



Main

M E N U

COLD | SMALL

MIXED OLIVES (GF, V, VG) / 6.5

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

HUMMUS (GF,V, VG) / 7.5

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

CACIK (GF, V) / 7.5

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

BEETROOT TARATOR (V) (N) / 6.5

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

CHARRED EGGPLANT (GF, V) / 6.9

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

KISIR (V, VG) / 7.5

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

AVOCADO ATLANTIC PRAWNS

(GF, DF, S, NF) / 10

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

SELECTION OF MEZES / 22

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

HOT | SMALL

PADRON PEPPERS (GF, V, VG) / 6.5

Blistered Padrón peppers sprinkled with sea salt sweet and smoky.

HALLOUMI (GF, V,N) / 9

Glazed with honey , crushed walnut & fresh pomegranate.

SUCUK (GF) / 8.5

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

BAO BUN (G,SE) / 12.9

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) / 8.5

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) / 8.5

Button mushrooms sautéed in a creamy garlic and cheese sauce

CALAMARI (G,SH) / 9.5

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

TIGER PRAWNS (GF, D, CR) / 13.5

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

PAN-SEARED SCALLOPS (GF, D, SH) / 12.5

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

HUMUS KAVURMA (GF,D,N) / 8.9

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) / 11

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

FALAFEL (GF, V)/ 8.9

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

OCTOPUS (GF,SF) / 12.9

Charred eggplant with salsa Verde& red wine vinaigrette and lime

BBQ JD WINGS (GF,SE) / 9.5

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

DYNAMITE NACHOS (GF, D,CR) / 13.5

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

SIDES

RICE (GF, D) / 5

CHIPS (G ,D) / 6

MAC & CHEESE / 7

TRUFFLE CHIPS / 9.9

MASHED POTATO (GF ,D)/ 6

SAUTEED MIX VEGETABLES (GF, D)/ 7

SAUTEED BABY POTATO (GF D) / 6

GRILLED ASPARAGUS (GF D)/ 6

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 / (VG) VEGAN / (NF) NUT-FREE (G) GLUTEN / (GF) GLUTEN-FREE (DF) DAIRY-FREE
(SH) CONTAINS SHELLFISH (E) : CONTAINS EGGS / (M) CONTAINS MUSTARD

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)

CHICKEN SHISH (G, D) / 22

Juicy marinated chicken skewers, chargrilled to perfection

LAMB SHISH (G,D) / 26

Tender chunks of marinated lamb, grilled on charcoal

MIXED SHISH (G, D) / 25

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

LAMB CHOPS (G, D) / 28

Succulent lamb chops, marinated and grilled on charcoal to perfection

ADANA KOFTE (G,D) / 21

Spiced minced lamb skewers, grilled on charcoal

LAMB RIBS (G, D) / 24

Marinated Lamb Ribs grilled on charcoal

CHICKEN WINGS (G, D) / 20

Crispy chicken wings grilled on charcoal

MIXED KEBAB (G, D) / 28

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

MIXED BBQ BOARD (G, D, N,) / 145

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) 23 / 26

(Choise of Lamb or Chicken)

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

CHICKEN OR LAMB

YOGURT KEBAB (G, D,) 23 / 26

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,) 21 / 22

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

VEGETARIAN BEYTI (G,D,V) 20

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 butter

STEAK & BURGERS

USDA RIB-EYE (GF, D,) / 40

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,) / 45

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,) / 21

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,) / 19

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

VEGAN BURGER / 18

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

KIDS

LAMB SHISH KIDS 13

CHICKEN SHISH KIDS 11

WAGYU BURGER KIDS 11

MAC & CHEESE 11

OCEAN

FILLET OF SEABASS (GF,D)/ 24

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

SALMON (GF,D)/ 25

Grilled salmon , served with heritage baby mixed vegetables, mashed potatoes, caviar &beurre blanch sauce

MONKFISH (GF,D)/27

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

ATLANTIC PRAWNS (GF, D, CR) / 28

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) / 27

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)/ 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) / 60

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

VEGETARIAN

(served with rice and salad)

VEGETARIAN MOUSSAKA

(GF,D,V) / 20

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

VEGETARIAN CASSEROLE (GF,D,V) / 20

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

FALAFEL (GF,D,V) / 18

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) / 19

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) / 29

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)/ 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 / 23

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) / 28

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, G) / 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)/ 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)/ 15

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