





## COLD | SMALL

### MIXED OLIVES (V) / 5.9

Green and black olives marinated in olive oil, lemon zest, thyme and chilli flakes

### HUMUS (V) / 6.9

A creamy blend of chickpeas, tahini, garlic, lemon juice and olive oil

### CACIK (V) / 6.9

Finely grated cucumber dressed with yoghurt, mint, dill, garlic, mayo and olive oil.

### BEETROOT TARATOR (V) (N) / 6.5

Roasted beets, hung yoghurt, garlic, walnuts.

### CHARRED EGGPLANT (V) / 6.9

Smoked eggplant, Kapia peppers smashed with tahini, fresh pomegranates.

### KISIR (V) / 6.9

Bulgur wheat, spring onions, tomato purée, celery, mixed herbs and pomegranate molasses.

### AVOCADO ATLANTIC PRAWNS / 9.5

Shredded lettuce and avocado topped with marie rose.

### SELECTION OF MEZES / 20

Mixed olives, humus, cacik, kisir, beetroot tarator.

## HOT | SMALL

### PADRON PEPPER (V) / 5.9

### HALLOUMI (GF) (N) / 8.5

Glazed with honey & crushed walnut.

### SUCUK / 8

Grilled garlic sausage served with humus.

### FOUR CHEESE PASTRY (G) / 8

Feta, mozzarella, matured cheese, parmesan, red onion, parsley, spinach, homemade sweet chilli dip.

### CREAMY MUSHROOMS / 8

Baby button mushrooms sautéed in a creamy garlic and cheese sauce.

### CALAMARI (G) / 9

With homemade tartare sauce.

### TIGER PRAWNS / 12.9

Garlic butter with white wine, tomato sauce, herbs & cheese.

### PAN-SEARED SCALLOPS / 11.9

Parsnip puree, Malibu butter.

### HUMUS KAVURMA (N) / 8.9

Sautéed lamb, pine nuts, chillies

### WAGYU SLIDERS (G) / 11

Apple wood cheese, sliced pickle, smoked mayo & caramelized onion.

### FALAFEL (V) / 8.9

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

### OCTOPUS / 12.9

Charred eggplant with salsa verde & red wine vinaigrette.

### BBQ JD WINGS (SE) / 9

Coal fired wings, in house made JD BBQ glazed sprinkled with roasted sesame seeds.

### DYNAMITE NACHOS (CR) / 12.9

Rock shrimp tempura, crispy nachos & smoked mayonnaise.

## SIDE KICKS

### RICE (G) / 5

### MAC & CHEESE / 7

### TRUFFLE CHIPS / 9.9

### HAND CUT CHIPS (V) / 6

### MASHED POTATO / 5

### SAUTEED BABY MIXED VEGETABLES (V) / 7

### GRILLED ASPARAGUS / 5

## MAIN EVENT

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

### LAMB SHISH / 24

Marinated cubes of Lamb grilled on charcoal

### CHICKEN SHISH / 21

Marinated cubes of chicken breast grilled on charcoal

### MIXED SHISH / 23

A combination of 2 :  
Lamb Shish, Chicken Shish or Adana kofte

### LAMB CHOPS / 27

Marinated lamb chops grilled on charcoal

### ADANA KOFTE / 19

Skewered minced lamb grilled on charcoal

### MIXED KEBAB / 27

Lamb shish, chicken shish and Adana kofte grilled on charcoal

### LAMB RIBS / 22

Marinated lamb ribs grilled on charcoal

### CHICKEN WINGS / 18

Marinated chicken wings grilled on charcoal

### MIXED BBQ BOARD / 135

Our board will be serving with Selection of Mezes Lamb Shish - Chicken Shish - Lamb Chops - Chicken Wings - Adana - Lamb Ribs - Beyti

## YOGURT KEBABS

All of our yogurt kebabs are cooked over British woodlands coal and served with rice

### ALI NAZIK 23 / 25

(Choice of Lamb or Chicken)

### CHICKEN OR LAMB YOGURT KEBAB 22 / 25

Served on a bed of crispy bread, topped with yoghurt tomato sauce & drizzled with hot butter.

### CHICKEN OR LAMB SARMA BEYTI 21 / 22

Minced lamb or chicken mixed with cheese, peppers, garlic and spices. Wrapped in a homemade bread, topped with yoghurt, tomato sauce and drizzled with hot butter.

