



A LA CARTE MENU

Experience the tastes of the Turkish Mediterranean with our created à la carte menu, where each dish takes you on a culinary voyage through the diverse and flavourful cuisine of the region.

ALLERGEN CHART

Our vegetable cooking oil contains **soybean oil**.

CEL... Celery
GL..... Gluten
CR..... Crustaceans
E..... Eggs
F..... Fish
L..... Lupin
D..... Dairy
MO..... Molluscs

MU..... Mustard
N..... Nuts
P..... Peanuts
S..... Sesame seeds
SO..... Soya
SU..... Sulphur dioxide
V..... Vegetarian
VG..... Vegan

If you have any concerns or questions regarding allergens, please refer to the allergen chart and feel free to ask our staff for assistance.

All prices are inclusive of 20% VAT. For your convenience, a discretionary service charge of 10% will be added to your bill.

COLD STARTERS

HUMMUS (GL)(S)(VG) - 6.25

Mediterranean speciality; chickpea puree, blended with tahini, lemon juice, olive oil, and a hint of garlic, served alongside warm pitta bread.

CACIK (TZATZIKI) (D)(V) - 6.25

A refreshing and healthy combination of low fat strained yoghurt, cucumber, dry mint, and a hint of garlic, served with pitta bread.

ACILI EZME (N)(VG) - 6.50

A combination of finely chopped tomato, green peppers, parsley, onion, spicy red pepper flakes, garlic, and olive oil, served with pitta bread.

AUBERGINE DIP (GL)(S)(VG) - 6.50

Roasted aubergine with tahini, garlic, olive oil, pomegranate molasses, served with pitta bread.

ROASTED RED PEPPER DIP (GL)(S)(N)(VG) - 6.50

A savoury blend of roasted red pepper, crushed walnuts, tahini, lemon juice, olive oil, and a hint of garlic, accompanied by warm pitta bread.

YAPRAK DOLMA (N)(SU)(VG) - 6.25

Vine leaves are filled with a succulent mixture of rice, pine nuts, currents, onion, and aromatic spices, then gently cooked in olive oil.

PRAWN COCKTAIL (CR)(D)(E) - 7.50

Served with Marie Rose sauce and buttered brown bread.

CHICKEN LIVER PATE (D)(SU)(GL) - 7.50

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

AVOCADO PEAR WITH PRAWNS (CR)(D)(E) - 8.50

Served with Marie Rose sauce.

HOT STARTERS

SOUP OF THE DAY - 5.95

Please ask your server for soup of the day.
Served with buttered brown bread.

GARLIC BREAD (GL)(D) - 6.25

Warm and aromatic garlic bread, a classic favourite.

GARLIC BREAD with Cheddar Cheese (GL)(D) - 6.50

A cheesy twist on a beloved classic.

HELLIM (D)(V) - 7.95

Grilled Cypriot cheese served with salad.

BOREK (GL)(D)(E)(V) - 7.50

Deep fried crispy filo pastry filled with a delectable mixture of feta cheese, spinach & parsley.

GARLIC MUSHROOM (D)(V) - 7.50

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

CHICKEN LIVER (D)(GL)(SU) - 7.95

Cooked in red wine with spices and butter.

MITITE KOFTE (D)(GL)(SU) - 8.50

Meatballs cooked in the oven with onions, peppers, tomatoes, tomato & pepper puree and red wine.

BREADED WHITEBAIT (D)(GL)(F) - 8.50

Served with home-made tartar sauce and garnish

CALAMARI (D)(CR)(GL) - 8.95

Marinated deep fried squid, served with tartar sauce and salad.

KING PRAWN (D)(CR)(SU)(F) - 9.50

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

ASSOS SPECIAL (D)(GL) - 8.50

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

MIXED MEZE

Delightful array of Mediterranean flavours

12 per person

(minimum for 2 people or more)

**HUMMUS, CACIK,
AUBERGINE DIP and ACILI EZME**

Served with pitta bread.

followed by

BOREK, HELLIM & CALAMARI.

