

## COLD STARTERS

Served with Turkish Bread

### MIX OLIVES(V)| 4.4

Marinated green and black olives

### HUMUS (V) | 6

Cooked, mashed chickpeas blended with tahini, olive oil, lemon juice, salt & garlic

### CACIK (TZATZIKI)(V) | 6

Yogurt mix with cucumbers, garlic, salt & olive oil

### ISPANAK TARATOR (V) | 6

Chopped baby spinach in yoghurt with a little garlic & vegetable oil

### SOSLU PATLICAN (V) | 6

(Aubergine in tomato sauce) Aubergine, green & red peppers served in a special tomato sauce

### YOGHURT (V)| 5.5

Strained yogurt or diluted yogurt (usually from sheep or goat milk)

### BEYAZ PEYNIR (FETA CHEESE) (V) 6

Soft brined white cheese

### PEMBE SULTAN | 6

Pink colour yoghurt beetroot salad

### KISIR (V) | 6

Bulgur wheat mix with finely chopped onions, red peppers and parsley

### COLD MIX MEZE

MIX AND MATCH ANY 3  
15

### COLD MIX MEZE

MIX AND MATCH ANY 6  
23

## HOT STARTERS

Served with Turkish Bread

### CALAMARI | 7.5

Rings of calamari marinated then coated in a light butter, served with tartar sauce & small salad

### HUMUS KAVURMA | 8.5

Pan-fried lamb pieces served with hummus

### SIGARA BOREK (V) | 7.5

(TURKISH CHEESE PASTRY)

### SUCUK (GARLIC SAUSAGE) | 7.5

Grilled garlic beef sausage

### GRILLED VEGETABLES | 5.5

Tomato, onion, aubergine, courgette, pepper

### GRILLED HALLOUMI (V) | 7.5

Grilled halloumi (Goats cheese from Cyprus)

### FALAFEL (V)(N) | 7

Fried chickpeas, broad beans, mixed peppers, parsley, sesame, onions, garlic & coriander. Served with hummus

### HALLOUMI & FALAFEL (V)(N) | 8.50

Grilled halloumi & fried falafel

### HOT MIX MEZE

MIX AND MATCH ANY 3  
19

## CHARCOAL GRILLS

All served with salad and a side of rice or bulgur

### CHICKEN DONER | 15

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

### LAMB DONER | 15

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

### MIX DONER | 16.5

Combination of lamb & chicken doner

### CHICKEN SHISH | 17

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

### LAMB SHISH | 17

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

### ADANA KOFTE | 17

Minced lamb, cooked on a charcoal grill. Served with rice & salad

### MIX SHISH | 19

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

### SPECIAL MIX | 26

Combination of lamb and chicken doner, lamb and chicken shish & adana kebab, cooked on a charcoal grill. Served with rice & salad

### LAMB SPARE RIBS | 21

Seasoned tender lamb spare ribs, cooked on a charcoal grill. Served with rice & salad

### LAMB CHOPS | 24

Seasoned tender lamb chops, cooked on a charcoal grill. Served with rice & salad

### CHICKEN WINGS | 17

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

### CHICKEN BEYTI | 17

Grilled minced chicken seasoned with garlic and parsley

### LAMB BEYTI | 17

Grilled minced lamb seasoned with garlic and parsley.

## PLATTERS TO SHARE

All platters served with cold mix meze, salad, rice or bulgur

### KEBAB PLATTER FOR TWO - THREE PEOPLE | 47

Chicken Doner, Lamb Doner, Lamb Shish,

Chicken Shish, Adana kofte, Lamb Ribs (2pcs) & Chicken Wings (4pcs)

### KEBAB PLATTER FOR FOUR - FIVE PEOPLE | 75

Chicken Doner, Lamb Doner, Lamb Shish, Chicken Shish, Adana,

Kaburga (Ribs), Lamb Chops & Chicken Wings

### KEBAB PLATTER FOR SIX - SEVEN PEOPLE | 99

Chicken Doner, Lamb Doner, Lamb Shish, Chicken Shish, Adana,

Kaburga (Ribs), Lamb Chops & Chicken Wings

### KEBAB PLATTER FOR TEN - TWELVE PEOPLE | 140

Chicken Doner, Lamb Doner, Lamb Shish, Chicken Shish, Adana,

Kaburga (Ribs), Lamb Chops & Chicken Wings

## AUTHENTIC TURKISH DISHES

All served with salad and a side of rice or bulgur

### SHEPHERD'S FRY UP (COBAN KAVURMA) | 19

Pan fried lamb pieces with fresh tomatoes, mix peppers, herbs & a touch of butter, served with rice

### ISLIM KEBAB (AUBERGINE PARCELS) | 19

Diced lamb wrapped in aubergine sliced cooked with tomatoes, onions, garlic & spices. Served with rice