### VEGETARIAN BEYTI 19

Mixed vegetarian with cheese, peppers, garlic and spices. Wrapped in a homemade bread, topped with yoghurt, tomato sauce and drizzled with hot butter.

## STEAK & BURGERS

### USDA RIB-EYE / 39

Roasted bone marrow with chimichurri, portobello mushroom & cherry tomatoes and hand cut chips.  
Choice of sauces:  
Peppercorn-Gravy-Mushroom

### FILLET OF BEEF / 41

Roasted bone marrow with chimichurri, portobello mushroom & cherry tomatoes and hand cut chips.  
Choice of sauces:  
Peppercorn-Gravy-Mushroom

### WAGYU BURGER / 20

Apple wood cheese, sliced tomato, caramelized onion, smoked mayo and gem lettuce & hand cut chips.

### CHICKEN BURGER / 19

Apple wood cheese, sliced tomato, caramelized onion smoked mayo and gem lettuce & hand cut chips.

### VEGAN BURGER / 18

Vegan Apple wood cheese, sliced tomato, caramelized onion and gem lettuce & hand cut chips.

## OCEAN

### FILLET OF SEABASS / 23

Heritage baby mixed vegetables, mashed potatoes, with crispy kale & beurre blanch sauce.

### SALMON / 24

Heritage baby mixed vegetables, mashed potatoes, caviar & beurre blanch sauce.

### COAL FIRED MONKFISH / 26

### ATLANTIC PRAWNS (G) (CR) / 28

Garlic butter sauce served with rice and salad.

### OCEAN SKEWER (CR) / 26

Grilled prawns, salmon, monkfish served with rice and salad.

### DOVER SOLE / 38

Garlic butter sauce topped with baby prawns & samphire.

## VEGETARIAN

### VEGETARIAN MOUSSAKA (V) / 19

Layers of potato, aubergine, courgette, mixed peppers, carrots & chickpeas with melted béchamel & tomato sauce.

### MIXED VEGETARIAN CASSEROLE (V) / 18

Sauteed baby mixed vegetables stewed in homemade tomato sauce topped with halloumi cheese.

### FALAFEL (V) / 17

Deep fried balls made from chickpeas, broad beans & vegetable fritters served with humus and rice.

### COAL FIRED VEGETABLES (V) / 19

A seasonal combination of vegetables, drizzled with pomegranate molasses, tomato sauce, olive oil and sumac.

## FROM THE EYNA

### SHORT BEEF RIBS / 27

Served with mixed vegetables, creamy mashed potatoes and homemade BBQ sauce & crispy onion.

### CHICKEN ASPARAGUS / 22

Chicken breast layered with grilled asparagus served with creamy mushroom, mashed potatoes & blue cheese sauce.

### BEEF COKERTME / 23

Beef spritzes served on a bed of fries with garlic yogurt, tomato sauce, rice & salad.

### FRESH LOBSTER LINGUINE (CR) / 28

Freshly cooked lobster & basil, parmesan and drizzled with chilli oil.

### VEGAN GNOCCHI (VF) / 22

Served with mixed roasted vegetables & tomatoes sauce sprinkled with vegan parmesan.

## SALADS

### THE EYNA / 11.9

Heritage tomatoes, cucumber, red onion, garlic, parsley glazed with balsamic & olive oil.

### CHICKEN CAESAR SALAD / 10

Parmesan cheese, with homemade croutons and Caesar sauce.

### GREEK SALAD / 9

### EZME (SPOON SALAD) / 8

## KIDS

All our kids' options will be served with chips.

### LAMB SHISH / 12

### CHICKEN SHISH / 10

### KIDS WAGYU BURGER / 10

### MAC & CHEESE / 10

THE FOODS DESCRIBED WITHIN THIS MENU MAY CONTAIN NUTS OR DERIVATIVES OF NUTS.

IF YOU SUFFER FROM ANY ALLERGY OR FOOD INTOLERANCE, PLEASE ADVISE A MEMBER OF STAFF WHO WILL BE PLEASED TO ASSIST YOU

(V) Vegetarian / (VE) Vegan / (N) Nuts  
(G) Gluten / (SE) Sesame / (CR) Crustacean