ANATOLIAN FOOD**HUNKAR BEGENDI** (D) 18.95

Tender chunks of your choice of **chicken** or **lamb**, simmered in a rich tomato sauce, and served atop a velvety eggplant puree blended with creamy cheese.

ISKENDER KEBAB (D) 18.95

Lamb or **chicken** kofta placed on a bed of diced bread with tomato sauce and generously slathered with melted butter and garlic yogurt sauce.

CENTIK KEBAB (D) 18.95

Char-grilled lamb and chicken placed on a bed of string crispy potatoes, dressed with yogurt & melted butter with herbs.

ISLIM KEBAB (D) 18.95

Diced tender lamb pieces, wrapped in thin ribbons of aubergine to form a parcel in tomato sauce and fresh Turkish herbs and served with rice.

INCIK KEBAB (BRAISED LAMB SHANK) (D) 18.95

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

IMAM BAYILDI (VG) 17.95

Charcoal baked aubergine, stuffed with onions, peppers, tomatoes, mushrooms and home-made tomato sauce. Served with rice. This dish is a symphony of Mediterranean flavours that will satisfy your palate while being a delightful choice for those seeking a **plant-based culinary experience**.

GRILLS

All these dishes are expertly grilled over charcoal, enhancing their flavours with a delicious smoky touch.

LAMB SHISH (GL)(D) - 19.95

Succulent marinated cubes of lamb, grilled to perfection, served with a fresh salad, along with your choice of either rice or Turkish bulgur.

CHICKEN SHISH (GL)(D) - 18.95

Tender marinated cubes of chicken, cooked to smoky deliciousness, served with a fresh salad, along with your choice of either rice or Turkish bulgur.

MIXED SHISH (GL)(D) - 19.50

The best of both worlds! Enjoy marinated cubes of both lamb and chicken, served with a fresh salad, along with your choice of either rice or Turkish bulgur.

MIXED GRILL (GL)(D) - 24.95

A carnivore's delight! Savour marinated lamb chops, chicken shish, lamb shish, and Adana kebab, served with a fresh salad, along with your choice of either rice or Turkish bulgur.

PIRZOLA (GL)(D) - 23.95

Juicy marinated lamb chops, kissed by the charcoal grill for a delightful taste, served with a fresh salad, along with your choice of either rice or Turkish bulgur.

ADANA KEBAB (GL)(D) - 18.50

Two skewers of expertly seasoned minced lamb cooked to perfection on the grill, served with a fresh salad, along with your choice of either rice or Turkish bulgur.

CHICKEN WINGS (GL)(D) - 17.50

Marinated chicken wings with a smoky flavour that's simply irresistible, served with a fresh salad, along with your choice of either rice or Turkish bulgur.

BEYTI KEBABS

A taste of Turkish authenticity, experience the vibrant flavours of Istanbul in every bite. Served with your choice of rice or Turkish bulgur.

LAMB SARMA BEYTI (GL)(D) - 18.95

The exquisite combination of marinated minced lamb, grilled on a skewer, and wrapped in bread with cheese. Placed over tomato sauce and topped with creamy yogurt.

CHICKEN SARMA BEYTI (GL)(D) - 18.95

Succulent marinated minced chicken, grilled on a skewer, wrapped in bread with cheese, and placed over tomato sauce and topped with creamy yogurt.

VEGETABLE SARMA BEYTI (GL)(VG) - 18.50

For our vegetarian/vegan friends, enjoy a delectable combination of cooked vegetables wrapped in bread with cheese, placed over tomato sauce and topped with creamy yogurt.

SIGNATURE DISHES

ASSOS SPECIAL (D)(SU)(CR) - 18.95

Grilled marinated breast of chicken and succulent shrimps mingle with onions, mushrooms, fresh cream, and white wine, perfectly accompanied by a serving of rice.

