



## THE STARTERS

### HOT MEZZE STARTERS

#### KALAMAR

Battered hand cut squid served with a lemon and mayonnaise dip.

£6.99

#### (NEW) BOREK

Filo pastry filled with Feta cheese and mint served with a beetroot puree and pistachios.

£5.99

#### SEBZELI KOFTE (Falafel)

Ground chickpeas tossed in spices, deep fried. Served with a lemon tahini dip.

£5.99

#### (NEW) HELLIM KEBAB (Halloumi)

Chargrilled Hellim cheese served with a red pepper hummus.

£5.99

#### BÜLGÜR KÖFTE

Cracked wheat croquet filled with lamb mince, herbs and spices served with Turkish yoghurt and a lemon wedge.

£6.95

#### (NEW) MIDDLE EASTERN CHICKEN WINGS (3)

Marinated with middle eastern spices and chargrilled. Served with a tahini slaw.

£4.95

### COLD MEZZE STARTERS

#### HUMOUS

Puree of chickpeas, tahini, olive oil, lemon and garlic.

£4.99

#### CACIK

Strained Cypriot yoghurt with diced cucumber infused with garlic and mint.

£4.99

#### PATLICAN, BIBER, KABAK

Layered on a bed of garlic infused yoghurt, chargrilled aubergines, peppers and courgettes topped with a spicy tomato sauce.

£4.99

#### TARAMA

A traditional dip of salmon blended cod roe, lemon juice and olive oil.

£4.99

### MIXED MEZZE FOR TWO

#### A SELECTION OF TEN DISHES

Humous, Cacik, Tabbouleh Borek, Dolma, chargrilled Hellim, Tarama, Patlican Biber Kabak, Arnavut Cigeri, Calamari, smoked aubergine salad, chickpea salsa, beetroot and potato salad. (Selection varies)

£18.99

### VEGETARIAN MEZZE FOR TWO

#### A SELECTION OF NINE DISHES

Humous, Cacik, Borek, Tabbouleh, Dolma, Hellim, Bakla, chickpea salsa, smoked aubergine salad, Patlican Biber Kabak, beetroot and potato salad. (Selection varies)

£17.99

## THE MAINS

### THE MAD TURK'S FIRIN (OVEN)

#### (NEW) SPICED TAGINE

Warm and fragrant this delicious slow cooked chickpea tagine bursts with authentic Turkish flavours. Served with vermicelli rice and Turkish yoghurt.

 with lamb £10.99  
vegetarian £8.99

### THE MAD TURK'S MANGAL (FIRE GRILL)

#### ISKENDER KEBAB

First created in 1860 by Iskender Efendi. Lamb Kofte served on a bed of pitta bread with strained yoghurt topped with a garlic and spicy tomato sauce.

£14.99

#### VEGETARIAN ISKENDER KEBAB

Chargrilled Mediterranean vegetables and Hellim, served on a bed of pitta bread with strained yoghurt topped with a garlic and spicy tomato sauce.

£13.99

#### SHISH KEBAB

Cuts of marinated chicken breast or lamb, chargrilled and served with bulgur or vermicelli rice.

chicken £12.99  
lamb £14.99

#### (NEW) MIDDLE EASTERN CHICKEN WINGS (10)

Marinated with middle eastern spices and chargrilled. Served with a tahini slaw and chunky chips.

£11.95

#### ADANA KOFTESI

A speciality from the South region of Turkey. Fiery chillies and spices blended with minced lamb and chargrilled. Served with bulgur or vermicelli rice.

£13.99

#### KUZU PIRZOLA (Lamb cutlets)

Chargrilled marinated lamb cutlets served on a bed of smoked aubergine, courgettes, peppers, garlic yoghurt and bulgur or vermicelli rice. A dish first presented to Sultan Selim in the 16th century by the famous Ottoman chef Ali Nazik. Choose either our fiery chilli sauce or our tomato salsa sauce.

