

MEZZE

Freshly prepared mezze, perfect for sharing or to complement your grill

COLD

HUMMUS (VE) Blended chickpeas with tahini, lemon juice and fresh garlic	5.45	ŞAKŞUKA (VE) Fried aubergine and peppers in a tomato sauce	5.95	BEETROOT SALAD (V) Beetroot, garlic, yogurt and olive oil	5.95
CACIK (V) Cucumber, garlic, mint and yoghurt	4.95	PATLICAN EZME (V) Chargrilled aubergine with tahini, yogurt, garlic and olive oil	5.95	BEYAZ PEYNIR (V) Feta cheese with fresh pomegranate, sumac and herbs, finished with pomegranate molasses	7.95

HOT

HALLOUMI (V) Chargrilled goats cheese and garnished with salad	6.95	LENTIL SOUP (VE) Creamy lentil soup served with fresh lemon	5.95	SUCUK Spicy turkish sausage, garnished with salad	5.95
FALAFEL (VE) Crushed chickpeas and broad beans, deep-fried and served on hummus	5.95	SPICED CHICKPEAS (VE) Pan-fried chickpeas with turkish chilli and pomegranate molasses	5.45	HUMMUS KAVURMA Hummus topped with grilled lamb pieces	9.45

KÖZLE GRILL

The finest quality charcoal-grilled dishes, marinated and cooked over open fire.
All main grill dishes are served over a flat bread, with turkish rice, house salad and one house sauce

ADANA Lamb mince seasoned with turkish spices, skewered and grilled over charcoal	15.95	CHICKEN WINGS (Tavuk Kanat) Marinated chargrilled chicken wings	14.95	KÖZLE SIGNATURE MIXED GRILL 23.95 Grilled meats, cooked over charcoal in the traditional turkish way, including chicken shish, lamb shish, adana and a lamb chop
CHICKEN ADANA Minced chicken seasoned with turkish spices and grilled over charcoal.	15.95	SALMON Grilled salmon served with a turkish slaw rather than salad	21.95	
CHICKEN SHISH (Tavuk Şiş) Marinated cubes of tender chicken breast	16.95	KING PRAWNS (Büyük Karides) Jumbo king prawns	22.95	SILK ROAD GRILL (Fusion Flavours) 25.95 A selection of grilled meats inspired by the flavours of the Silk Road, including hariyali chicken tikka, Persian chicken koobideh, ras el hanout lamb cubes and a tandoori lamb chop
LAMB SHISH (Kuzu Şiş) Marinated cubes of tender lamb	18.95	SEABASS (Levrek) Fillet of seabass	19.95	
LAMB CHOPS (Pirzola) Marinated tender spring lamb chops	21.95	VEGAN SKEWER (Sebze Şiş) (VE) Grilled portobello mushroom, aubergine, tomato and peppers	16.95	
LAMB RIBS (Kaburga) Marinated tender lamb ribs	18.95			

PLATTERS

All platters are served with two chef selected mezzes from Hummus, Cacik, Pathcan Ezme or Beetroot Salad, warm turkish bread, turkish rice, bulgur, house salad and two house sauces.

KÖZLE PLATTER An indulgent sharing feast of chicken shish, lamb shish, lamb chops, adana, lamb ribs and chicken wings.	for 2 59.95 / for 4 119.95 / for 6 179.95
SILK ROAD PLATTER An indulgent sharing feast of hariyali chicken tikka, tandoori lamb chops, persian chicken koobideh, ras el hanout lamb cubes, adana and tikka-spiced chicken wings.	for 2 64.95 / for 4 129.95 / for 6 194.95

TRADITIONAL TURKISH DISHES

GÜVEÇ Veg 14.95 / Chicken 15.95 / Lamb 17.95 / Prawn 19.95 Slow-cooked turkish stew, with vegetables in a rich tomato sauce
ALI NAZIK Adana 17.95 / Chicken 18.95 / Lamb 19.95 Smoked and spiced aubergine, served with a yoghurt puree
ISKENDER KEBAB Adana 21.95 / Chicken 20.95 / Lamb 22.95 Chargrilled meat served over turkish bread, topped with rich tomato sauce and yoghurt, served with rice
BEYTI KEBAB Adana 21.95 / Chicken Adana 21.95 Chargrilled kebab wrapped in a thin flatbread, sliced and finished with rich tomato sauce and yoghurt, topped with a garlic and turkish chilli oil, served with rice

SALADS

FATTOUSH (VE) Lettuce, tomato, cucumber, parsley, mint, onion, radish, sumac & toasted flatbread with lemon juice, olive oil & pomegranate sauce	7.95
FETA (V) Feta cheese, tomato, onion, peppers, cucumber & parsley, dressed in herbs & olive oil	7.95
CHOBAN SALAD (VE) Finely chopped tomato, cucumber, red onion, parsley, pomegranate molasses	6.45

SIDES

SEASONED FRIES	3.95	TURKISH BREAD	1.95
TURKISH RICE	3.50	TURKISH PICKLES	5.75
BULGUR PILAF (Cracked wheat with tomato, peppers and herbs)	3.95	MIXED OLIVES	5.95
		CHILLI EZME SAUCE	2.50
		GARLIC SAUCE	2.00

KIDS MENU

Served with rice or chips (Under 12's only)

MINI ADANA	8.95	CHICKEN WINGS	8.95
CHICKEN SHISH	8.95		

DESSERTS

All desserts are served with madagascan vanilla ice cream

HAVUÇ DILIMI BAKLAVA A large wedge of layered filo pastry, filled with pistachio, sweetened with honey	7.95
CHOCOLATE BAKLAVA Layers of chocolate filo pastry, filled with nuts, sweetened with honey	7.95
GRILLED PINEAPPLE Pineapple slices, grilled over charcoal for a smoky flavour, finished with cinnamon, brown sugar and honey	6.95
CHOCOLATE TRUFFLE CAKE A moist belgian chocolate cake with chocolate chunks, a chocolate soak and a chocolate frosting.	7.95

KÖZLE DESSERT PLATTER A selection of desserts	for 2 16.95 / for 4 33.95
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