CHICKEN MEDITERRANEAN (CEL)(D) - 18.95

A grilled marinated chicken breast, cooked with a medley of onions, peppers, tomatoes, mushrooms, and celery, complemented by a side of rice.

LAMB or CHICKEN CASSEROLE (CEL)(D) - 18.95

Tender diced lamb or chicken cooked in the oven with seasonal vegetables, fresh herbs, and tomato sauce, served with rice.

MEAT MOUSSAKA (CEL)(D)(GL) - 18.95

An oven-baked dish consisting of a savory layer of vegetables and minced lamb, topped with creamy béchamel sauce and cheese, served alongside rice and salad.

CHICKEN A LA CRÈME (D)(SU) - 18.95

Pan-fried chicken breast cooked in white wine with onions, mushrooms, and fresh cream, served with a side of rice and tomatoes.

PASTA DISHES

SPAGHETTI CARBONARA (D)(GL)(E) - 18.95

Spaghetti with bacon, cream and egg yolk and parmesan cheese.

SEAFOOD LINGUINE (GL)(CR)(D)(MO) - 18.95

Linguine pasta enrobed in a mix of seafood & shellfish touched with a little tomato sauce and chilli.

PENNE ARRABBIATA (GL)(VG) - 18.50

Penne pasta cooked with red & green peppers, onions, chilli and tomato sauce.

PASTA DI POLLO (D)(GL) - 18.95

Penne pasta cooked with marinated chicken, onions, mushrooms and creamy white sauce.

SEAFOOD

FILLET OF SEA BASS (D)(F) - 19.95

A combination of pan-fried sea bass, accompanied by a medley of sautéed vegetables, new potatoes, and a refreshing touch of lemon.

SALMON STEAK (F)(D) - 19.95

A combination of pan-fried salmon, accompanied by a medley of sautéed vegetables, new potatoes, and a refreshing touch of lemon.

KING PRAWN (D)(CR)(SU) - 21.95

A flavourful medley of onions, red peppers, mushrooms, tomatoes, white wine, fresh cream, and spices, expertly cooked and served with rice, in a generous portion of 8 pieces.

CALAMARI (D)(CR)(GL) - 19.95

Marinated deep-fried squid, accompanied by a delectable tartar sauce, crispy chips, and a refreshing side salad.

STEAKS

Savour our exquisite steaks, made from 100% certifiable Scottish beef, naturally reared, grass-fed, and matured for a minimum of 28 days. Cooked to your preference.

We also offer sauces for the steaks, such as peppercorn and mushroom, for an additional 3.00.

FILLET STEAK 8oz (D) - 28.95

Served with mushroom, grilled tomato, and fries.

SIRLOIN STEAK 10oz (D) - 27.95

Served with mushroom, grilled tomato, and fries.

T-BONE STEAK 20oz (D) - 41.95

Served with mushroom, grilled tomato, and fries.

STEAK DIANE 8oz (D)(MU)(SU)(F)(GL) - 29.95

An 8 oz pan-fried fillet steak prepared by sautéing onion and mushroom with French mustard, red wine, Worcester sauce, gravy, and fresh cream, then flamed with brandy, finally served with seasonal vegetables.

BEEF STROGANOFF 8oz (D)(SU)(F)(GL) - 28.95

An 8 oz pan-fried sliced fillet steak, delicately cooked with shallots, mushrooms, gherkins, red wine, Worcester sauce, gravy, and fresh cream, flamed with brandy, and accompanied by a side of rice

FILLET AU POIVRE 8oz (D)(SU)(F) - 31.50

An 8 oz fillet steak, expertly cooked with red wine, fresh cream, Worcester sauce, gravy, and peppercorn, elegantly flamed with brandy, and accompanied by seasonal vegetables.

TOURNEDOS ROSSINI 8oz (D)(SU)(F) - 32.95

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

SIDE SALAD

FETA CHEESE SALAD (V) - 7.50

Crisp blend of Iceberg and Romaine lettuce, fresh tomatoes, red onions, cucumbers, green and black olives, bell peppers and Feta cheese, topped with our salad dressing.

