

## DRINKS

COKE | 2  
DIET COKE | 2  
COKE ZERO | 2  
FANTA | 2  
SPRITE | 2  
WATER | 2  
SPARKLING WATER | 2  
AYRAN | 2  
MIX JUICE | 3  
JUICES | 2.5  
*Orange, Apple,  
Pineapple & Cranberry*

## BEERS

EFES DRAFT 500ML 5  
TUBORG DRAFT 500ML 5  
PERONI 5  
STELLA 5  
BUDWEISER 5



# BEST MANGAL BAR & RESTAURANT

## HOT DRINKS

TURKISH TEA | 1.5  
ENGLISH TEA | 2  
FRESH MINT TEA | 2  
HERBAL TEA | 2  
HOT CHOCOLATE | 2.5  
CAPPUCCINO | 2.5  
LATTE | 2.5  
TURKISH COFFEE | 3

## LUNCH MENU MONDAY - FRIDAY 11AM TO 3PM

### COLD STARTERS

- MIX OLIVES(V)**  
Marinated green and black olives
- HUMUS (V)**  
Cooked, mashed chickpeas blended with tahini, olive oil, lemon juice, salt & garlic
- CACIK (TZATZIKI)(V)**  
Yogurt mix with cucumbers, garlic, salt & olive oil
- ISPANAK TARATOR (V)**  
Chopped baby spinach in yoghurt with a little garlic & vegetable oil
- SOSLU PATLICAN (V)**  
(Aubergine in tomato sauce) Aubergine, green & red peppers served in a special tomato sauce
- PEMBE SULTAN**  
Pink colour yoghurt beetroot salad
- KISIR (V)**  
Bulgur wheat mix with finely chopped onions, red peppers and parsley

### HOT STARTERS

- CALAMARI**  
Rings of calamari marinated then coated in a light butter, served with tartar sauce
- SIGARA BOREK (V)**  
(TURKISH CHEESE PASTRY)
- SUCUK (GARLIC SAUSAGE)**  
Grilled garlic beef sausage
- GRILLED HALLOUMI (V)**  
Grilled halloumi (Goats cheese from Cyprus)
- FALAFEL (V)(N)**  
Fried chickpeas, broad beans, mixed peppers, parsley, sesame, onions, garlic & coriander. Served with hummus

### LUNCH MENU 1

MONDAY - FRIDAY 11AM TO 3PM

14

COLD STARTER + MAIN COURSE  
SALAD WITH RICE OR BULGUR

### LUNCH MENU 2

MONDAY - FRIDAY 11AM TO 3PM

16

HOT STARTER + MAIN COURSE  
SALAD WITH RICE OR BULGUR

### CHARCOAL GRILLS

All served with salad and a side of rice or bulgur

**CHICKEN DONER**  
Succulent pieces of chicken, layered on one huge skewer & then slow cooked for maximum tongue-bursting flavours

**LAMB DONER**  
Succulent pieces of lamb, layered on one huge skewer & then slow cooked for maximum tongue-bursting flavours.

**MIX DONER**  
Combination of lamb & chicken doner

**CHICKEN SHISH**  
Cubes of chicken breast cooked on a charcoal grill. Served with rice & salad

**LAMB SHISH**  
Cubes of marinated lamb, cooked on a charcoal grill. Served with rice & salad

**ADANA KOFTE KEBAB**  
Minced lamb, cooked on a charcoal grill. Served with rice & salad

**MIX SHISH**  
Combination of lamb and chicken cubes cooked on a charcoal grill. Served with rice & salad

**CHICKEN WINGS**  
Marinated chicken wings, cooked on a charcoal grill. Served with rice & salad

**CHICKEN BEYTI**  
Grilled minced chicken seasoned with garlic and parsley

**LAMB BEYTI**  
Grilled minced lamb seasoned with garlic and parsley

### VEGETARIAN MAIN COURSE

All served with salad and a side of rice or bulgur

**VEGETARIAN MOUSAKKA (V)**  
Oven baked aubergines, courgettes, potatoes, onions & peppers topped with bechamel sauce

**FALAFEL (V)**  
Fried chickpeas, broad beans, mix peppers, parsley, sesame, onions, garlic and coriander. Served with hummus & salad

**GRILLED VEGETARIAN KEBAB (V)**  
Charcoal grilled aubergine, mix peppers, halloumi, courgettes, tomatoes.

### FISH MAIN COURSE 18

Available with cold starter only

All served with salad and a side of chips

**GRILLED SEA BREAM**  
Whole sea bream on the bone grilled with herbs, lemon juice and olive oil, served with rice & salad

**GRILLED SEA BASS**  
Whole sea bass on the bone grilled with herbs, lemon juice and olive oil, served with rice & salad

**GRILLED SALMON STEAK**  
Salmon steak prepared in special marinade with fresh herbs, grilled on charcoal, served with rice & salad

**CALAMARI**  
Rings of calamari marinated and coated in a light butter, served with tartar sauce, chips & salad

### FOOD ALLERGIES & INTOLERANCES

PLEASE SPEAK WITH A MEMBER OF OUR STAFF  
ABOUT THE INGREDIENTS IN YOUR MEAL, WHEN  
MAKING YOUR ORDER. THANK YOU