SOFT DRINK ——— Coke 3.95 **Diet Coke** 3.95 **Coke Zero** 3.95 3.95 Fanta **Sprite** 3.95 Rose Lemonade 3.95 **Appletiser** 3.95 Redbull 3.95 **Fruit Juice** 3.75 Apple, Orange, Cranberry, Mango, Pineapple **Still Water Small** 3.75 Still Water Large 5.75 **Sparkling Water Small** 3.75 **Sparkling Water Large** 5.75 **Soda Water** 3.75 3.75 **Tonic Water Slimline Tonic Water** 3.75 Elderflower 3.95 Ginger Beer 3.75 **Şalgam** *Turnip Juice* 3.45

DRAUGHT BEER

Division of the Been	
Heineken Pint	6.45
Heineken Half Pint	4.25
Peroni Pint	6.95
Peroni Half Pint	4.75
Shipyard Pale Ale Pint	6.45
Shipyard Pale Ale Half Pint	4.25

ALCOHOL FREE -

Guinness Pint Alcohol Free	5.45
Heineken Alcohol Free	4.95
Kopparberg Strawberry & Lime Alcohol Fre	ee 5.45
Kopparberg Mango Alcohol Free	5.45
	50ml
Tanqueray Alcohol Free 0.0%	4.95
Gordon's Alcohol Free 0.0%	4.95
Gordon's Pink Gin Alcohol Free 0.0%	4.95
Tanqueray Flor De Sevilla Alcohol Free 0.0%	4.95
Captain Morgan Spiced Gold 0.0%	4.95
RUNAL CONTROL OF THE	250ml
Pinot Grigio 0.0%	7.95
Sauvignon Blanc 0.0%	7.95
	250ml
Malbec 0.0%	7.95
Merlot 0.0%	7.95

Koppenberg Strawberry & lime, mixed fruit	6.25
Rekorderlig Wild berries	6.25
Magners Original	6.25

Efes Draft 50cl (In Bottle)	6.45
Efes 33cl	4.95
Corona 33cl	4.95
Peroni (Gluten Free) 33cl	4.95



Ayran

(in a lizzrestaurant (f) lizzrestaurant © GLUTEN - FREE № CONTAINS NUTS ₩ VEGETARIAN Please ask your waiter to summon the restaurant manager if you have any special dietary requirements, including any allergies. We provide ingredients and allergen information on our restaurant premises and on our

website. We have made a best faith effort to inform customers of possible allergens in our dishes. However, this information should NOT be considered a form of guarantee, and customers MUST assess their own levels of risk based on their personal circumstances before consuming any food on our premise.

3.45





——— COLD STARTERS	
Hummus V N © W Rich chickpea puree flavoured with cumin, garlic, tahini, lemon & olive oil.	5.95
Tarama Whipped fhish roe dip.	5.95
Cacik ♥ ©F Grated cucumber mixed with thick yoghurt, garlic, fresh mint, dill & olive oil.	5.95
Saksuka V © VO Deep fried aubergine cubes, red and green peppers, onions, garlic and potatoes cooked in our special tomato sauce.	6.45
Baba Ganoush ♥ © Chopped char grilled aubergine, mixed with Turkish yoghurt, garlic, mixed herbs & olive oil.	6.45
Beetroot Tarator \vee N Roasted beetroot, strained yoghurt, fresh garlic, walnuts & olive oil.	5.95
Stuffed Vine Leaves (Sarma) V & N Vine leaves stuffed with rice, onions, lemon juice, pine nuts, zante currant, olive oil.	6.45
Mozzarella Cheese Tomato with pesto sauce.	6.45
Feta Cheese © Creamy Turkish feta cheese served with tomatoes & cucumbers.	6.45

