



*A la carte*

# COLD | SMALL

## MIXED OLIVES (GF, V, VG ) / 7.5

A vibrant selection of marinated green and black olives, infused with herbs and citrus.

## HUMMUS (G,V, VG,SE) / 7.9

Creamy blended chickpeas with tahini, garlic, and lemon, drizzled with olive oil

## CACIK (G, V, D)/ 7.9

A refreshing yogurt dip with cucumber, garlic, mayo, dill and a hint of mint, served chilled

## BEETROOT TARATOR (D, E, V, G, M, N) / 7.5

A vibrant blend of roasted beetroot, yogurt, garlic mayo and walnuts, offering a sweet and tangy flavour.

## CHARRED EGGPLANT (G, V, VG, SE) / 6.9

Smoky roasted eggplant and red kapia peppers smashed with tahini and pomegranate molasses.

## KISIR (V, G, L, VG) / 7.9

Bulgur wheat, spring onions, celery, mixed peppers and pomegranate molasses

## AVOCADO ATLANTIC PRAWNS

### (SH, CR, E) / 10

Shredded Gem lettuce and avocado topped with Marie rose, Baby Prawns and radish.

## SELECTION OF MEZES / 24

A curated platter of our finest cold mezze, perfect for sharing. Allergens: Varies (ask server)

# HOT | SMALL

## PADRON PEPPERS (GF, V, VG) / 6.9

Blistered Padrón peppers sprinkled with sea salt sweet and smoky.

## HALLOUMI (D, N, V, GF) / 9.5

Glazed with honey , crushed walnut & fresh pomegranate.

## SUCUK (SE) / 9

Spicy Turkish sausage, grilled to perfection and served with a humus.

## BAO BUN (G, D, S, SE) / 13.5 (TWO PIECES)

Pulled beef, coated in spicy BBQ sauce with spring onion, chilli sesame seeds, served in a soft bao bun ( 2 pieces)

## FOUR CHEESE PASTRY (G,D,V) / 9

Flaky pastry filled with a decadent blend of feta, mozzarella, matured cheese, parmesan, onion, parsley, spinach and baked until golden, served with sweet chilli dip

## CREAMY MUSHROOMS (GF, D, V) / 9

Button mushrooms sautéed in a creamy garlic and cheese sauce

## CALAMARI (G, E, SH, M) / 10

Crispy fried calamari rings served with a homemade tartar sauce and lime

## TIGER PRAWNS (GF, D, SH, CR, L) / 13.5

Cooked with mixed peppers in a garlic butter with white wine, tomato sauce, herbs & cheese

## PAN-SEARED SCALLOPS (G, D, MOL, SH, E) / 12.9

Tender scallops seared to perfection with Malibu butter, topped with crispy onion & served with a parsnip puree

## HUMUS KAVURMA (G, D, N, SE) / 9.5

Pan-Fried diced meat served on a bed of creamy hummus, with sizzling of sautéed pine nuts topped with mixed peppers

## WAGYU SLIDERS (G, D, E, M, O)/ 11.5

Two mini Wagyu beef burgers with apple wood cheese, caramelized onions, sliced pickle and smoked mayo.

## FALAFEL (G, V, SE) / 8.9

Deep fried balls made from chickpeas, broad beans & vegetable fritters ,topped with tahini & served with humus

## OCTOPUS (GF, D, SE, MOL) / 13.5

Pan seared octopus, eggplant with salsa Verde& white wine and lime.

## BBQ JD WINGS (GF, E, D, SE, M)/ 9.5 (4 PIECES)

Coal fired wings, in house made JD BBQ glaze sprinkled with roasted sesame seeds, spring onion & chilli peppers

## DYNAMITE NACHOS (G, SH, CR, E, M) / 13.5

Rock shrimp tempura, crispy nachos & smoked mayonnaise, topped with spring onion & chilli peppers.

# SIDES

## RICE ( GF, D) / 5

## CHIPS (SEASONED) (GF) / 6

## MAC & CHEESE (G, D, E) / 8

## TRUFFLE CHIPS (GF, D, V) (SERVED WITH PARMESAN CHEESE) 9.9

## MASHED POTATO (GF ,D,V) / 6

## SAUTEED MIX VEGETABLES (GF, D,V) / 7

## SAUTEED BABY POTATO (GF,D,V) / 6

## GRILLED ASPARAGUS (GF,D) / 6

IF YOU HAVE ANY ALLERGIES, DIETARY REQUIREMENTS, OR FOOD INTOLERANCES, PLEASE INFORM YOUR SERVER BEFORE PLACING ORDER.

