cooked vegetables wrapped in bread with cheese, topped with tomato sauce and yoghurt. Served with rice or Turkish bulgur.

### PENNE ARRABBIATA (GL)(VG) 15.00

Red and green peppers, onions, chilli and tomato sauce.

## KIDS MENU

### CHICKEN NUGGETS WITH CHIPS (GL) 8.95

### CHICKEN SHISH WITH CHIPS (GL)(D) 8.95

### PENNE PASTA WITH TOMATO SAUCE (GL)(D)(V) 8.95

## ASSOS SHARED PLATTER

32.00 per person

(minimum for two people)

**COLD STARTERS** HUMMUS, CACIK, KISIR and DOLMA

**HOT STARTERS** BOREK, HELLIM and CALAMARI

**MAIN COURSE** served with rice, bulgur and salad

LAMB CHOPS, CHICKEN CUBES, LAMB CUBES,

CHICKEN WINGS, ADANA KEBAB.

**DESSERT** Your choice of dessert

## SEAFOOD

### FILLET OF SEA BASS (F) 17.00

Served with vegetables, new potatoes and lemon.

### SALMON STEAK (F) 17.00

Served with grilled vegetables, new potatoes and lemon.

### KING PRAWN (D)(CR)(SU) 18.00

Cooked with onions, red peppers, mushroom, tomato, white wine, fresh cream and spices. Served with rice. (8 pc)

## SALAD DISHES 7.00

### FETA CHEESE SALAD(D)

### AVOCADO SALAD (VG)

### SHEPHERD SALAD (VG)

### MIXED LEAF SALAD (VG)

## SIDE DISHES 4.00

### BASMATI RICE (D)

### TURKISH BULGUR (D)(GL)

### BROCCOLI

### MUSHROOMS (D)

### SPINACH (D)

### FRIES

### NEW POTATOES

### SAUTÉ POTATOES (D)

### MIXED VEGETABLES

### SAUTÉ COURGETTES (D)

## DESSERTS 6.95

### BAKLAVA (N)(D)(GL)(V)

A rich, sweet pastry made of layers of filo pastry filled with chopped nuts and sweetened with syrup.

### CHOCOLATE FUDGE CAKE (D)(GL)(E)(V)

### LEMON CHEESECAKE (D)(GL)(E)(V)

### CRÈME BRULEE (D)(E)(V)

### TIRAMISU (D)(GL)(E)(V)

### RICE PUDDING (D)(V)

### MIXED ICE CREAM (D)(V)

Vanilla, Chocolate and Strawberry

## SUNDAY LUNCH 13.99

12 noon till 4 pm . Served with seasonal vegetables, roast potatoes, Yorkshire pudding & real gravy.

### ROAST BEEF (D)(GL) - ROAST LAMB (D)(GL)

### ROAST CHICKEN (D)(GL)

If you have any allergies or dietary requirements, please see allergen chart and inform a member of staff. Our vegetable cooking oil contains **soybean oil**.

CE - Celery	E - Eggs	MO - Molluscs	P - Peanuts	SU - Sulphites
GL - Gluten	F - Fish	MU - Mustard	S - Sesame	V - Vegetarian
CR - Crustaceans	D - Dairy	N - Nuts	SO - Soya	VG - VEGAN