



Main

M E N U

COLD | SMALL

MIXED OLIVES (V) / 5.9

Green and black olives marinated in olive oil, lemon zest, rhyme 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

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 mare rose

SELECTION OF MEZES / 20

Mixed olives, humus, cacik, kisir, beetroot tarator

HOT | SMALL

PADRON PEPPER (V) / 5.9

HALLOUMI (GF) (N) / 8.5

Blazed with honey & crushed walnut.

SUCUK / 8

Fried 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

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

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

CUSDA 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 do 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 & crisoy 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 a 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

Alour kids options wilt be served with chips.

LAMB SHISH / 12

CHICKEN SHISH / 10

KIDS WAGYU BURGER / 10

MAC & CHEESE / 10