£15.99

#### THE MAD TURK'S ULTIMATE MANGAL

Marinated until tender; a selection of chicken and lamb shish, Adana Koftesi, and a lamb cutlet, served with bulgar or vermicelli rice and our signature fiery chilli sauce.

£19.95

### THE MAD TURK'S STEAKS

All our steaks are perfectly chargrilled and served with chunky chips, Mediterranean salad, chargrilled tomato and our signature fiery chili sauce.

#### T-BONE STEAK

£27.95

#### RIB-EYE ON THE BONE

12oz £17.95 (NEW) 24oz £29.95

### THE MAD TURK'S OTTOMAN FEAST

#### SELECTION OF COLD MEZZE

Humous, Cacik, Tabbouleh, Dolma, Tarama, Patlican Biber Kabak. (Selection varies)

#### SELECTION OF GRILLS

Succulent lamb and chicken shish, spicy Adana Kofte, Sumac dressed lamb cutlet served with bulgur or vermicelli rice and our signature fiery chilli sauce.

#### SELECTION OF HOT MEZZE

Borek, Chargrilled Hellim Calamari, Arnavut Cigeri. (Selection varies)

#### ASSORTED DESSERTS

A selection of three of the Mad Turk's favourite desserts, served with Turkish tea.

**£29.95 per person**  
(minimum 2 persons)

### SIDE ORDERS

Mediterranean salad	£4.99	Chunky fries	£3.99
Cannellini bean salad	£4.99	Pitta bread	£1.99
(NEW) Tahini slaw	£3.99	Turkish yoghurt	£1.99
Hummus	£2.99	The Mad Turk's signature fiery chilli sauce	£1.99
(NEW) Chargrilled corn on the cob with a harissa butter	£3.99		

 Suitable for vegetarians

 May contain nuts

## THE DESSERTS

#### TEL KADEYIF

Shredded pastry, filled with walnuts and baked in honey syrup. £4.85

#### SHAMALI

A Semolina and almond cake baked in a rose water honey syrup. £4.45

#### BAKLAVA

A rich, sweet pastry, covered in honey syrup and filled with walnuts and pistachios. £4.85

#### UCLU (The Trio)

A Selection of three traditional desserts. £6.95

There is a discretionary service charge for groups of 7 and over.

# THE BEVERAGES

## RED WINES

### KAVAKLIDERE YAKUT

Yakut is a distinctive red wine with rich aroma character very well balanced with its strong ripe tannins.

175ML	250ML	BOTTLE
£4.50	£5.50	£16.00

### SIERRA LOS ANDES MALBEC, MENDOZA, ARGENTINA

Intense, sweet, spicy aromas combine with rich red fruits and floral hints of violet.

175ML	250ML	BOTTLE
£5.25	£6.75	£19.00

### VINA ECHEVERRIA MERLOT RESERVA, CURICO VALLEY, CHILE

Medium bodied juicy merlot backed by undertones of black pepper and dried fruit.

**BOTTLE £19.50**

### HUGONELL RIOJA CRINZA, RIOJA, SPAIN

A classic rioja blend of rich strawberry fruit, vanilla oak and a savoury twist.

**BOTTLE £23.00**

### KAYRA SHIRAZ

A modern style of Shiraz, showing spicy tones and a fruit driven character with a hint of oak.

**BOTTLE £25.00**

### CANTINE SAN MARZANO, PRIMITIVO DI MANDURIA TALO, APULIA, ITALY

A rich and opulent wine, with vibrant flavours of red peppers and ripe brambly fruit.

**BOTTLE £28.00**

### BUZBAG RESERVE

A full bodied wine with a long finish, leaving blackberry, cinnamon, dark chocolate and fennel aromas on the nose and plum, pomegranate and sour cherry flavours on the palate.

**BOTTLE £29.00**

### DOMAINE ST DAMIEN, GIGONDAS, RHONE

Powerful wine with aromas of Lavender and herbs, great depth of flavour and a smooth finish.

**BOTTLE £38.00**

## SPARKLING WINE & CHAMPAGNE

### ALTIN KOPIK

The only sparkling wine produced in Turkey made of selected Emir grapes from the Cappadocian Region.