——— HOT STARTERS —	
Daily Soup ⊕ ♥ Please ask a member of staff for our avaliable soups	7.45
Mucver ♥ Courgette, egg, mixed peppers, carrots, halloumi cheese, feta cheese mixed with breadcrumbs and fried.	6.95
Hummus Kavurma N Small, pan-fried lamb pieces, pine kernels served on a bed of hummus.	7.95
Borek Pastry filled with feta cheese, mozzarella, spinach, parsley & dill served with sweet chilli sauce.	6.45
Calamari S Marinated fresh squid served with homemade tartar sauce.	7.95
Scampi S Deep fried wholetail scampi, traditionally in a crispy bread crumb, served with sweet chilli sauce.	7.95
Handmade Falafel V N Chickpeas, broad beans, and vegetable fritters served with hummus.	6.95
Whitebait S Served with homemade tartar sauce.	7.95
Halloumi ♥ Grilled halloumi cheese.	7.45
Sucuk Grill © Grilled spicy Turkish sausage.	7.45
Stuffed Aubergine © V N Onions, garlic, mixed peppers, tomatoes, olive oil, aubergine, pine nuts, zante currant, & tomato sauce.	7.95
Garlic Mushroom ⊕ ♥ Notes of the state of t	6.45
Halloumi Mushroom	7.45
Chicken Liver ©F Chicken liver pan fried with butter, onions, mixed peppers, parsley & herbs.	6.95
Prawns © S Peeled prawns, garlic, onions, mixed peppers, wine and lemon juice.	8.45
Octopus	8.45

CHICKEN GRILLS -Chicken Shish @ 18.45 Char-grilled lean chunks of chicken breast skewers. Chicken Beyti @ 17.45 Char-grilled spicy marinated minced chicken with garlic. Chicken Wings @ 16.45 Marinated & char-grilled chicken wings. Chicken Kulbasti @ 16.95 Lean, tender fillet of chicken thigh char-grilled with herbs and salads. Peri-Peri Chicken Shish 🤳 18.45 Char-grilled lean chunks of chicken breast skewers with spicy peri-peri sauce. Peri-Peri Chicken Wings 🤳 16.45 Marinated & char-grilled chicken wings with spicy peri-peri sauce.

Peri-Peri Chicken Kulbasti 🤳

Lean, tender fillet of chicken thigh char-grilled with spicy peri-peri sauce.

All served with salad and couscous.	
Lamb Shish Char-grilled lean tender lamb skewers.	23.45
Adana © Char-grilled lean tender minced lamb skewers flavoured with red chilli flakes.	19.45
Lamb Ribs © Seasoned and Char-grilled tender lamb ribs.	22.45
Lamb Chops © Seasoned and char-grilled tender lamb chops.	24.45
Beef Fillet Shish ©F Marinated and char-grilled beef fillet cubes.	24.95

16.95

MIXED COMBINATIONS All served with salad and couscous. Mixed Shish Choice of any 2 shish. (Char-grilled chicken beyti, chicken shish, adana, lamb shish) Mixed Grill Choice of any 3 shish. (Char-grilled chicken beyti, chicken shish, adana, lamb shish)

—— YOGHURT DISHES	7
All served with couscous.	
Ali Nazik © Char-grilled smoky shish flavoured with pureed aubergine, yoghurt and garlic topped with butter sauce. CHOICE OF: ADANA, CHICKEN SHISH, CHICKEN BEYTI	22.45
Adana with Yoghurt Sauce Char-grilled lean tender minced lamb on skewers, served on toasted bread with special tomato sauce with yoghurt and melted butter sauce.	22.45
Lamb Shish with Yoghurt Sauce Char-grilled lean tender lamb on skewers, served on toasted bread with special tomato sauce with yoghurt and melted butter sauce.	24.45
Chicken Shish with Yoghurt Sauce Char-grilled lean tender chicken on skewers, served on toasted bread with special tomato sauce with yoghurt and melted butter sauce.	19.45
Sarma Lamb Beyti Marinated minced lamb seasoned with garlic and herbs, grilled over charcoal, wrapped in tortilla bread, drizzled with butter and topped with tomato sauce, served with yoghurt	21.45
Sarma Chicken Beyti Marinated minced chicken seasoned with garlic and herbs, grilled over charcoal, wrapped in tortilla bread, drizzled with butter and topped with tomato sauce, served with yoghurt	19.45

HOUSE SPECIALS -

All served with salad and couscous.

Lamb Shank (Kleftiko – Incik) © 22.95

Oven cooked lamb shank with baby potatoes, mixed peppers, carrots, onions, celery & tomato sauce.

Lamb Stifado 20.95

Tender lamb pieces, shallots, onions, garlic cooked in red wine, olive oil.

Lamb Casserole (Kuzu Guvec) © 19.95

Tender lamb pieces, mushrooms, parsley, mixed peppers, tomatoes and

onions topped with chef's special tomato sauce and cooked in a pan.