- **GF:** GLUTEN-FREE / **D:** CONTAINS DAIRY / **N:** CONTAINS NUTS / **V:** VEGETARIAN / **VG:** VEGAN
- **SH:** SHELLFISH / **E:** CONTAINS EGGS / **M:** CONTAINS MUSTARD / **CR :** CRUSTACEAN / **MOL:** MOLLUSCS
- **G:** CONTAINS GLUTEN / **L:** CELERY / **S:** CONTAINS SOYBEAN / **O:** SULFITIES

# MAIN EVENT

*All of our dishes are cooked over British woodlands coal and served with mixed salad & rice.*

(Gluten Free options also available upon request, please ask for assistance).

(Some Turkish peppers might be hot)

## CHICKEN SHISH (G, D, E, M) / 24

Juicy marinated chicken skewers, chargrilled to perfection

## LAMB SHISH (G, D, E, M) / 28

Tender chunks of marinated lamb, grilled on charcoal

## MIXED SHISH (G, D, E, M) / 27

A combination of 2 : Lamb shish ,Chicken Shishand Adana Kofte grilled on charcoal

## LAMB CHOPS (G, D, E, M) / 30

Succulent lamb chops, marinated and grilled on charcoal to perfection

## ADANA KOFTE (G,D) / 23

Spiced minced lamb skewers, grilled on charcoal

## LAMB RIBS (G, D, E, M) / 26

Marinated Lamb Ribs grilled on charcoal

## CHICKEN WINGS (G, D , E, M) / 22

Crispy chicken wings grilled on charcoal

## MIXED KEBAB (G, D, E, M) / 31

A combination of Lamb, Chicken, and Adana kofte frilled on charcoal

## MIXED BBQ BOARD (G, D, E, M)/ 149

(Suggested of 4 people)

A feast of grilled meats, including Lamb chops, Lamb ribs, Chicken and Lamb shish, Adana kofte, Beyti, Chicken wings, accompanied with selection of cold mezés.

# YOGURT KEBABS

## ALI NAZIK (GF, D, E, SE, M) 24 / 25 / 28

(Choise of Adana , Lamb or Chicken)

(NO EGG OR MUSTARD FOR ADANA)

Grilled lamb served on a bed of smoky eggplant and yogurt, drizzled with hot butter

## ADANA KOFTE, CHICKEN, OR LAMB WITH YOGURT (G, D, E, L, M) 24/25/29

(NO EGG OR MUSTARD FOR ADANA)

Your choice of grilled chicken or lamb on a bed of crispy bread, topped with tomato sauce, drizzled with hot butter and served with yogurt

## CHICKEN OR LAMB

### SARMA BEYTI (G, D, L) 24 / 25

Spiced minced chicken or lamb mixed with cheese ,garlic and spices. Wrapped in a homemade flat bread , drizzled with hot butter and served with yogurt and tomato sauce

# STEAK & BURGERS

## USDA RIB-EYE (GF, D, S, M) / 40

(GRAVY SAUCE CONTAINS CELERY, MUSTARD, SOYA BUT NO DAIRY)

Premium rib-eye steak, with roasted bone marrow and chimichurri, portobello mushroom & cherry tomatoes & chips, served with choice of Peppercorn-Gravy-Mushroom sauces

## FILLET OF BEEF (GF, D, S, M) / 45

(10 OZ) (GF, D, S, M) (GRAVY SAUCE CONTAINS CELERY, MUSTARD, SOYA BUT NO DAIRY)

Tender fillet steak, with roasted bone marrow and chimichurri, portobello mushroom & cherry tomatoes & chips, served with choice of Peppercorn-Gravy-Mushroom sauces

## WAGYU BURGER (G, D, E, M, O) / 22

A juicy Wagyu beef patty with caramelized onions, sliced tomato& pickle, smoke mayo, gem lettuce, apple wood cheese served with chips

## CHICKEN BURGER (G, D, E, M, O) / 20

Grilled chicken breast with caramelized onions, sliced tomato & pickle, smoke mayo, gem lettuce, apple wood cheese served with chips

## VEGAN BURGER (V, VG, G, O) / 18

A plant-based patty with vegan cheese, caramelized onions, sliced tomato & pickle, gem lettuce, with chips

# KIDS (SERVED WITH PLAIN CHIPS)

## LAMB SHISH KIDS (D, E, G, M) 14

## CHICKEN SHISH KIDS (D, E, G, M) 12

## WAGYU BURGER KIDS (JUST WITH MELTED CHEESE INSIDE)

### (G, D, E) 12

## MAC & CHEESE (G,D,E) 12

# OCEAN

## FILLET OF SEABASS (GF, D, M, O) / 25

Pan-seared seabass fillet, served with heritage baby mixed vegetables, mashed potatoes, crispy kale &beurre blanch sauce

## SALMON (GF, D, M) / 26

Pan fried salmon, served with heritage baby mixed vegetables, mashed potatoes, caviar &creamy mustard sauce.