**BOTTLE £22.00**

### HEBRART 1ER CRU RESERVE CHAMPAGNE

Top class premier cru champagne with a lovely fresh aroma of green fruits, fine bubbles and a toasty finish.

**BOTTLE £49.50**

## WHITE WINES

### KAVAKLIDERE CANKAYA

The best-selling wine in Turkey. Cankaya, a blend of four different grapes from Anatolia, a light-coloured, elegant, full-bodied, and very fresh wine.

175ML	250ML	BOTTLE
£4.50	£5.50	£16.00

### TOURNEE DU SUD VIOGNIER, LANGUEDOC, FRANCE

Sun-drenched peach and apricot characters, with a hint of jasmine and ginger.

175ML	250ML	BOTTLE
£5.25	£6.75	£19.00

### DUCA DI CASTELMONTE, TARENI DEL DUCA PINOT GRIGIO, SICILY

Well styled pinot grigio, melon and ripe pear flavours with gentle spice.

**BOTTLE £19.50**

### FAULTINE SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

Typical fruit packed Marlborough, flavours of passion fruit and grapefruit.

**BOTTLE £25.00**

### DOPFF AU MOULIN PINOT BLANC, ALSACE

Fresh and lively aromas of apple blossom with a spice and almond finish.

**BOTTLE £27.00**

### DOMAINE GERARD MILLET SANCERRE, LOIRE, FRANCE

Benchmark Sancerre, fresh green fruit, lively with bracing acidity.

**BOTTLE £30.00**

## ROSE WINES

### PAMUKKALE SENFONI

Bright in colour with very subtle strawberry and raspberry aromas.

175ML	250ML	BOTTLE
£3.95	£4.95	£15.00

### CHATEAU DE L'AUMERADE, CUVÉE HENRI FABRE, PROVENCE

Ripe strawberry fruit fills the glass, with the scent of summer, with a crisp finish.

**BOTTLE £23.00**

### SACCHETTO PROSECCO DOC BRUT

Fresh and fruity Prosecco with soft flavours of pear and apple with fine, light bubbles.

**BOTTLE £25.00**

### BOLINGER SPECIAL CUVÉE NV CHAMPAGNE

A full bodied Champagne of great class. Delightfully pale gold in colour, the mousse is light and persistent. Densely packed apple and pear fruits give away to a noticeably creamy caramel like finish. An absolute fabulous Champagne.

**BOTTLE £65.00**

## BEER / CIDER

Efes	£3.45	33cl Bottle
Efes Draught	£4.25	50cl Bottle
Peroni	£3.85	33cl Bottle
Corona	£3.85	33cl Bottle
Rekorderlig Pear Cider	£4.75	50cl Bottle
Rekorderlig Strawberry & Lime Cider	£4.75	50cl Bottle

## SOFT DRINKS

Coke	£2.00
Diet Coke	£2.00
Lemonade	£2.00
Fanta	£2.00
Orange juice	£2.20
Cranberry juice	£2.20
Still water 750ml	£2.80
Sparkling water 750ml	£2.80

## HOT DRINKS

Coffee	£1.50
Turkish coffee	£1.80
Cappucino	£2.10
Latte	£2.10
Tea	£1.90
Turkish tea (free top up)	£1.50
Mint tea	£1.90
Hot chocolate	£2.40

## SPIRITS

Whisky	£2.90	25ml	Tia Maria	£2.90	25ml	Campari	£3.60	50ml	Raki	£3.25	50ml
Gin	£2.90	25ml	Disaronno	£3.30	25ml	Southern	£2.90	25ml	Sherry	£2.90	25ml
Vodka	£2.90	25ml	Sambuca	£2.90	25ml	Comfort			Tequila	£3.10	25ml
Bacardi	£2.90	25ml	Jack Daniels	£3.20	25ml	Malibu	£2.90	25ml	Mixers	£1.00	
Ameretto	£2.80	25ml	Baileys	£3.60	50ml	Brandy	£3.25	25ml			