Chicken Casserole (Tavuk Guvec) (Fig. 17.95)

Tender chicken pieces, mushrooms, mixed peppers, parsley, tomatoes and onions topped with chef's special tomato sauce and cooked in a pan.

Mixed Sea Food Casserole (Fig. 12.45)

With mixed seafood, mushrooms, mixed peppers, parsley, garlic, tomatoes and onions topped chef's special tomato sauce and wine cooked in a pan

Octopus Casserole (Ahtapot Guvec)

Marinated octopus, mushrooms, mixed peppers, parsley, garlic, tomatoes and onions topped chef's special tomato sauce and wine cooked in a pan.

Prawn Casserole (Karides Guvec) © 20.95
Prawns, mushrooms, mixed peppers, parsley, garlic, tomatoes and onions topped chef's special tomato sauce and wine cooked in a pan.

Mussel Casserole (Midye Guvec)

Mussel, mushrooms, mixed peppers, parsley, garlic, tomatoes and onions topped chef's special tomato sauce and wine cooked in a pan.

Chicken Princess ©
Mini chicken fillets sauteed with mushrooms, garlic, parsley, double cream and grated cheese.

Meat Moussaka
Minced Lamb with aubergine, potatoes, mixed peppers, courgette, carrots, onions, mixed peppers, bechamel sauce with cheese & tomato sauce.

FISH DISHES

All served with salad and sauteed potatoes.

Seasoned and cooked king prawns.

PASTA

Penne Mixed Sea Food S With mixed seafood in creamy white wine sauce, topped with parmesan cheese. (Tomato sauce available) (Spicy available)	18.45
Penne Pesto V Penne pasta with asparagus and pesto sauce. (Spicy available)	16.95
Penne Con Pollo Chicken breast, dried tomato, garlic, pesto sauce with cream and topped with parmesan cheese.	16.95
(Tomato sauce available) (Spicy available) Penne Shrimp Alfredo S Pan fried shrimp cooked with shallots, garlic, lemon juice, white wine, creamy sauce, and topped with parmesan cheese. (Tomato source available) (Spicy available)	19.95



16.45

18.95

WE MARINATE ALL OUR DISHES WITH OLIVE OIL



VEGETARIAN

All served with salad and couscous. Vegetarian Moussaka V 18.95 Layers of aubergine, potatoes, courgettes, mixed peppers, carrots, onions & tomatoes topped with cheese and bechamel sauce. 19.45 Vegetarian Sarma Beyti Oven cooked aubergine, mushrooms, courgette, mixed peppers, seasoned with garlic & herbs, wrapped in tortilla bread with cheese drizzled with butter & topped with tomato sauce. Served with yoghurt Stuffed Aubergine © VN 16.95 Oven baked aubergine filled with mixture of peppers, pine nuts, dry grapes, onions and tomatoes with garlic and olive oil, topped with goats cheese. Served with bulgur couscous 15.95 Mucver V Courgette, feta cheese, halloumi cheese, carrots, egg, mixed peppers, breadcrumbs mixed and deep fried. 15.95 Falafel V N V Chickpeas, broad beans, dill & vegetable fritters served with hummus.

SALAD -

Greek Salad © V Tomatoes, cucumbers, parsley, red onions, olive oil dressing, feta cheese& mixed olives.	8.95
Avocado Salad © V Avocado with tomatoes, cucumbers, mixed olives, olive oil dressing and green leaves.	8.95
Goat Cheese & Avocado ♥ Delightfully warm goats cheese, served on a bed of mixed salad & avocado.	13.95

SIDE ORDERS -

Bulgur (Couscous) © © Red & green peppers, onoins, tomato paste, dried mint & oregano	3.95
Chips ♥	3.45
Sweet Potato 🕏 🔍	4.45
Sauteed Potato ♡	3.95
Strained Yoghurt & V	3.45
Green Olives ♥	3.95
Mozzarella Sticks ♥	4.95

MIXED COLD MEZE PLATTER

Hummus, Cacik, Tarama, Beet Root Tarator
Saksuka, Stuffed Vine Leaves 16.99

MIXED HOT MEZE PLATTER

Halloumi, Sucuk, Borek, Falafel, Whitebait, Calamari, Mucver

19.95