## MONKFISH (GF, D, M) / 28

Succulent monkfish skewers, grilled with onions and peppers & served with salad and baby potatoes.

## OCTOPUS (GF, D, SE, MOL, SH) / 29

Pan seared octopus with eggplant, salsa Verde, white wine and lime served with rice and salad

## ATLANTIC PRAWNS (G, D, CR, SH)/ 29

Grilled Atlantic prawns cooked in a garlic butter and white wine, with onions, peppers and cherry tomatoes, served with rice and salad

## OCEAN SKEWER (GF, D, CR, SH, M) / 28

A skewer of grilled prawns, salmon, and monkfish, accompanied with grilled onions and mix peppers, served with salad and baby potatoes

## DOVER SOLE (GF, D, CR, SH) / 38

(Boneless option available upon request)

Whole Dover sole, grilled and served with garlic butter sauce& white wine, topped with baby prawns & samphire

## WHOLE LOBSTER (GF, D, CR, SH) / 60

(SERVED IN THE SHELL)

Layered on a creamy mixed vegetables, drizzled with garlic butter & served with chips

# VEGETARIAN

(served with rice and salad)

## VEGETARIAN MOUSSAKA

### (G, D, E, V, L) / 20

Layers of potatoes, eggplant, carrots, zucchini, mix peppers, mushrooms and chickpeas in a rich homemade tomato garlic sauce, bechamel and cheese

## VEGETARIAN SARMA BEYTI (G, D, V, L) 22

Mix of onions, mushrooms, courgette, eggplant flavoured with cheese, peppers, garlic and spices wrapped in a homemade flat bread, topped with tomato sauce, yogurt and drizzled with hot melted butter

## VEGETARIAN CASSEROLE (GF,D,V,L) / 20

A hearty mix of seasonal sautéed vegetables stewed in a homemade tomato garlic sauce& topped with grated halloumi cheese

## FALAFEL (GF,D,V,SE) / 20

Deep fried balls made from chickpeas, broad beans & and vegetable fritters layered on creamy humus, topped with tahini & served salad and rice

## COAL FIRED VEGETABLES (GF, D, V, L) / 20

Chargrilled seasonal vegetables, drizzled with rich tomato garlic sauce and hot butter and served with side of yogurt

# FROM THE EYNA

## SHORT BEEF RIBS (G, D, E, L, S, M) / 30

Slow-cooked beef ribs in a gravy sauce, on a bed of mashed potatoes, served with vegetables, creamy BBQ sauce & crispy onion

## CHICKEN ASPARAGUS (GF, D, E, M) / 23

Grilled chicken breast presented on a smooth layer of mashed potatoes, accompanied with asparagus, served with creamy mushrooms & blue cheese sauce on top

## BEEF COKERTME (GF, D, L) / 24

Thinly sliced beef on a bed of yogurt, tomato sauce, topped with crispy potato sticks & served with rice and salad

## FRESH LOBSTER LINGUINE

### (G, D, CR, SH, S) / 29

Freshly cooked Lobster and basil, accompanied with linguine cooked in a creamy garlic sauce with onions & cherry tomatoes and topped with parmesan

## VEGAN GNOCCHI (V, VG, GF, L) / 22

Pillowy gnocchi in a rich tomato sauce, served with mixed roasted vegetables and topped with vegan parmesan.

# SALADS

## THE EYNA (GF, D, V, N, O) / 11.9

A signature salad with heritage tomatoes, cucumber, red onion, mixed greens, garlic, pomegranate, walnuts, topped with feta cheese ,balsamic & olive oil

## CHICKEN CAESAR SALAD (G,D,E,M) / 18

Classic Caesar salad with grilled chicken, croutons, and parmesan

## GREEK SALAD (GF, V, D)/ 9

A refreshing mix of tomatoes, cucumbers, red onions, olives, and feta

## EZME (SPOON SALAD) / 8

ALL PRICES INCLUDED VAT

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL.