

# MAIN MENU

# Ephesus Restaurant



## COLD MEZZE/STARTER

### CACIK v

Creamy yogurt with chopped cucumber, dill, garlic and olive oil.

6.70

### EZME v

A finely chopped salsa. Cucumber, peppers, onion, tomato, garlic, parsley and pomegranate sauce.

6.80

### HUMUS v

Chick peas with tahini, lemon juice, garlic and olive oil.

6.80

### SAKSUKA v

Aubergine, potato, courgette, garlic and onion with tomato sauce.

6.90

### YAPRAK SARMA v

Vine leaves stuffed with a delicious filling of rice, pine kernels, onion and blend of herbs.

6.70

### BABAGANUSH v n

Chargrilled aubergine pureed, mixed with tahini, garlic, lemon and olive oil with yoghurt served with walnut pieces on top.

6.90

### BEETROOT TARATOR v

Shredded beetroot with creamy yoghurt, mint garlic and blend of herbs.

6.30

## SALAD

### FETA SALAD

Tomato, onion, cucumber, peppers and olives.

6.50

### CHICKEN SALAD

Mix leaves, cucumber, tomato and peppers,

7.70

## SIDES

### CHIPS

3.80

### MIXED OLIVES

4.50

### BREAD

2.80

### YOGURT

2.90

### CHILLI SAUCE

2.20

### GARLIC SAUCE

2.20

## SHARING PLATTER FOR 2

### MIXED COLD PLATTER

CACIK v

EZME v

HUMUS v

SAKSUKA v

BEETROOT TARATOR v

YAPRAK SARMA v

17.60

### MIXED HOT PLATTER

HELLIM

SUCUK

FALAFEL

CALAMARI

KOFTE

PEYNIRLI BOREK

ARNAVUT CIGERI

20.40

## HOT MEZZE/STARTER

### HELLIM

Hellim cheese cooked on the charcoal grill. Served with salad.

8.20

### SUCUK

Spicy beef sausage, cooked on the charcoal grill. Served with salad and garlic sauce.

7.60

### GARLIC MUSHROOM

Fried mushrooms with garlic, herbs and cream sauce.

7.10

### KING PRAWNS

4 king prawns, shell removed. Cooked in garlic butter with mozzarella cheese

9.50

### FALAFEL

Crushed bread beans, chickpeas mixed with onion, peppers, celery, coriander and parsley (edep fried). Served with humus.

7.30

### HUMUS KAVURMA

Panfired cubes of lamb mixed with herbs. Served on a bed or humus.

8.40

### CALAMARI

Deep fired rings of marinated squid. Served with salad and tartare sauce.

7.80

### KOFTE

Marinated lamb mince cooked on the charcoal grill. Served with mixed leaves and garlic sauce.

8.70

### PEYNIRLI BÖREK

Filo pastry with fetta cheese and parsley.

6.80

### ARNAVUT CIGERI

Diced Lamb's liver lightly coated with cumin and paprika then deep fired, served with onion salad.

8.40

# Ephesus

Restaurant

## CHARCOAL GRILL

### GRILLED LAMB SHISH

Marinated cubes of lamb cooked on the charcoal grill. Served with rice and salad. 22.70

### GRILLED PIRZOLA

Marinated lamb chops, cooked on the charcoal grill. Served with rice and salad. 23.60

### GRILLED CHICKEN SHISH

Marinated cubes of chicken breast, cooked on the charcoal grill. Served with rice and salad. 18.90

### EPHESUS MIXED GRILL

Adana, lamb, chicken, lamb chops and chicken wings cooked on the charcoal grill. Served with rice and salad. 25.60

### EPHESUS KOFTA

Lamb mince mixed with herbs cooked on the charcoal grill. Served with bread, rice and salad. 18.70

### ADANA KEBAB

Lamb mince blended with herbs and spices formed on a skewer, cooked on the charcoal grill. Served with rice and salad. 19.90

### MIXED SHIS LAMB & CHICKEN

Marinated chicken breast chunks and lamb chunks chargrilled on skewer. 20.90

## SEAFOOD

### SEABASS

Grilled seabass fillet cooked on the charcoal grill. Served with salad and chips. 18.40

### SALMON

Salmon Fillet cooked on the charcoal grill. Served with salad and chips. 22.30

### PRAWN GUYEÇ

King prawns cooked in an individual clay dish with mushrooms, peppers double cream and garlic in our special sauce. Served with rice. 22.40

## VEGETARIAN

### VEGETARIAN GUYEÇ v

Diced aubergine cooked in a individual clay with courgettes, onions, peppers, mushrooms and grevsin special sauce. Served with rice. 16.90

### VEGETARIAN MOUSSAKA v

Layers of aubergines, courgettes, potatoes, topped with a creamy cheddar cheese sauce. 18.70

### MIXED MEZZA PLATTER v

A selection of all cold mezze/starters (overleaf) 17.60

## SPECIALS

### CHICKEN CASSEROLE

Cubes of chicken breast, tomato, peppers, onion, mushroom and garlic, cooked in a home made sauce. Served with rice. 21.80

### OTTOMAN

Lamb, chicken, onion, peppers, tomato, mushrooms and garlic, cooked in a home made sauce. Served with rice. 23.90

### ISKENDER CHICKEN

**OR ISKENDER LAMB**  
Chicken or lamb shish served with bread cubes covered in a special tomato sauce, flavoured with butter and mint. Served with yogurt and rice 24.90

### SPECIAL WRAP

Charcoal grilled chicken wrapped in a tortilla bread with double cream, mushroom, onion, herbs toasted on the charcoal grill. Served with salad. 19.80

### MOUSSAKA

Layers of aubergines, courgettes, potatoes and lamb mince topped with a creamy cheddar cheese sauce. 21.30

### CHICKEN ALA CREME

Cubes of chicken breast pan fried with mushrooms, mixed peppers, garlic and cream. Served with rice. 21.70

### IZMIR KÖFTE

Roast lamb meetballs cooked in a special tomato sauce with potatoes, celery, onion and peppers. Served with rice 21.50

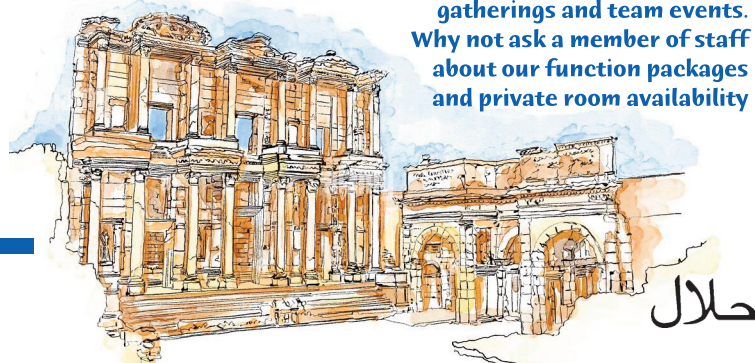
### INCIK (LAMB SHANK)

Slowly lamb meetballs cooked in a special, potatoes and lamb mince topped with a creamy cheddar cheese sauce 22.30

### ALI NAZIK CHICKEN/ ADANA

Smokey flavoured aubergine with garlic yoghurt and butter topped with a choice of chicken, or adana pieces. Served with rice 21.50

We cater for special events, social gatherings and team events. Why not ask a member of staff about our function packages and private room availability



**V-VEGETARIAN | N-NUTS | G-GLUTEN FREE OPTION AVAILABLE - PLEASE ASK FOR MORE DETAILS**

**FOOD ALLERGIES AND INTOLERANCES** Please speak to our staff about the ingredients in your meal when making your order. Thank you.