### HUNKAR BEGENDI | 19

Avery traditional Ottoman dish of gently stewed, spiced lamb, presented on a bed of smoked aubergine mash, served with rice

### LAMB SHANK (KLEFTIKO) | 19

Braised lamb shank with potatoes, carrots, celery and onions. Served with rice

## SPECIALS WITH SAUCE

All served with salad and a side of rice or bulgur

### YOGURTLU ISKENDER | 19

Sliced lamb or chicken doner on a bed of bread, topped with tomato sauce & yogurt, then drizzled with butter

### YOGURTLU CHICKEN SHISH | 20.5

Lean, chunks of chicken breast skewered & grilled over charcoal chopped on a bed of bread, topped with tomato sauce & yogurt then drizzled with butter

### YOGURTLU LAMB SHISH | 20.5

Lean, tender cubes of lamb skewered & grilled over charcoal chopped on a bed of bread, topped with tomato sauce & yogurt then drizzled with butter

### YOGURTLU ADANA KOFTE | 20.5

Lean, tender minced lamb skewered & grilled over charcoal chopped on a bed of bread, topped with tomato sauce & yogurt then drizzled with butter

### SARMA CHICKEN BEYTI | 20.5

Marinated mince chicken seasoned with garlic & grilled over charcoal, wrapped in lavash bread with cheese & topped with tomato sauce, then drizzled with butter served with yogurt & rice.

### SARMA LAMB BEYTI | 20.5

Marinated mince lamb seasoned with garlic & grilled over charcoal, wrapped in lavash bread with cheese & topped with tomato sauce, then drizzled with butter served with yogurt & rice.

## VEGETARIAN DISHES

All served with salad and a side of rice or bulgur

### FALAFEL (V) | 14

Fried chickpeas, broad beans, mix peppers, parsley, sesame, onions, garlic and coriander. Served with hummus & salad

### GRILLED VEGETARIAN KEBAB (V) | 15

Charcoal grilled aubergine, mix peppers, halloumi, courgettes, tomatoes. Served with rice, salad tomato & garlic sauce

## SEAFOOD DISHES

All served with salad and a side of chips

### GRILLED SEA BREAM | 21

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

### GRILLED SEA BASS | 21

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

### GRILLED SALMON STEAK | 21

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

### CALAMARI | 19

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

## BURGERS

All served with a side of chips

### AJ BURGER | 12

Grilled beef burger with egg, cheese and grilled onions

### HOMEMADE BURGER | 11

Chargrilled, homemade beef burger with mix salad. Served with chips

### CHICKEN BURGER | 11

Chargrilled, chicken burger with mix salad. Served with chips

### VEGI BURGER | 11

Vegi burger with mix salad. Served with chips

### NUGGETS & CHIPS | 10

8pcs chicken nuggets and chips

## SALADS

### FETA CHEESE SALAD (V) | 7.5

Tomatoes, cucumber, parsley, olives, topped with feta cheese & drizzled with salad dressing

### GREEN SALAD (V) | 6.5

Seasonal green salad

### ACILI EZME (V) | 7.5

Finely chopped tomato, onion, red and green pepper, parsley, garlic, red chilli flakes, olive oil and pomegranate dressing

### COBAN (SHEPHERD'S SALAD) (V) | 7

Tomato, cucumber, onion, parsley, sumac and olive oil with pomegranate sauce

## SIDE DISHES

### BULGUR | 4.5

### RICE | 4.5

### CHIPS | 4.5

### MIX OLIVES | 4.5

### GRILLED VEGETABLES | 5.5

### YOGHURT | 5.5

## SOFT DRINKS

### COKE / DIET COKE

3

### COKE ZERO

3

### SPRITE / FANTA

3

### FRUIT JUICE

3

### ORANGE / APPLE

### CRANBERRY / PINEAPPLE

### MIXED FRUIT JUICE

4

### WATER (STILL OR SPARKLING)

### SMALL

2.5

### WATER (STILL OR SPARKLING)

### LARGE

5

### AYRAN

3

### SALGAM

3

### RED BULL

4

## BEERS

### EFES DRAFT 500ML

6.5

### TUBORG DRAFT 500ML

6.5

### PERONI

5.5

### STELLA

5.5

### BUDWEISER

5.5

## HOT DRINKS

### TURKISH TEA | 1.5

### ENGLISH TEA | 3

### FRESH MINT TEA | 3

### HERBAL TEA | 3

### HOT CHOCOLATE | 4

### CAPPUCCINO | 3

### LATTE | 3

### TURKISH COFFEE | 3

### ESPRESSO | 3

## DESSERTS

### BAKLAVA | 6.5

### CHOCOLATE CAKE | 6

### STRAWBERRY CHEESE CAKE | 6

### SUTLAC | 5

## FOOD ALLERGIES & INTOLERANCES

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



# BEST MANGAL BAR & RESTAURANT

# MAIN MENU