AVOCADO SALAD (VG) - 7.50

A mix of green and red multi leaf lettuce, fresh tomatoes, red onions, cucumbers, avocado and crowned with our salad dressing.

SHEPHERD'S SALAD (VG) - 7.00

Fresh tomatoes, cucumbers, mint and onions combined with a simple lemon and olive oil dressing.

MIXED LEAF SALAD (VG) - 6.00

A harmonious combination of baby lettuces, arugula, and spinach, lightly dressed with our salad dressing.

SIDE DISHES

RICE *(GL)* - 4.00

Fluffy, comforting rice grains cooked just right.

BROCCOLI *(VG)* - 5.00

Tender broccoli florets, prepared to bring out their natural goodness.

MUSHROOMS *(D)* - 5.00

Savory mushrooms, enhancing your dish with their earthy flavor.

SPINACH *(D)* - 5.00

Fresh spinach, lightly sautéed with cream to add a touch of green goodness.

SAUTE COURGETTES *(D)* - 5.00

Zucchini slices, delicately sautéed to a golden perfection.

FRIES *(GL)* - 4.00

Golden and crispy French fries, everyone's favourite side.

NEW POTATOES *(VG)* - 4.00

Baby potatoes, boiled and lightly seasoned for a delightful taste.

SAUTE POTATOES *(VG)* - 5.00

Sliced potatoes sautéed with herbs and spices, offering a burst of flavours.

MIXED VEGETABLES *(VG)* - 5.00

A medley of seasonal vegetables—cauliflower, broccoli, carrots, and peas—cooked to maintain their natural crunch.

TURKISH BULGUR *(D) (GL)* - 4.00

Wholesome, earthy and nutty Turkish bulgur, a delightful alternative to rice.

KIDS MENU

*Our kid's menu comes with a choice of drink,
main course and dessert from - 11.95*

MAINS - CHOOSE FROM;

CHICKEN NUGGETS WITH CHIPS
CHICKEN SHISH WITH CHIPS
PENNE PASTA WITH TOMATO SAUCE
FISH FINGERS WITH CHIPS

DESSERTS - CHOOSE FROM;

one scoop of your choice:
chocolate, vanilla, strawberry

DRINKS - CHOOSE FROM;

ROBINSONS FRUIT SHOOT ORANGE
ROBINSONS FRUIT SHOOT BLACKCURRANT

SHARED PLATTERS

Perfect for sharing with friends and family. Experience the rich flavours of both cold and hot starters, relish the grilled main course specialities, and end on a sweet note with your dessert of choice.

ASSOS SHARED PLATTER

35 per person
(minimum for 2 people or more)

COLD & HOT STARTERS (served with pitta bread)
HUMMUS, CACIK, ACILI EZME & AUBERGINE DIP
followed by BOREK, HELLIM & CALAMARI

MAIN COURSE served with rice, bulgur and salad
LAMB CHOPS, CHICKEN CUBES, LAMB CUBES, CHICKEN
WINGS, ADANA KEBAB.

DESSERT Your choice of dessert

CHICKEN SHARED PLATTER

30 per person
(minimum for 2 people or more)

COLD & HOT STARTERS (served with pitta bread)
HUMMUS, CACIK, ACILI EZME & AUBERGINE DIP
followed by BOREK, HELLIM & CALAMARI

MAIN COURSE served with rice, bulgur and salad
CHICKEN WINGS (8pcs), CHICKEN SHISH, CHICKEN KOFTE
served with rice, bulgur and salad

DESSERT Your choice of dessert

SUNDAY LUNCH

(Served from 12 noon till 4 pm)

15.99

All Sunday lunch options come with seasonal vegetables, roast potatoes, Yorkshire pudding, and home-made gravy.

ROAST BEEF (D)(GL)
Tender slices of roast beef.

ROAST LAMB (D)(GL)
Slow-roasted lamb.

ROAST CHICKEN (D)(GL)
Perfectly roasted chicken.